

# CATERING MENU



# Buffet Packages



## Gold

*\$85 per guest*

**Choose:** One Salad  
**Choose:** Three Entrées  
**Choose:** Three Sides  
**Choose:** One Dessert

## Silver

*\$70 per guest*

**Choose:** One Salad  
**Choose:** Two Entrées  
**Choose:** Two Sides  
**Choose:** One Dessert

*10% tax & 25% service charge will be added*

# Salads

*ALL PREPARATIONS ARE CUSTOMIZABLE  
one option available*

## Wedge Salad

Iceberg lettuce, heirloom tomatoes, picked red onions, crispy bacon, blue cheese crumbles, and spicy ranch

## Beet Salad

Arugula, tri-colored beets, goat cheese, radishes, toasted hazelnuts, lemon vinaigrette

## Caesar Salad

Romaine hearts, shaved parmesan, herb croutons, Caesar dressing

## Chopped Greek Salad

Romaine hearts, cucumbers, tomatoes, olives, feta, pepperoncini, red wine vinaigrette

## Chef Seasonal Salad

Arugula, Napa cabbage, Granny Smith apples, pickled red onions, shaved parmesan, candied walnuts, honey mustard dressing

## Mixed Green Salad

mixed greens, cucumbers, heirloom cherry tomatoes





# À La Carte Buffet

*ALL PREPARATIONS ARE CUSTOMIZABLE  
two or three options available*

## **Pan Seared Salmon**

Crispy skin on pan seared salmon

## **Ahi Tuna**

Paprika cumin crusted tuna  
*Chef recommendation is rare*

## **BBQ Shrimp**

Traditional New Orleans style  
BBQ shrimp

## **Blackened Cobia**

Blackened Gulf cobia

## **Surf & Turf Kebobs**

Gulf shrimp, filet, mixed vegetables,  
red pepper coulis

## **Spanish Seafood Paella**

Valencia rice, mussels, cobia, shrimp,  
sofrito, chorizo

## **Coulotte Steak**

Sirloin steak with chimichurri  
*Chef recommendation is medium*

## **Airline Chicken Breast**

Roasted breast and wing cut, red  
pepper coulis

## **Pork Tenderloin**

herb Dijon cream

## **Lamb Lollipops**

Green harissa, eggplant aioli,  
red pepper coulis





# Pasta Buffet

*ALL PREPARATIONS ARE CUSTOMIZABLE*

*two or three options available*

## Beef Stroganoff

Teres Major beef, caramelized onions, button mushrooms, served over a bed of perfectly cooked egg noodles

## Creole Fettuccine

Gulf shrimp, blistered baby heirloom tomatoes, green onions, Conecuh & crawfish gravy, fettuccine

## Shrimp Fra Diablo

Spicy crushed tomato sauce, Fresno, red bell pepper, scallions, cipollini onions

## Shrimp Veracruz

Crushed tomatoes, caramelized onions, queen olives, capers, garlic, red chili flake, parmesan

## Chicken Carbonara Fettuccine

Oven-roasted chicken breast served with vibrant green peas and crispy bacon, fettuccine, light and creamy sauce

## Chicken Cacciatore

red bell pepper, herb mushroom, kalamata olives, crushed tomato sauce, parmesan

## Pasta Primavera | CAN BE VEGAN

seasonal vegetable medley, garlic, red chili flake, parmesan, white wine butter sauce

## Baked Ziti

Beef bolognese, penne, mozzarella, ricotta cheese



# Sides

*ALL PREPARATIONS ARE CUSTOMIZABLE  
two or three options available*

## Whipped Red Potatoes

creamy roasted red potatoes, garlic, thyme

## Smothered Okra & Tomatoes

sauteed okra and heirloom tomatoes, tossed with  
crispy bacon and sherry vinegar

## Dirty Rice

jasmine rice, Cajun trinity, Conecuh sausage,  
blackening season, red beans

## Mediterranean Couscous

chilled pearl couscous, cucumber, red onions,  
heirloom tomatoes, feta, mint, lemon vinaigrette

