



228-832-6171 ~ naomis@naomis.com

updated 11/08/21

A la Carte Hors D'oeuvres

Prices are for carry-out or delivery in disposable pans, platters and bowls. For full-service, per person, or large order pricing, please call. A 4% discount has been included for payments in cash or checks. Delivery charges, sales tax and production fee are not included.

Minimums: \$300 M-F, \$500 Sat, \$1,000 Sun.

Deposits and payments due as per our booking policy page. Please review.

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Sandwiches & Sliders (25 per tray unless otherwise noted)

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| Black Forest Ham: Swiss, honey mustard, greens & tomato | 85.00 |
| Cheesesteak: Slow Cooked Black Angus Roast Beef, horseradish sauce, sauteed peppers and onions with provolone cheese | 85.00 |
| Beef tenderloin Slider with provolone, creamy horseradish sauce, greens and tomato | Market |
| Smoked Turkey: Provolone, lemon-basil mayo, greens & tomato | 85.00 |
| Mini Muffulattas: Salami, Mortadella, Ham, Olive Salad | 75.00 |
| Cheeseburger Sliders: 1/4 lb. Special blend all-beef patties, burger sauce, greens & tomatoes | 100.00 |
| BBQ Pulled Pork Sliders with dill pickle | 85.00 |
| Asian BBQ Pork on Steamed Bun with cilantro, pickled carrot and daikon slaw | Market |
| Waldorf Chicken Salad on mini croissants. Walnuts, apples, roasted chicken breast, golden raisins and a yogurt & mayo | 50.00 |
| Soft Shell Crab Sliders: Buena Vista sauce, greens and tomatoes | seasonal |
| Fried Green Tomato BLT's | 85.00 |
| Pimiento Cheese on mini croissants | 75.00 |
| Waldorf Chicken Salad on mini croissants. Walnuts, apples, roasted chicken breast, golden raisins and a yogurt & mayo | 75.00 |

Fruit, Cheese & Charcuterie

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| Fresh Seasonal Fruit Platter with dip (serves about 25) | 65.00 |
| Artisan Cheese Platter: 1 lb. each of three artisan cheeses with grapes, berries and gourmet crackers | 125.00 |
| Artisan Cheese Display: beautiful, multi-level display on marble and granite (full service, staffed events only) | 200.00 |
| Artisan Cheese & Charcuterie Platter: 1 lbs. each of three artisan cheeses with grapes, berries, marinated mushrooms, olives, cured meats and olives | 150.00 |
| Artisan Cheese & Charcuterie Display: beautiful, multi-level display on marble and granite (full service, staffed events only) | 200.00 |
| Brie Round with Praline Sauce: 1 lb. wheel of triple-creme brie topped with a warm praline sauce, garnished with grapes, berries and gourmet crackers | 40.00 |
| Mini Brie "Purses": Puff pastry bites filled with brie and fruit (per 25 pieces) | 60.00 |
| Brie Encroute: whole round of Brie with fruit compotes, wrapped in puff pastry. Delivered with cooking instructions | 25.00 |
| Goat Cheese Log with Blasamic & Shallot-Roasted Grapes. 1 lb. Served with gourmet crackers | 30.00 |
| Balsamic Fig & Goast Cheese Flatbreads (canapes, small bites, per 25) | 80.00 |

Chilled Salads

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| Roasted Veggie & Orzo Salad (gal) | 60.00 |
| Roasted Shrimp & Orzo Salad (gal) | 75.00 |
| Seafood Pasta Salad: Shrimp & Salad Krab, Vidalia Onion Vinaigrette (gal) | 85.00 |
| Greek Pasta Salad: Olives, tomatoes, cucumber, mushrooms, with grilled chicken breast | 65.00 |
| with shrimp | 75.00 |
| Waldorf Chicken Salad: Walnuts, apple, fresh chicken breast, golden raisins (quart) | 80.00 |
| Creole Shrimp Salad (quart) | 25.00 |
| | 35.00 |

Vegetable Platters (serve approx. 25 each)

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| Roasted Seasonal Vegetables with Hummus | 75.00 |
| Seasonal Vegetable Crudite (raw) with Dip | 55.00 |
| Antipasto Skewers (per 25 pcs) Meatless | 70.00 |

Chilled Dips (by the quart)

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| Herbed Tortilla Chips, Pita Chips, Assorted Crackers (100 pcs) | 10.00 |
| Hand-made fresh Guacamole | 25.00 |
| Traditional Hummus | 15.00 |
| Bacon & Green Onion Dip | 35.00 |
| Green Chile-Pimiento Cheese | 25.00 |
| Smoked Tuna Dip | Market |
| Chilled Spinach Dip in Hawaiian Bread Loaf (qt.) | 40.00 |

Hot Dips

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| Crab Mornay (served warm) | market |
| Baked Artichoke & Spinach Dip (served hot) (half pan) | 60.00 |
| Crawfish & Corn Dip (served hot) (half pan) | 85.00 |

Old Family Recipes

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| Chicken & Sausage Gumbo with rice (gal) | 65.00 |
| Seafood (Shrimp & Crab) & 'Gator Tail Sausage Gumbo w/rice | 100.00 |
| Chicken & Green Onion Smoked Sausage Jambalaya | 45.00 |
| Shrimp & Green Onon Smoked Sausage Jambalaya | 60.00 |

NOTE:

Not all fried items travel well. Some should be ordered only when they can be cooked on site, fresh to order.

