

Naomi's Catering

Updated 2/9/14



Express Buffet Menu

(drop-off service) \$300 minimum

See all our menus at www.naomis.com
To order 228-832-6171

PACKAGE PRICE INCLUDES (25 GUESTS MINIMUM):

Bread, Desserts, Iced Tea and Disposable Diningware. Ice upon request

For 2nd Entrée add \$3.00 for lunch, \$4.00 for dinner to the higher priced menu.

Menu items are sold in disposable pans, platters and bowls • Delivery charges based on location and order • 15% service charge

• Prices listed are for 25-30 guests. For larger groups please e-mail or call for pricing •

	<u>Lunch</u>	<u>Dinner</u>		<u>Lunch</u>	<u>Dinner</u>
<i>Bone-In Chicken: Oven-Roasted Honey Garlic,</i>			<i>Crawfish Etouffée with Rice</i>	\$13.95	\$17.95
<i>Brown Sugar & Bourbon Barbecue or Herb-Roasted</i>			<i>Shrimp Etouffée with Rice-</i>	\$11.95	\$15.95
House Salad, Rice Pilaf, Mashed Potatoes or Potato	\$12.95	\$16.95	House Salad • Garlic Bread	\$13.95	\$17.95
Salad • Chef's Daily Vegetable			<i>Lemon Catfish with Lemon-Caper Butter</i>		
<i>Stuffed Chicken Breast</i>			Garden Salad • Parsley Herbed Rice • Chefs	\$13.95	\$17.95
Smoked Gouda, Thai Basil & Cilantro wrapped in	\$13.95	\$17.95	Daily Vegetable		
Bacon with Smoked Gouda Béchamel, House Salad			<i>Blackened Tilapia with Creole Sauce</i>		
Rice & Orzo Pilaf • Chef's Daily Vegetable			House Garden Salad	\$11.95	\$15.95
<i>Smoked Sausage-Stuffed Roasted Pork Tenderloin</i>			Parsley Herbed Rice • Chef's Daily Vegetable		
<i>with Mushroom Gravy</i>	\$11.95	\$15.95	<i>with Crawfish Meuniere Sauce</i>	\$12.95	\$14.95
House Salad • Chef's Daily Vegetable • Rice Pilaf			<i>Jambalayas</i>		
<i>Creole Meatloaf (contains pork) wrapped in Bacon</i>			House Salad • Garlic Bread	\$9.95	\$13.95
House Garden Salad	\$11.95	\$14.95	Chicken & Sausage		
Chef's Daily Vegetable • Mashed Potatoes			Shrimp & Sausage	\$11.95	\$15.95
<i>Country-Style Pot Roast with Carrots & Potatoes</i>			Pasta Dishes		
House Garden Salad	\$11.95	\$14.95	Caesar or House Garden Salad & Garlic Bread		
<i>Petite 8 oz. Grilled Rib Eye with Pan Gravy</i>				<u>Lunch</u>	<u>Dinner</u>
House Garden Salad	\$12.95	\$13.95	<i>Grilled Chicken Alfredo</i>	\$11.95	\$15.95
Chefs Daily Vegetable • Mashed Potatoes			<i>Shrimp Alfredo</i>	\$13.95	\$17.95
<i>Barbecue Pulled Pork with Coffee Barbecue Sauce</i>			<i>Chicken Putanesca</i>	\$11.95	\$15.95
<i>on Kaiser Buns</i>	\$11.95	\$15.95	<i>Seafood Putanesca</i>	\$12.95	\$16.95
Voodoo Slaw • Chefs Daily Vegetable • Potato Salad			<i>Chicken Parmesan</i>	\$11.95	\$15.95
or Mac & Cheese			<i>Beef Tips in Gravy</i>	\$11.95	\$15.95
<i>Brined & Grilled 5 oz. Pork Chops with pan gravy</i>			<i>Classic Lasagna with Sausage</i>	\$11.95	\$15.95
Mashed Potatoes, Mac & Cheese, or Rice Pilaf	\$11.95	\$15.95	<i>Vegetable Lasagna</i>	\$11.95	\$15.95
Chefs Daily Vegetable			<i>Seafood Lasagna with Béchamel</i>	\$13.95	\$17.95
<i>Red Beans with Smoked Sausage & Rice</i>	\$9.95	\$13.95			
House Salad • Garlic Bread					
<i>Chef's Seasonal Specials & Fresh Fish of the Day</i>					
Allow our Chef to prepare his choice for the day					

