

# Alabama Coastal Catering



## Contact Info

251-233-6003

## Email Address

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## BREAKFAST OPTIONS

### American Breakfast

**\$15 per person**

Chilled Juices and Fresh Brewed Coffee

Fresh Cut Seasonal Fruit

Fluffy Scrambled Eggs, Crispy Bacon, Country Sausage Patties, Grits, Hash Brown Casserole, French Toast with Syrup and Buttermilk Biscuits with Sausage Gravy.

### Continental

**\$11 per person**

Chilled Juices and Fresh Brewed Coffee

Seasonal Fresh Cut Fruit

Variety of Breakfast Breads, Pastries and Muffins with Butters, Jams and Jellies Mini

Bagels with Cream Cheese

### Taco Bar Breakfast

**\$14 per person**

Chilled Juices and Fresh Brewed Coffee

Seasonal Fresh Cut Fruit

Flour Tortillas

Bacon and Sausage (chopped)

Scrambled Eggs

Diced Potatoes and Onions

Cheddar Cheese

Spinach

Fresh Salsa and Hot Sauce

### Buffet Add-On Options

#### Breakfast Croissant/Biscuit with Egg and Cheese

**\$4 each**

(Add Sausage, Bacon or Ham for **\$1 each**)

#### Breakfast Wrap with Egg, Cheese and Potato

**\$5 each**

(Add Sausage, Bacon or Ham for **\$1 each**)

#### French Toast with syrup

**\$3 per person**

#### Assorted Bagels with Cream Cheese, Jams and Jellies

**\$25 per dozen**

#### Assorted Breakfast Breads and Pastries with Butter, Jams and Jellies

**\$25 per dozen**

#### Breakfast Holla!

**\$5 each**

*Our house-made challah dough filled with fresh scrambled eggs and cheddar cheese.*

(Add bacon or Conecuh sausage for **\$1 each**)

#### Mini Cinnamon Rolls with Cream Cheese Glaze

**\$18 per dozen**

#### Mini Pop tarts

**\$18 per dozen**

#### Yogurt with Granola

**\$3 each**

*Our house-made blend of oats, bran and flax seed sweetened with honey and brown sugar mixed with golden raisins and dried cranberries.*

## LUNCH OPTIONS

### **Boxed Lunches**

**\$15 per person**

#### **Served with:**

Chips, Fruit Cup, Cookie.

#### **Choice of one:**

Club Wrap

Chicken Salad Wrap

Shrimp Salad Wrap **Add \$1 per person**

### **Deli Buffet**

**\$19 per person**

Assorted Sliced Deli Meats (Ham, Turkey, Roast Beef) and Cheese (Swiss, American) with Breads Condiment

Relish Tray

Potato Salad

Pasta Salad

Assorted Cookies and Brownies

### **Backyard Buffet**

**\$20 per person**

Oven Baked BBQ Chicken

Hamburgers with Accompaniments

Cole Slaw, Potato Salad and Baked Beans

Bread Butter

Assorted Cookies and Brownies

### **Cosmos Buffet**

**\$24 per person**

Chicken Roulade with Sage and Leek Cream Sauce

Grilled Gulf Mahi-Mahi with Lemon Beurre Blanc

Roasted Vegetables with Herb Butter

Mixed Green Salad

Mashed Yukon Gold Potatoes

Bread and Butter

Assorted Mini Desserts (chef's choice)

### **Beverages**

Bottled Water

**\$2 each Soda**

**\$2 each**

Coffee

**\$2.75 per person**

Tea

**\$2.75 per person**

## COMPLETE MEAL PACKAGES

All buffet meals are priced per person, sweet tea and unsweet tea are included; Alcohol, 10% tax, and 20% service charge not included.