Ask the Chef or your Catering Specialist for recommendations



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"Under The Sea"

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| Boiled Jumbo Gulf Shrimp, P&D tail on. Served with cocktail and Buena Vista sauces (by the lb) | market |
| Marinated Shrimp (36/40) with artichoke hearts (by the lb) | market |
| Shrimp & Grits: Spicy Shrimp Etoufee and Garlic Smoked Gouda cheese grits (by the gal.) | market |
| Crab Claws-marinated or fried | market |
| Mini Crab Cakes (Gulf Lump Crab) with Buena Vista Sauce | market |
| Mini Seafood Cakes (Gulf Lump Crab and white finfish served with Buena Vista Sauce | market |
| Sesame-Seared Ahi Tuna "Tini's: Served in mini martini glasses on seaweed salad with wasabil aioli drizzle | market |
| Seafood Stuffed Mushroom Caps: Crab, Shrimp, seasonal Gulf finfish (25) | market |
| Bloody Mary Oyster Shooters (25) (seasonal) | market |
| Lump Crab Buena Vista Crostini (25) | |
| Crawfish Meat Pies (minis) with Buena Vista Sauce (25) | market |
| Honey-Lemon Baked Salmon Platter: whole side of Chilean farm-raised salmon served chilled with lemon crème fraiche. 2.5 lbs avg, serves approx. 25 | market |
| Crawfish & Goat Cheese Crepes with spicy Etoufee Sauce | market |

"Birds of a Feather"

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| Fried Chicken Tenders: honey mustard & bbq sauce (25 pcs) | 55.00 |
| Honey Garlic Chicken Tenders: fried, tossed with a honey-garlic glaze | 65.00 |
| Coconut Chicken Tenders: (fried) Sweet & sour sacue (25 pcs) | 75.00 |
| Chicken Wings: (fried) by the lb. Buffalo with blue cheese dip, BBQ, Teriyaki or Honey Garlic | market |
| Chicken Satay Skewers: chicken thigh meat in a spicy Thai peanut sauce (25 pcs) | 75.00 |
| Mini Duck Quesadillas: with sour cream and salsa (25 pcs) Three Cheeses, sauteed peppers, onions, and cilantro in a flour tortilla. | 60.00 |
| Mini Chicken Quesadillas: with sour cream & salsa (25) | 45.00 |
| Duck & Goat Cheese Crepes with port cherries and pistachios | 125.00 |

"Back at the Barnyard" (Beef, Lamb & Pork)

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| Mini Beef Wellingtons with veal demi glace (25) | 85.00 |
| Sliced Beef Tenderloin Platter: Sous vide to MR, sliced room temp with horseradish sauce and slider rolls. Avg 4 lbs | 175.00 |
| Jumbo Meatballs (1 oz.) with choice of sauces (25) Sweet & Sour, Mama's Red Sauce w/peppers & onions, or BBQ | 30.00 |
| Grilled Petite Lamb Lollipops with fig mint sauce (1 lb- 8 chops) | 35.00 |
| Andouille-Stuffed Pork Loin Platter: herb roasted. Sliced room temp with slider rolls and honey mustard. 5lb. avg raw | 15.00/lb |
| Grits and Grillades (Pork or Beef) (gal, serves about 25) | 75.00 |

Our Specialty Rolls-handmade

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| Traditional with Pork & Vegetable: sweet & sour sauce (25) | 60.00 |
| "Monday" Roll: Red Beans with Sausage & Rice (25) | 60.00 |
| "Cajun" Roll: Chicken Jambalaya. Buena Vista Sauce (25) | 60.00 |
| Southwestern Chicken (25) | 60.00 |
| Ruben Rolls: 1000 Island Dipping Sauce (25) | 60.00 |
| Muffulatta Roll (25) | 60.00 |
| Mini Cashew Chicken Spring Roll with Ginger Sesame Sauce (25) | 60.00 |
| Mini Pad Thai Spring Roll with Shrimp, Chicken, and pan-fried Tofu, crushed peanuts. Ginger Sesame Sauce (25) | 60.00 |

Specialty Selections

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| Artichoke Hearts wrapped in bacon (25 pcs) | 32.00 |
| Roasted Asparagus wrapped in prosciutto with Balsamic reduction (25 pcs) | 45.00 |
| Truffled Tots (fried) Served in paper cones with sweet chili sauce | 13/lb |
| Truffled Pomme Frites: (fried) Served in paper cones with sweet chili sauce, topped with shaved parmesan | 13/lb |
| Almond Stuffed Dates wrapped in bacon (25 pcs) based on availability of dates | 37.00 |
| Potstickers (pork dumplings, Gyoza) per 25 with sesame ginger sauce | 45.00 |
| Spinach & Ricotta Stuffed Mushrooms (per 25) | 35.00 |

Staffing: \$35.00 per hour Mon-Sat, \$52.50 per hour Sun/Holidays
Minimums: 4 hours M-F before 5 p.m., 6 hours after 5 pm. and Sat., Sun, & Holidays
Drop-off service (curb to table): \$1.25per mile round trip, \$25 minimum (20 minutes allowed)
Set-up: \$1.25 per mile round trip plus \$35 (up to 1 hour). Driver will transfer food to client's servingware and assist in any other set-up.