



Alabama
Coastal
Catering

WWW.ALABAMACOASTALCATERING.COM

ALABAMACOASTALCATERING@GMAIL.COM

(251)233-6003

BREAKFAST MENU



BUFFET PACKAGES

AMERICAN BREAKFAST \$15

Fresh Cut Seasonal Fruit, Scrambled Eggs, Bacon, Country Sausage Patties, Grits, Hash Brown Casserole, French Toast with Syrup, Buttermilk Biscuits with Sausage Gravy, Regular Coffee, Decaf Coffee

CONTINENTAL BREAKFAST \$11

Fresh Cut Seasonal Fruit, Variety of Breakfast Breads, Pastries & Muffins with Butters, Jams & Jellies, Mini Bagels with Cream Cheese, Regular Coffee, Decaf Coffee

TACO BAR BREAKFAST \$13

Fresh Cut Fruit, Flour Tortillas, Chopped Bacon, Chopped Sausage, Scrambled Eggs, Diced Potatoes & Onions, Cheddar Cheese, Spinach, Fresh Salsa & Hot Sauce, Regular Coffee, Decaf Coffee

ALL PACKAGES ARE PRICED PER PERSON

25 PERSON MINIMUM REQUIRED

BREAKFAST OPTIONS AVAILABLE AT ALL VENUES AND OFF-SITE LOCATIONS

ADD CHILLED JUICES FOR \$2 PER PERSON

ADD TEA TO YOUR PACKAGE FOR AN ADDITIONAL \$2.75/ PERSON

ADD PAPER PRODUCTS FOR AN ADDITIONAL \$2.50/PERSON

BREAKFAST EXTRAS

CROISSANT WITH EGG & CHEESE \$5 EACH

Add Sausage, Bacon or Ham \$2 each

BISCUIT WITH EGG AND CHEESE \$3 EACH

Add Sausage, Bacon or Ham \$2 each

BREAKFAST HOLLA! \$5.25 EACH

House-made Challah dough filled with fresh scrambled eggs & cheddar cheese

Add bacon or Conecuh sausage \$2 each

FRENCH TOAST WITH SYRUP \$3/ PERSON

MINI POPTARTS \$18/DOZEN

MINI CINNAMON ROLLS \$18/DOZEN

Cream Cheese glaze

ASSORTED BREAKFAST BREADS & PASTRIES \$25/DOZEN

Comes with Cream Cheese, Jams & Jellies

YOGURT WITH GRANOLA \$4.50/ PERSON

House-made blend of Oats, Bran, and Flax Seed sweetened with Honey & Brown Sugar, Golden Raisins & dried Cranberries

PRICES DO NOT INCLUDE 10% TAX & 20% SERVICE FEE

LUNCH MENU



BUFFET PACKAGES

DELI BUFFET

\$19

Sliced Ham, Turkey, Roast Beef, Swiss & American Cheese, Assorted Sandwich Bread, Relish Tray, Potato Salad, Pasta Salad, Mayonaise, Mustard, Assorted Cookies & Brownies

BACKYARD BUFFET

\$20

Oven Baked BBQ Chicken, Hamburgers with Accompaniments, Cole Slaw, Potato Salad, Baked Beans, Bread & Butter, Assorted Cookies & Brownies

COSMO'S BUFFET

\$24

Chicken Roulade with Sage & Leek Cream Sauce, Grilled Gulf Mahi-Mahi with Lemon Beurre Blanc, Roasted Vegetables with Herb Butter, Mashed Yukon Gold Potatoes, Mixed Green Salad with Ranch & Balsamic Vinaigrette, Bread & Butter, Mini Assorted Desserts (Chef's Choice)

