

# Naomi's Catering



## Full Service Menu Lunch and Dinner

See all our menus at [www.naomis.com](http://www.naomis.com)

To order: 228-832-6171

Updated 05/25/15

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. Administrative/Production Fee is not a gratuity and is used to cover administrative and production costs such as insurance, sales commissions, transportation, etc.

### Full Service Menu Suggestions

#### Salad Choices~Pick(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 Saffron Pasta with Sauce 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 Barbeque 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 Glaze**~ (add \$8.00 per person)

#### Starch Suggestion~Pick(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-Pick(1)

**Squash Casserole with Three Cheese**

**Pan Roasted Butternut Squash**

**Glazed Green Beans with Peppers and Onions Julienne**

**Asparagus with Caramelized Onions**

**Rosemary Roasted Seasonal Vegetables**

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### Dessert Suggestions-Pick(1)

*White Chocolate Bread Pudding*

*Fresh Fruit Cobbler with House-Made Biscuit Dough*

*Fresh Seasonal Fruit & Berries with Sauce Sabayon*

*House-Made Cheesecake*

*(other desserts available upon request)*

### Base Pricing

*Two Entrees, (1) Local Seasonal Seafood,  
(1) Non-Seafood--\$20.00++*

*Two Entrees, (2) Non-Seafood--\$17.00++*

*Two Entrees, (2) Local Seasonal Seafood-\$25.00++  
(we always suggest at least one non-seafood choice)*

*Three Entrees, (2) Local Seasonal Seafood,  
(1) Non-Seafood--\$30.00++*

*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*

*Delivery/travel within 10 miles of base*

### Additional Charges

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

Chef: \$30.00+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): \$30.00+ per hour (event supervisor)

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

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

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

Full kitchen: \$500.00

Fryer: \$100.00

Event Grill: \$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% service charge and 7 % sales tax

+7% sales tax