## Haricot Verts

sauteed green beans tossed with garlic



## Grilled Broccolini

charred broccolini with sweet chili glaze and gremolata

## Sweet Potatoes

spiced pecan crumble, maple glaze

## Roasted Brussels Sprouts

tossed in a burnt mustard glaze

## Cole Slaw

mixture of Napa cabbage and red cabbage, creamy apple  
cider dressing

## Herb Mushrooms

sauteed mushrooms with roasted cippolini onions, garlic,  
thyme

## Honey Glazed Carrots

roasted heirloom carrots, rosemary, honey lemon glaze,  
toasted almonds

## Southwest Ragout

braised red and navy beans, fire roasted tomatoes, Pico de  
Gallo, cilantro





# Desserts

## Chocolate Mousse

Dark chocolate mousse, raspberry Chantilly, raspberries, cocoa nibs

## Lemon Bars

Lemon curd, shortbread crust, powdered sugar

## Tiramisu

ladyfinger cookies, espresso, mascarpone cheese, sugar, marsala wine, rum and cocoa powder

## Turtle Brownie

Chocolate chip walnut brownie, salted caramel ice cream, powdered sugar, chocolate & caramel sauce

## Banana Pudding

Banana custard, vanilla chantilly, nilla wafers

## Key Lime Pie

Key lime custard, graham cracker crust, meringue, lime wheel

## Bread Pudding

Brioche bread, custard, banana rum caramel sauce, fresh bananas, mint

## Raspberry Cheesecake

Traditional cheesecake, raspberry swirl, fresh berries, drizzled with white chocolate

## Salted Caramel Ice Cream

Creamy salted caramel ice cream with chocolate and Myer's rum caramel sauce





# Add Ons



## Hors D'oeuvres

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Welcome your guests to the event with exciting hors d'oeuvres that show your style and taste! Hors d'oeuvres are priced per guest to served up to 45 minutes. Pricing is subject to increase if served as heavy hors d'oeuvres or as a buffet item.

# Hors D'oeuvres

## Cornbread & Crawfish Gravy 4

Skillet corn bread with our house special crawfish and

Conecuh sausage cream gravy

## Hummus 4

Silky-smooth hummus served with grilled sourdough bread, topped with green harissa, and kalamata olives.

## Shrimp Cocktail 5

Chilled boiled shrimp tossed in chili oil, served with zesty cocktail sauce and celery stick

## Lamb Lollipops 7

Grilled lamb lollipops with green harissa, tahini sauce,  
and red pepper coulis served with crispy fried red potatoes

## Lamb Meatball Sliders 7

Rolled lamb meatball, eggplant aioli, marinated cucumber and tomato salad, brioche bun

## Tuna Poke 7

Ahi tuna, mandarin glaze, cucumber, radish, bang bang sauce, fried wonton shell

## Sashimi MKT

This option varies based on what fish and vegetables is in season. Ask us about our fresh Sashimi!

## Watermelon Skewers 4

Compressed watermelon, feta, basil

## Seafood Tower 195 *(feeds 6-8)*

Raw oysters, lobster tail, crab legs, mussels, shrimp, tuna tartare, red potatoes, corn

## Bruschetta 5

grilled ciabatta, marinated heirloom tomatoes, burrata, basil,

dark balsamic reduction

## Tuna Toast 7

Paprika cumin crusted tuna, heirloom Pico de Gallo, guajillo oil, Aleppo, micro cilantro, grilled ciabatta

## Stuffed Mushrooms 6

Roasted mushrooms, lump crab, mornay, parmesan

## Southwest Eggrolls 4

Fried egg roll, spicy ranch

## Deviled Eggs 4

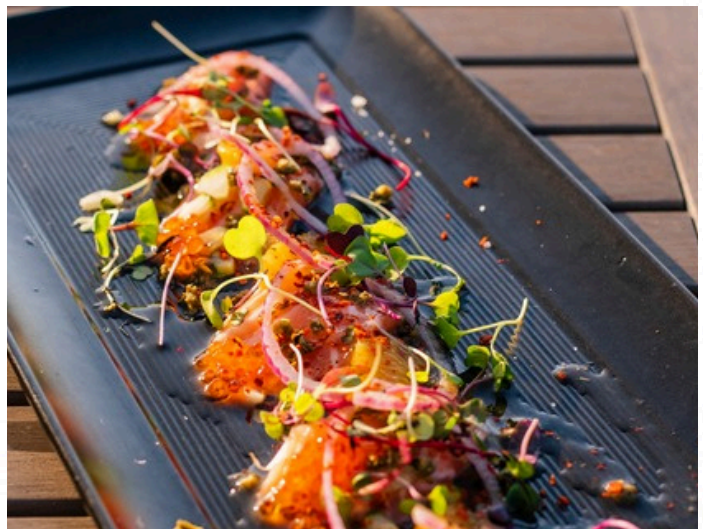
House-made deviled egg, pickled mustard seed, crispy bacon, dill, paprika

