



228-832-6171 ~ naomis@naomis.com

A la Carte Hors D'oeuvres

Prices are for carry-out or delivery in disposable pans, platters and bowls.
For full-service, per person, or large order pricing, please call.
A 4% discount has been included for payments in cash or checks.
Delivery charges, sales tax and production fee are not included.

Minimums: \$300 M-F, \$500 Sat, \$1,000 Sun.

Deposits and payments due as per our booking policy page. Please review.

PRICES ARE SUBJECT TO CHANGE!!!

Sandwiches & Sliders (25 per tray unless otherwise noted)

Black Forest Ham: Swiss, honey mustard, greens & tomato	75.00
Cheesesteak: Slow Cooked Black Angus Roast Beef, horseradish sauce, sauteed peppers and onions with provolone cheese	85.00
Beef tenderloin Slider with provolone, creamy horseradish sauce, greens and tomato	Market
Smoked Turkey: Provolone, lemon-basil mayo, greens & tomato	80.00
Mini Muffulattas: Salami, Mortadella, Ham, Olive Salad	75.00
Cheeseburger Sliders: 1/4 lb. Special blend all-beef patties, burger sauce, greens & tomatoes	100.00
BBQ Pulled Pork Sliders with dill pickle	80.00
Asian BBQ Pork on Steamed Bun with cilantro, pickled carrot and daikon slaw	Market
Soft Shell Crab Sliders: Buena Vista sauce, greens and tomatoes	seasonal
Fried Green Tomato BLT's	85.00
Pimiento Cheese on mini croissants	60.00
Waldorf Chicken Salad on mini croissants. Walnuts, apples, roasted chicken breast, golden raisins and a yogurt & mayo	75.00

Fruit, Cheese & Charcuterie

Fresh Seasonal Fruit Platter with dip (serves about 25)	65.00
Artisan Cheese Platter: 1 lb. each of three artisan cheeses with grapes, berries and gourmet crackers	125.00
Artisan Cheese Display: beautiful, multi-level display on marble and granite (full service, staffed events only)	200.00
Aristan Cheese & Charcuterie Platter: 1 lbs. each of three artisan cheeses with grapes, berries, marinated mushrooms, olives, cured meats and olives	150.00
Artisan Cheese & Charcuterie Display: beautiful, multi-level display on marble and granite (full service, staffed events only)	200.00
Brie Round with Praline Sauce: 1 lb. wheel of triple-creme brie topped with a warm praline sauce, garnished with grapes, berries and gourmet crackers	40.00
Mini Brie "Purses": Puff pastry bites filled with brie and fruit (per 25 pieces)	60.00
Brie Encroute: whole round of Brie with fruit compotes, wrapped in puff pastry. Delivered with cooking instructions	25.00
Goat Cheese Log with Blasamic & Shallot-Roasted Grapes. 1 lb. Served with gourmet crackers	30.00
Balsamic Fig & Goat Cheese Flatbreads (canapes, small bites, per 25)	80.00

Chilled Salads

Roasted Veggie & Orzo Salad (gal)	60.00
Roasted Shrimp & Orzo Salad (gal)	75.00
Seafood Pasta Salad: Shrimp & Salad Krab, Vidalia Onion Vinaigrette (gal)	85.00
Greek Pasta Salad: Olives, tomatoes, cucumber, mushrooms, with grilled chicken breast	65.00
with shrimp	75.00
with shrimp	80.00
Waldorf Chicken Salad: Walnuts, apple, fresh chicken breast, golden raisins (quart)	25.00
Creole Shrimp Salad (quart)	35.00

Vegetable Platters (serve approx. 25 each)

Roasted Seasonal Vegetables with Hummus	75.00
Seasonal Vegetable Crudite (raw) with Dip	55.00
Antipasto Skewers (per 25 pcs) Meatless	70.00

Chilled Dips (by the quart)

Herbed Tortilla Chips, Pita Chips, Assorted Crackers (100 pcs)	10.00
Hand-made fresh Guacamole	25.00
Traditional Hummus	15.00
Bacon & Green Onion Dip	35.00
Green Chile-Pimiento Cheese	25.00
Smoked Tuna Dip	Market
Chilled Spinach Dip in Hawaiian Bread Loaf (qt.)	40.00

Hot Dips

Crab Mornay (served warm)	market
Baked Artichoke & Spinach Dip (served hot) (half pan)	60.00
Crawfish & Corn Dip (served hot) (half pan)	85.00

Old Family Recipes

Chicken & Sausage Gumbo with rice (gal)	65.00
Seafood (Shrimp & Crab) & 'Gator Tail Sausage Gumbo w/rice	100.00
Chicken & Green Onion Smoked Sausage Jambalaya	45.00
Shrimp & Green Onon Smoked Sausage Jambalaya	60.00

NOTE:

Not all fried items travel well. Some should be ordered only when they can be cooked on site, fresh to order.

