

Naomi's
Catering

updated 06/07/2017



*Hors d'oeuvres
Wedding Packages
for that special day*

EACH PACKAGE INCLUDES

Naomi's Imported and Domestic Cheese Display
with Grapes, Berries and Cocktail Crackers

Roasted Seasonal Vegetables with Hummus

Choice of Salads or Cold Dips with Cocktail Crackers

Assorted Cocktail Sandwiches and Sliders

High-end Disposable Diningware for food & cake

Packages are priced beginning at 100 guests for up to a 3 hour event. For smaller events,
please ask for a quote.

A service charge & sales tax are applicable to all charges.

High-end disposable diningware and basic staff are included. (Kitchen, buffet, bus,
Captain, Carvers)

Rentals, linens and venue are not included in these prices.

We will be happy to serve alcoholic beverages purchased by you for an additional fee.

See the last page for additional upgrades such as

Carving Stations, Dessert Stations and Specialty Chefs Stations

Ask for our seasonal specialties!

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The Silver Package

In addition too the items listed in the Package on the first page Choose **4** items from the list below.

Guest Count	Price per person with basic staffing	Service Charge
100-149	\$25.00	+20%
150-199	\$24.50	+18%
200-249	\$24.00	+17%
250-299	\$23.50	+17%
300+:	\$23.00	+17%

+7% sales tax

Chickenettes

(wings & drummettes)

Choice of Sauce: Teriyaki, Spicy

Buffalo, Honey-Garlic or

Barbecue

Boneless Chicken Tenders

with Barbecue and Honey

Mustard Sauces

Meatballs

Barbecue, Sweet & Sour, Red

Sauce, or Swedish

Egg rolls

Pork & Vegetable

Southwestern Chicken

Mini Quiche

Baked Artichoke & Spinach

with Spinach Tortilla Chips

Waldorf Chicken Salad

with Cocktail Crackers

Grits & Grillades

Spanakopita

Spinach & Feta stuffed in puff

pastry

Spinach & Ricotta Stuffed

Mushrooms

Three ~ Cheese Stuffed

Mushrooms

Chicken Satay Skewers

Chicken & Sausage Jambalaya

Buffalo Chicken Bites

Sliced Andouille ~ Stuffed Pork

Loins

with condiments and rolls

Crab Rangoon

with Sweet & Sour

Mini Meat Pies

Crawfish & Artichoke Shrimp &

Andouille

Toasted Ravioli

Chicken Quesadillas

with Sour Cream and Salsa

**Make sure to check our "Hors
D'oeuvres" for available
substitutions and add-ons!**

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The Gold Package

In addition too the items listed in the Package on the first page Choose 5 items from the list below.

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

+7% sales tax

Beef Satay Skewers

Almond-Stuffed Dates

Wrapped in Bacon

Duck Quesadillas

with Sour Cream and Salsa

Fried Green Tomato BLT' Sliders

Chicken & Sausage Gumbo

Tomato-Basil Soup Shots

with Petite Smoked Gouda Grilled Cheese Bites

Sausage & Antipasto Platter

One of Naomi's Specialty Egg Rolls!

Monday Roll Red Beans & Rice

Jambalaya Roll

Reuben Roll

Muffuletta Roll

Petite Crab Cakes with Sauce Buena Vista

Seafood Stuffed Mushroom Caps

Crab Mac & Cheese

Shrimp & Grits

Salmon Stuffed Mousse with Caviar

Choice of One:

Mashed Potato Bar

Mac & Cheese Bar

Carvery Station:

Sous-Vide Inside Round of Beef

Andouille-Stuffed Pork Loin

Honey-Baked Ham

with condiments and rolls

You may also choose from the Silver Package

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The Platinum Package

In addition to the items listed in the Package on the first page Choose 5 items from the list below or the SILVER AND GOLD MENUS

Guest Count	Price per person with basic staffing	Service Charge
100-149	\$35.00	+20%
150-199	34.00	+18%
200-249	34.00	+17%
250-299	33.00	+17%
300+:	32.00	+17%

+7% sales tax

Petite Beef Wellingtons
with Veal Demi-glace

Petite Rosemary Lamb Chops
with Fig Mint Sauce

Pork Mignons
with Dirty Rice and Blackberry-Honey
Reduction

Quail Legs wrapped in Bacon

Wild Mushroom & Duck Encroute

Pom Frites
with White Truffle Oil

Hottie Totties
Tater Tots with White Truffle Oil served in
bamboo cones

Crab Mornay (warm dip)

Tuna "Tartinis"

Smoked Tuna Dip

Soft-Shell Crab Sliders

Scallops wrapped in Bacon

Lobster Mac & Cheese

Marinated Crab Claws

Marinated Shrimp

Seafood & Gator Sausage Gumbo

Choice of One:

Carvery Station

Pasta Station

Sautee/Grilling Station

Himalayan Salt Block Station or

Mashed Potato Bar

You may also choose from the Silver and Gold
Package Menus

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Add-Ons

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

Carvery Stations

Sous-vide Inside Top Round of Beef • Andouille-Stuffed Pork Loin • Peppercorn-Crusted Beef Tenderloin • Spicy Cajun Turkey Breast • Smoked Ham • Sesame-Crusted Pan-Seared Sushi-grade Tuna • Rosemary scented Rack of Lamb.

All served with assorted condiments and/or rolls

Market Price + Carver charge

Pasta Stations

Three pastas, two sauces and assorted ingredients such as shrimp, crawfish and chicken with red & green peppers, garlic, green onions, etc. The chosen ingredients are sautéed and served on a bed of pasta with a choice of Marinara and Alfredo sauces:

\$4.50 per person (additional charge for attendants)

Mashed Potato Bars

Home-style mashed Sweet Potatoes & Yukon Golds with chopped bacon, shredded cheddar & mozzarella cheeses, sour cream, green onions, brown sugar and mini marshmallows.

\$2.00 per person (additional charge for attendants)

Grilling and Sautee Stations

Grilled Gulf Oysters with Applewood Smoked Bacon & Leek Vinaigrette, Rack of Lamb, Pork tenderloins, Beef Tenderloins, Fresh Seasonal Vegetables – all grilled on site right before your guests!

\$8.75 per person (additional charge for attendants)

Dessert Stations

Bananas Foster, Cherries Jubilee, Ice Cream Bar with Root beer floats, Beignets & Café Au Lait--Use your imagination!

\$6.00 per person (additional charge for attendant)

Lagniappe Stations

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

Ice Carvings

Our professional ice carver can create everything from bar luges to simple shell-shaped bowls!

Additional Staffing

Bartenders • Wait Staff • Passers • Bussers • Coat Check • Sommeliers \$25-\$30 per hour 6 hour minimum. Includes set-up, service and clean-up time

Rental Selections

China, flatware, linens, tents, tables, chairs...you name it, we know where to get the best quality, the best service and the best price! Check with us before heading to the rental store and we might just be able to save you time, money and mistakes!

Vendor Referrals

Over the years we have worked with many professionals. Some of these have proven to be the best in their fields and we are always happy to pass that information on to you!