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Full Service Menu Suggestions

Salad Choices—Choose (1)

~Garden Salad~

Mixed Garden Greens, Cucumbers, Tomatoes, Sliced Red Onions and Choice of Two Dressings

~Greek Salad~

Fresh Torn Romaine, Sliced Red Onion, Black olives, Chopped tomatoes, Cucumbers, Sliced Red Onions, Artichoke Hearts, Feta and Greek Oregano-Laced Vinaigrette

~Caesar Salad~

Romaine with, Croutons, Parmesan and a creamy Caesar Dressing (ask about having an attendant to toss to order!)

~Strawberry & Greens Salad~

Mixed Spring Greens, Spinach, Fresh Strawberries, Mandarin Oranges, Spicy-Candy Roasted Pecans and Strawberry Vinaigrette

~Caprese Salad~

Roma Tomatoes and Fresh Mozzarella layered, topped with Fresh Basil Chiffonier and Balsamic Vinaigrette

Entrée Suggestions:

~Shrimp and Crawfish Etouffee with Rice~

~Seafood Putanesca~

(Tomatoes, Garlic, Onions, Capers, Olives, Anchovies, Fresh Basil and Crushed Red Peppers)

~Seafood Pasta Pontchartrain~

(Shrimp, Crawfish, Snapper and Andouille Sausage with white wine, cream, butter, mushrooms, bell peppers and garlic)

~Blackened Red Fish with Sauce Remoulade (based on availability)~

~Roasted Chicken Breast with Creole Sauce~

~Chicken Piccata~

~Brown Sugar and Molasses Barbecue Chicken~

~Petite Sirloin Steaks with Balsamic Onion Jam~

(add \$5.00 per person)

~Roast Prime Rib with Au Jus~

(add \$5.00 per person)

~6 oz. Petite Beef Tenderloins with Veal Demi glace~

(add \$8.00 per person)

Starch Suggestions—Choose 1

~ Potato Gratin with Sauce Béchamel~

~Olive Oil and Rosemary-Roasted New Potatoes~

~Creole Corn Maque Choux with Andouille and Tasso Ham~

~Rice & Orzo Pilaf~

~Black Eyed Pea Hoppin' Johns with bacon~

~Garlic Smashed Potatoes~

~Angel Hair Pasta with Truffle Butter~

Vegetable Suggestions: Choose 1 (some items are seasonal)

~Three Cheese Squash & Zucchini Gratin~

~Pan Roasted Butternut Squash~

~Glazed Green Beans with Peppers and Onions Julienne~

~Asparagus with Caramelized Onions~

~Rosemary Roasted Seasonal Veggies~

Dessert Suggestions: Choose 2

~White Chocolate Bread Pudding~

~Fresh Fruit Cobbler with House-Made Biscuit Dough ~

~Fresh Seasonal Fruit & Berries with Sauce Sabayon~

~Cheesecake~

(other desserts available upon request)

Base Menu Pricing (please note, this is for the food only—see below for additional fees and charges)

Two Entrees, (1) Local Seasonal Seafood, (1) Non-Seafood--\$25.00++

Two Entrees, (2) Non-Seafood--\$20.00++

Two Entrees, (2) Local Seasonal Seafood-\$30.00++ (we always suggest at least one non-seafood choice)

Three Entrees, (2) Local Seasonal Seafood, (1) Non-Seafood--\$35.00++

Three Entrees, (1) Local Seasonal Seafood, (2) Non-Seafood--\$25.00++

When choosing two entrees, price includes portions for 60% of the guest count of each entrée

When choosing three entrees, price includes portions for 60% of the guest count of each entrée.

Menu price includes:

Sweet & Unsweetened Iced Tea, Water, Coffee and Condiments

Rolls & Butter

ADDITIONAL CHARGES

Staffing (6 hour minimum) (arrive 2-3 hours prior for set-up, require 1-1/2 hours for clean-up)

Chef: \$35.00+ per hour (required for 50+ guests or for menus requiring onsite cooking)

Kitchen Staff: \$25.00+ per hour

Dishwashers: \$25.00+ per hour (required when china/glassware/silverware is used)

Captain (required): \$35.00+ per hour (event supervisor)

Bus Staff, Buffet Runners, Buffet Attendants: \$25.00+ per hour

Bartenders: \$25.00+ per hour (no tip jars)

Delivery, Set-up, return to clean up: \$35.00 per hour + delivery (\$1.25 per mile round trip)

Field Kitchen (for sites with no kitchen/staging areas and menus requiring onsite cooking)

Full kitchen: \$1500.00+

Fryer only: \$100.00+

Event Grill only: \$100.00+

Rentals:

China, flatware, dinner glassware, linen napkins, bar glassware, etc.: \$5.00-\$7.00+ per person (based on needs and current

rental pricing)

Tables, table linens, chairs, tents, etc.: Based on need and current rental company pricing

++20% Production Charge (NOT A GRATUITY) and 7 % sales tax

+7% sales tax

Due to basic costs these prices are applicable for up to 5% under the original quoted expected guest count. If guest count drops below 5% additional charges may apply.

Prices are not guaranteed until 5 days prior to the event in case of food or operating costs rising beyond our control.

Production Fee IS NOT A GRATUITY and is used to cover administrative and production costs such as insurance, sales commissions, transportation, planning time and consultations, etc.

Please see the attached "Catering Reservation Contract" for our booking and catering policies.

This menu updated 1/20/18