Namans
CATERING

Namans
CATERING
EVENT PLANNING

From the most relaxed …

to the most formal...

We have been

Mastering the art of serving

for over 20 years!

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~How to Build your Menu~

Building your menu can be intimidating, but here are some easy tips to get you started:

Tip #1 Pick the style of your party.

Think about the design and feel of the event. Try to picture yourself at the party and consider a few of the following:

Do you want a relaxed atmosphere where your guests mingle and eat at their leisure? Is seating limited at your chosen venue? The ***Hors d'oeuvres Menu*** *may be the right choice for you.*

Do you want everyone to sit down to eat at the same time? Can everyone sit comfortably at one time? Do you want a full meal that offers nice variety for your guests? The ***Traditional Buffet*** *menu gives you the flexibility to make it casual or formal.*

Do you want a formal affair? Do you like table service? ***The Premiere Plate*** *menu offers fabulous choices for a formal affair with beautiful plate presentation.*

Looking for something fun and fresh and really laid back? The ***Grilling, Frying & Boiling…*** *menu has a variety of menu selections to create a perfect casual gathering.*

Having a morning event or want something different? Think outside the box. Think brunch or breakfast and consider our ***Brunch Menu****.*

No matter what menu you choose, you are going to need something to drink, so… ***"Don't forget the Beverages".*** *See our beverage choices .*

Tip #2 Find the menu that works best for you & get started.

Look for the Menu Building Tips at the beginning of each menu to help guide your choices.

Hors d'oeuvres Menu

Menu Building Tips to Customize Your Event:

Pick 1 or 2 Premium Meats. Make one a Carving Station or Hot off the Grill…
Include a Signature Station or something from the Seafood Section
Choose 3 or more Hot Appetizers
Choose 3 or more Cold Appetizers
Add Fruit & Cheese or Something Sweet
Need pass by hand appetizers for a cocktail hour?
Choose 3 from the Without a Fork or Canapé Sections
Price per person will vary based on your selections

~ Premium Meat Selections ~

Beef

*Prime Rib with Aujus**
Beef Tenderloin
*Steamboat Round of Beef with Aujus**
New York Strip Loin with Aujus
Mini Beef Kabob or Beef Satay

Poultry

Chicken Tenders…
Fried, Grilled, BBQ, Bacon Wrapped, Buffalo
Apricot Glazed, Hawaiian, Sweet & Sour, Grecian
Teriyaki, Oriental Sesame, Spicy Peanut, Creole
Delmonico, Lemon Crème, Bourbon Glazed
Mini Chicken Kabob or Chicken Satay
Turkey…Cajun Fried, Smoked or Roasted

Pork

Italian Herbed Pork Loin
*Pork Roulade with Smoked Gouda Sauce**
Caribbean Spiced Pork Loin
*Horseradish Encrusted Pork Loin**
Polynesian Pork Loin with Pineapple Salsa
Cajun Roasted Pork Loin
Lemon Ginger Garlic Pork Loin
Honey Glazed Spiral Ham
Baked Ham
Smoked Pulled Pork

Lamb

Lollipop Lamb Chops with Mint Jelly
Mini Lamb Kabobs

Sauces: *Remoulade, Horseradish Cream, Honey Mustard, Jezebel, Spicy Mustard, Buffalo, Ranch, BBQ*

Breads: *Pocketbook Rolls, Butter Biscuits, Yeast Rolls, Slider Buns, Dinner Rolls or Sweet Potato Biscuits*
(*) Should be carved on site for best quality

Hors d'oeuvres Menu

~ Premium Seafood Selections ~

Specialty Items

Low Country Boil

Peeled & Deveined Shrimp

Bacon Wrapped Stuffed Shrimp

Shrimp Scampi Kabobs

Creole Tuna Kabobs

Low Country Kabobs with Old Bay Butter

Smoked Salmon with Capers & Onions

Fried Shrimp, Oysters, Crab Claws & Catfish

Fire Cracker Grilled Salmon

Bourbon Glazed Salmon

Soups & Main Dishes

Cajun Seafood Gumbo

Crab Bisque

Crawfish Bisque

Crawfish Étouffe

Shrimp Creole

Cajun Seafood Jambalaya

Shrimp & Grits

Seafood Pasta Pie

For quality tasting fried food, we recommend that the items be fried on site.

