



Hors D'oeuvres A la carte

Updated 03/14/17

See all our menus at www.naomis.com

To order 228-832-6171

Prices are for pick-up – all items will be in disposable pans, platters and bowls.

Delivery fees, production fees and tax not included.

Please Note: We cannot guarantee the quality of all fried foods when they are cooked in advance and transported.

Party Sandwiches

24" New Orleans-Style French loaves dressed! A full heaping pound of meat each and makes up to 16 slices. \$35.00 per loaf

Slider Platters

Dressed Mini Sandwiches. 25 per platter

Black Forest Ham: Swiss, honey mustard, greens and tomato \$75.00

Ham & Brie on Sweet Potato Biscuit \$32.00

Angus Roast Beef: Horseradish sauce, greens and tomato \$75.00

Smoked Turkey: Provolone, lemon-basil aioli, greens and tomato \$75.00

Mini Muffalettas: Italian meats, olive salad \$75.00

Cheeseburger Sliders: Provolone with our special blend, hand-formed all beef patties. Burger sauce, greens & tomato \$80.00

BBQ Pulled Pork Sliders with dilled pickle \$80.00

Waldorf Chicken Salad: on Mini Croissants. Walnuts, apple, chicken breast, golden raisins, yogurt mayo. \$55.00

Soft Shell Crab Sliders with Buena Vista Sauce, greens and tomato. \$85.00

Fried Green Tomato BLTS with Buena Vista Sauce \$60.00

Fruit Platters and Cheese Trays

Fresh Seasonal Fruits with dip (serves 25) \$60.00

Artisan Cheese Tray: 1 lb. each of 3 artisan cheese wedges and blocks. Garnished with assorted grapes, berries and crackers. (serves 25) \$75.00

Brie with Praline Sauce: 6" wheel of triple crème brie with our signature warm praline sauce. Garnished with grapes, berries and crackers. (serves 25) \$35.00

Mini Brie "Purses": Puff pastry bites filled with triple crème brie and seasonal fruit. \$25.00

Goat Cheese Log with Balsamic & Shallot-Roasted Grapes: 1 lb. Served with artisan crackers \$25.00

Chilled Salads

Roasted Veggie & Orzo Salad (gal) \$40.00

Roasted Shrimp & Orzo Salad (gal) \$45.00

Seafood Pasta Salad: Shrimp & Salad Krab with Vidalia Onion Dressing (gal) \$45.00

Greek Pasta Salad: Olives, tomatoes, cucumber & Feta (gal) \$45.00

Waldorf Chicken Salad: Walnuts, apple, chicken breast, golden raisins, yogurt. (qt) \$20.00

Creole Shrimp Salad: (qt) \$25.00

Vegetable Platters (serves 25)

Roasted Seasonal Vegetables with Hummus \$75.00

Seasonal Vegetable Crudité: (raw) with dip \$40.00

Antipasto Platter: with marinated olives, veggies and bocconcini (meatless) \$65.00

Dips (by the quart)

Guacamole \$10.00

Traditional Hummus \$10.00

Spinach Dip served in a Hawaiian Bread Bowl \$25.00

Bacon, Cream Cheese & Green Onion Dip \$25.00

Green Chile-Pimiento Cheese \$25.00

Smoked Salmon Dip \$30.00

Baked Artichoke & Spinach Dip (half pan) \$50.00

Warm Lump Crab Mornay \$50.00

Herbed Tortilla Chips, Pita Chips, Crackers or Toast Points (per 100 pcs) \$10.00

Jambalayas (half pans serve 25 as hors d'oeuvres)

Chicken & Sausage \$45.00

Shrimp & Sausage \$60.00

Old Family Recipe Gumbos (NO OKRA)

