



228-832-6171 ~ naomis@naomis.com ~ www.naomis.com

A La Carte Holiday Menu

Rev. 11/12/23

Each item serves approximately 12-14 guests. We require a \$300 food minimum per order

All meats are uncarved unless requested otherwise

- Turkey carving fee: \$ 5.00
- Whole Turkey (Roasted) (12-14 lbs.) \$65.00
- Whole Turkey (Cajun Fried) (12-14 lbs.) \$70.00
- Whole Boneless Turkey Breast (8-10lbs)
 - Roasted \$80.00
 - Cajun Fried \$85.00
- Spiral Sliced, Root Beer-Glazed Ham (bone-in, 12-14lbs.) \$65.00
- Andouille-Stuffed Pork Loin Roast with Hunters Mushroom Sauce (6 lbs) \$75.00
- Beef Tenderloin Roast (6 lbs) with \$180.00
 - Pepper-and-garlic-cruste, roasted to medium rare edge-to-edge. Served with horseradish sauce.
- Half Prime Rib Roast, Ready to carve (About 6lbs. cooked) Serves 10-12 \$130.00
 - Slow cooked to medium rare, with Horseradish Sauce
- Chicken & Sausage Gumbo with Rice (1 gal) \$70.00
 - Cajun-Style dark roux Gumbo with sausage, chicken and house-made roast chicken bone stock
- Seafood & Sausage Gumbo with Rice (1 gal) \$100.00
 - Cajun-Style dark roux Gumbo with sausage, Gulf shrimp and crab and house-made seafood stock. NO OKRA! This fifth generation recipe, real Cajun Gumbo is going to blow your mind it is full of the rich bounty of the Gulf. Only fresh, local seafood! Worth every penny!

Soups

- Coconut-Curry Butternut Squash Bisque (1 gal) \$65.00
 - Fresh seasonal butternut cooked with coconut milk, a little yellow curry, fresh ginger and lime juice. Great cold or hot!
- Corn & Crab Bisque (1 gal.) \$85.00
 - Fresh Gulf Lump Crab and roasted corn in a creamy base with all the good stuff!

Salads

- Garden Salad (mixed greens, tomatoes, cucumbers, red onions) with two dressings \$37.00
 - House made dressings! Buttermilk Ranch, Italian Vinaigrette, Green Goddess, Thousand Island.
- Broccoli Salad with dried cranberries and almonds (1 gal) \$50.00
- Shaved Brussel Sprouts & Apple Salad with Apple Cider & Maple Vinaigrette (1 gal.) \$50.00

Sides

- Garlic Smashed Potatoes with garlic confit \$35.00
 - Creamy skin-on redskin potatoes with fresh garlic confit
- Cornbread Dressing \$40.00
 - Home-style Cornbread Dressing with bits of roast turkey and giblets.
- Cornbread Dressing with Oysters \$85.00
 - Our traditional cornbread dressing with Gulf oysters and Old Bay seasoning.
- Crawfish & Cornbread Dressing Casserole \$65.00
 - This unique crawfish & corn dressing will be a total surprise! Great as a main dish with a salad and bread or as a side dish.
- Turkey Giblet Gravy (quart) \$ 8.00
- Creamed Corn Pudding Casserole \$25.00
- Sweet Potato Casserole \$70.00
 - Fresh Mississippi grown sweet potatoes cooked with butter, brown sugar, and peanut butter then baked with a pecan streusel-type topping.
- Green Beans with Carrots, Peppers & Onions 35.00
- Green Bean Casserole \$55.00
 - The classic, but no canned soup in this one! Fresh Green beans with a mushroom sauce and fried shallots.
- Cranberry Grand Marnier Relish (quart) \$18.00
 - Fresh cranberries cooked with fresh squeezed orange juice, orange zest, ginger, and Grand Marnier orange brandy. No cans were harmed in the making of this recipe!
- Mixed Artisan Rolls with butter (per doz.) \$12.00

Desserts

- Bread Pudding with Bourbon Sauce\$30.00
- White Chocolate Croissant-Bread Pudding with White Chocolate Sauce\$50.00
- Scratch Banana Pudding (1 gal)\$30.00
- Pecan Pie (12")\$18.00
- Cannolis (per doz.)..... \$55.00

Beverages

- Sweet, Tea, Unsweet Tea or Lemonade (gal)\$ 6.00

Please ask us to price any substitution or exchange in the packages.

Disposable diningware (plates, cutlery, napkins, cups, serving utensils) available upon request, but are NOT included in these prices.