Hors d' oeuvres Menu

~ Signature Stations ~

Food Stations are a unique way to present or feature simple foods. Be creative and make your own.

Grilled Cheese Station

Grilled to order
Variety of Breads & Cheeses
Try Raisin Bread with Brie for a
grown up version of your childhood classic

Pasta Station

Bowtie & Penne Pasta
Accompanied by Chicken, Shrimp, Beef or Sausage
Alfredo or Marinara Sauce
Complete with Garlic Bread

Potato Station

Whipped Idaho Potatoes with Sour Cream,
Cheese, Bacon Bits & Chives OR
Whipped Sweet Potatoes with Honey Butter,
Brown Sugar & Pecans

Grits Station

Creamy Buttered Grits
Choose one or more hot toppings from
Sautéed Shrimp, Crawfish Sauce or Sausage Creole
Shredded Cheese, Bacon Bits & Chives

S'mor Station

Roast Marshmallows over our rustic table top burners or your own fire pit. Complete with Chocolate Bars & Graham Crackers

French Fry Station

Crinkle Cut & Sweet Potato
Served in Novelty Paper Cones hot from the fryer
Variety of Dipping Sauces & Seasonings

Create Your Own Station

A station can be anything you can dream up
Mexican, Asian, Italian, Southern etc…
Be creative with your choices

Kids Station

Have a big family with lots of young ones?
Make a special place for them
Serve Chicken Tenders, Mac & Cheese, Fruit
Add Crayons & Paper to keep them busy

Hors d'oeuvres Menu

~ Hot Appetizer Selections ~

Without a Fork

Crab Stuffed Mushrooms

Spinach & Cheese Stuffed Mushrooms

Sausage & Gouda Stuffed Mushrooms

Cheesy Potato Stuffed Mushrooms

Mini Crab Cakes

Gumbo Shooters

Crab Bisque Shooters

Hot Dips

Crab Mornay

Crawfish Delight

Crème de Shrimp

Hot Creamy Spinach & Artichoke Dip

Hot Creamy Artichoke Dip

Without a Fork

Sundried Tomato & Goat Cheese Tart

Variety of Stuffed Quiche

Spanikopita

Stuffed Grape Leaves

Mini Beef Wellingtons

Drummettes...Fried, Baked, Buffalo or BBQ

Meatballs...BBQ, Teriyaki, Swedish, Sweet & Sour

Jalapeno Duck Bites

Bacon Cheddar Roll Ups

Stuffed Filos...Seafood, Spinach, Sausage & Gouda

Havarti & Pecan Quesadillas w/Orange Marmalade

Brie & Caper Tarts

Brie & Walnut Tarts

Brie & Raspberry Tarts

Hot Sandwiches

Open Faced Mini Reuben's

Pulled Pork Sliders

Hamburger & Cheeseburger Sliders

Grilled Chicken Minis

Blackened Fish Minis

Hors d' oeuvres Menu

~ Hot Appetizer Selections ~

Fried Appetizers

..Frying on site is recommended for best quality..

