



228-832-6171 ~ naomis@naomis.com

updated 11/01/21

Breakfast Menu Packages

Food & Beverage minimum (rare exceptions): \$500.00 food and beverage
DROP OFF SERVICE: Items delivered “curb to table” in disposable pans, platters and bowls with no serving equipment unless otherwise requested.
 15% Production Fee (not a gratuity), Delivery and Tax
FULL SERVICE: Serving pieces included, \$35.00/hr per attendant (4-hour minimum), 17% Production Fee (not a gratuity), Delivery and Tax.
 Prices are subject to change based on market costs.
 A 4% discount has been included for payments in cash or checks.

PRICES ARE SUBJECT TO CHANGE!

Continental Breakfast

Fresh Seasonal Fruit Platter
 Assorted Breakfast Breads and Pastries
 Regular & Decaf Coffee & Hot Tea Service with Condiments
 Orange Juice
 Disposable Diningware
 25-49 guests: \$6.50 per person
 50+ guests: \$6.00 per person

Silver Breakfast Menu

Sausage, Egg & Cheese Croissants Or Biscuits
 Fresh Seasonal Fruit Platter
 Regular & Decaf Coffee & Hot Tea Service with Condiments
 Orange Juice
 Disposable Diningware
 25-49 guests: \$10.50 per person
 50+ guests: \$8.00 per person

Gold Breakfast Menu

Scrambled Eggs
 Garlic Cheese Grits
 Cast Iron Cooked Smoked Sausage
 Fresh Seasonal Fruit Platter
 Assorted Breakfast Breads and Pastries
 Regular & Decaf Coffee & Hot Tea Service with Condiments
 Orange Juice
 Disposable Diningware
 25-49 guests: \$13.50 per person
 50+ guests: \$12.00 per person++

Platinum Breakfast Menu

25-49 guests: \$35.00 per person
 50+ guests: \$20.00 per person

Toasted to Order Bagel Bar (attendant required)

Pick Two Bagels: “Everything”, Plain, Blueberry or Cinnamon Raisin
 Smoked Salmon with capers, red onions, chopped egg, sliced tomato,
 Dilled Cream Cheese, Plain Cream Cheese, Green Onion & Bacon Cream
 Cheese
 Butter, Jellies & Jams
 Fresh Seasonal Fruit Platter, Assorted Gluten-Free Greek Yogurts,
 Fresh Baked Scones
 Orange Juice, Cranberry Juice
 Regular & Decaf Coffee & Hot Tea Service with condiments
 Disposable Diningware

Breakfast Entree of Choice (Choose One)

Quiche of Choice, Ham Breakfast Pie, Potato & Sausage Casserole,,
 Crawfish & Goat Cheese Crepes, Scrambled Eggs-Plain or Southwestern
 (peppers, onions, salsa, sour cream)
 Custom Selection
Breakfast Sides (Choose One)
 Creamy Cheese Grits, Roasted Red Pepper Grits, Potatoes Brabant with
 Andouille, Truffled Hash Brown Potatoes, Green Onion Sausage,
 Wright’s Applewood Smoked Bacon, Custom Selection
 Butter, Jellies & Jams



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Breakfast a la Carte Menu

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 15% Production Fee (not a gratuity), Delivery and Tax
FULL SERVICE: Serving pieces included, \$35.00/hr per attendant (4-hour minimum), 17% Production Fee (not a gratuity), Delivery and Tax.
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Entrees		Breakfast Casseroles, Stratas & Quiches	
Fresh Seasonal Fruit Platter	65.00	Potato, Cheese & Sausage Breakfast Casserole	50.00
Assorted individual Greek Yogurts with fruit (gluten free).	1.75	Half pan, serves approx. 10-12	
Fresh Bagels or Croissants with butter, jellies, jams & cream cheese (per doz)	20.00	Ham & Swiss Breakfast Casserole	45.00
Breakfast Pastries: Jumbo Muffins, Danish, Scones (per doz)	25.00	Half pan, serves approx. 10-12	
Banana Nut Bread (per loaf). Serves about 12	10.00	Spinach, Bacon & Cheddar Quiche	60.00
Flavored Cream Cheese Spreads (pints)	20.00	Half pan, serves approx. 10-12	
Fruit flavored, Veggie, Bacon & Green Onions, Dill & Onion		Spinach & Swiss Quiche (no meat)	45.00
Crepes (doz)		Half pan, serves approx. 10-12	
Cream Cheese filling with fresh fruit compote topping	35.00	Seafood Quiche with Shrimp, Crab, and Swiss cheese	seasonal
Goat Cheese filling with Creole Crawfish Sauce	market	Half pan, serves approx. 10-12	
Goat Cheese filling with Creole Shrimp Sauce		Broccoli & Cheddar Quiche	50.00
Goat Cheese filling with White Lump Crab Sauce		Half pan, serves approx. 10-12	
Smoked Salmon Platter (1.25 lbs, serves about 12-15)	80.00	Scrambled Eggs-Real eggs + real butter. Can't beat that with a stick! 50 eggs serve approx. 10-12	25.00
Capers, Onions, Chopped Eggs, Tomatoes, Dilled Cream Cheese		Southwestern Scrambled Eggs- with peppers, onions and house-made tomato & cilantro salsa. 50 eggs serve approx. 10-12	35.00
Potatoes Brabant: Sautéed with peppers, onions, garlic, parsley and andouille sausage (half pan, serves approx. 12-15)	45.00		
Wright's Thick-Cut Smoked Bacon (1 lb., serves approx. 4) choice of Applewood, Hickory or Pecan Smoked (based on availability)	15.00	Beverages (cups & ice not included)	
Country Pleasin' Smoked Green Onion Sausage-(MS made!)		Orange Juice, Apple Juice, Cranberry Juice (by the gallon)	15.00
Iron Skillet Seared (1 lb., serves approx 4)	15.00	Coffee (gal). Regular and/or Decaf. Full service only unless other arrangements are made. We do not have disposable hot beverage service.	10.00
“Encroute”-brushed with maple syrup and baked in puff pastry	23.00	Made-To-Order Stations (prices are per person) Minimum: 50 Each of these stations will requires an attendant @ \$140.00 each per station per 50 guests.	
Biscuits with Sausage Gravy	30.00	Eggs Bienvenue: Split Buttermilk Biscuit with apple-wood smoked bacon, sous-vide poached egg, hollandaise sauce and lump crab. Per serving	8.00
1 doz Mama's recipe fresh baked buttermilk biscuits and 1 quart white pepper sausage gravy. Serves about 12.		Eggs Benedict: Toasted English Muffin, Canadian Bacon, sous vide poached egg, and hollandaise sauce. Per serving	5.00
Naomi's Famous Creamy Cheese Grits. Not for dieters! Cream, real butter, three cheeses. (Gal-serves 12-15)	18.00	Order-Your-Own Omelet Station: Whole Eggs or “Egg Beaters”.	8.00
Sausage Egg & Cheese Biscuits	25.00	Standard ingredients: Ham, Shrimp, Crab, Peppers, Onions, and cheeses.	
Sausage, Egg & Cheese Croissants (per doz)			
Jumbo Waffles with syrup, butter and fresh seasonal fruit and berries. 25 ct. serves about 12-15	45.00		
Bananas Foster French Toast. Half pan serves approx. 12-15	70.00		