

Hors d'œuvres



 Mamans
CATERING
EVENT PLANNING

Menu Building Tips

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

Look out for specifications (Gluten Free) to accommodate everyone.



Select Meats

Beef

Beef Brisket with Au Jus *

Beef Tenderloin *

Coffee Rub New York Strip Loin ^ *

Mini Beef & Veggie Kabob *

Steamboat Round with Au Jus ^ *

Served with Horseradish Cream Sauce, Remoulade & Rolls

Chicken Tenders

Fried, Grilled *, Apricot Glazed *, Bacon Wrapped *, Bourbon Glazed *,
Cilantro Lime *, Coconut Fried ,Teriyaki Citrus

Served with Honey Mustard, Buffalo, Ranch, and BBQ Sauces

Poultry

Chicken Satay *, Mini Chicken & Veggie Kabobs *

Smoked Chicken *, Cajun Fried Turkey *, Smoked Turkey *

Served with BBQ, Jezebel or Remoulade Sauce



Pork

Pork Roulade with Smoked Gouda Sauce ^

Grilled Conecuh Sausage *, Smoked Pulled Pork *

Honey Glazed Ham *

Pork Loin

Bourbon Glazed *, Cajun Roasted, Horseradish Encrusted ^,

Italian Herbed *, Lemon Ginger Garlic *

All pork served with Remoulade or Jezebel Sauce

Lamb

Lollipop Lamb Chops with Mint Jelly *

Served with your choice of bread

Butter Biscuits, Dinner Rolls, Hawaiian Rolls, Slider Buns, Yeast Rolls

(^) = Should be carved on site for best quality (*) = Gluten free

Sides & Veggies

Great to pair with any of our meat selections!

Bacon Wrapped Snap Bean Bundles *

Homemade Mac & Cheese

Braised Asparagus *

Marinated Grilled Veggies *

Sautéed Mushrooms*

Parmesan Roasted New Potatoes *

Balsamic Roasted Carrots *

Roasted Sweet Potato Wedges *

Firecracker Brussel Sprouts *

Twice Baked Potato Casserole *

Grilled Veggie Kabobs *

Wild Rice Pilaf *

Cheese Grits

Spinach Madeline



Fried Appetizers

Frying on site is recommended for best quality.

Fried Corn Fritters

Fried Cajun Meat Pies

Fried Dill Pickles

Fried Mushrooms

Fried Green Tomatoes

Fried Okra

Fried Grit Bites

Fried Onion Rings

Fried Jalapeno Poppers

Fried Sweet Potato Bites *

Fried Kibbeh Balls

Mozzarella Sticks

Twice Baked Potato Balls

Don't Forget Fried Tenders or Seafood!

Hot Appetizers

Bite Size Nibbles

Bacon Cheddar Rollups

Mini Chicken & Cheese Quesadillas

Brie & Caper Tarts

Mini Havarti & Pecan Quesadillas

Jalapeno Duck Bites *

Spanakopita

Mini Beef Wellingtons

Stuffed Grape Leaves *

Mini Crab Cakes

Sundried Tomato & Goat Cheese Tart

Mini Crawfish Pies

Variety Mini Quiche

Meatballs or Sausage Bites

Bourbon Glazed, Firecracker,
Honey BBQ, Teriyaki

Chicken Wings

Fried or Naked *
BBQ, Buffalo, Herb, Lemon Pepper



Stuffed Mushrooms

Crab Stuffed
Sausage & Gouda Stuffed
Spinach & Feta Stuffed

Stuffed Filo

Buffalo Chicken Dip
Crab Stuffed
Sausage & Gouda Stuffed
Spinach Stuffed



Hot Dips

Hot Sandwiches

Cheesy Reuben Dip *

Cuban Sandwich or Wrap

Creamy Crab Mornay

Grilled Chicken Minis

Crawfish Delight

Hot Ham or Turkey

Hearts of Palm Dip

Hot Panini

Hot Buffalo Chicken Dip *

Cheeseburger Sliders

Hot Creamy Spinach & Artichoke

Hamburger Sliders

Sausage Rotel Dip *

Pulled Pork Sliders

Signature Stations

**Food Stations are a unique way to
present or feature simple foods.**

Grilled Cheese Station ^

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

Potato Station *

Whipped Idaho Potatoes with Sour Cream, Cheese, Bacon Bits & Chives
Whipped Sweet Potatoes with Brown Sugar, Cinnamon & Pecans
Choose one or both to add variety.