Fried Green Tomatoes

Fried Dill Pickles

Fried Onion Rings

Fried Okra

Fried Mushrooms

Fried Sweet Potato Bites

Fried Oysters on Crostini

Fried Sausage & Cheese Grit Bites

Fried Crawfish Grit Bites

Fried Bacon & Cheese Grit Bites

Fried Shrimp Grit Bites

Fried Meat Pies

Fried Crawfish Pies

Fried Kibbie Balls

Sides

Roasted New Potatoes

Twice Baked Potato Casserole

Homemade Macaroni & Cheese

Fried Rice or Wild Rice Pilaf

Marinated Grilled Veggies

Bacon Wrapped Snap Bean Bundles

Grilled Veggie Kabobs

Hors d' oeuvres Menu

~Cold Appetizer Selections~

Dips & Spreads

Bacon Cheese Ring

Goat Cheese Torte

Roasted Red Pepper Hummus

Seven Layered Bean Dip

Chilled Spinach Dip

Shrimp Butter

Cheesy Reuben Dip

Cream Cheese & Pepper Jelly

Caviar Pie

Mediterranean Hummus

Cheddar Beer Dip with Pretzels

Spicy Shrimp Dip

Bruschetta

Variety of Homemade Salsa

Salads

West Indies Salad

Marinated Shrimp with Capers & Onions

Marinated Crab Claws

Italian Pasta Toss

Greek Pasta Salad

Grilled Chicken Penne Pasta Salad

Hawaiian Chicken Salad

Black Eyed Pea Relish

Antipasto Salad

Tabouli

Asian Coleslaw

Classic Shrimp Salad

Shrimp & Artichoke Remoulade Salad

Cajun Seafood Pasta Salad

Caribbean Pasta Salad

Garden Veggie Pasta Salad

Gourmet Chicken Salad

Fiesta Black Bean Salad

Layered Tomato Basil & Mozzarella

Cucumber Tomato & Mozzarella Salad

Cucumber Tomato & Artichoke Salad

Southern Style Coleslaw

Hors d' oeuvres Menu

~ Cold Appetizer Selections ~

Canapés

Apricot & Toasted Pecan Canapés

Cucumber Dill Canapés

Cajun Seafood Canapés

Salmon Rosette Canapés

Beef Tender & Bleu Cheese Canapés

Beef Tender Canapés

Red & Black Caviar Canapés

Kingston Chicken Canapés

Bacon Cheddar Canapés

Hummus Canapés

Bacon Tomato Canapés

Sandwiches

Mini Chicken Salad Croissants

Meat & Cheese Croissants

Finger Sandwiches…

Chicken, Egg, Tuna Salad or Pimento Cheese

Meat & Cheese Finger Sandwiches

Variety of Mini Wraps

Without a Fork

Tomato & Mozzarella Crostini

Olive Tapenade Crostini

Brie & Fig Crostini

Bleu Cheese & Walnut Crostini

Goat Cheese Stuffed Strawberries

Smoked Salmon Pinwheels

Fiesta Tortilla Pinwheels

Deviled Eggs

Chicken Salad Stuffed Cherry Tomatoes

Fresh Sushi

Bloody Mary Oyster Shooters

Shrimp Remoulade or Cocktail Shooters

Veggies

Braised Asparagus with Lemon Dill Sauce

Proscuitto Wrapped Asparagus

Marinated Asparagus with Artichoke Hearts

Stuffed Cherry Tomatoes

Veggie Jubilee with Ranch Dip

Variety of Olives

Hors d'oeuvres Menu

~ Fruit & Cheese ~

Fruit & Cheese Extravaganza

Gourmet Cheese & Berries

Brie Trio

Kahlua Nut Brie with Ginger Snaps

Strawberry Brie with Ginger Snaps

Cheese Truffle Display
With Apricots, Sliced Apples, Strawberries & Grapes

Antipasto Display

Cheese & Olive Skewers

~ Something Sweet ~

Strawberry Tree with Chocolate Ganache

Chocolate Fondue Display

Mini Cream Filled Chocolate Cups

Chocolate Liqueur Cups

Mini Sweets & Pastries

Cupcake Station

Cookies & Brownies

Banana Foster's Flambé

Cherries Jubilee Flambé

Old Fashioned Ice Cream Bar

Traditional Buffet

Menu Building Tips:

Decide on your Entrée. Add Variety with more than one entrée
Choose at least 2 sides
Pick a Salad that works well with the meal. We can preset at the table or serve on the line.
The grand finale ~ dessert; it may be hard to pick just one, or substitute for an additional side
Buffet comes complete with yeast rolls, iced tea and coffee
Maybe add some appetizers for mingling time when the guests first arrive.

