

# *Naiman's Catering*



*The finest catering at affordable prices*

*Specializing in*  
Weddings, Corporate Events and all Social Gatherings

Off Premises Catering

Full staff of Bartenders & Service Personnel

Personalized Customer Service



For information:

Call Les Naiman at 502-939-8755

[naimanscatering@gmail.com](mailto:naimanscatering@gmail.com)

[www.naimanscatering.com](http://www.naimanscatering.com)

**Member of the Louisville Wedding Network**

. . . . . *Holiday Menus*

For Corporate or In Home Event

\$13.75 per person

Roasted Turkey with Gravy  
Roasted Pork Loin served with choice of  
Rosemary Garlic Citrus Sauce, Dijonnaise Sauce or Pork Gravy  
Dressing  
Garlic Mashed Potatoes or Sweet Potato Casserole  
Green Beans - Country Style  
Broccoli Casserole  
Cranberry Sauce  
Dinner Rolls and Butter  
Pumpkin Pie

Delivery and set up charge \$35-\$50

Servers \$90 for the first 4 hours and \$22 for every additional hour

\$14.75 per person

Roast Turkey - Gravy  
Glazed ham  
Dressing  
Green Beans or Broccoli Casserole  
Corn Pudding  
Mashed Potatoes  
Cranberry Sauce  
Extra Gravy  
Dinner Rolls and Butter  
Pumpkin and Apple Pie

• • • • • • • • • • • *Appetizers*

Mini Hot Browns

Mini Crab Cakes served with remoulade sauce

Mini Lobster Cakes served with mustard or remoulade sauce

Spanakopita – Phylo with spinach and feta

Shrimp and Scallops wrapped in bacon

Silver Dollar Stuffed Mushrooms with spinach soufflé parmesan cheese,  
Italian or chorizo sausage

Lumpia Egg Rolls served Filipino style with sweet chili sauce

Vegetarian spring rolls served with sweet and sour sauce

Potstickers with Asian dipping sauce

Smoked Salmon Dip made with dill cream cheese, red onion and capers

Roast Beef on French bread with garlic mayo, spring mix and bleu cheese

Cancun Ranch Pinwheels

Cocktail Franks in a blanket

Sweet and sour or BBQ meat balls

Sausage and Cheese balls

Italian sausage balls in a sherry cream sauce

Assorted Puff Pastry Squares with assorted fillings

Bruschetta

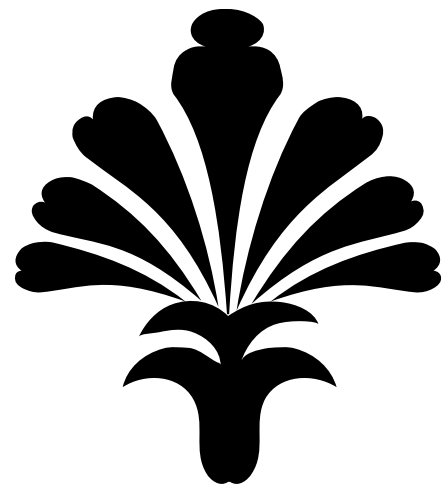
Green Chili Wontons and guacamole

Pastrami Wrapped Pineapple

Prosciutto Wrapped Melon

Ground Beef Sliders topped with pickle, onion, mustard, ketchup

Mini Quiche assorted



*Passed appetizers at cocktail hour run from \$3 - \$6 per person and an all appetizers event passed and on tables can cost between \$11 - \$18 per person depending on choices.*

. . . . . *Buffets*

**Estimated on 200 plus people - Substitutions available**

\$13.50 per person

Cocktail Sandwiches with choices of Ham, Turkey and Chicken Salad

Fresh Fruit Trays and Display

Domestic Cheese Trays with Crackers and French Bread

Vegetable Trays with Spinach and Ranch dips on the side

Smoked Salmon on French bread with dill cream cheese, red onions and capers

Spinach and Artichoke Dip

\$15.25 per person

Add another appetizer add \$2 per person

Cocktail Sandwiches with choice of Ham, Turkey, Chicken Salad and Benedictine

Optional Carving Station serving Pork Loin add \$2 per person

Fresh Fruit Trays and Display

Assorted Cheese Trays, Tortes or Cheeseballs  
with Crackers, French Baguette and Party Ryes