ALL PACKAGES INCLUDE TEA & WATER

ALL PACKAGES ARE PRICED PER PERSON

25 PERSON MINIMUM REQUIRED

LUNCH OPTIONS AVAILABLE AT ALL VENUES AND OFF-SITE LOCATIONS

ADD PAPER PRODUCTS FOR AN ADDITIONAL \$2.50/PERSON

BOXED LUNCHEs

CLUB WRAP

\$18

Served with Chips, Fruit Cup, Cookie

CHICKEN SALAD WRAP

\$16

Served with Chips, Fruit Cup, Cookie

SHRIMP SALAD WRAP

\$17

Served with Chips, Fruit Cup, Cookie

BEVERAGES

BOTTLED WATER

\$2

SODA

\$2

COFFEE

\$2.75

TEA

\$2.75

PRICES DO NOT INCLUDE 10% TAX
& 20% SERVICE FEE

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APPETIZERS

ITEMS PRICED INDIVIDUALLY UNLESS OTHERWISE MARKED

COLD APPS

FRUIT PLATTER (GF) \$4/PERSON Chef's Selection of Seasonal Fruits	SMOKED SALMON & DILL CREAM CHEESE CROSTINI \$2 EACH Garnished with fresh dill
DOMESTIC CHEESE PLATTER (GF IF ORDERED WITHOUT CRACKERS) \$4/PERSON Cheddar, Pepper Jack & Swiss served with Crackers, Dried Fruit & Nuts. (2oz per person)	SUNDRIED TOMATO & SHIITAKE CROSTINI \$2 Sundried tomato cream cheese with julienne pan roasted Shiitake mushrooms
ARTISAN CHEESE PLATTER (GF IF ORDERED WITHOUT CRACKERS) \$6/PERSON Four types of Artisan Cheese specially selected by our Chef. Served with Crackers, Dried Fruit & Nuts. (2oz per person)	BEEF TARTARE CROSTINI* \$3.50 Minced beef tenderloin with caramelized onion and goat cheese spread
VEGETABLE PLATTER (GF) \$4/PERSON Chef's selection of Vegetables served with Ranch Dip	PEEL 'N EAT SHRIMP MARKET Served with Cocktail Sauce & Lemons
DEVEILED EGGS (GF) \$1.50	SHRIMP COCKTAIL MARKET Served with Cocktail Sauce & Lemons
CAPRESE SKEWERS (GF) \$2.50	LUNA'S MARINATED SHRIMP MARKET
VODKA & BLOODY MARY \$2.50	SLICED COLD SMOKED SCOTTISH SALMON PLATTER \$6.50/PERSON Minimum 25 people 2oz Smoked Salmon per person, Boiled Egg, Capers, Shaved Red Onion, Dijon & Crostini
OYSTER SHOOTER* (GF)	
GRILLED ZUCCHINI & GOAT CHEESE ROULADE (GF) \$1.50 Thin planks of Grilled Zucchini rolled with Goat Cheese Filling. Drizzled with Balsamic Reduction	
CHARCUTERIE BOARD (GF IF ORDERED WITHOUT CRACKERS) \$14/PERSON Chef curated selection of Fine Cheeses, premium Cured Meats, Pickled Vegetables, Nuts, Dired Fruits, Spreads, Assorted Crackers	

*ITEMS MAY BE SERVED RAW OR UNDERCOOKED. OR MAY CONTAIN RAW OR UNDERCOOKED INGREDIENTS. CONSUMING RAW OR UNDER COOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

DIPS & SPREADS 1 GALLON SERVES 60 PEOPLE

COBALT CAVIAR (GF) \$65/GALLON Black Beans, Edamame, Corn, Red Onion, Roma Tomatoes & Cilantro tossed in a Light Vinaigrette. Served with Tortilla Chips	SMOKED TUNA DIP \$70/GALLON Served with Crostinis
ROASTED VEGETABLE HUMMUS \$60/GALLON Served with Pita Chips	COBALT CRAB & SHRIMP DIP \$120/GALLON Hot & creamy blend of Blue Crab & tender Bay Shrimp with roasted Sweet Red Peppers, Parmesan & Swiss Cheese. Served with Crostinis.
FRESH TOMATO & AVOCADO SALSA (GF) \$65/GALLON Served with Tortilla Chips	COBALT TUNA & AVOCADO DIP (GF) \$110/GALLON Served with Crispy Wontons
SPINACH & ARTICHOKE DIP \$70/GALLON Served with Pita Chips	BAKED BRIE EN CRUTE \$75 Brie cheese baked in a puff pastry crust with pecan caramel sauce. Served with assorted gourmet crackers. (Serves around 35 people)
GTS DIP (GF) \$70/GALLON Poblano, Corn, Bacon & Cheese Dip Served with Tortilla Chips	EXTRA TORTILLA CHIPS (1 GALLON) \$15 EXTRA CROSTINIS (1 GALLON) \$15 EXTRA PITA CHIPS (1 GALLON) \$20

