



228-832-6171 ~ naomis@naomis.com

Hors D' oeuvres  
Wedding Packages  
for that special day!

updated 08/17/18

## All Wedding Packages include:

~Naomi's Artisan Cheese Display

A tiered marble arrangement of whole wheels and blocks of imported and domestic cheeses, with an assortment of grapes, berries and gourmet crackers

~Roasted Seasonal Vegetable Platters with Hummus and Pita Chips

~Deli-Style Cocktail Sliders: Roast beef, Ham & Swiss, Turkey & Provolone

~Clients Choice of (choose one per 100 guests):

Green Salad, Ceasar Salad, Pasta Salad, OR Chilled Dips with Crackers, Toast Points and House-made Chips

Also Included:

Disposable diningware as needed for your menu and cake service

(Clear acrylic, 6.25" plates, clear plastic cutlery and white cocktail napkins, upgrades available for additional fee)

~Labor:

Event Captains, Kitchen, Buffet Attendants, Servers, and Carvers

Seven (7) hours: Three hours set-up, three hours service, one hour strike. (This is sufficient for a three-hour reception.)

Longer receptions will incur additional labor fees.

The following are NOT included

Attendants for add-on stations

Rentals and rental coordination are not included in these packages.

Tables, chairs, tents, linens or any other rental items

Bar Services:

No bar services, bar products or bar staffing are included in these packages, but can be purchased separately.

We cannot provide alcohol, but are happy to serve alcoholic beverages provided by the client.

We are always happy to advise you in your purchasing of these items.

Bar set-ups (mixers, cups, fruit, etc.) are available for an additional fee.



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## The Silver Package

Guest count	Price per person	Production fee
100-149	\$25.00	20%
150-199	\$24.50	18%
200-249	\$24.00	17%
250-299	\$23.50	17%
300+	\$23.00	17%

In addition to the items listed on the first page, choose four (4) additional menu items from this page

Chicken Wings & Drummettes  
Choice of Sauce:  
Teriyaki, Buffalo Honey Garlic or  
Bbq

Waldorf Chicken Salad:  
Roasted chicken breast, golden  
raisins, walnuts, and a sweet mayo-  
sour cream dressing

Baked Artichoke & Spinach Dip  
with house-made spinach tortilla  
chips

Fried Chicken Tenders  
with Bbq and Honey Mustard Sauces

Mini Meat Pies  
Crawfish & Artichoke or  
Shrimp & Andouille

Jumbo Cocktail Meatballs  
Bbq, Sweet & Sour, or Naomi's Red  
Sauce

Spinach & Ricotta Stuffed  
Mushrooms

Pork & Vegetable Egg Rolls  
Southwestern Egg Rolls

Pre-sliced Andouille-Stuffed Pork  
Loin  
with condiments and rolls

Spanakopita  
(spinach & feta in puff pastry)

Chicken & Sausage Jambalaya  
Shrimp & Sausage Jambalaya

Chicken Quesadillas  
with sour cream and salsa

Fried Breaded Cheese Ravioli

Grits & Grillades  
(Pork or Beef)

Assorted Mini Quiche

Chicken Satay Skewers

Pork Potstickers (Gyoza)  
with sesame ginger sauce

Meatless Antipasto Platter

Three Cheese Mac & Cheese





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## The Gold Package

Guest count	Price per person	Production fee
100-149	\$32.00	20%
150-199	\$31.00	18%
200-249	\$31.00	17%
250-299	\$30.00	17%
300+	\$29.00	17%

In addition to the items listed on the first page, choose five (5) additional menu items from this page or from the Silver Package

Mashed Potato Bar  
Sweet Potatoes and Garlic Mashed  
Assorted Toppings

Almond Stuffed Dates  
wrapped in bacon

Fried Green Tomato BLT Sliders

Seafood Stuffed Mushrooms

Honey-Garlic Chicken Tenders

### Specialty Rolls

(choose one per 100 guests)

Red Beans & Rice, Jambalaya Roll  
Reuben or Muffaletta Roll

Honey & Lemon-Baked Salmon Platter  
Whole side of Chilean farm-raised salmon  
served chilled with lemon crème fraiche

Mini Seafood Cake (crab & white fish)  
with Buena Vista Sauce

Duck Quesadillas  
with sour cream & salsa

Chicken & Sausage Gumbo with Rice

Korean Bbq Pork on Steamed Bao Buns  
with pickled daikon & carrots  
and chopped cilantro

### Mac & Cheese Trio:

Choose Three  
Shrimp, Crab, Crawfish  
or Three-Cheese

Tomato Basil Soup Shots with Smoked  
Gouda Grilled Cheese Crostinis

Antipasto Platter  
Marinated & pickled veggies, olives and  
cured meats

Shrimp & Grits  
Shrimp Etouffee with Garlic Cheese Grits

Beef Satay Skewers

### Carvery Station

(choose one per 100 guests):

Herbed Round of Beef, cooked sous-vide  
Andouille-Stuffed Pork Loin  
Honey Baked Ham  
Spicy Cajun Fried Turkey Breast  
Carved by uniformed attendant and served  
with condiments & rolls