Fresh Vegetable Trays served with Spinach and Ranch dips or  
Cold Spinach and Artichoke dip or Hot Artichoke Dip

Choice of Hot Pasta - Bowtie pasta in Sweet Chili Cream Sauce,  
Bacon Mac and Cheese or Penne Alfredo with Peas

Choice of Sweet and Sour, BBQ Meatballs or Sausage Cheeseballs

Mini Crab Cakes served with Remoulade sauce

Stuffed Mushrooms – Spinach Souffle parmesan

*Prices do not include Servers, Bartenders, Flatware or Sales Tax.*

# . . . . Popular Dinner Buffet

## Salads - Choice of 1 . . .

Spring Mix w/ strawberries, red onion, pecans & Raspberry Vinaigrette (Feta cheese optional),  
Spring Mix w/ mandarin oranges, red onion, almonds and Poppysseed Dressing,  
Classic Caesar, Italian or Greek

## Entrees - Choice of 2 (or 3 if more than 300 people) . . .

Carving Station \*\*Pork Loin or Turkey Breast, Beef Tenderloin (add \$5.50 per person)  
served with \*\*Rosemary garlic citrus sauce, Dijonnaise sauce and Horseradish sauce

Choice of Chicken \*\*Basil, Lemon, \*\*Bourbon, \*\*Sesame, Cajun, Parmesan, Marsala,  
Picatta, Cordon Bleu or Wellington in puff pastry with a tarragon cream sauce

Choice of Pasta \*\*Bowtie pasta in sweet chili cream sauce , \*\*Penne Alfredo with  
Prosciutto and peas, Linguini Carbonara, Putenesca, Penne Marinara, Linguini in  
white or red clam sauce, Risotto or \*\*Bacon or plain mac and cheese  
(Lobster and crab available -market price)

Choice of Potato \*\*Home fried scalloped , Garlic mashed, \*\*Cheesy mashed or  
Parsley New Potatoes

## Vegetables - Choice of 2 . . .

\*\*Broccoli casserole, Fresh green beans, \*\*Country green beans with country ham,  
Corn pudding, Glazed carrots, \*\*Dill herbed vegetable medley, Red Cabbage or Cheese  
grits (shrimp add \$1.50 per person)

Assorted dinner rolls and butter

Coffee and Iced Tea

**\$17.50 per person**

*Pricing does not include servers, bartenders, rentals or tax etc.*

Other specialties available at Market Price - Beef Brisket, Roast Prime Rib, Lamb, Fish & Seafood  
Custom menu planning available

Includes FREE cake cutting and NO 18% service charge

Supervisor and Bartenders billed at \$25 an hour

If Bartenders pour alcohol bought by client, there is a \$1.95 per person corkage fee

White plastic disposables -\$1.25 per person

Clear plastic disposables -\$2.50 per person

China, flatware, glassware, linen napkins rental range \$5-\$7.50 per person depending on needs

Linen rental available \$13.50-\$17.50 depending on size

# *. . . . . Pasta Dinner Buffet*

**Choice of 3 Pastas either already with sauce or without**

Choice of Bowtie, Penne, Linguini or Fettuccine

Choice of 3 sauces – either on the pasta or separately for your guests to make up themselves

Alfredo Sauce

Sweet chili cream sauce (Signature item)

Marinara

Spicy Marinara

Pomodoro sauce – With fresh basil, garlic

White Clam sauce

Bolognese (meat sauce)

Pesto

**Choice of Chicken – Basil, Lemon, Cajun or Grilled Chicken strips**

Choice of 1 vegetable – Fresh green beans, Dill vegetable medley,

Country green beans, Buttered Steamed broccoli –

(Subtract \$1.00 per person if you want to delete)

Roasted Garlic bread – Dinner rolls – butter

Choice of one salad – Spring mix with strawberries, pecans, red onion, in a raspberry vinaigrette, Spring mix with mandarin oranges, red onions, almonds –

Poppy seed dressing

Classic Caesar, Classic Italian

Coffee and Iced tea

\$14.50 per person

\$13.00 per person without a vegetable

. . . . . *Mexican Buffet*

Chicken Fajitas  
Peppers and Onions  
Taco bar – Ground Beef  
Corn and Soft Tortillas  
3 - salsa - Mild, Hot and Green  
Shredded Cheese  
Jalapeños  
Pico de Gallo  
Shredded Lettuce  
Chopped  
Onions  
Cilantro  
Sour Cream  
Guacamole  
Cheese Queso  
Tortilla Chips  
Mexican Rice  
Refried Beans (melted cheese) or Black Beans  
  