PRICES DO NOT INCLUDE 10% TAX & 20% SERVICE FEE

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APPETIZERS

ITEMS PRICED INDIVIDUALLY UNLESS OTHERWISE MARKED

HOT APPS

FRIED CHICKEN DRUMETTES (GF) Buffalo or Asian style	\$2	BEEF BROCHETTE (GF) Beef Tenderloin bites marinated in Soy, Eel & Sesame sauce with Grilled Onion & Shiitake Mushrooms	\$2.50
STEAMED PORK POTSTICKERS Served with Sesame Soy Sauce	\$2	CRAB STUFFED BABY MUSHROOMS	\$3
TERIYAKI CHICKEN SKEWERS (GF) Served with Sweet & Spicy dipping sauce	\$2.25	MINI CHICKEN ROULADES Chicken wrapped in Bacon with Gruyere & Asparagus	\$3
EGG ROLLS Choice of Vegetable or Pork Served with Sweet & Sour sauce	\$2.25	FIRECRACKER SHRIMP (ON SITE ONLY) Lightly dusted Bay Shrimp fried & tossed in a Spicy Remoulade Sauce	\$5/PERSON
BACON WRAPPED SCALLOPS (GF) Oven roasted & drizzled with Balsamic Reduction	\$2.25	CRAB CAKES Drizzled with Remoulade Sauce	MARKET
ANDOUILLE SAUSAGE IN PUFF PASTRY	\$2.25	BAKED OYSTERS (COBALT ONLY) Choice of one: Rockefeller, Crab Au Gratin or Garlic Parmesan	MARKET
PESTO MARINATED CHICKEN SKEWERS (GF) Served with Garlic Aioli Dipping Sauce	\$2.25	MEATBALLS (35-40 MEATBALLS) Served in Mushroom Gravy, drizzled with Crème Fraiche	\$85/PAN
ANDOUILLE STUFFED MUSHROOMS	\$2.25		

MINI SANDWICHES

CLUB	\$3.50
CUBAN	\$3.50
MUFFALETTA	\$3.50
CHICKEN SALAD WRAP	\$3
CHEESEBURGER SLIDER	\$4
PORK BBQ SLIDERS Served with Coleslaw on the side	\$4
CRAB CAKE SLIDERS Our famous Crab Cakes on a Slider Roll With Remoulade Sauce	MARKET
ASSORTED FINGER SANDWICHES Cucumber, Pimento Cheese, Herb Cream Cheese	\$4

SAVORY CHEESECAKES

APPLE, BACON & BLEU CHEESE Drizzled with Balsamic Reduction Served with Pita Chips	\$60
CRAB, BACON, SMOKED GOUDA & CARAMELIZED ONION Drizzled with Balsamic Reduction Served with Pita Chips	\$80
BEEF TENDERLOIN & PORTOBELLO MUSHROOM Drizzled with Balsamic Reduction Served with Pita Chips	\$80

**1 CHEESECAKE SERVES
30 PEOPLE**

PRICES DO NOT INCLUDE 10% TAX
& 20% SERVICE FEE

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SOUP & SALAD



SALADS BY THE GALLON

1 GALLON SERVES 40 PEOPLE

CUCUMBER & TOMATO (GF)	\$40/GALLON
COLE SLAW (GF)	\$35/GALLON
POTATO SALAD	\$45/GALLON
BROCCOLI SALAD (GF)	\$45/GALLON
CORN & TOMATO (GF)	\$45/GALLON
FRUIT SALAD (GF)	\$50/GALLON
CAPRESE SALAD WITH BALSAMIC REDUCTION (GF)	\$60/GALLON
GREEK PASTA SALAD	\$55/GALLON
SHRIMP SALAD (GF)	\$65/GALLON

ADD PAPER PRODUCTS FOR AN ADDITIONAL \$2.50/PERSON

DESSERTS

COOKIES & BROWNIES	\$1.75	CHOCOLATE DIPPED STRAWBERRIES (SUMMER SEASON ONLY)	\$1.75
MINI ASSORTED DESSERTS (CHEF'S CHOICE)	\$2.50		
BUZZCATZ SPECIALTY CUPCAKES	\$4	COBALT CHOCOLATE DREAM (COBALT ONLY)	\$4
BREAD PUDDING WITH WHISKEY SAUCE (SERVES 40-50 PEOPLE)	\$75/PAN	CREOLE CHEESECAKE BITES (COBALT ONLY)	\$4

GF = GLUTEN FREE

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SALADS

MIXED GREEN SALAD (GF)	\$3/PERSON
A blend of crisp Romaine & Spring Mix with Tomato, Red Sweet Onions, Peppadews, Ranch Dressing, Balsamic Vinaigrette	
CEASAR SALAD	\$4/PERSON
Romaine, Shaved Parmesan, Croutons & House-made Ceasar Dressing (can be made GF without croutons)	
ARUGULA, GOAT CHEESE & ROASTED WALNUT (GF)	\$5/PERSON
Raspberry Vinaigrette	

SOUP

1 GALLON SERVES 40 PEOPLE

SEAFOOD GUMBO	\$65/GALLON
Served with White Rice	
DUCK & ANDOUILLE GUMBO	\$80/GALLON
Served with White Rice	
SHRIMP BISQUE	\$65/GALLON
CRAB BISQUE	\$80/GALLON

