



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

## 2024 Silver Holiday Group Menu

Rev. 11/01/24

Available for Thanksgiving and Christmas Group Events

Prices are not guaranteed until product is purchased in case of food or operating costs rising beyond our control. Should this occur, the client will be offered the option to change the items affected or to pay the higher cost.

### *Garden Salad*

mixed greens, cucumbers, red onion and tomatoes  
House Made Ranch & Italian Vinaigrette

### *Whole Roasted Turkey Hen (12-14 lbs.)*

brined and dry rubbed with our signature herbed seasoning  
We are happy to pre-carve for you! No additional charge!

### *Green Beans*

sautéed with sweet colored bell peppers and onions

### *Cornbread Dressing*

with giblet gravy

### *House-Made Cranberry-Orange Relish*

### *Mixed Rolls & Butter*

### *Sweet Tray with Cookies, Brownies & Lemon Squares*

To Serve 25-75.....\$28.00+ production, delivery & 7% tax\*

(Production Fee is not a gratuity, but covers production, packaging, and other fluctuating expenses)

To Serve 75+.....Please call or e-mail for quote

Basic Disposable Package.....\$1.25 per person +tax\*

Medium weight black plastic plates, cutlery kits, napkins and serving utensils (upgrades available)

Please see our A La Carte Menu for substitutions and additions

Call or e-mail us for a full-service quote with staffing, serving equipment and chafers.

ALL PRICING IS SUBJECT TO CHANGE!



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## 2024 Bronze Holiday Group Menu

Rev. 11/01/24

Prices are not guaranteed until product is purchased in case of food or operating costs rising beyond our control. Should this occur, the client will be offered the option to change the items affected or to pay the higher cost.

### Choose Two Entrees (each entrée will serve 75% of your guest count)

*Whole Turkey Hen (12-14 lbs.)*  
Herb Roasted or Cajun-Fried

*Chicken & Sausage Gumbo with Rice*  
*Seafood & Gator Sausage Gumbo with Rice*

*Spinal Sliced Root Beer-Maple Glazed Ham*  
with a Rootbeer & Maple Glaze

*Andouille-Stuffed Pork Loin*  
with a Hunters Sauce

*Beef Tenderloin*  
Cooked sous vide and cast iron seared  
(add \$10.00 per person)

*Slow Roasted Prime Rib Roast*  
(add \$5.00 per person)

### Choose Three Sides

*Garden Salad*  
mixed greens, cucumbers, red onion and tomatoes  
*Pick two house-made dressings:*  
Ranch, Italian Herbed Vinaigrette, Thousand Island,  
Creamy Vidalia Onion Vinaigrette, Strawberry Vinaigrette

*Green Bean Casserole*  
*Sweet Potato Casserole with Praline Topping*  
*Cornbread Dressing with giblet gravy*

*Broccoli, Cranberry & Raisin Salad*

*Creamed Corn Souffle Casserole*

*Tropical Ambrosia Fruit Salad*

*Mashed Potatoes with giblet gravy*

*Shaved Brussel Sprouts & Apple Salad*  
with Cider-Maple Vinaigrette

*Roasted Seasonal Vegetables*

*Peas & Pearl Onions with Bacon*

*Maple & Cider-Glazed Carrots with Toasted Walnuts*

### Choose Two Desserts Per 25 guests (each dessert will serve 50% of your guest count)

*Banana Pudding*

*Classic Bread Pudding with raisins*

*Pecan Pie*

*Pumpkin Pie*

*Sweets Tray with Cookies, Brownies & Lemon Squares*  
*White Chocolate Bread Pudding (add \$2.00 per person)*

### Included in Package Price

*House-Made Cranberry-Orange Relish*

*Mixed Rolls & Butter*

To Serve 25-75 (MINIMUM).....\$45.00 per person+ production, delivery & 7% tax\*  
(Production Fee is not a gratuity, but covers production, packaging, and other fluctuating expenses)

To Serve 75+ .....Please contact us for a quote  
Basic Disposable Package.....\$1.75 per person +tax\*

Medium weight black plastic plates, cutlery kits, napkins and  
serving utensils (upgrades available)

Please see our A La Carte Menu for substitutions and additions.

ALL PRICING SUBJECT TO CHANGE!

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