Dinner

Namans
CATERING
EVENT PLANNING

251-473-3900

2961 Dauphin Island Parkway, Mobile AL 36605

Www.namanscatering.com

Traditional Buffet

Menu Building Tips...

Decide on your Entrée. Add variety with more than one Entrée.

Add $6.00 per person for each additional entree

Choose at least Two Sides

We recommend a starch and a veggie.

Pick a Salad that works well with your meal. We can preset salads at the table or serve on the buffet line.

The Grand Finale...Dessert of your choosing

Don't need dessert, then substitute an additional side or salad

Add $1.25 for each additional side, salad or dessert

Buffet comes complete with Yeast Rolls, Sweet & Unsweet Tea.

To add some appetizers for mingling time when the guests first arrive.

See our Hors d' oeuvres Menu.

Additional Server Fee & Supplies Fees will apply

Select Entrees

Simple Chicken Breast Options...

Grilled, Cajun Roasted or Italian Herb

Italian Inspired Entrees...

Lasagna with Meat Sauce, Chicken Alfredo Supreme,

Veggie Lasagna or Egg Plant Parmesan

Rice Casseroles ...

Chicken & Sausage Jambalaya, Seafood Jambalaya,

Chicken & Wild Rice or Shrimp & Wild Rice

Shrimp & Grits

$14.95 per person

Choice Entrées

Beef Selections...

Steamboat Round of Beef, New York Strip Loin, Sirloin Tips with Gravy, Sliced Beef Brisket with Au jus

Chicken Selections...

Chicken Bruschetta, Spinach & Feta Stuffed , Monterey, Delmonico, Cilantro Lime, Bourbon Glazed, Citrus Teriyaki, Alec's Summer Chicken, Sausage & Rice Stuffed Chicken

Pork Selections...

Cajun Roasted, Lemon Ginger Garlic, Caribbean Spiced

Seafood Selections...

Seafood Gumbo, Crab Bisque, Crawfish Etouffée, Shrimp Delmonico, Shrimp Alfredo, Pecan Crusted Catfish, Crab Stuffed Flounder

Kabobs...

Grecian Beef & Veggie, Grecian Chicken & Veggie, Shrimp Scampi

$15.95 per person

Traditional Salads

Choose One

Spring Mix Salad

Spring Mix Greens with Cheese, Tomatoes & Cucumbers

Mandarin Orange Salad

Crisp Romaine with Mandarin Oranges, Feta & Almonds

Strawberry Salad

Spring Mix Greens with Strawberries, Craisins, Feta & Pecans

Traditional Garden Salad

Ice Burg Lettuce with Cheese, Tomatoes & Cucumbers

Caesar Salad

Crisp Romaine with Parmesan & Croutons

Greek Salad

Crisp Romaine with Feta, Red Onions, Kalamata Olives & Pepperoncini

Dressings....Balsamic Vinaigrette, Raspberry Vinaigrette, Citrus Vinaigrette, Ranch, Italian, Thousand Island, Bleu Cheese & Caesar

Traditional Sides

Choose Two

Twice Baked Potato Casserole
Garlic Smashed Potatoes
Roasted Parmesan New Potatoes
Buttered Parsley New Potatoes
Mashed Potatoes
Au Gratin Potatoes
Sweet Potato Casserole
Candied Sweet Potatoes
Macaroni & Cheese
Wild Rice Pilaf with Mushrooms
Yellow Rice
Creamy Cheese Grits

Honey Green Beans with Pecans
Seasoned Green Beans
Veggie Medley
Bahama Blend Veggie Medley
Zucchini & Squash with Tomatoes
Spinach Madeline
Squash Casserole
Cream Corn Casserole
Glazed Baby Carrots
Broccoli with Cheese
Corn Bread Dressing
Sautéed Mushrooms

Traditional Desserts

Choose One

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

The Premiere Plate

Menu Building Tips...

Are you offering a Cocktail Hour before dinner?

Choose three appetizers from our Hors d' oeuvres Menu to pass by hand as the guests mingle and go to the bar.

Decide on your Entrée. One to two entrees on the plate is best.

Add $8.00 per person for each additional entree

Choose Two Sides

We recommend a starch and a veggie for a pretty plate.

Pick a Salad that compliments with your meal.

Go all out with Dessert! This can be the most memorable part of the meal.

Your meal comes complete with Yeast Roll, Sweet & Unsweet Tea

Bar Beverages & Wine Service at the table are also available.

Rented China is recommended for this type of meal.