### **Cosmos Buffet**

**\$24 per person**

Chicken Roulade with Sage and Leek Cream Sauce  
Grilled Gulf Mahi-Mahi with Lemon Beurre Blanc  
Roasted Vegetables with Herb Butter  
Mixed Green Salad  
Mashed Yukon Gold Potatoes  
Bread and Butter  
Assorted Mini Desserts (chef's choice)

### **Cobalt Buffet**

**\$25 per person**

House Salad  
Bread and Butter  
Pecan Fried Catfish with Dill Tartar Zydeco  
Zydeco Chicken Pasta  
Oven Roasted Mixed Vegetables  
Mashed Potatoes  
Assorted Cookies and Brownies

### **Taco Bar**

**\$25 per person**

Flour Tortillas and Corn Tortillas Chips, Street Corn Salad, Fajita Chicken and Fajita Beef with Onions & Peppers, Cilantro Lime Rice, Refried Beans, Toppings: Shredded Lettuce, Onions, Tomatoes, Jalapenos, Salsa, Fresh Guacamole, Queso Sauce, Shredded Cheese, and Sour Cream.

### **BBQ**

**\$26 per person**

Oven Baked Chicken, Pulled Pork, Conecuh Sausage, Baked Beans, Cole Slaw, Potato Salad, Country Green Beans, Rolls, assorted BBQ Sauces, and Mini Assorted Desserts (chef's choice)

### **Southern Fish Fry**

**\$28 per person**

Crispy Fried Gulf Fish, Fried Gulf Shrimp, Cole Slaw, House-made Greens, Hush Puppies, Potato Salad, Brownies, and Cookies. Tartar, Cocktail Sauce and Lemons.

### **Low Country Boil**

**Market**

Boiled peel' n eat Gulf Shrimp, Conecuh Sausage, New Potatoes, Corn on the Cob, Onions, House Salad with Dressings, Pasta Salad, Rolls, and Butter, Mini Assorted Desserts (chef's choice). Cocktail Sauce and Lemons.

**Mixed Grill****\$29 per person**

Grilled Chicken Breast with a Tasso Cream Sauce, Grilled Gulf Shrimp, Grilled Gulf Mahi-Mahi with a Lemon Beurre Blanc, Cucumber and Tomato Salad, Corn Salad, Roasted Mixed Vegetables, Mashed Potatoes, Green Bean Almondine, Rolls, and Butter, Assorted Desserts (chef's choice).

**Cajun Feast****\$34 per person**

BBQ Gulf Shrimp and Grits, Blackened Gulf Mahi-Mahi with a Lemon Beurre Blanc, Crab Cakes with Remoulade, Jambalaya Rice, Zydeco Green Beans, House Salad, Corn Salad, Cobalt Greens, Rolls and Butter, New Orleans Style Bread Pudding with Whiskey Sauce.

**COLD APPETIZERS****Fruit Platter****\$4 per person**

Chef's selection of seasonal fruits.

**Cheese Platter****Domestic****\$4 per person**

Cheddar, Pepper jack and Colby jack cheeses. Served with crackers, dried fruit, and nuts. We provide approx. 2oz of cheese and accompaniments per person.

**Artisan****\$6 per person**

Four types of cheese from our local cheese farm, Sweet Home Farms. Served with crackers, dried fruit, and nuts. We provide approx. 2oz of cheese and accompaniments per person.

**Vegetable Platter with Dip****\$4 per person**

Chef's selection of vegetables

**Deviled Eggs****\$1.50 each**

Traditional Southern favorite.

**Peel 'n Eat Shrimp****Market****Shrimp Cocktail****Market**

Cocktail and Lemons

**Luna's Marinated Shrimp****Market**

Low county style with lemon and spices. Served over crisp greens.

**Vodka and Bloody Mary Oyster Shooter****\$2.25 each****Grilled Zucchini and Goat Cheese Roulade****\$1.50 each**

Thin planks of zucchini grilled and rolled with goat cheese filling with balsamic reduction.

**Caprese Skewers****\$2 each****Crostini**

Dill cream cheese with smoked salmon and fresh dill garnish

**\$2 each**

Sundried tomato cream cheese with julienne pan roasted Shiitake mushrooms

**\$2 each**

Seared beef tenderloin with caramelized onion and goat cheese spread on garlic crouton

**\$3.50 each****Cold Smoked Scottish Salmon Display****(serves approx. 40) \$150**

Traditional accompaniments including boiled egg, capers, shaved red onion, Dijon and crostini.