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## The Platinum Package

Guest count	Price per person	Production fee
100-149	\$35.00	20%
150-199	\$34.00	18%
200-249	\$34.00	17%
250-299	\$33.00	17%
300+	\$32.00	17%

In addition to the items listed on the first page, choose five (5) additional menu items from this page or from the Silver or Gold Packages

Petite Beef Wellingtons  
with veal demi glace

Herb-Crusted Lamb Lollipops  
with Fig Sauce

Warm Crab Mornay  
with toast points

Scallops wrapped in Bacon

Truffled Pom Frites or Barrel Tots  
with Sweet Chili Sauce  
(requires on site frying-\$100.00)

Pork Mignons  
with dirty rice & blackberry-honey  
reduction

Soft-Shell Crab Sliders

Seafood & Sausage Gumbo with Rice

Marinated Shrimp & Artichoke Hearts

Wild Mushroom & Duck Encroute

Smoked Tuna Dip

Marinated Crab Claws

Bacon-wrapped Jumbo Shrimp

Mini Crab Cake (Lump Crab)  
with Buena Vista Sauce

Bloody Mary Oyster Shooters  
(seasonal)

Crawfish & Goat Cheese Crepes with  
Cajun tomato cream sauce

Crawfish & Corn Dressing  
served as a hot dip with gourmet  
crackers

Carvery Station  
(choose one per 100 guests):  
Sous-Vide cooked Beef Tenderloin  
Horseradish Sauce & Creole Mustard  
Sesame-Seared (Med Rare) Side of Tuna  
Wasabi Mayo and Seaweed Salad  
Carved by uniformed attendant and served  
with condiments & rolls

Spicy Marinated Duck Breast  
pan seared medium rare and served  
sliced on a bed of baby leaf greens with a  
spicy blueberry-balsamic glaze





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### Add-Ons:

#### Specialty Chef's Stations

These stations are available only for 100 guests or more.

Per person pricing is based on the expected guest count and the actual items included. These are customized stations with uniformed Chefs preparing foods to order for your guests!

Guests love the interaction and it ensures the freshness of the food served.

#### Carvery Stations (choose one per 100 guests)

Inside top round of Beef  
Sous vide cooked Beef Tenderloin  
Andouille-Stuffed Pork Loin  
Spicy Cajun Fried Turkey Breast  
Smoked Ham

Sesame Seared (med rare) Sushi Grade Side of Tuna  
Grilled Rack of Lamb  
served with appropriate condiments and rolls  
Market Price + Carver fee

#### Pasta Stations

Three pastas, two sauces and assorted ingredients such as shrimp, crawfish and chicken with mixed peppers, garlic, green onions, etc.

The guests choose their ingredients, which are then sauteed to order and served on a bed of pasta with the guest's choice of Alfredo or Marinara sauces.

Requires venue approval for interior cooking  
\$4.50 per person plus Attendant fee

#### Mashed Potato Bars

Home-style whipped Sweet Potatoes and Mashed Garlic Potatoes with assorted toppings

Self Serve: \$3.50 per person (min: 100 guests)  
Made to Order: add Attendant fee

#### Grilling and Sauté Stations (choose one per 100 guests)

Grilled Gulf Oysters with applewood smoked bacon & leek vinaigrette  
Rack of Lamb  
Pork Tenderloins  
Beef Tenderloins  
Fresh Seasonal Vegetables

All grilled on site before your guests!

Requires venue approval. Grilling only for outside events.  
Tenting or covered area required in inclement weather  
\$8.75 per person + Attendant fee

#### Dessert Stations

Bananas Foster  
Cherries Jubilee

Ice Cream Bar with Root Beer Floats

Beignets and Cafe au Lait (requires fryer-\$100.00)  
\$6.00 per person + Attendant fee

#### Late-Night Station (pick one per 100 guests)

Toward the end of the evening, after all the dancing and enjoyment, your guests are sometimes ready for a little something extra to get them home!

Cheeseburger Sliders

Truffled Tots or Pomme Frites (Requires fryer-\$100.00)

Mac & Cheese

Hot Dog Stand

Gourmet Pizzas

Taco Bar

Price based on items chosen

(we usually suggest providing for about 50% of the guest count)

#### Bar Services

Naomi's does not carry a liquor license, and therefore cannot provide any alcoholic beverages. We can, however, supply you with all the other components of your bar:

Ice chests, ice

Mixers: Sodas, Bottled Water, Club Soda, Tonic, Juices

Fruit, stir straws, napkins, cups

Price based on need.

Bar Staff (hourly)

#### Rental Selections

Naomi's can provide you with rentals such as china, flatware, glassware, linens, tents, tables, chairs. You name it, we either have it or have access to the best quality rentals. Check with us before heading to the rental store—we just might be able to save you money and costly mistakes.

#### Vendor Referrals

Check our "Preferred Vendors" page for those top-quality vendors we work with often and can therefore recommend.

#### Venue Referrals

After nearly 25 years, we have worked everywhere on The Coast, so we can guide you in where to throw your party. If you're looking for something unique or special, look at our "Preferred Venues" page.