~ Entrée Selections at $11.95 per person ~

Italian Herbed Chicken	Grilled Chicken	Cajun Roasted Chicken
Lasagna with Meat Sauce	Chicken Alfredo	Shrimp & Grits
Veggie Lasagna	Chicken & Sausage Jambalaya	Seafood Jambalaya
Egg Plant Parmesan	Chicken & Wild Rice	Shrimp & Wild Rice

~ Entrée Selections at $13.95 per person ~

Steamboat Round of Beef	Monterey Chicken	Seafood Gumbo
New York Strip Loin	Chicken Delmonico	Crawfish Etouffée
Sirloin Tips & Gravy	Teriyaki Citrus Chicken	Crawfish Bisque
Roast Beef & Gravy	Chicken Cordon Bleu	Crab Bisque
Beef Stroganoff	Chicken Fajitas	Shrimp Bisque
Beef Fajitas	Grecian Chicken Kabobs	Shrimp Creole
Grecian Beef Kabobs	Hawaiian Chicken	Shrimp Scampi Kabobs
Cajun Roasted Pork Loin	Santa Fe Chicken	Baked Fish Filets
Lemon Ginger Garlic Pork Loin	Honey BBQ Chicken	Pecan Crusted Catfish
Caribbean Spiced Pork Loin	Sausage & Rice Stuffed Chicken	Crab Stuffed Flounder
Backed Stuffed Pork Chops		Blackened Tilapia
Grilled Pork Chops	Spinach & Feta Stuffed Chicken	Shrimp Delmonico
Alec's Summer Chicken		Shrimp Alfredo

~Add $3.00 for each additional entrée~

Yeast Rolls, Iced Tea & Coffee are included
Additional Server Fees & Supply Fees will apply

Traditional Buffet

~ Salad Selections ~

Traditional Garden Salad
Mandarin Orange Salad
Greek Salad
Tomato Cucumber & Artichoke Salad
Spring Mix Salad
Caesar Salad
Marinated Veggie Salad
Cucumber Tomato & Mozzarella Salad

~ Side Selections ~

Twice Baked Potato Casserole
Garlic Smashed Potatoes
Mashed Potatoes
Roasted Parmesan New Potatoes
Rosemary Roasted New Potatoes
Buttered Parley New Potatoes
Au Gratin Potatoes
Macaroni & Cheese
Creamy Cheese Grits
Wild Rice Pilaf with Mushrooms
Indian Apricot Wild Rice
Pineapple Wild Rice
Yellow Rice
Spanish Rice
Herbed Stuffing
Cornbread Dressing
Whipped Sweet Potatoes
Seasoned Green Beans
Honey Green Beans with Pecans
Broccoli with Cheese Sauce
Glazed Baby Carrots
Veggie Medley
Bahama Blend Veggies
Zucchini & Squash with Tomatoes
Steamed Summer Squash
Squash Casserole
Spinach Madeline
Baby Green Limas
Early Peas with Carrots
Speckled Butter Beans
Field Peas with Snaps
Black Beans with Sour Cream
Corn Casserole
Caramelized Sweet Potatoes

~ Dessert Selections ~

Bread Pudding with Caramel Sauce
Apple or Peach Cobbler
Key Lime Pie
Carrot Cake
Chocolate Brownie Trifle
Strawberry Trifle
Banana Pudding
Cheese Cake with Choice of Topping

The Premiere Plate

Menu Building Tips:

Are you offering a cocktail hour? *If so, choose appetizers for you guests as they visit the bar or beverage station and mingle. Have our staff butler pass two or three selections or set up a table display for self service.*

Pick your entrees*. One to two entrees per plate is best. If you want more than two entrees, consider the Traditional Buffet.*

Pick two sides that work well with your entrees*. We suggest a starch and green vegetable for a well rounded meal.*

Choose a salad*. Salads can add a pretty touch to a table when preset before the guests arrive.*

Choose a dessert*. Really go all out here. This can be the most memorable part of the meal.*

Yeast rolls, butter, iced tea and coffee are included with the meal.

Check out our Don't Forget the Beverages section to see all we have to offer.

Wine served at the table with a plated meal adds an elegant touch.