## Pork Belly Bites 6

Crispy glazed pork belly, pickled Fresno, scallions, charred pineapple sauce

## Lobster Arancini 7

Fried rice ball, lobster, Cajun trinity, fire roasted marinara



# Hors D'oeuvres

## Charcuterie

15

*Chef's selection of meats & cheeses with accoutrements*

### Deli Meats

Chef's selection of country ham, capicola, salami

### Cheeses

Chef's selection of gouda, pepper jack, Havarti

### Accoutrements

Cornichons, seasonal jam, mixed nuts, ciabatta

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## Veggies & Fruit

5

*Chef's selection of fruits and vegetables*

### Vegetables

Carrots, celery, cucumbers, bell peppers, cherry tomatoes, broccoli

### Fruits

Strawberries, blueberries, pineapple, honeydew, cantaloupe, grapes

*\*Served with ranch & whipped cream cheese fruit dip\**

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## Dips

### Spinach Dip | 5

Spinach, mornay, parmesan, gremolata, blue tortilla chips

### Texas Caviar Dip | 4

Black-eyed peas, corn, heirloom Pico de Gallo, cilantro, lemon vinaigrette, blue tortilla chips

### Salmon Dip | 7

House-made salmon dip, lemon dill crème fraîche, capers, dill, EVOO, grilled ciabatta





# Stations Add Ons



An action station or chef action station is a food station where chefs or guests perform a type of action such as cooking, mixing, adding toppings, or plating meals. Action stations are one of the hottest trends in the catering industry as they continue to replace traditional plated meals at catered events. They allow guests to customize their meals and interact with chefs as they are cooking or plating their orders. Each station will require a \$100 service fee for labor.

# Stations Add Ons

## Raw Bar

40

### **Murder Point Oysters**

Local Alabama oysters, creamy and plump like salted butter

### **Shrimp Cocktail**

Chilled boiled shrimp tossed in chili oil, served with zesty cocktail sauce and celery stick

### **Smoked Mussels**

PEI smoked mussels, cherry tomatoes, garlic

### **Tuna Poke**

cubed ahi tuna tossed in Mandarin glaze, cucumber, radish, sesame seeds, micro cilantro, avocado, bang bang sauce

### **West Indies**

Jumbo lump Crab



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## Carving Station

*Choose One:*

**Prime Rib | 32**

**Sirloin Steak | 20**

**Pork Tenderloin | 17**

**Honey Baked Ham | 15**

**Chicken Breast | 15**

**Tomahawk Ribeye | MKT**

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# Sushi

Sushi station is guaranteed to modernize and elevate your event. We provide an impressive assortment of radiant sushi rolls on a modern display. Our professional chefs will prepare a variety of fresh, colorful sushi for your guests and keep the food flowing throughout the event. Our station is a beautiful, proven addition to your formal function such as weddings, cocktail parties, and business events. Sushi stations come in sizes of 50/100/150 pieces with a 30 person minimum.

## Tier One

*MKT PRICE*

### California roll

Avocado, Cucumber, Crab, Masago

### Cowboy Roll

Cream Cheese, Avocado, Marinated Steak

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## Tier Two

*MKT PRICE*

### Torched Salmon

Avocado, Salmon, Lemon, Salmon Roe

### Florida Citrus

Avocado, Tuna, Spicy Mayo, Eel Sauce, Masago, Scallions, Crispy Shallots

### Volcano Roll

Avocado, Cucumber, Lump Crab Salad, Spicy Mayo, Siracha, Scallions





# Plated Menu

Plated menu pairs chef selections with proteins. Any additional sides or substitutions will be plated family style on each individual table. Pre orders will be required one week out from event. Each package comes with your choice of salad and dessert.

## Surf & Turf

*\$75 per guest*

### 8oz filet Mignon

Filet of beef, red potato mash, chimichurri

### Grilled Tuna

Paprika spiced Tuna, avocado cream, heirloom Pico de Gallo, guajillo, micro cilantro

### Grilled Kebob

Gulf shrimp, filet, mixed vegetables, red pepper coulis

## Southern Affair

*\$70 per guest*

### Blackened Cobia

Gulf Cobia, dirty rice, Conecuh sausage gravy

### Pork Chop

Old bay brined, succotash, Alabama BBQ sauce

### Shrimp & Grits

Gulf shrimp, polenta grits, Conecuh sausage

## Mediterranean Nights

*\$70 per guest*

### Mediterranean Chicken

Roasted chicken breast, Mediterranean couscous, red pepper coulis

### Rack of Lamb

Grilled rack of lamb, crispy mashed red potatoes, green harissa, red pepper coulis, whipped tahini