ALL SOUPS ARE SERVED WITH CRACKERS

A LA CARTE

EACH PAN SERVES 30- 40 PEOPLE



STARCH SIDES

ZITI WITH MARINARA	\$65/PAN
ADD CHICKEN	\$85/PAN
ADD SHRIMP	\$85/PAN
ZITI WITH ALFREDO	\$90/PAN
ADD CHICKEN	\$110/PAN
ADD SHRIMP	\$110/PAN
ZYDECO CHICKEN PASTA	\$110/PAN
MAC 'N CHEESE	\$75/PAN
LOADED MASHED POTATOES	\$90/PAN
HOUSE-MADE GRITS (GF)	\$65/PAN
HERBED RICE PILAF (GF)	\$55/PAN
HOUSE MADE MASHED POTATOES (GF)	\$60/PAN
JAMBALAYA RICE (GF)	\$60/PAN
MASHED POTATO BAR	\$6/PERSON
Toppings: Bacon, Cheese, Sour Cream & Green Onions. Additional toppings available at an extra charge. Served in a martini glass	
MAC & CHEESE BAR	\$6/PERSON
Toppings: Bacon, Cheese, Sour Cream & Green Onions. Additional toppings available at an extra charge. Served in a martini glass	

PROTIEN ADD ONS

GRILLED SHRIMP SKEWER (3 COUNT) (GF)	\$3/PERSON
SLICED HONEY GLAZED HAM(GF)	\$4.50/PERSON
GRILLED CHICKEN BREAST	\$5/PERSON
GRILLED FISH FILET (GF)	\$7/FILET

CARVING STATION

GARLIC & HERB PORK LOIN	\$250
Served with Balsamic Reduction, Grain Mustard, Demi & Rolls (Serves 30)	
INSIDE ROUND	\$300
Served with Dijon Mustard, Horseradish Cream & Rolls (Serves 60)	
PRIME RIB	\$350
Served with Jus, Horseradish Cream & Rolls (Serves 30)	
HERB ROASTED BEEF TENDERLOIN	\$375
Served with Garlic Aioli, Stone-Ground Mustard & Rolls (Serves 15-20)	

CARVING ATTENDANT INCLUDED

VEGETABLE SIDES

ROASTED VEGETABLES (GF)	\$60/PAN
HOUSE MADE GREENS (GF)	\$60/PAN
ROASTED BROCCOLI & CAULIFLOWER (GF)	\$60/PAN
ZYDECO GREEN BEANS (GF)	\$60/PAN
BROWN BUTTER GREEN BEANS (GF)	\$65/PAN
GREEN BEAN ALMONDINE (GF)	\$65/PAN
FRESH ASPARAGUS (GF)	\$95/PAN

ADD PAPER PRODUCTS FOR AN ADDITIONAL \$2.50/PERSON

GF = GLUTEN FREE

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DINNER MENU



BUFFET MEAL PACKAGE

COSMO'S BUFFET

\$27

Chicken Roulade with Sage & Leek Cream Sauce, Grilled Gulf Mahi-Mahi with Lemon Beurre Blanc, Roasted Vegetables with Herb Butter, Mashed Yukon Gold Potatoes, Mixed Green Salad with Ranch & Balsamic Vinaigrette, Bread & Butter, Mini Assorted Desserts (Chef's Choice)

COBALT BUFFET

\$26

Pecan Fried Catfish with Dill Tartar, Zydeco Chicken Pasta, Roasted Vegetables with Herb Butter, Mashed Yukon Gold Potatoes, Mixed Green Salad with Ranch & Balsamic Vinaigrette, Bread & Butter, Assorted Cookies & Brownies

TACO BAR

\$25

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

BBQ BUFFET

\$26

Oven Baked Chicken, Pulled Pork, Conecuh Sausage, Baked Beans, Cole Slaw, Potato Salad, Country Green Beans, assorted BBQ Sauces & Mini Assorted Desserts (Chef's Choice)

SOUTHERN FISH FRY

\$28

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

MIXED GRILL

\$29

Grilled Chicken Breast with Tasso Cream Sauce, Grilled Gulf Shrimp, Grilled Gulf Mahi-Mahi with Lemon Beurre Blanc, Roasted Vegetables with Herb Butter, Mashed Yukon Gold Potatoes, Green Bean Almondine, Cucumber & Tomato Salad, Corn Salad, Rolls & Butter, Mini Assorted Desserts (Chef's Choice)

CAJUN FEAST

\$34

BBQ Gulf Shrimp & Grits, Blackened Gulf Mahi-Mahi with Lemon Beurre Blanc, Crab Cakes with Spicy Remoulade, Jambalaya Rice, Zydeco Green Beans, House Greens, Corn Salad, Mixed Green Salad with Ranch & Balsamic Vinaigrette, Rolls & Butter, New Orleans Style Bread Pudding with Whiskey Sauce

LOW COUNTRY BOIL

MARKET

Boiled Peel 'n Eat Gulf Shrimp, Conecuh Sausage, New Potatoes, Corn on the Cob, Onions, Pasta Salad, Mixed Green Salad with Ranch & Balsamic Vinaigrette, Rolls & Butter, Cocktail Sauce, Lemons, Mini Assorted Desserts (Chef's Choice)

ALL PACKAGES INCLUDE TEA & WATER

ALL PACKAGES ARE PRICED PER PERSON

25 PERSON MINIMUM REQUIRED

BUFFET OPTIONS AVAILABLE AT ALL
VENUES AND OFF-SITE LOCATIONS

ADD PAPER PRODUCTS FOR AN
ADDITIONAL \$2.50/PERSON

PRICES DO NOT INCLUDE 10% TAX
& 20% SERVICE FEE

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COBALT SEATED DINNER



\$36 PER PERSON

PLEASE SELECT 3 ENTREES

FREE RANGE CHICKEN BREAST

Pan-seared bone-in chicken. Served over buttermilk pepper jack cheese grits, fried Brussels sprouts, and topped with a Creole tasso gravy.

