

CATERING MENU

Orange Beach, AL

The Port

at Zekes Landing



Thank you for considering The Port for your event! Whether your gathering is a casual business luncheon or a large wedding reception, The Port will provide remarkable food and service for your memorable event.

The Port Owner,

Lynne Swafford

Lynne Swafford

Menus

The philosophy of Zeke's Restaurant is to serve the largest selection of the freshest seafood and steaks on the Gulf Coast. With a remarkable 18-year tenure in the world of gastronomy, Chef Ricky has seamlessly blended an array of culinary influences, culminating in a fusion cuisine that marries flavors with a pronounced Spanish essence. We are honored to host your event. Once the date has been booked, you will work with our Catering Director to plan a menu that is tailored to your event, starting with your preferred menu style. All menus can be customized to meet your specific event needs.

Buffet Style

Recommended for social and interactive crowds and larger parties. Keep in mind, not everyone needs a seat since most people will be moving around and socializing!

Plated Style

Recommended for smaller, more intimate events. Keep in mind the venue size and your guest count. This package is recommended for formal sit down dinners.

Add Ons

We understand the importance of tailoring your event to perfection. For those seeking an extra layer of customization, we proudly present our exclusive add-on options.

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

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, cippolini 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 cipolini 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

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

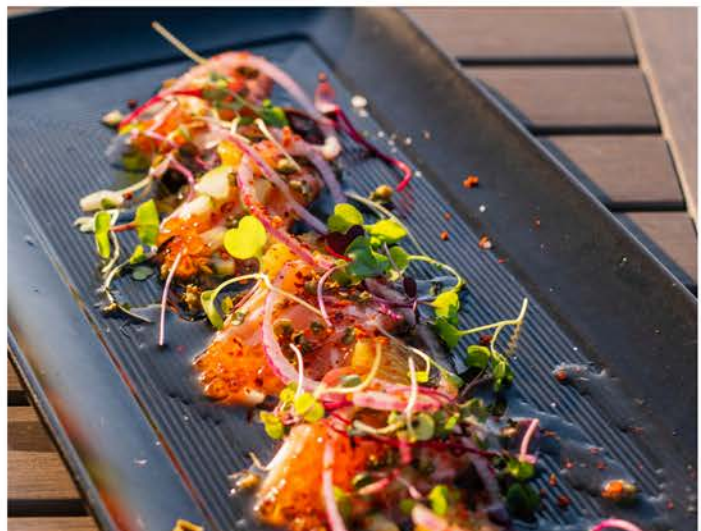
House-made deviled egg, pickled mustard seed, crispy bacon, dill, paprika

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

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

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



Carving Station

Choose One:

Prime Rib | 32

Sirloin Steak | 20

Pork Tenderloin | 17

Honey Baked Ham | 15

Chicken Breast | 15

Tomahawk Ribeye | MKT

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

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.
- ✓ 20% gratuity is calculated to the total for an open bar.

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

10% tax & 20% service charge will be added

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	\$24
2 Hours	\$34
3 Hours	\$44
4 Hours	\$51

10% tax & 20% service charge will be added

PREMIUM WELL FULL BAR

✓ All Beer & Wine Bar Package

✓ **Vodka:** *Absolut Or Wheatley*

Rum: *Cruzan Silver*

Gin: *Beefeater or Bombay Sapphire*

Tequila: *Olmecca 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

10% tax & 20% service charge will be added

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.



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CONTACT:

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