### Halibut

Pan seared Halibut, char grilled broccolini, spicy crushed tomato Moroccan sauce

## Rolls-Royce

*\$100 per guest*

### Oscar Filet

6oz filet, asparagus, lump crab meat, bearnaise sauce

### Seared Scallops

Pan seared scallops, creamy couscous, wild mushrooms, parmesan tuile, balsamic reduction

### Whole Fish Vera Cruz

Oven roasted whole fish, partially deboned, grilled ciabatta bread



# Desserts

## Chocolate Mousse

Dark chocolate mousse, raspberry Chantilly, raspberries, cocoa nibs

## Lemon Bars

Lemon curd, shortbread crust, powdered sugar

## Tiramisu

ladyfinger cookies, espresso, mascarpone cheese, sugar, marsala wine, rum and cocoa powder

## Turtle Brownie

Chocolate chip walnut brownie, salted caramel ice cream, powdered sugar, chocolate & caramel sauce

## Banana Pudding

Banana custard, vanilla chantilly, nilla wafers

## Key Lime Pie

Key lime custard, graham cracker crust, meringue, lime wheel

## Bread Pudding

Brioche bread, custard, banana rum caramel sauce, fresh bananas, mint

## Raspberry Cheesecake

Traditional cheesecake, raspberry swirl, fresh berries, drizzled with white chocolate

## Salted Caramel Ice Cream

Creamy salted caramel ice cream with chocolate and Myer's rum caramel sauce



# Beverage Packages



Priced by the hour, per guest.

Our experienced bartenders are masters at their craft, creating enticing cocktails and providing exceptional service throughout the event.

*Cash bar is available under special requests only.*

## WHAT YOU'LL GET:

- ✓ Bartender Fee \$100 per bartender.
- ✓ All Events with 75+ guests will require 2 bartenders.
- ✓ 10% tax & 25% service charge will be added



# Bronze Bar Package

The Bronze package will provide you and your guests with beer and wine to make your event unforgettable!



1 Hour	\$24
2 Hours	\$34
3 Hours	\$44
4 Hours	\$50

## BEER

- ✓ Miller Lite
- Coors Light
- Lil Smack IPA
- Sierra Nevada Pale Ale
- Yuengling
- Corona Extra

## WINE

- ✓ J Vineyards Pinot Gris
- Murphy Goode Sauvignon Blanc
- La Crema Chardonnay
- Franciscan Select Cabernet
- Brut Champagne

# Silver Bar Package

The Silver package will provide you and your guests with beer, wine, and mixed drinks to make your event unforgettable!



1 Hour	\$26
2 Hours	\$36
3 Hours	\$46
4 Hours	\$52

## PREMIUM WELL FULL BAR

### ✓ All Beer & Wine Bar Package

✓ **Vodka:** Absolut Or Wheatley

**Rum:** Cruzan Silver

**Gin:** Beefeater or Bombay Sapphire

**Tequila:** Olmeca Altos Or Hornitos

**Whiskey:** Jim Beam or Four Roses

✓ **Set-Ups Include:** Cranberry Juice, Orange Juice, Pineapple Juice, Grapefruit Juice, Coca-Cola, Diet Coke, Sprite, Ginger Ale, Tonic Water, Soda Water, Fresh Fruit Garnishes.

*Upgrade your liquor with a selection from our full liquor list.*

*Available upon request.*

# Gold Bar Package

The Silver package will provide you and your guests with beer, wine, mixed drinks, and specialty cocktails to make your event unforgettable!



1 Hour	\$28
2 Hours	\$38
3 Hours	\$48
4 Hours	\$56

## PREMIUM WELL FULL BAR

### ✓ All Beer & Wine Bar Package

### ✓ **Vodka:** Absolut Or Elyx

**Rum:** Cruzan Silver Or Mt. Gay

**Gin:** Beefeater or Hendricks

**Tequila:** Avión Silver or Tres Generaciones

**Whiskey:** Makers Mark or Clyde May's

### ✓ **Set-Ups Include:** Cranberry

Juice, Orange Juice, Pineapple

Juice, Grapefruit Juice, Coca-Cola,

Diet Coke, Sprite, Ginger Ale, Tonic

Water, Soda Water, Fresh Fruit

Garnishes.

Upgrade your liquor with a selection from our full liquor list.

Available upon request.