PECAN FRIED CATFISH

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

GULF SHRIMP & GRITS

One dozen large Gulf shrimp skewered, chargrilled, and topped with Cajun cream sauce. Served over buttermilk pepper jack cheese grits.

WHITE BBQ PORK TENDERLOIN

An 8 oz. pork tenderloin marinated in white BBQ and grilled. Served with Brie cream gnocchi, fried Brussels sprouts, fried onion rings, and pepper jelly.

PLEASE SELECT 1 DESSERT:

CREOLE CHEESECAKE

Homemade Creole Cream Cheese with Roasted Pecan Crust, Candied Pecans & Caramel Sauce

CHOCOLATE DREAM

Rich Dark Chocolate with Chocolate Ganache & Fresh Strawberry Sauce

ALL SEATED DINNERS PRICED
PER PERSON

TEA & SOFT DRINKS INCLUDED

PRINTED MENU FOR EACH
GUEST INCLUDED

CHOICE OF EITHER HOUSE
SALAD OR CEASAR SALAD FOR
ENTIRE PARTY.

UPGRADE SALAD TO THE
COBALT WEDGE FOR
ADDITIONAL \$3 PER PERSON

\$42 PER PERSON

PLEASE SELECT 3 ENTREES

FREE RANGE CHICKEN BREAST

Pan-seared bone-in chicken. Served over buttermilk pepper jack cheese grits, fried Brussels sprouts, and topped with a Creole tasso gravy.

PECAN FRIED CATFISH

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

GULF SHRIMP & GRITS

One dozen large Gulf shrimp skewered, chargrilled, and topped with Cajun cream sauce. Served over buttermilk pepper jack cheese grits.

WHITE BBQ PORK TENDERLOIN

An 8 oz. pork tenderloin marinated in white BBQ and grilled. Served with Brie cream gnocchi, fried Brussels sprouts, fried onion rings, and pepper jelly.

BLACKENED REDFISH

Served with jambalaya, grilled asparagus and Louisiana Hot Sauce hollandaise.

GRILLED MAHI-MAHI

Served grilled with jambalaya rice and brown butter green beans.

PLEASE SELECT 1 DESSERT:

CREOLE CHEESECAKE

Homemade Creole Cream Cheese with Roasted Pecan Crust, Candied Pecans & Caramel Sauce

CHOCOLATE DREAM

Rich Dark Chocolate with Chocolate Ganache & Fresh Strawberry Sauce

PRICES DO NOT INCLUDE 10% TAX
& 20% SERVICE FEE

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COBALT SEATED DINNER



\$47 PER PERSON

PLEASE SELECT 3 ENTREES

FREE RANGE CHICKEN BREAST

Pan-seared bone-in chicken. Served over buttermilk pepper jack cheese grits, fried Brussels sprouts, and topped with a Creole tasso gravy.

PECAN FRIED CATFISH

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

GULF SHRIMP & GRITS

One dozen large Gulf shrimp skewered, chargrilled, and topped with Cajun cream sauce. Served over buttermilk pepper jack cheese grits.

WHITE BBQ PORK TENDERLOIN

An 8 oz. pork tenderloin marinated in white BBQ and grilled. Served with Brie cream gnocchi, fried Brussels sprouts, fried onion rings, and pepper jelly.

GRILLED MAHI-MAHI

Served grilled with jambalaya rice and brown butter green beans.

BLACKENED REDFISH

Served with jambalaya, grilled asparagus and Louisiana Hot Sauce hollandaise.

BRONZED GULF GROUPE

Served over Parmesan risotto. Topped with Cajun cream sautéed Blue Crab.

DELMONICO RIBEYE

A 14 oz. Delmonico ribeye with smoked cheddar bacon mashed potatoes, brown butter green beans, and port demi-glace.

FILET

An 8 oz. center cut filet served over smoked cheddar bacon mashed potatoes, grilled asparagus, and topped with Cobalt steak butter.

ALL SEATED DINNERS PRICED
PER PERSON

TEA & SOFT DRINKS INCLUDED

PRINTED MENU FOR EACH
GUEST INCLUDED

CHOICE OF EITHER HOUSE
SALAD OR CEASAR SALAD FOR
ENTIRE PARTY.