## DIPS AND SPREADS

<b>Cobalt Caviar</b>	<b>\$60 gallon</b> (60 people)
A refreshing blend of black beans, edamame, corn, red onion, roma tomatoes and cilantro tossed in a light vinaigrette and served with corn tortilla chips.	
<b>Roasted Vegetable Hummus with pita chips</b>	<b>\$60 gallon</b> (60 people)
<b>Fresh Tomato and Avocado Salsa with tortilla chips</b>	<b>\$60 gallon</b> (60 people)
<b>Cobalt Tuna and Avocado Dip</b>	<b>\$90 gallon</b> (60 people)
Served with crispy wontons.	
<b>Smoked Tuna Dip</b>	<b>\$70 gallon</b> (60 people)
Served with crostinis.	
<b>Cobalt Crab and Shrimp Dip</b>	<b>\$80 gallon</b> (60 people)
Hot and creamy blend of blue crab and tender bay shrimp with roasted sweet red peppers, Parmesan and Swiss cheese. Served with crostinis.	
<b>Spinach and Artichoke Dip</b>	<b>\$65 gallon</b> (60 people)
Served with Pita chips	
<b>Cheese Dip</b>	<b>\$70 gallon</b> (60 people)
Made with local Sweet Home Farm cheese. A silky blend of Swiss, parmesan and locally made Elberta cheeses. Topped with feta and roasted tomato relish, served with pita chips.	
<b>Baked Brie En Croute</b>	<b>\$150</b> (serves approx.35)
Brie cheese baked in a puff pastry crust with pecan caramel sauce. Served with assorted gourmet crackers.	
<b>GT's Dip</b>	<b>\$65 gallon</b> (60 people)
Poblano, corn, bacon, and cheese dip, served with tortilla chips.	

## SAVORY CHEESECAKES

(1 cheesecake = 15/20 guests)

<b>Apple, Bacon &amp; Bleu Cheese with Balsamic Reduction</b>	<b>\$60 each</b>
<b>Crab, Bacon, Caramelized Onion, Smoked Gouda with Balsamic Reduction</b>	<b>\$80 each</b>
<b>Beef Tenderloin and Portobello Mushroom with Balsamic Reduction</b>	<b>\$80 each</b>

All Savory Cheesecakes will be served with pita chips.

## ASSORTED MINI SANDWICHES

<b>Club, Cuban, Muffaletta</b>	<b>\$3.50 each</b>
<b>Chicken Salad Wrap</b>	<b>\$3 each</b>
<b>Crab Cake Slider</b>	<b>Market</b>
Our famous crab cakes on a slider roll with remoulade.	
<b>Cheeseburger Slider</b>	<b>\$4 each</b>
<b>Pork BBQ Slider with slaw on side</b>	<b>\$4 each</b>
<b>Assorted Finger Sandwiches</b>	<b>\$2 each</b>
Cucumber, Pimento Cheese, Herbed Cream Cheese.	