Entrée Selections at $28.95 per person

Prime Rib with Peppercorn Au jus

Filet Mignon with Béarnaise Sauce

Veal Scaloppini

Beef Wellington with Portabella Sauce

Sliced Beef Tenderloin with Merlot Sauce

Grecian Lamb Chops with Mint Jelly

Entrée Selections at $26.95 per person

Bacon Wrapped Jumbo Shrimp

Jumbo Shrimp Scampi with Garlic Butter

Lump Crab Cakes with Corn Relish & Citrus Aioli

Grilled Mahi Mahi with Crawfish Sauce

Bourbon Glazed Salmon

Pecan Crusted Snapper with Sauce Meniere

Entrée Selections at $24.95 per person

Pecan Crusted Chicken on Sweet Potato Nest

Chicken Florentine with Artichoke Hearts

Chicken Piccata with Lemon & Capers

Pork Roulade with Smoked Gouda Sauce

Pork Medallions with Merlot Sauce

Grilled Portabella Stuffed Mushroom Cap

Add and Entrée of equal or lesser value for $6.00 per person

The Premiere Plate

Salad Selections

Spring Mix Salad with Sliced Strawberries
Bleu Cheese Crumbles & Sugared Pecans
Raspberry Vinaigrette Dressing

Mixed Greens with Sliced Cucumber, Cherry Tomatoes, Smoked Bacon & Shredded Cheese
Ranch or Bleu Cheese Dressing

Crisp Romaine Lettuce & Mandarin Oranges
Goat Cheese Crumbles & Toasted Almonds
Citrus Vinaigrette Dressing

Greek Mountain Salad with Pepperoncini
Greek Olives, Feta & Sliced Red Onions
Grecian Dressing

Side Selections

Piped High Twice Baked Potatoes

Swirled Yukon Gold & Sweet Potatoes

Rosemary Roasted New Potatoes

Garlic Smashed Red Skinned Potatoes

Creamy Smoked Gouda Grits

Wild Rice with Mushrooms

Baked Sweet Potatoes with Brown Sugar & Pecans

Braised Asparagus

Roasted Seasonal Veggies

Bacon Wrapped Snap Bean Bundles

Glazed Baby Carrots

Snap Beans Almandine

Sautéed Fresh Spinach

Golden Roasted Brussels Sprouts

Dessert Selections

Crème Brule

Panna Cotta with Fresh Berries

Fruit Compote with Vanilla Custard

Tiramisu

Key Lime Pie

New York Style Cheese Cake

Chocolate Debauch Cake

Italian Cream Cake

Yeast Rolls, Iced Tea & Coffee are included
Additional Server Fees & Supply Fees will apply

Brunch Menu

Menu Building Tips:

"Breakfast doesn't pay attention to the clock. Have brunch any time of day!"
Put together any combination you want. Anything goes here!

Signature Stations

Omelet Station
Waffle Station
Biscuit Bar
Grits Station
Pancake Station
Chicken & Waffle Station
Crepe Station
Salad Station

Meat Selections

Honey Glazed Spiral Ham
Smoked Sausage Links
Baked Savory Ham
Hickory Smoked Bacon

Egg Selections

Eggs Benedict
Ham & Cheese Egg Casserole
Sausage & Cheese Egg Casserole
Spinach, Mushroom & Cheese Egg Casserole
Quiche Florentine
Seafood Stuffed Quiche
Veggie Quiche
Scrambled Eggs

Sides

Creamy Buttered Grits
Cheddar or Smoked Gouda Cheese Grits
Shrimp & Grits
Hash Browns
Loaded Hash Brown Casserole
French Toast Casserole

Breads & Pastries

Biscuits with Jelly
Biscuits with Gravy
Fruit & Cheese Filled Danish
Variety of Homemade Muffins
Variety of Breakfast Breads
Doughnuts

Fruits, Cheeses & Veggies

Fruit & Cheese Extravaganza
Kahlua Nut Brie with Ginger Snaps
Cucumber Tomato & Mozzarella Salad
Fresh Fruit Tray
Bacon Cheese Ring with Butter Crackers
Braised Asparagus with Lemon Dill Sauce

Seafood Selections

Crab Cakes with Cool Lime Sauce
Peeled & Deveined Shrimp
Marinated Crab Claws
Shrimp & Artichoke Remoulade
Marinated Shrimp
Smoked Salmon with Capers & Onions

Grilling, Frying & Boiling...oh my!

Perfect for Rehearsal Dinners, Company Picnics, Family Gatherings and Casual Celebrations

All menus include Iced Tea, Dinner Rolls & Paper Products. Additional server fees or delivery fees and taxes will apply.