Grits Station *

Creamy Buttered Grits served with your choice of Sautéed Shrimp,
Crawfish Sauce or Sausage Creole w/ Cheese, Bacon Bits & Chives

Pasta Station

Chicken Alfredo, Marinara Meat Sauce, or Shrimp Delmonico
With Bowtie & Penne Pasta, Garlic Bread

Mexican Station

Street or Classic Tacos, Fajitas, Nachos, Quesadillas, Chips and Salsa
Pick your favorite and don't forget the queso!

French Fry Station * ^

Crinkle Cut & Sweet Potato Fries paired with your
Favorite Toppings and Seasonings
Add Beignet Fries for your sweet tooth

BBQ Station

Your Backyard Favorites paired homestyle fixin's.

Mediterranean Station

Our Family Favorites from Grecian Chicken or Beef Kabobs,
Chicken Shawarma, Hummus, Tabuli, & Goat Cheese Torte,
Grape Leaves to Kibbie with Tzatziki Sauce, etc...

Kids Station

Pick their Favorites
Fried Chicken Tenders or Sliders, Mac & Cheese, Fresh Fruit, etc...

Build A Bowl

Keep exploring our menu to find out more..

(*) = Gluten free

Signature Stations

Be creative!

Choose two or three for a complete meal.

Grilled Oyster Station * ^

Fresh Local Oysters on the Half Shell on an Open Flame.
Add Grilled Conecuh & Marinated Grilled Veggies
to make the grill your Favorite spot of the night .

Southern Station ^

It's the South— Let's Deep Fry it!
Fried Green Tomatoes, Fried Okra, Fried Chicken Tenders,
Cheese Grits, Turnip Greens, Black Eyed Pea Caviar, etc...

Crab Cake Station ^

Jumbo Lump Crab Cakes sautéed on site
With Citrus Aioli and Fresh Corn & Tomato Relish

Soup Station

Choose from our Homemade Soup Selections
Seafood Gumbo, Crab Bisque, Chicken Noodle
Tomato Bisque, Broccoli Cheese, Loaded Potato, Minestrone
with Rustic Breads & Crackers

Cajun Station

It ain't gator but it's good .

Chicken & Waffles Station ^

Fried Chicken Tenders served with
Homemade Waffles with Maple Syrup , Hot Sauce, & Butter

Mac & Cheese Station

Elbow Macaroni or Bowtie Pasta
Creamy Gouda, Creamy Cheddar, Buffalo, or Cajun Crawfish Sauce
Shredded Cheeses, Ham, Bacon, Tomatoes, etc...

Flatbread Pizza Station ^

Design your own Specialty Pizzas to be served from Cutting Boards.

Build your own Grazing Tables

Choose from a variety of Fruit & Cheese Options, Dips,
Spreads, and your Favorite Nibbles.

Late Night Snack

Leave a lasting impression on your taste buds.
Grilled Cheese, Fries, Sliders, Breakfast Faves, etc..
Pick something that highlights your favorite snack.

(^) = Chef Attended Signature Stations...

Best quality when you bring one of our fantastic chefs on site!

Premium Seafood Selections

Specialty Items

Bacon Wrapped Stuffed Shrimp

Fried Coconut Shrimp

Fried Shrimp and Catfish

Fried Oysters & Crab Claws

Shrimp Scampi Kabobs *

Soups & Main Dishes

Cajun Seafood Gumbo

Cajun Shrimp & Sausage Jambalaya

Gus's Crab Bisque

Seafood Pasta Supreme

Shrimp and Grits *



Chilled Seafood Items

Layered Ahi Tuna Slaw with Fried

Marinated Crab Claws *

Marinated Shrimp *

Peeled & Deveined Shrimp *

Sesame Seared Tuna Medallions

Shrimp & Artichoke Remoulade

Smoked Salmon *

West Indies Salad *



Cold Appetizers

Dips and Spreads

Apricot & Almond Goat Cheese Spread

Cream Cheese & Pepper Jelly Ring *

Bacon Cheese Ring *

Goat Cheese Torte

Black Eyed Pea Caviar *

Mediterranean Hummus *

Bruschetta *

Roasted Red Pepper Hummus *

Cheddar Beer Dip with Pretzels

Smoked Tuna Dip *

Chilled Spinach Dip *

Spicy Shrimp Dip *



Canapes... "In One Bite"

