



Heavy Hors D'oeuvres Packages

Prices are for a minimum of 100 guests.

For under 100 please ask for quote.

Revised 05/01/25

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

All Packages include:

- Naomi's Artisan Cheese & Charcuterie
- Roasted Seasonal Vegetable Platters with Hummus
- Chef's Choice Deli-Style Cocktail Sliders: Roast Beef, Ham & Swiss, Turkey & Provolone
- Clients Choice of (choose one per 100 guests):
 - Green Salad, Caesar Salad, Pasta Salad, or Chilled Dips

Also Included

Disposable diningware (as needed for your menu and cake service):

- Clear plastic plates, clear plastic cutlery and white cocktail napkins.
- Upgrades available for additional fee.

Staffing:

- Event Captains, Chefs, Buffet Runners, Table Bussers, and Carvers (Gold & Platinum only)
- Seven (7) hours: Three hours set-up, three hours service, one hour strike.

This is sufficient for the three-hour reception. Longer receptions will incur additional labor fees.

The following are NOT included but may be added for additional fees

- Attendants for add-on stations
- Rentals (tents, tables, chairs, linens, china, flatware, glassware, etc.)
- Bar/Beverage Services: *We cannot provide alcohol, but are happy to serve alcoholic beverages provided by the client. We are always happy to advise you in your purchasing of these items. Bar set-ups (mixers, cups, fruit, etc.) are available for an additional fee.*
- Most fried items will need to be fried onsite and will incur a \$100 portable fryer fee unless you have opted to rent our mobile kitchen Trolley (ask about Birdie the Catering Trolley!)

~The Production Fee is NOT a gratuity and is not paid to the staff. This fee goes to cover administrative costs such as planning, consultations, communications, proposals, insurances, licenses, permits and other costs associated with events.

For weddings, gratuities are left to the discretion of the client and are shared equally among all staff responsible for your event. Please do not individually tip our staff--the supervisor will collect all payments and gratuities and distribute evenly among all staff. ~



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The Silver Package

<i>Guest Count</i>	<i>Price per person</i>	<i>Production fee</i>
Under 100	contact us	20%
100-149	\$29.00	20%
150-199	27.00	18%
200-249	\$26.50	17%
250-299	\$26.00	17%
300+	\$25.50	17%

In addition to the items listed on the first page, choose four (4) additional menu items from this page.

Chicken Wings & Drumettes

Choice of Sauce:

Teryaki, Buffalo Honey Garlic or BBQ

Fried Chicken Tenders

with BBQ & Honey Mustard Sauces

Spinach & Ricotta Stuffed Mushrooms

Spanakopita

(spinach & feta in a puff pastry)

Fried Breaded Cheese Ravioli

with marinara sauce

Chicken Satay Skewers

with Thai Peanut Sauce

Three Cheese Mac & Cheese

Mini Meat Pies

**Crawfish & Artichoke
or Shrimp & Andouille**

Pork & Vegetable Egg Rolls

Southwestern Egg Rolls

Jambalaya

Chicken & Sausage
or Shrimp & Sausage

Grits & Grillades

(Pork or Beef)

Pork Potstickers (Gyoza)

with sesame ginger sauce

Waldorf Chicken Salad:

Roasted chicken breast, golden raisins, walnuts, and a sweet mayo-sour cream dressing

Baked Artichoke & Spinach Dip
with house-made spinach tortilla chips

Jumbo Cocktail Meatballs

in Naomi's Red Sauce

Andouille-Stuffed Pork Loin

Served warm, sliced, and with rolls

**Chicken Quesadillas with sour
cream and salsa**

Assorted Mini Quiche



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The Gold Package

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100-149	\$34.50	20%
150-199	\$34.00	18%
200-249	\$33.50	17%
250-299	\$33.00	17%
300+	\$32.00	17%

In addition to the items listed on the first page, choose five (5) additional menu items from this page.

Mashed Potato Bar

Baked Sweet Potatoes and
Garlic Mashed Potatoes with
Assorted Toppings

Almond Stuffed Dates wrapped in bacon

Seafood Stuffed Mushrooms

Honey-Garlic Chicken Tenders

Specialty Rolls

(choose one per 100 guests)

**Red Beans & Rice, Jambalaya
Roll, Boudin Roll**

Mac & Cheese Trio:

Choose Three

Shrimp, Crab, Crawfish or Three-
Cheese

Honey & Lemon-Baked Salmon Platter

Whole Side of farm-raised salmon
served chilled with lemon creme
fraiche

Mini Seafood Cake

(crab & white fish)
with Buena Vista Sauce

Duck Quesadilla

with sour cream & salsa

Chicken & Sausage Gumbo

with Herbed Rice

Korean BBQ Pork Slider

on Steamed Bao Buns with pickled
daikon & carrots and chopped
cilantro

Tomato Basil Soup Shots with Smoked Gouda Grilled Cheese Crostinis

Beef Satay Skewers

Chicken Satay Skewers

Shrimp & Grits

Shrimp Etouffee with Garlic
Cheese Grits

Carvery Station

(choose one per 100 guests)

**Herbed Round of Beef
Andouille-Stuffed Pork Loin
Honey Baked Ham**

Spicy Cajun Fried Turkey Breast
Carved by uniformed attendant &
served with condiments & rolls



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The Platinum Package

<i>Guest Count</i>	<i>Price per person</i>	<i>Production fee</i>
100-149	\$40.00	20%
150-199	\$39.00	18%
200-249	\$38.00	17%
250-299	\$37.00	17%
300+	\$36.00	17%

In addition to the items listed on the first page, choose five (5) additional menu items from this page.