Coffee and Iced Tea

\$16.50 per person

\$13.50 per person with no fajitas

. . . . . *BBQ Buffet*

Pulled Pork – Tangy, Sweet KC, and Carolina sauces on the side

BBQ Chicken – Hamburger and Hawaiian buns or corn muffins if you prefer them instead of small buns

Condiments, pickle chips, onions

Choice of 4 sides – Cole slaw

Mac and Cheese

Baked Beans, Sweet or Spicy

Potato Salad

Garlic Mashed Potatoes

Country Green Beans

Sweet and Unsweetened Iced Tea and Water

\$13.95 per person

Does not include labor or dinnerware



# . . . . . Stations Menu

Menu 225 people - Station Menu and Heavy Appetizers

Passed appetizers for 60-90 minutes - \$892.50

170 Mini Hot Browns, 170 Spanakopita and 170 Bruschetta

Stations (to be decided where to place)

Pork Loin Carving Station - Dijonnaise Sauce, Rosemary Garlic Citrus Sauce, Horseradish Sauce and Henry Baines Sauce

340 Mini Crab Cakes with Remoulade Sauce

340 Stuffed Mushrooms - Spinach Soufflé and Parmesan Cheese and Italian Sausage

Baked Brie in Puff Pastry with Blackberry Glaze - French Bread and Cheese - Cheese and Fruit Trays (different levels station) - Crackers and Party Rye

280 Roast Beef on French Bread with Garlic Mayo, Spring Mix and Gorgonzola

280 Smoked Salmon on Toasted Crostini, Dill Cream Cheese, Red Onion and Capers

250 Asparagus wrapped with Prosciutto

Pasta Station with 2 sauces - Alfredo and Sweet Chili Cream Sauce, Penne and Bowtie Pastas, Sautéed Peppers, Green Onions and Garlic, Shredded Parmesan Cheese

\$19.75 per person x 225 people	\$4443.75
Passed Appetizers	892.50
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\$23.72 per person x 225 people	\$5336.25
5% Food Discount	(266.80)
2.5% Additional Food Discount	(133.40)
<i>If contract signed within 30 days of meeting</i>	<hr/>
\$21.94 per person x 225 people	\$4936.05
9 servers	1440.00
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	\$6376.05
Heavy white 7" acrylic plates, silver reflection flatware, cups, plastic coffee mugs, dinner and beverage napkins @\$2.50 per person x 225 people	562.50
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	\$6938.55
Tax	440.35
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	\$7378.90

*Subject to any venue service charges. NO cake cutting fee.*

# Testimonials

Dear Les,

We had hired your catering company in 2008 to cater our youngest daughter's wedding. We were very pleased with the food and service provided by your company. Because we were so pleased, we decided to hire you again for our oldest daughters wedding on Saturday June 9th, 2012. Once again you went above and beyond all of our greatest expectations! I have been to many weddings in my life and have never had the quality of food that you provide. The food was plentiful, delicious and very economical, your staff was professional, friendly, and accomodated all of our requests. With a large wedding to plan and excecute, it was wonderful to have people that know exactly what they are doing and take much of the worry off of my shoulders. I had many of our guests comment on the excellence of the buffett and have asked for your name and number to hire you for their future events. I just wanted you to know how much we enjoyed and appreciated your service. Any future events we plan will have you at the top of our list to cater. Feel free to use me as a reference any time you like, I will never run out of positive things to say about you!

With Sincere Appreciation,  
Marla and Allen Bolton

Hey Les,  
Everything was great. Your staff was wonderful and the food was tremendous. I believe one of our guest said "this was the best food I have ever had at a wedding". I would have to agree. Thank you for helping us make that day a wonderful experience and thank you for being such a large part of it. If I can ever do anything for you, let me know. You and your staff are top notch.  
Blessings,  
Doug

Dear Les,  
Your staff did an awesome job, I didn't have to worry about anything. We were extremely pleased. The food was out of this world. I heard wonderful comments all night and they couldn't seem to get enough! I know that tPhe staff at the History Center was very impressed also. Nina mentioned that she would like to add you to their list of approved caterers. I appreciate how you worked with us, always answered every question, prepared fantastic food and provided a professional friendly staff to help make the reception one to remember!  
Lynn Hobbs