Grill Menu #1 ~ $7.95 per person

All Beef Hot Dogs (Add $1.00 per person for Chili & Cheese), choice of Two Sides & Dessert

Grill Menu #2 ~ $8.95 per person

Gourmet Bubba Burgers served with all the fixings, choice of Two Sides & Dessert

Grill Menu #3 ~ $10.95 per person

Gourmet Bubba Burgers & Hot Dogs with all the fixings, choice of Two Sides & Dessert

Grill Menu #4 ~$11.95 per person

Grilled Bubba Burgers & Chicken Breasts with all the fixings, choice of Two Sides & Dessert

Grill Menu #5 ~ $12.95 per person

BBQ Chicken Pieces & BBQ Pulled Pork , choice of Two Sides & Dessert

Grill Menu #6 ~ $15.95 per person

BBQ Pork Ribs & BBQ Chicken Pieces; choice of Three Sides & Dessert

Grill Menu #7 ~ $18.95 per person

Grilled Black Angus Rib-Eye Steaks
Grilled Veggies & Fresh Garden Salad , One Side & Dessert

Fry Menu #8 ~ $19.95 per person

Fried Shrimp, Catfish & Chicken Tenders & Hushpuppies, choice of Two Sides & Dessert

Low Country Boil Menu #9 ~ $19.95 per person

Boiled Shrimp, Sausage, Corn, Potatoes & Button Mushrooms
Choose One Side & Dessert
~Add Crawfish for an additional $3.00 per person~

Sides

BBQ Baked Beans	*Gourmet Potato Salad*	*Pasta Salad*
Homemade Coleslaw	*Twice Baked Potato Casserole*	*Mac & Cheese*

Dessert

Apple or Peach Cobbler	*Bread Pudding*	*Banana Pudding*
Strawberry Trifle	*Cookies & Brownies*	*Chocolate Trifle*

Don't Forget the Beverages

Non Alcoholic Beverage Station
Sweet Tea, Unsweetened Tea & Lemonade
Served in Decorative Drink Dispensers
$1.50 per person

Coffee Service
Fresh Brewed Coffee
Sweeteners & Creamers
$1.00 per person

Traditional Punch
Clear Fruit Punch
served in a pretty punch bowl
Give us Grandma's Secret Recipe
& we will make it just like she used to
$10.00 a gallon

Flavored Iced Teas & Lemonades
Strawberry, Peach, Blueberry,
Raspberry & Mango Tea
Garnished with Fresh Fruit
$2.00 per person

Old Fashioned Soda Bar
Old fashioned cokes, root beer & orange soda
served in Galvanized Tubs
$3.50 per person

Frozen Drink Bar or Snow Cone Station
Virgin or Alcoholic…your choice
A variety of frozen drink options
Machine rental required
Price per person will vary

Don't Forget the Beverages

21 and Older

Full Liquor Bar
Vodka, Rum, Gin, Scotch,
Whiskey & Bourbon
Traditional Mixers, Soft Drinks,
Juices & Bar Fruits
Domestic & Imported Beers
Your Choice of Select Wines
$18.95 per person
$21.95 Top Shelf

Beer & Wine Bar
Domestic & Imported Beers
in your choice of Bottles or Cans
Select Wines
Soft Drinks included
$12.95 per person

Signature Drinks
His & Her Favorites
showcase the Bride & Groom
Be Creative with the Names
Make it your own!
$6.95 per person
$16.95pp combined with Beer and Wine Bar

Champagne Bar
A fun additional to any reception or brunch
$6.95 per person
Served with a variety of Nectars and Fresh
Fruits for a unique and truly different flare!
$8.95 per person

Bar Mixers
You provide the Liquor, Beer, and Wine
and we provide the rest!
Includes Soft Drinks, Variety of Juices, Tonic,
Club Soda, Bloody Mary Mix, Sweet and Sour
Mix, Vermouth, Triple Sec, Olives,
and Cut Fruit.
$3.00 per person

Coffee Cordial Bar
Make it a Coffee Cordial Bar
with Flavored Creamers , Liqueurs &
Whipped Topping
$8.95 per person

Bar Handling
You provide everything for your bar
Deliver your beverages to us the week of and
we will handle icing down everything and
delivering it to the job
$1.00 per person or $100.00 Minimum

Bartenders
Experienced and Licensed Bartenders
$165 Server Fee

"We - ID"