## HOT APPETIZERS

<b>Firecracker Shrimp (on site only)</b>	<b>\$5 per person</b>
Lightly dusted bay shrimp fried and tossed in a spicy remoulade sauce.	
<b>Crab Cakes with Remoulade Sauce</b>	<b>Market</b>
<b>Bacon Wrapped Scallops</b>	<b>\$2.25 each</b>
Oven roasted topped with balsamic reduction.	
<b>Crab Stuffed Baby Mushrooms</b>	<b>\$3 each</b>
<b>Baked Oysters (Cobalt only/On site only)</b>	<b>Market</b>
Choice of one: Rockefeller, Crab Au Gratin or Garlic Parmesan.	
<b>Andouille Sausage in Puff Pastry</b>	<b>\$2.25 each</b>
<b>Teriyaki Chicken Skewers</b>	<b>\$2.25 each</b>
Served with sweet & spicy dipping sauce.	
<b>Egg Rolls (choice of vegetable or pork)</b>	<b>\$2.25 each</b>
Served with sweet & sour sauce.	
<b>Andouille Stuffed Mushrooms</b>	<b>\$2.25 each</b>
<b>Beef Brochette</b>	<b>\$2.50 each</b>
Beef tenderloin bites marinated in soy, eel and sesame sauce with grilled onion and shiitake mushrooms.	
<b>Meatballs</b> (priced per hotel pan/35-40 meatballs)	<b>\$55</b>
Served in mushroom gravy with crème fraiche.	
<b>Steamed Pork Potstickers with sesame soy sauce</b>	<b>\$2 each</b>
<b>Pesto Marinated Chicken Skewers with Garlic Aioli</b>	<b>\$2.25 each</b>
<b>Fried Chicken Drumettes</b>	<b>\$ 1.75each</b>
Buffalo or Asian style.	
<b>Mini Chicken Roulades</b>	<b>\$3 each</b>
Wrapped in bacon with gruyere and asparagus.	

## DESSERTS

<b>Cookies and Brownies</b>	<b>\$1.75 each</b>
<b>Mini Desserts (chef's choice)</b>	<b>\$2.50 each</b>
<b>Chocolate Dipped Strawberries (Summer Season Only)</b>	<b>\$2 each</b>
<b>Bread Pudding with Whiskey Sauce</b>	<b>\$75 per pan</b>
<b>BuzzCatz Specialty Cake Cups</b>	<b>\$4 each</b>
<b>Cobalt Chocolate Dream (Cobalt Only)</b>	<b>\$3 each</b>
<b>Creole Cheesecake Bites (Cobalt Only)</b>	<b>\$3 each</b>

SOUPS \*Cosmos Only

<b>Seafood Gumbo</b>	<b>\$65 gallon</b>
<b>Duck and Andouille Gumbo</b>	<b>\$70 gallon</b>
<b>Shrimp Bisque</b>	<b>\$65 gallon</b>
<b>Crab Bisque</b>	<b>\$70 gallon</b>

### SALADS

<b>House Salad</b>	<b>\$3 per person</b>
A blend of crisp romaine & spring greens with tomato, red sweet onions & peppadews, with your choice of dressing.	
<b>Caesar Salad</b>	<b>\$4 per person</b>
Romaine, house-made traditional dressing, croutons & shaved Parmesan.	
<b>Arugula, Goat Cheese and Roasted Walnut with Raspberry Vinaigrette</b>	<b>\$5 per person</b>

### SALADS BY THE GALLON

<b>Cucumber and Tomato Salad</b>	<b>\$35 gallon</b>
<b>Cole Slaw</b>	<b>\$35 gallon</b>
<b>Potato Salad</b>	<b>\$40 gallon</b>
<b>Broccoli Salad</b>	<b>\$40 gallon</b>
<b>Fruit Salad</b>	<b>\$45 gallon</b>
<b>Caprese Salad with Balsamic Reduction</b>	<b>\$45 gallon</b>
<b>Greek Pasta Salad</b>	<b>\$45 gallon</b>
<b>Shrimp Salad</b>	<b>\$60 gallon</b>
<b>Corn and Tomato Salad</b>	<b>\$40 gallon</b>

### A LA CARTE

**Hotel Pan feeds approximately 40 guests.**

<b>House-made Mashed Potatoes</b>	<b>\$60 per pan</b>
<b>Herbed Rice Pilaf</b>	<b>\$55 per pan</b>
<b>Roasted Vegetables</b>	<b>\$60 per pan</b>
<b>House-made Greens</b>	<b>\$60 per pan</b>
<b>Mac n Cheese</b>	<b>\$65 per pan</b>
<b>Fresh Asparagus</b>	<b>\$90 per pan</b>
<b>House-made Grits</b>	<b>\$65 per pan</b>
<b>Roasted Broccoli and Cauliflower</b>	<b>\$60 per pan</b>
<b>Green Bean Almondine</b>	<b>\$65 per pan</b>
<b>Brown Butter Green Beans</b>	<b>\$65 per pan</b>
<b>Zydeco Green Beans</b>	<b>\$60 per pan</b>
<b>Jambalaya Rice</b>	<b>\$60 per pan</b>
<b>Grilled Shrimp Skewer (3 count)</b>	<b>\$3 per person</b>
<b>Grilled Chicken Breast</b>	<b>\$5 per person</b>
<b>Grilled Fish Filet</b>	<b>\$7 per filet</b>
<b>Sliced Honey Glazed Ham</b>	<b>\$4.50 per person</b>