UPGRADE SALAD TO THE
COBALT WEDGE FOR
ADDITIONAL \$3 PER PERSON

PLEASE SELECT 1 DESSERT:

CREOLE CHEESECAKE

Homemade Creole Cream Cheese with Roasted Pecan Crust, Candied Pecans & Caramel Sauce

CHOCOLATE DREAM

Rich Dark Chocolate with Chocolate Ganache & Fresh Strawberry Sauce

PRICES DO NOT INCLUDE 10% TAX
& 20% SERVICE FEE

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GT'S ON THE BAY

SEATED DINNER



\$36 PER PERSON

PLEASE SELECT 3 ENTREES

CREOLE LINGUINI

Louisiana Crawfish Tails, Gulf Shrimp & Conecuh Sausage sautéed with Sweet Peppers, Tomatoes & Red Onion. Tossed with Linguini Pasta

CHICKEN CARBONARA

Grilled Chicken, Smoked Bacon & Spinach tossed with Bucatini Pasta in an egg enriched Alfredo Sauce

1/2 STEAMED SHRIMP PLATTER

Served with Corn, Red Potatoes & melted Butter

SHRIMP & GRITS

Large Gulf Shrimp sautéed with Worcestershire Sauce, Garlic, Cream & Cajun spices. Served over fried Parmesan Grit Cakes (GF)

FRIED PLATTER

Choice of Chicken, Shrimp or Fish
Served with Fries & Cole Slaw

PLEASE SELECT 1 DESSERT:

HEATH BAR BLONDIE

Vanilla flavored Brownie served warm with a scoop of Vanilla Bean Ice Cream, Chocolate Sauce & sprinkled with Heath Bar Toffee Pieces

KEY LIME PIE

Smooth Key Lime Pie finished with a dollop of Whipped Cream & a sprinkle of Lime Zest

\$42 PER PERSON

PLEASE SELECT 3 ENTREES

CREOLE LINGUINI

Louisiana Crawfish Tails, Gulf Shrimp & Conecuh Sausage sautéed with Sweet Peppers, Tomatoes & Red Onion. Tossed with Linguini Pasta

CHICKEN CARBONARA

Grilled Chicken, Smoked Bacon & Spinach tossed with Bucatini Pasta in an egg enriched Alfredo Sauce

1/2 STEAMED SHRIMP PLATTER

Served with Corn, Red Potatoes & melted Butter

SHRIMP & GRITS

Large Gulf Shrimp sautéed with Worcestershire Sauce, Garlic Cream & Cajun spices. Served over fried Parmesan Grit Cakes (GF)

FRIED PLATTER

Choice of Chicken, Shrimp or Fish
Served with Fries & Cole Slaw

PORK CHOP

Sweet Tea brined, bone in & stuffed with Conecuh Sausage, Onions & Apples. Basted with Sweet Bourbon Glaze & served with whipped Sweet Potatoes & braised Collard Greens

MAHI-MAHI DINNER

Grilled Mahi served with Parmesan Grits & roasted Vegetables (GF)

SURF & TURF WITH SHRIMP

A single 4oz medallion of Tenderloin, pan seared & cooked to your liking. Served with Parmesan Grits & topped with Creamed Spinach & a Mushroom Demi-glace

ALL SEATED DINNERS PRICED
PER PERSON

TEA & SOFT DRINKS INCLUDED

PRINTED MENU FOR EACH
GUEST INCLUDED

ALL SEATED DINNERS COME
WITH 1 TRIP TO THE SALAD
BAR

PLEASE SELECT 1 DESSERT:

HEATH BAR BLONDIE

Vanilla flavored Brownie served warm with a scoop of Vanilla Bean Ice Cream, Chocolate Sauce & sprinkled with Heath Bar Toffee Pieces

KEY LIME PIE

Smooth Key Lime Pie finished with a dollop of Whipped Cream & a sprinkle of Lime Zest

PRICES DO NOT INCLUDE 10% TAX WWW.ALABAMACOASTALCATERING.COM
& 20% SERVICE FEE

GTS ON THE BAY SEATED DINNER



\$47 PER PERSON

PLEASE SELECT 3 ENTREES

CREOLE LINGUINI

Louisiana Crawfish Tails, Gulf Shrimp & Conecuh Sausage sautéed with Sweet Peppers, Tomatoes & Red Onion. Tossed with Linguini Pasta

CHICKEN CARBONARA

Grilled Chicken, Smoked Bacon & Spinach tossed with Bucatini pasta in an egg enriched Alfredo Sauce

1/2 STEAMED SHRIMP PLATTER

Served with Corn, Red Potatoes & melted Butter

SHRIMP & GRITS

Large Gulf Shrimp sautéed with Worcestershire Sauce, Garlic Cream & Cajun spices. Served over fried Parmesan Grit Cakes (GF)