Petit Beef Wellingtons
with veal demi glace

Scallops wrapped in Bacon

Soft-Shell Crab Sliders

Seafood & Sausage Gumbo
with Herbed Rice

Smoked Tuna Dip
with crackers

Mini Crab Cake (Lump Crab)
with Buena Vista Sauce

Crawfish & Corn Dip
with crackers

Crawfish Beignets
with Buena Vista Sauce

Herb-Crusted Lamb Lollipops
with Fig Sauce

Truffled Pom Frites or Barrel Tots
with Sweet Chili Sauce

Marinated Crab Claws

Bloody Mary Oyster Shooters
(seasonal)

Baked Crab Dip
with toast points

Pork Mignons
with seasonal gastrique
and Herbed Rice

Duck & Corn Wontons

Bacon-wrapped Jumbo Shrimp

Crawfish & Goat Cheese Crepes
with Cajun tomato cream sauce

Spicy Marinated Duck Breast
pan seared medium rare and
served sliced on a bed of baby leaf
greens with a spicy blueberry-
balsamic glaze

Carvery Station
(choose one per 100 guests)

Tenderloin of Beef
with Horseradish Sauce &
Creole Mustard

Sesame-Seared Side of Tuna
Chilled Wasabi Mayo &
Seaweed Salad

Carved by uniformed attendant &
served with condiments & rolls



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Add-ons:

Specialty Chef's Stations

Per person pricing is based on the expected guest count and the actual items included. These are customized stations with uniformed Chefs preparing foods to order for your guests (where the venue allows)! Guests love the interaction and it ensures the freshness of the food served.

Carvery Stations (choose one per 100 guests)

Inside top round of Beef

Sous Vide cooked Beef Tenderloin

Andouille-Stuffed Pork Loin

Spicy Cajun Fried Turkey Breast

Smokey Ham

Sesame Seared. Sushi Grade Side of Tuna

Grilled Rack of Lamb

served with appropriate condiments and rolls

Market Price + Carver fee

Pasta Stations

Three pastas, two sauces and assorted ingredients such as shrimp, crawfish and chicken with mixed peppers, garlic, green onions, etc.

The guests choose their ingredients, which are then sauteed to order (if the venue allows) and served on a bed of pasta with the guest's choice of Alfredo or Marinara sauces.

Requires venue approval for interior cooking
\$5.00 (100+) per person plus Attendant fee

Grilling and Sauté Stations

Grilled Gulf Oysters

Rack of Lamb

Pork Tenderloins

Beef Tenderloins

Fresh Seasonal Vegetables

All grilled on site before your guests!

Requires venue approval. Grilling only for outside events. Tenting or covered area required in inclement weather

\$10.00 per person (100+) + Attendant fee

Dessert Stations

Bananas Foster

Cherries Jubilee

Ice Cream Bar with Root Beer Floats

Beignets and Cafe au Lait

(requires fryer-\$100.00)

\$8.00 per person (100+) + Attendant fee



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Add-ons:

Late-Night Station (pick one per 100 guests)

Toward the end of the evening, after all the dancing and enjoyment, your guests are sometimes ready for a little something extra to get them home!

Cheeseburger Sliders

Truffled Tots or Pomme Frites

Mac & Cheese

Hot Dog Stand

Gourmet Pizzas

Taco Bar

Price based on items chosen

(we usually suggest providing for about 50% of the guest count)

Bar Service

Naomi's does not carry a liquor license, and therefore cannot provide any alcoholic beverages. We can, however, supply you with all the other components of your bar:

Ice chests, ice

Mixers: Sodas, Bottled Water, Club Soda, Tonic, Juices Fruit, stir straws, napkins, cups

Price based on need.

Bar Staff (hourly)

Rental Selections

Naomi's can provide you with rentals such as China, flatware, glassware, linens, tents, tables, chairs. You name it, we either have it or have access to the best quality rentals. Check with us before heading to the rental store— we just might be able to save you money and costly mistakes.

Vendor Referrals

Check our "Preferred Vendors" page for those top-quality vendors we work with often and can therefore recommend.

Venue Referrals

Aster nearly 25 years, we have worked everywhere on The Coast, so we can guide you in where to throw your party. If you're looking for something unique or special, look at our "Preferred Venues" page.

Birdie the Catering Trolley!

If you are looking for an upscale "food truck experience" ask us about our vintage trolley converted into a Mobile Kitchen.

Birdie can be added for venues that have limited kitchen space to elevate your dining experience by allowing us to cook on site, fresh as needed. We can also provide menu items to be served directly from her window "food truck" style!

Ask about our Birdie menu items!