### PASTA



<b>Zydeco Chicken Pasta</b>	<b>\$75 per pan</b>
<b>Ziti with Marinara</b>	<b>\$65 per pan</b>
<b>Ziti with Alfredo</b>	<b>\$65 per pan</b>
<b>Add Shrimp</b>	<b>\$15 per pan</b>
<b>Add Chicken</b>	<b>\$10 per pan</b>

**CARVING STATION**  
**Carving attendant included.**

<b>Garlic and Herbed Pork Loin</b> Balsamic Reduction, Grain Mustard Demi and Rolls	serves 30	<b>\$250</b>
<b>Inside Round</b> Dijon mustard, Horseradish Cream and Rolls	serves 60	<b>\$300</b>
<b>Prime Rib</b> Jus, Horseradish Cream and Rolls	serves 30	<b>\$350</b>
<b>Herb Roasted Beef Tenderloin</b> Garlic Aioli, Stone-Ground Mustard and Rolls	serves 15-20	<b>\$350</b>

**Cobalt**

## SEATED DINNER OPTIONS

All seated dinners are priced per person; soft beverage, tea and a printed menu for each guest are included; Alcohol, 10% tax, and 20% service charge are not included.

All seated dinners include the choice of either a house salad or a Caesar salad. Salad choice must be one for entire party (you may upgrade to the Cobalt Wedge for an additional \$3).

### SEATED DINNER

**\$36 per person**

#### **Free Range Breast of Chicken**

Pan roasted & served over roasted red pepper and fontina cheese grits with Cobalt greens and a Creole Tasso gravy.

#### **Pecan Fried Catfish**

Alabama, farm-raised filets over smoked bacon, sweet corn and black-eyed pea succotash drizzled with dill tartar.

#### **Gulf Shrimp and Grits**

Chargrilled shrimp over roasted red pepper and fontina cheese grits with a Cajun cream sauce.

#### **Please select 1 dessert:**

##### **Creole Cheesecake**

Housemade Creole cream cheese with roasted pecan crust, pecan praline and caramel sauce.

##### **Chocolate Dream**

Rich dark chocolate with chocolate ganache topping and fresh strawberry sauce.

### SEATED DINNER

**\$42 per person**

#### **Please select 3 entrees:**

##### **Free Range Breast of Chicken**

Pan roasted & served over roasted red pepper and fontina cheese grits with Cobalt greens and a Creole Tasso gravy.

##### **Yellowfin Tuna**

Seasoned with peppercorn and coriander, seared rare. Served over traditional Hoppin' John Louisiana Hot Sauces Hollandaise and chef's Worcestershire sauce.

##### **Pecan Fried Catfish**

Alabama, farm-raised filets over smoked bacon, sweet corn and black-eyed pea succotash drizzled with dill tartar.

##### **Grilled Gulf Shrimp and Grits**

Chargrilled shrimp over roasted red pepper and fontina cheese grits with a Cajun cream sauce.

##### **Blackened Redfish**

Served with jambalaya rice, grilled asparagus and Louisiana Hot Sauce Hollandaise.

#### **Please select 1 dessert:**

##### **Creole Cheesecake**

House-made Creole cream cheese with roasted pecan crust, pecan praline and caramel sauce.

##### **Chocolate Dream**

Rich dark chocolate with chocolate ganache topping and fresh strawberry sauce.

### SEATED DINNER

**\$47 per person**

**Please select 3 entrees:**

**Bronzed Gulf Grouper (Market)**

Served over Parmesan risotto topped with sautéed blue crab and Creole tomato sauce.