FRIED PLATTER

Choice of Chicken, Shrimp or Fish
Served with Fries & Cole Slaw

GTS PORK CHOP

Sweet Tea brined, bone in & stuffed with Conecuh Sausage, Onions & Apples. Basted with Sweet Bourbon Glaze & served with whipped Sweet Potatoes & braised Collard Greens

FULL POUND STEAMED SHRIMP PLATTER

Served with Corn, Red Potatoes & Melted Butter

MAHI-MAHI DINNER

Grilled, Blackened or Fried
Served with Parmesan Grits & roasted Vegetables (GF)

SURF & TURF WITH SHRIMP

A single 4oz medallion of Tenderloin, pan seared & cooked to your liking. Served with Parmesan Grits & topped with Creamed Spinach & a Mushroom Demi-glace

RIBEYE

A 14 oz prime grade hand cut 'deliciously fatty' Ribeye served with crushed Redskin Potatoes, Roasted Vegetables & our Garlic Worcestershire Butter

GTS GROUPER

Tasso encrusted Gulf Grouper, oven baked & served with Parmesan Grits, sautéed Baby Spinach & topped with Meuniere Sauce

YELLOWFIN TUNA

Fresh Gulf Yellowfin Tuna seasoned & seared.
Served with Wasabi Slaw & Sweet Thai Chili Sauce.

TOURNEDOS

Twin 4oz. Tenderloin medallions, pan seared & cooked to your liking. Served over Parmesan Grits & topped with Creamed Spinach & Mushroom Demi-glace.

PLEASE SELECT 1 DESSERT:

HEATH BAR BLONDIE

Vanilla flavored Brownie served warm with a scoop of Vanilla Bean Ice Cream, Chocolate Sauce & sprinkled with Heath Bar Toffee Pieces

KEY LIME PIE

Smooth Key Lime Pie finished with a dollop of Whipped Cream & a sprinkle of Lime Zest

ALL SEATED DINNERS PRICED
PER PERSON

TEA & SOFT DRINKS INCLUDED

PRINTED MENU FOR EACH
GUEST INCLUDED

ALL SEATED DINNERS COME
WITH 1 TRIP TO THE SALAD
BAR

PRICES DO NOT INCLUDE 10% TAX
& 20% SERVICE FEE

WWW.ALABAMACOASTALCATERING.COM

MAGNOLIA HALL SEATED DINNER



\$36 PER PERSON

PLEASE SELECT 3 ENTREES

CAJUN MAHI MAHI

Blackened Mahi Mahi served over house grits and braised collards. Topped with crawfish étouffée

GRILLADES & GRITS

A half pound of panéed 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 Chicken Breast, battered & fried with Mashed Potatoes & Braised Collards with Pot Liquor. Served with hot Buttered Cornbread.

1/2 STEAMED SHRIMP PLATTER

Served with Corn, Red Potatoes & melted Butter

PLEASE SELECT 1 DESSERT:

BREAD PUDDING WITH 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

\$42 PER PERSON

PLEASE SELECT 3 ENTREES

CAJUN MAHI MAHI

Blackened Mahi Mahi served over house grits and braised collards. Topped with crawfish étouffée

GRILLADES & GRITS

A half pound of panéed 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 Chicken Breast, battered & fried with Mashed Potatoes & Braised Collards with Pot Liquor. Served with hot Buttered Cornbread.

1/2 STEAMED SHRIMP PLATTER

Served with Corn, Red Potatoes & melted Butter

SHRIMP-N-GRITS

Smoked Cheddar Grits with large Gulf Shrimp cooked in a rich Creole Tomato Gravy.

PLEASE SELECT 1 DESSERT:

BREAD PUDDING WITH 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

ALL SEATED DINNERS PRICED
PER PERSON

TEA & SOFT DRINKS INCLUDED

PRINTED MENU FOR EACH
GUEST INCLUDED

CHOICE OF EITHER HOUSE
SALAD OR CEASAR SALAD FOR
ENTIRE PARTY

PRICES DO NOT INCLUDE 10% TAX WWW.ALABAMACOASTALCATERING.COM
& 20% SERVICE FEE

MAGNOLIA HALL SEATED DINNER



\$47 PER PERSON

PLEASE SELECT 3 ENTREES

CAJUN MAHI MAHI

Blackened Mahi Mahi served over house grits and braised collards. Topped with crawfish étouffée

GRILLADES & GRITS

A half pound of panéed 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 Chicken Breast, battered & fried with Mashed Potatoes & Braised Collards with Pot Liquor. Served with hot Buttered Cornbread.

1/2 STEAMED SHRIMP PLATTER

Served with Corn, Red Potatoes & melted Butter

FILET

USDA choice Beef Tenderloin grilled to your liking, topped with our house Steak Butter. Served over Buttermilk Mashed Potatoes and fried Brussels Sprouts.