Apricot & Toasted Pecan *

Cucumber Dill

Bacon Cheddar or Bacon Tomato

Hummus

Beef Tender & Horseradish Cream

Kingston Chicken *

Beef Tender & Bleu Cheese

Red & Black Caviar

Cajun Seafood Canapes

Salmon Rosette



Cold Appetizers

Without a Fork

Antipasto or Cheese Tortellini Skewers

Brie & Raspberry Tart

Caprese Skewers

Brie and Walnut Tart

Cheese and Olive Skewers

Goat Cheese & Sundried Tomato Tart

Blue Cheese and Walnut Crostini

Stuffed Cherry Tomatoes

Brie and Fig Crostini

Goat Cheese Stuffed Strawberries

Olive Tapenade Crostini

Veggie Stuffed Zucchini Rolls

Tomato Mozzarella Crostini

Bloody Mary Oyster Shooters

Cucumber Dill Cups

Cocktail Shrimp Shooters

Mediterranean Cucumber Cups

Blackened Shrimp Shooters

Salmon Cucumber Cups

Shrimp Remoulade Shooters

Salads

Antipasti Salad *

Gourmet Chicken Salad *

Asian or Southern Style Coleslaw

Grilled Chicken Penne Pasta Salad

Broccoli Salad *

Greek Pasta Salad

Caesar or Garden Salad *

Israeli Salad *

Cajun Seafood Pasta Salad

Italian or Garden Veggie Pasta Salad

Classic Shrimp Salad *

Marinated Veggie Salad *

Cucumber, Tomato & Artichoke *

Orzo Salad

Cucumber Tomato Mozzarella Salad *

Potato Salad *

Fiesta Black Bean Salad *

Strawberry Salad w/ Feta & Walnuts *

Fruit Salad *

Tabouli *

Cold Appetizers

Chilled Veggies

Marinated Asparagus with

Artichoke Hearts *

Braised Asparagus with

Lemon Dill Sauce *

Veggie Jubilee with Ranch Dip *

Prosciutto Wrapped Asparagus *

Relish Tray *

Mini Sandwiches

Finger Sandwiches:

Chicken, Egg, Pimento, or Tuna

Pinwheels:

Fiesta Tortilla or Smoked Salmon

Mini Croissants:

Chicken Salad or Meat & Cheese

Mini Wraps:

Buffalo, Club, Deli, Veggie, etc...

Incredible , Edible Deviled Egg

Southern Classic Deviled Eggs

Million Dollar Deviled Egg

Smoked Salmon Deviled Eggs

Bloody Mary Deviled Egg

Conecuh Crumble Deviled Egg

Jalapeno Popper Deviled Egg

Fruit & Cheese

Antipasti Display *

Fruit & Cheese Extravaganza *

Brie Trio *

Gourmet Cheese & Berries *

Strawberry Brie w/ Ginger Snaps * Kahlua Nut Brie w/ Ginger Snaps *

Cheese Truffle Display w/ Apricots,
Sliced Apples, Strawberries, &
Grapes *

Charcuterie Display with
Wood Boards *

Signature
Bacon Cheese Ring

Something Sweet

Banana Foster's Flambe *

Cherries Jubilee Flambe *

Cookies & Brownies

Old Fashioned Ice Cream Bar *

Chocolate Fondue Display *

Strawberry Tree
with Chocolate Ganache *

Mini Sweets and Pastries

To include:

Mini Cream Filled Chocolate Cups, Mini Cheesecake Bites,
Key Lime Pie Tarts, Lemon Pie Tarts,
Brownie Bites, Pecan Square Bites,
Chocolate Covered Strawberries*



Assorted Trifles

Mini Banana Pudding Trifles, Mini Chocolate Brownie Trifles

Mini Strawberry Shortcake Trifles



Beverages

Coffee Service

Fresh Brewed Coffee

Served with
Sweeteners & Creamers

\$1.50 per person

Hot Chocolate Bar

Piping Hot Chocolate
Marshmallows, Whipped Cream,
Peppermint Candy

\$1.50 per person

Flavored Iced Teas & Lemonades

Strawberry, Peach, Raspberry

Garnished with Fresh Fruit

\$2.00 per person

Old Fashioned Soda Bar

Old Fashioned Cokes

Root Beer & Orange Soda

\$3.50 per person

Non Alcoholic Beverage Station

Sweet Tea, Unsweetened Tea,

Ice Water & Lemonade

Served in Drink Dispensers

\$1.50 per person

Traditional Punch

Clear Fruit Punch

Served in a pretty punch bowl

Give us Grandma's recipe and
we'll serve it like she used to.

\$15 per gallon, 3 gallon minimum



Build your Dream Menu!

Notes:

Thank you for choosing Naman's to cater your event.

We hope that we can make it enjoyable and one to remember!



Call Us

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