**Grilled Gulf Shrimp and Grits**

Chargrilled shrimp over roasted red pepper and fontina cheese grits with a Cajun cream sauce.

**Free Range Breast of Chicken**

Pan roasted & served over roasted red pepper and fontina cheese grits with Cobalt greens and a Creole Tasso gravy.

**Yellowfin Tuna**

Seasoned with peppercorn and coriander, seared rare. Served over traditional Hoppin' John with Louisiana Hot Sauce Hollandaise & chef's Worcestershire sauce.

**Pecan Fried Catfish**

Alabama, farm-raised catfish over smoked bacon, sweet corn and black-eyed pea succotash drizzled with dill tartar.

**Blackened Redfish**

Served with jambalaya rice, grilled asparagus and Louisiana Hot Sauce Hollandaise.

**Ribeye**

Prime grade, hand cut 12oz ribeye with Yukon gold cheddar bacon mashed potatoes, brown butter green beans and a port demi-glace.

**Filet**

A hand-cut filet served over Yukon gold cheddar bacon mashed potatoes, grilled asparagus, with Cobalt steak butter.

**Please select 1 dessert:**

**Creole Cheesecake**

Housemade Creole cream cheese with roasted pecan crust, pecan praline and caramel sauce.

**Chocolate Dream**

Rich dark chocolate with chocolate ganache topping and fresh strawberry sauce.

## SEATED DINNER OPTIONS

All seated dinners are priced per person; soft beverage, tea and a printed menu for each guest are included; Alcohol, 10% tax, and 20% service charge are not included.

All Seated Dinners come with 1 trip to the Salad Bar & 1 choice of Dessert

### SEATED DINNER

**\$32 per person**

**Please select 3 entrees:**

#### **Creole Linguini**

Louisiana crawfish tails, Gulf shrimp and Conecuh sausage sautéed with sweet peppers, tomatoes, and red onion. Tossed with linguini pasta.

#### **Chicken Carbonara**

Grilled chicken, smoked bacon and baby spinach tossed with bucatini pasta in an egg enriched alfredo sauce.

#### **½ Steamed Shrimp Platter**

The Gulf Shrimp platter is served with corn, red potatoes and melted butter.

#### **Shrimp and Grits**

Large Gulf Shrimp sautéed with Worcestershire sauce, garlic cream and Cajun spices. Served over fried Parmesan grit cakes. (GF)

#### **Fried Platter**

Fried platters are served with tots and slaw. (Chicken, Shrimp or Fish)

**Please select 1 dessert:**

#### **The Heath Bar Blondie**

Vanilla flavored “brownie” served warm with a scoop of vanilla bean ice cream, chocolate sauce, and sprinkled with heath bar toffee pieces.

#### **Key Lime Pie**

Smooth Key Lime pie finished with a dollop of whipped cream and a sprinkle of lime zest

### SEATED DINNER

**\$36 per person**

**Please select 3 entrees:**

#### **Shrimp and Grits**

Large Gulf Shrimp sautéed with Worcestershire sauce, garlic cream and Cajun spices. Served over fried Parmesan grit cakes. (GF)

#### **Fried Platter**

Fried platters are served with tots and slaw. (Chicken, Shrimp or Fish)

#### **GTs Pork Chop**

Sweet tea brined, bone in and stuffed with Conecuh sausage, onions, and apples. Basted with our sweet bourbon glaze and served with whipped sweet potatoes and braised collard greens.

#### **Mahi-Mahi Dinner**

Grilled, Blackened or Fried. Served with Parmesan grits and roasted vegetables (GF)

#### **Surf and Turf with Shrimp**

A single 4oz. medallion of tenderloin, pan seared and coked to your liking. Served with Parmesan grits and topped with creamed spinach and a mushroom demi-glaze.

**Please select 1 dessert:**

#### **The Heath Bar Blondie**

Vanilla flavored “brownie” served warm with a scoop of vanilla bean ice cream, chocolate sauce, and sprinkled with heath bar toffee pieces.