Les,

**Buffy and the rest of your staff truly did an impeccable job. Everyone was organized, efficient, and personable. In addition to that, the food was exceptional. Everything was absolutely delicious and all of our guests commented on the quality. I heard several guests say, "I've never had wedding food this great." We gave your name to many people that had to know who provided such stellar catering. I feel so fortunate that we chose you. You were wonderful to work with from start to finish. Brian and I would love to send you a hand-written thank-you note. Also, feel free to let us know if you ever need testimonials in the future. We want everyone to know how tremendous Naiman's is!**  
Colleen Halloran

Les,

Words cannot express how pleased I was with you and your services. One guest said, "I don't know what you paid for catering but it was worth every penny." and it was—the group was so friendly and wonderful. Everything was cleaned up so well and people are still talking about how great the food was. I will no doubt use you again. Thank you for all you added to our absolutely perfect day!!!!  
Venita

. . . . . *Catering Locations*

Mellwood Arts Center

895-3650  
1860 Mellwood Ave, Louisville, KY 40206

Frazier Museum

Abby, 753-1034  
829 W. Main St, Louisville, KY 40202

The Gillespie – Passalino’s

Erin Gillespie or Jen Figel, 584-8080  
421 W. Market St, Louisville, KY 40202

Glassworks

515-2489  
815 W. Market St, Louisville, KY 40202

The Gramercy

Amanda, 438-3337  
620 S. 3rd St, Louisville, KY 40202

Jeffersonian

Deborah Schneider, 267-8333 (up to 600)  
10617 Taylorsville Rd, Jeffersontown, KY 40299

Sawyer Hayes Community Center

245-2296  
2201 Lakeland Rd, Louisville, KY 40241

The Regency at Oxmoor Country Club

Carrie Guzman, 744-7000  
9000 Limestone Ln, Louisville, KY 40220

Noah’s Event Venue

Morgan and Ashley, 759-7722 (up to 250)  
12451 Plantside Dr, Louisville, KY 40299

Gingerwoods

Morton Boyd, 228-5168  
7611 Rose Island Rd, Prospect, KY 40059

314 Exchange

Laura Hall, 702-3185  
314 Mt. Mercy Dr, Pee wee Valley, KY 40056

The Gardens At Ray Eden

Mark, 241-9111  
13104 Cain Ln, Louisville, KY 40245

Kaden Tower

Natalie or Angela, 456-1999  
6100 Dutchmans Ln, Louisville, KY 40205

Locust Grove

Jennifer Jensen, 896-9845  
561 Blankenbaker Ln, Louisville, KY 40207

Nunnlea House

Kathleen, 267-8780  
1940 S. Hurstbourne Pkwy, Louisville, KY 40220

Whitehall

Merrill, 897-2944  
3110 Lexington Rd, Louisville, KY 40206

Farmington

Merrill, 897-2944  
3033 Bardstown Rd, Louisville, KY 40205

Shall We Dance

Kimberly, 244-1325  
1404 Evergreen Rd, Louisville, KY 40223

Gallrein Farms

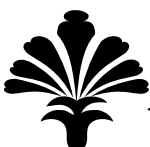
Malia, 633-4849  
1029 Vigo Rd, Shelbyville, KY 40065

The Pointe

Kaella, 589-1820  
1205 E. Washington St, Louisville, KY 40206

Waldek Farms

Bev Mazurowski, 241-6550  
5900 State Hwy 22, Crestwood, KY 40014



• • • • • • • • • • *About Us*

Naiman's Catering has been in business for over 28 years specializing in weddings, corporate, events, cocktail parties, graduation and derby events. Owner, Les Naiman personally adds a more personal approach, meeting with prospective clients in their home, bringing samples of great food to choose from and making it a point to follow up all inquiries in a prompt courteous manner.

Great food and outstanding service are the foundation for Naiman's longevity and success in a very competitive business. Naiman's staff of professional servers and bartenders will go above and beyond to insure the success of your reception or event. Our goal is to make sure our client's reception or events are memorable culinary events and that our clients are totally satisfied. Naiman's Catering is capable of providing not only great food, but also full bar service, tables, chairs, linens, skirts, and everything else needed for a successful event.



For more information:  
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