Ask the Chef or your Catering Specialist for recommendations



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"Under The Sea"

Boiled Jumbo Gulf Shrimp, P&D tail on. Served with cocktail and Buena Vista sauces (by the lb)	market
Marinated Shrimp (36/40) with artichoke hearts (by the lb)	market
Shrimp & Grits: Spicy Shrimp Etoufee and Garlic Smoked Gouda cheese grits (by the gal.)	market
Crab Claws-marinated or fried	market
Mini Crab Cakes (Gulf Lump Crab) with Buena Vista Sauce	market
Mini Seafood Cakes (Gulf Lump Crab and white finfish served with Buena Vista Sauce	market
Sesame-Seared Ahi Tuna "Tini's: Served in mini martini glasses on seaweed salad with wasabil aioli drizzle	market
Seafood Stuffed Mushroom Caps: Crab, Shrimp, seasonal Gulf finfish (25)	market
Bloody Mary Oyster Shooters (25) (seasonal)	market
Lump Crab Buena Vista Crostini (25)	
Crawfish Meat Pies (minis) with Buena Vista Sauce (25)	market
Honey-Lemon Baked Salmon Platter: whole side of Chilean farm-raised salmon served chilled with lemon crème fraiche. 2.5 lbs avg, serves approx. 25	market
Crawfish & Goat Cheese Crepes with spicy Etoufee Sauce	market

"Birds of a Feather"

Fried Chicken Tenders: honey mustard & bbq sauce (25 pcs)	55.00
Honey Garlic Chicken Tenders: fried, tossed with a honey-garlic glaze	65.00
Coconut Chicken Tenders: (fried) Sweet & sour sacue (25 pcs)	75.00
Chicken Wings: (fried) by the lb. Buffalo with blue cheese dip, BBQ, Teriyaki or Honey Garlic	market
Chicken Satay Skewers: chicken thigh meat in a spicy Thai peanut sauce (25 pcs)	75.00
Mini Duck Quesadillas: with sour cream and salsa (25 pcs) Three Cheeses, sauteed peppers, onions, and cilantro in a flour tortilla.	60.00
Mini Chicken Quesadillas: with sour cream & salsa (25)	45.00
Duck & Goat Cheese Crepes with port cherries and pistachios	125.00

"Back at the Barnyard" (Beef, Lamb & Pork)

Mini Beef Wellingtons with veal demi glace (25)	85.00
Sliced Beef Tenderloin Platter: Sous vide to MR, sliced room temp with horseradish sauce and slider rolls. Avg 4 lbs	175.00
Jumbo Meatballs (1 oz.) with choice of sauces (25) Sweet & Sour, Mama's Red Sauce w/peppers & onions, or BBQ	30.00
Grilled Petite Lamb Lollipops with fig mint sauce (1 lb- 8 chops)	35.00
Andouille-Stuffed Pork Loin Platter: herb roasted. Sliced room temp with slider rolls and honey mustard. 5lb. avg raw	15.00/lb
Grits and Grillades (Pork or Beef) (gal, serves about 25)	75.00

Our Specialty Rolls-handmade

Traditional with Pork & Vegetable: sweet & sour sauce (25)	60.00
"Monday" Roll: Red Beans with Sausage & Rice (25)	60.00
"Cajun" Roll: Chicken Jambalaya. Buena Vista Sauce (25)	60.00
Southwestern Chicken (25)	60.00
Ruben Rolls: 1000 Island Dipping Sauce (25)	60.00
Muffulatta Roll (25)	60.00
Mini Cashew Chicken Spring Roll with Ginger Sesame Sauce (25)	60.00
Mini Pad Thai Spring Roll with Shrimp, Chicken, and pan-fried Tofu, crushed peanuts. Ginger Sesame Sauce (25)	60.00

Specialty Selections

Artichoke Hearts wrapped in bacon (25 pcs)	32.00
Roasted Asparagus wrapped in prosciutto with Balsamic reduction (25 pcs)	45.00
Truffled Tots (fried) Served in paper cones with sweet chili sauce	13/lb
Truffled Pomme Frites: (fried) Served in paper cones with sweet chili sauce, topped with shaved parmesan	13/lb
Almond Stuffed Dates wrapped in bacon (25 pcs) based on availability of dates	37.00
Potstickers (pork dumplings, Gyoza) per 25 with sesame ginger sauce	45.00
Spinach & Ricotta Stuffed Mushrooms (per 25)	35.00

Staffing: \$35.00 per hour Mon-Sat, \$52.50 per hour Sun/Holidays
 Minimums: 4 hours M-F before 5 p.m., 6 hours after 5 pm. and Sat., Sun, & Holidays
 Drop-off service (curb to table): \$1.25per mile round trip, \$25 minimum (20 minutes allowed)
 Set-up: \$1.25 per mile round trip plus \$35 (up to 1 hour). Driver will transfer food to client's servingware and assist in any other set-up.