#### **Key Lime Pie**

Smooth Key Lime pie finished with a dollop of whipped cream and a sprinkle of lime zest

**SEATED DINNER**

**\$47 per person**

**Please select 3 entrees:**

**GTs Pork Chop**

Sweet tea brined, bone in and stuffed with Conecuh sausage, onions, and apples. Basted with our sweet bourbon glaze and served with whipped sweet potatoes and braised collard greens.

**Mahi-Mahi Dinner**

Grilled, Blackened or Fried. Served with Parmesan grits and roasted vegetables (GF)

**Surf and Turf with Shrimp**

A single 4oz. medallion of tenderloin, pan seared and coked to your liking. Served with Parmesan grits and topped with creamed spinach and a mushroom demi-glace.

**Ribeye**

A 14oz. prime grade, hand cut, "deliciously fatty" ribeye served with crushed redskin potatoes, roasted vegetables and our garlic Worcestershire butter.

**GTs Grouper**

Tasso encrusted Gulf grouper, oven baked and served with Parmesan grits, sautéed baby spinach and topped with Meuniere sauce.

**Yellowfin Tuna**

Fresh Gulf yellowfin tuna seasoned and seared. Served with wasabi slaw and sweet Thai chili sauce. (GF)

**Tournedos**

Twin 4oz. medallions of tenderloin, pan seared and cooked to your liking. Served over Parmesan grits and topped with creamed spinach and a mushroom demi-glace.

**Full Pound Shrimp Steamed Platter**

Served with corn, red potatoes and melted butter.

**Please select 1 dessert:**

**The Heath Bar Blondie**

Vanilla flavored "brownie" served warm with a scoop of vanilla bean ice cream, chocolate sauce, and sprinkled with heath bar toffee pieces.

**Key Lime Pie**

Smooth Key Lime pie finished with a dollop of whipped cream and a sprinkle of lime zest

**Magnolia Hall**  
**SEATED DINNER OPTIONS**

All seated dinners are priced per person; soft beverage, tea and a printed menu for each guest are included;  
Alcohol, 10% tax, and 20% service charge are not included.

All seated dinners include the choice of either a house salad or a Caesar salad. Salad choice must be one for entire party.

**SEATED DINNER**

**\$34 per person**

**Please select 3 entrees:**

**Mahi-Mahi Dinner**

Blackened or Grilled Mahi-Mahi filet served over house grits and braised collards.

**Grillades and Grits**

A half pound of paneed pork tenderloin medallions simmered in a rich Creole tomato gravy over smoked cheddar grits/ Served with garlic bread.

**“Nashville Hot” Chicken**

Buttermilk & hot sauce brined breast of chicken battered and fried, over our mashed potatoes and braised collards with pot liquor. Served with hot buttered cornbread.

**½ Steamed Shrimp Platter**

The Gulf Shrimp platter is served with corn, red potatoes, and melted butter.

**Please select 1 dessert:**

**Bread Pudding with a Whiskey Cream**

Traditional warm bread pudding served with a warm whiskey cream sauce.

**Key Lime Pie**

Smooth Key Lime pie finished with a dollop of whipped cream.

**SEATED DINNER**

**\$39 per person**

**Please select 3 entrees:**

**“Nashville Hot” Chicken**

Buttermilk & hot sauce brined breast of chicken battered and fried, over our mashed potatoes and braised collards with pot liquor. Served with hot buttered cornbread.

**Petite Filet**

A 6-oz. USDA choice beef tenderloin filet chargrilled and topped with caramelized onion butter. Served over buttermilk mashed potatoes and fried brussels sprouts.

**Shrimp-n-Grits**

Smoked cheddar grits with large Gulf shrimp cooked in a spicy tomato gravy.

**Bronzed Grouper**

Bronzed grouper served with house rice, Luna’s famous fried Brussel sprouts topped with a crab and artichoke cream sauce.

**Please select 1 dessert:**

**Bread Pudding with a Whiskey Cream**

Traditional warm bread pudding served with a warm whiskey cream sauce.

**Key Lime Pie**

Smooth Key Lime pie finished with a dollop of whipped cream.

