



228-832-6171 ~ naomis@naomis.com

Hors D' oeuvres
Wedding Packages
for that special day!

updated 10/22/17

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

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

Deli-Style Cocktail Sliders

(roast beef, ham & swiss, turkey & provolone)

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

6 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.



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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-Stuff 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
with aged & 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

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 Yukon Golds with assorted toppings

Self Serve: \$2.00 per person
Made to Order: add Attendant fee

Grilling and Sauté Stations

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

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
\$4.50 per person (usually expect about 50% of original 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.