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Plates, napkins, cups and cutlery are NOT included.
~15% service charge (20% + labor for staffed events)
~7% sales tax is applicable to all charges

Salads

Serves approximately 25 each

House Salad: 3# Garden Greens with tomatoes, cucumbers, sliced red onions. Choice of dressings	\$25.00
Classic Caesar: Hand-torn Romaine, sliced mushrooms, house-made garlic croutons and creamy Cesar Dressing	\$28.00
Greek Salad with fresh torn romaine lettuce, sliced red onion, black olives, chopped tomatoes, cucumbers, Feta and Oregano-herbed Vinaigrette	\$38.00
Chefs Salad: Garden Greens with tomatoes, cucumbers, honey ham, smoked turkey, Swiss & Cheddar cheeses and boiled eggs. Choice of dressings. SERVES ONE	\$7.00 / Each

Entrees

Serve 12-15 each

Bone-In Chicken: Oven-Roasted Honey Garlic, Brown Sugar & Bourbon Barbecue or Herb-Roasted: 16 pieces, whole chicken cut-up, bone-in	\$40.00
Shrimp Alfredo w/pasta (half pan)	\$65.00
Chicken Putanesca w/pasta (half pan)	\$50.00
Chicken Parmesan w/pasta	\$50.00
Beef Tips in Gravy w/egg noodles (half pan)	\$40.00
Classic Lasagna w/ Beef & Sausage (half pan)	\$50.00
Vegetable Lasagna	\$45.00
Seafood Lasagna w/white sauce	\$75.00
Creole Meatloaf wrapped in bacon or Salisbury Steak w/pan gravy (15-6 oz. portions)	\$50.00
Smoked Beef Brisket, sliced with coffee bbq sauce, 5#	\$60.00
Country-Style Pot Roast with Potatoes and Carrots	\$50.00
Red Beans w/ Smoked Sausage & Rice (half pan)	\$35.00
Blackened Catfish served over Jambalaya Rice	\$45.00
Chicken & Smoked Sausage Jambalaya	\$40.00
Shrimp & Sausage Jambalaya	\$60.00

Side Dishes

Half Pans, Serve approximately 12-15 each

Loaded Baked Potato Salad with bacon: 1 gallon	\$35.00
Southern Style Creamy Coleslaw: 1 gallon	\$30.00
Tropical Ambrosia Fruit Salad: 1 gallon	\$35.00
Sweet Corn with onions & peppers	\$35.00
Buttered Petite Corn on the Cob: (12 pcs)	\$20.00
Creamed Corn & Andouille Casserole	\$30.00
Whole Fresh Green Beans with pimientos and onions	\$35.00
Spaghetti Squash with butter and cinnamon-seasonal	\$60.00
Roasted Garlic Mashed Potatoes (half pan)	\$35.00
Fresh Baked Honey Butter Yeast Rolls (doz)	\$20.00

Soups & Bisques

minimum 1 gallon

Chicken & Smoked Sausage Gumbo w/rice	\$60.00
Seafood & Gator Sausage Gumbo w/rice	\$75.00
Corn & Crab Bisque	\$65.00

Home-made Sweet Treats

Lemon Squares, Brownies, Cookies-per doz.	\$15.00
Banana Pudding-(half pan-serves 10-15)	\$25.00
Bread Pudding/Bourbon Sauce-half pan-serves 10-15	\$35.00
White Chocolate Bread Pudding-1/2 pan, serves 10-15	\$40.00

Beverages

condiments & ice not included unless requested

Sweet or Unsweetened Iced Tea per gallon	\$6.00
Raspberry Tea-per gallon	\$8.00
Lemonade	\$6.00
Canned Sodas & 12 oz. bottled waters (chilled)	\$1.00
Coffee-per gallon (approx. 20-6 oz. cups)	\$16.00