**OPEN BAR PACKAGES Priced by the hour per guest and paid by host**

### **Beer and Wine - Level 1**

1<sup>st</sup> Hour **\$13 per person**  
Each additional hour **\$9 per person**

**Beer:** Miller Lite, Bud Light, Coors Light, Budweiser, Michelob Ultra, Corona

**Wine:** Sea Ridge Cabernet Sauvignon, Merlot, Chardonnay, White Zinfandel, Pinot Grigio

### **Beer and Wine - Level 2**

1<sup>st</sup> Hour **\$15 per person**  
Each additional hour **\$10 per person**

**Beer:** Miller Lite, Bud Light, Coors Light, Budweiser, Michelob Ultra, Corona, Heineken, Blue Moon, Fairhope IPA

**Wine:** Grayson Chardonnay, Kris Pinot Grigio, Leese Fitch Merlot, Elouan Pinot Noir, Angeline Cabernet Sauvignon, Sea Ridge White Zinfandel

### **Liquor - Level 1** (Includes beer and wine level 1)

1<sup>st</sup> Hour **\$17 per person**  
Each additional hour **\$12 per person**

**Vodka:** Tito's; **Rum:** Bacardi Silver, Captain Morgan Spiced Rum and Coconut Rum; **Gin:** Tanqueray; **Tequila:** Jose Cuervo Gold; **Whiskey:** Old Forester, Seagram's 7; **Scotch:** Dewar's

### **Liquor - Level 2** (Includes beer and wine level 2)

1<sup>st</sup> Hour **\$21 per person**  
Each additional hour **\$14 per person**

**Vodka:** Grey Goose; **Rum:** Bacardi Silver and Sailor Jerry Spiced Rum; **Gin:** Bombay Sapphire; **Tequila:** Jose Cuervo Gold, Don Julio; **Whiskey:** Jack Daniels Black, Crown Royal; **Scotch:** Dewar's

**Liquor Packages include:** Orange Juice, Pineapple Juice, Grapefruit Juice, Zing-Zang Bloody Mary Mix, Coke Classic, Diet Coke, Sprite, Ginger ale, Tonic Water, Soda Water, Fresh Fruit Garnishes.

### **Liquor - Level 3**

1<sup>st</sup> Hour **\$27 per person**

Each additional hour **\$18 per person**

**Choose 2 from each:**

**Vodka:** Grey Goose, Ketel One, Belvedere, Stolichnaya, Absolut, Tito's

**Rum:** Zaya, Bacardi

**Spiced Rum:** Captain Morgan, Sailor Jerry

**Gin:** Tanqueray, Bombay Sapphire, Hendricks

**Tequila:** Sauza Gold, Jose Cuervo Gold, Don Julio

**Scotch:** Dewar's, Chivas Regal (12), Johnny Walker Red

**Whiskey:** Makers Mark, Jack Daniels, Bulliet Rye

**Canadian:** Canadian Club, Seagram's 7, Crown Royal

**Wine: Choose 1 from each**

**Chardonnay:** Four Vines "Naked Chard", Grayson, Hahn SLH, Angeline

**Pinot Grigio:** Cielo, Kris

**Merlot:** Leese Fitch, Montpellier

**Cabernet Sauvignon:** Cartlidge and Brown, Angeline, Concha Y Toro **Pinot**

**Noir:** Kenwood Yalupa, Picket Fence

**Cash Bar \*Bartender Fee \$100**

Full standard bar service with guests paying for their own drinks for a set price as they would at any commercial bar.

**Time Limit \*Bartender Fee \$100**

One hour open bar for \$17 per person and changed to a consumption basis after the first hour.

**Beer**

**Domestic Beer** **\$3.75 each**

Budweiser, Bud Light, Miller Light, Coors Light, Michelob Ultra

**Import Beer** **\$4.25 each**

Corona, Corona Light, Heineken, Stella Artois

**Bar Supply/Other**

Bartender Fee **\$100**

Plastic Ware (plates, cups, cutlery/off-premise only) **\$2.50 per person**