Additional Service Fee will apply

Premiere Entrees

Grilled Filet Oscar

Grilled Filet Mignon topped with Lump Crabmeat & Hollandaise

$36.95

Grilled Filet Mignon

with or without Bacon

Your choice of Toppings...Béarnaise Sauce, Mushroom Merlot Sauce, Marsala Sauce, Blue Cheese Crumbles, or Herbed Compound Butter

$32.95 per person

Jumbo Lump Crab Cakes

Topped with Corn Relish & Citrus Aioli or Crawfish Sauce

$28.95 per person

Grouper Filet

Topped with Crabmeat & Lemon Caper Butter Sauce

$34.95 per person

Premiere Entrees

Additional Seafood Selections

Bacon Wrapped Stuffed Jumbo Shrimp

Sesame Seared Tuna Steaks with Ginger Glaze

Blackened Mahi Mahi with Key Lime Butter

Firecracker Salmon Steaks

$28.95 per person

Pan Seared Pecan Chicken Breast

Topped with Butter Sauce Nestled on Fried Shoestring Sweet Potatoes

Roasted Cornish Hen

Stuffed with Rice & Sauce

Chicken Piccata

Pan Seared Chicken Breast with Lemons & Capers

Stuffed Airline Cut Chicken Breasts

Your choice of Cordon Bleu, Sundried Tomato & Goat Cheese,

Sausage Cornbread Stuffing or Spinach & Artichoke

$24.95 per person

Quinoa & Feta Stuffed Portobello Mushroom Caps

Or

Spinach & Artichoke Stuffed Portobello Mushroom Caps

$22.95 per person

Premiere Salads

Choose One

Classic Spring Mix Salad

Spring Mix Greens with Feta Cheese, Cherry Tomatoes & Sliced Cucumbers

Smoked Bacon Crumbles

Mandarin Orange Salad

Crisp Romaine with Mandarin Oranges, Feta Cheese & Sliced Almonds

Strawberry Salad

Spring Mix Greens with Sliced Strawberries, Craisins, Bleu Cheese Crumbles &

Sugared Pecans

Greek Salad

Crisp Romaine with Feta Cheese, Red Onions, Kalamata Olives & Pepperoncini

Dressings....Balsamic Vinaigrette, Raspberry Vinaigrette, Citrus Vinaigrette, Ranch, Italian, Thousand Island, Bleu Cheese, Grecian Vinaigrette & Caesar

Premiere Sides

Choose Two

Piped High Twice Baked Potato	Braised Asparagus
Garlic Smashed Red Skinned Potatoes	Snap Beans Almandine
Duchess Potatoes	Roasted Seasonal Veggies
Hassel Back Potatoes	Bacon Wrapped Snap Bean Bundles
Praline Baked Sweet Potatoes	Spinach Stuffed Squash
Wild Rice Pilaf	Garlic Parmesan Roasted Brussel Sprouts
Creamy Smoked Gouda Grits	Brown Sugar Roasted Carrots
Roasted Stuffed Tomato	Honey Balsamic Roasted Mushrooms

Premiere Desserts

Choose One

Chocolate Debauch Cake

Crème Brule

Fruit Compote with Vanilla Custard

Tiramisu

Turtle Cheesecake

Chocolate Chip Cookie Pie a la mode

Apple Napoleon

Bar Beverages

Premiere Liquor Bar

Grey Goose, Kettle One, Stolichnaya or Belvedere, Captain Morgan, Malibu Rum,
Bombay, Glenlivet, Crown, Makers Mark, Woodford Reserve
La' Crema, Kendal Jackson wines with Imported & Domestic Beers
$24.95 per person

Top Shelf Bar

Absolute, Smirnoff, Bacardi , Tanqueray, Dewar's, Jack Daniels, Canadian Club
Hand, Woodbridge & Barefoot wines with Imported & Domestic Beers
$21.95 per person

Beer & Wine Bar

Domestic & Imported Beers of your choice, Select Wines, Soft Drinks are included
$14.95 per person

Champagne Bar

Champagne with your choice of Nectars or Sorbets & Fresh Fruits
$10.95 per person

Signature Drink Bar

Theme inspired drinks custom designed for your event
$ Custom Pricing per person

Coffee Cordial Bar

Fresh Brewed Coffee with Flavored Creamers, Liqueurs & Whipped Topping
$10.95 per person

Bar Mixers

You provide the liquor, beer & wine and we do the rest!
Includes soft drinks, juices, mixers, bar fruits & ice
$4.00 per person for parties under 200
$3.50 per person for parties over 200

Bar Handling

You provide everything and deliver to Namans prior to the event.
We ice it down and deliver to the job site.
$1.00 per person or $100.00 minimum

Bartenders

Experienced & Licensed Bartenders available for setup & cleanup
with 4 hour party maximum
$165.00 per bartender

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