Seafood (Shrimp, Crab) & Gator Sausage \$65.00

Chicken & Smoked Sausage \$55.00



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Under the Sea

Boiled Jumbo Gulf Shrimp: 10/15, P&D, tail-on with cocktail and Buena Vista Sauces (lb.)	\$20.00
Marinated Shrimp: 36/40 with Artichoke & Onions (lb.)	\$20.00
Bacon Wrapped Shrimp: 10/15. (25 pcs)	\$30.00
Coconut Shrimp with Sweet & Sour (fried) (25)	\$40.00
Shrimp & Grits: Served "side by side" (in separate pans). Spicy Shrimp Etouffee and Garlic Cheese Grits. (gal. of each)	\$65.00
Petite Shrimp & Grits: Served in petite cups (25)	\$68.00
Marinated or Fried Crab Claws (lb)	MKT
Mini Crab Cakes with Buena Vista Sauce (25)	MKT
Sesame-Seared Ahi Tuna "Tinis": Served in mini martini glasses on seaweed salad (25)	\$65.00
Seafood Stuffed Mushroom Caps: Crab, shrimp, seasonal Gulf fin fish (25)	\$40.00
Bloody Mary Oyster Shooters: (25) (seasonal)	\$60.00
Lump Crab Buena Vista Crostini (25)	\$60.00
Crawfish & Corn Casserole	\$55.00
Crawfish Meat Pies (mini) with Buena Vista Sce.(25)	\$30.00
Shrimp & Andouille Meat Pie (mini) with Buena Vista Sauce (25)	\$30.00
Honey Lemon Baked Salmon Platter: Whole side of Chilean Farm-Raised Salmon served chilled with lemon crème fraiche. (2.5 lb. avg. serves approx. 25)	\$65.00

Birds of a Feather

Buttermilk Marinated Chicken Tenders: (fried) Honey-mustard & bbq sauces (25)	\$50.00
Honey Garlic Chicken Tenders (fried) (25)	\$58.00
Coconut Chicken Tenders (fried) Sweet & Sour Sauce (25)	\$45.00
Chicken Wings (fried)	\$14.00
Buffalo with Blue Cheese Dip (lb.)	\$25.00
Honey Garlic (lb.)	\$25.00
Chicken Satay Skewers (25)	\$40.00
Garlic Curry Chicken Skewers w/Yogurt Sauce (25)	\$50.00
Mini Duck Quesadillas: with Sour Cream & Salsa (25)	\$56.00
Mini Duck & Goat Cheese Crepes with port cherries and pistachios (25)	75.00

Beef, Pork, Lamb

Mini Beef Wellingtons with Veal Demi glace (25)	\$70.00
Sliced Beef Tenderloin Platter: Cooked sous-vide to medium rare. Served with horseradish cream and rolls. 7 lb. average. Served room temperature	\$30.00 per lb.
Jumbo Meatballs in choice of sauce Sweet & Sour, Naomi's Red Sauce, Barbecue (25)	\$25.00
Petite Lamb Chop Lollipops with fig mint sauce (1 lb = 8 chops)	\$30.00
Andouille-Stuffed Pork Loin sliced with rolls and honey-mustard. 5 lb. avg. Served warm or room temp.	\$9.00 per lb.
Glazed Pork Belly Small Plates with Apple cider-braised red cabbage (25)	\$45.00

Handmade Rolls (per 25)

Pork & Vegetable Eggroll with sweet & sour sauce	\$60.00
Monday Roll: Red Beans, Sausage & Rice	\$60.00
Cajun Roll: Chicken Jambalaya, served with Buena Vista Sauce	\$60.00
Southwestern Chicken: Served with Buena Vista Sauce	\$60.00
Reuben Rolls: Served with 1000 Island dipping sauce	\$60.00
Muffuletta Roll: Just like the classic sandwich!	\$60.00
Mini Cashew Chicken Spring Roll: Chicken, cashews, and julienne Chinese vegetables, and Asian peanut sauce	\$45.00
Mini Pad Thai Spring Roll: Stir-fried rice noodles, shrimp, chicken, & pan-seared tofu, fresh lime juice, tamarind, Sriracha, & crushed peanuts.	\$45.00

Specialty Selections

Artichoke Hearts wrapped in bacon (25)	\$25.00
Spanakopita: Feta & cream cheese in phyllo (25)	\$40.00
Roasted Asparagus wrapped in prosciutto with a balsamic reduction (25)	\$45.00
Truffled Tots: Served in paper cones with our own Cowboy sauce (fried)	\$13.00 per lb.
Truffled Pomme Frites: with shaved parmesan served in paper cones with Buena Vista Sauce (fried)	\$11.00 per lb.
Almond Stuffed Dates wrapped in bacon (25)	\$35.00