RIBEYE

A hand cut, well marbled Certified Angus Beef® Ribeye topped with our house Steak Butter, served with Buttermilk Mashed Potatoes and fried Brussels Sprouts.

SHRIMP-N-GRITS

Smoked Cheddar Grits with large Gulf Shrimp cooked in a rich Creole Tomato Gravy.

BRONZED GROUPER

Bronzed Grouper served with house Rice, Luna's famous fried Brussels Sprouts and topped with a Crab and Artichoke Cream Sauce.

SHRIMP AND CRAB COMBO

½ pound of shrimp and ½ pound of crab served with corn, red potatoes and melted butter.

PLEASE SELECT 1 DESSERT:

BREAD PUDDING WITH 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

ALL SEATED DINNERS PRICED
PER PERSON

TEA & SOFT DRINKS INCLUDED

PRINTED MENU FOR EACH
GUEST INCLUDED

CHOICE OF EITHER HOUSE
SALAD OR CEASAR SALAD FOR
ENTIRE PARTY

PRICES DO NOT INCLUDE 10% TAX WWW.ALABAMACOASTALCATERING.COM
& 20% SERVICE FEE

COBALT BAR PACKAGES



BEER & WINE LEVEL 1

PLEASE SELECT 5 BEERS

1ST HOUR \$13/PERSON
EACH ADDITIONAL HOUR \$9/PERSON

BEER: MILLER LITE, BUD LIGHT,
COORS LIGHT, BUDWEISER,
MICHELOB ULTRA, CORONA
WINE: COPPER RIDGE CABERNET
SAUVIGNON, MERLOT,
CHARDONNAY, WHITE ZINFANDEL,
PINOT GRIGIO

BEER & WINE LEVEL 2

PLEASE SELECT 5 BEERS

1ST HOUR \$15/PERSON
EACH ADDITIONAL HOUR \$10/PERSON

BEER: MILLER LITE, BUD LIGHT,
COORS LIGHT, BUDWEISER,
MICHELOB ULTRA, CORONA,
HEINEKEN, BLUE MOON, FAIRHOPE
IPA
WINE: DECOY CHARDONNAY, KRIS
PINOT GRIGIO, LEESE FITCH MERLOT,
ELOUAN PINOT NOIR, ANGELINE
CABERNET SAUVIGNON, SEA RIDGE
WHITE ZINFANDEL

LIQUOR LEVEL 1

INCLUDES BEER & WINE LEVEL 1

1ST HOUR \$17/PERSON
EACH ADDITIONAL HOUR \$12/PERSON

VODKA: TITO'S
RUM: CAPTAIN MORGAN WHITE,
SPICED & COCONUT
GIN: TANQUERAY
TEQUILA: JOSE CUERVO GOLD
WHISKEY: OLD FORESTER, JIM BEAM
SCOTCH: DEWAR'S

LIQUOR LEVEL 2

INCLUDES BEER & WINE LEVEL 2

1ST HOUR \$21/PERSON
EACH ADDITIONAL HOUR \$14/PERSON

VODKA: GREY GOOSE
RUM: CAPTAIN MORGAN WHITE,
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

PRICES DO NOT INCLUDE 10% TAX WWW.ALABAMACOASTALCATERING.COM
& 20% SERVICE FEE

COBALT BAR PACKAGES



LIQUOR LEVEL 3

INCLUDES BEER & WINE LEVEL 2

1ST HOUR \$27/PERSON

EACH ADDITIONAL HOUR \$18/PERSON

CHOOSE 2 FROM EACH:

VODKA: GREY GOOSE, KETEL ONE

RUM: ZAYA, CAPTAIN MORGAN WHITE, CAPTAIN MORGAN SPICED RUM, SAILOR JERRY

GIN: TANQUERAY, BOMBAY SAPPHIRE, HENDRICKS

TEQUILA: JOSE CUERVO GOLD, SAUZA GOLD, DON JULIO

WHISKEY: MAKERS MARK, JACK DANIELS, BULLIET RYE

SCOTCH: DEWAR'S, CHIVAS REGAL (12), JOHNNY WALKER RED

CANADIAN: CANADIAN CLUB, JIM BEAM, CROWN ROYAL

CHOOSE 1 FROM EACH:

CHARDONNAY: FOUR VINES "NAKED CHARD", DECOY, HAHN SLH, ANGELINE

PINOT GRIGIO: CIELO, KRIS

MERLOT: LEESE FITCH, MONTPELLIER

CABERNET SAUVIGNON: CARTLIDGE & BROWN, ANGELINE, CONCHA Y TORO

PINOT NOIR: ELOUAN, PICKET FENCE

OPEN BAR PACKAGES PRICED BY THE HOUR PER GUEST & PAID BY HOST

GT'S ON THE BAY DOES NOT OFFER LIQUOR PACKAGES

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

PRICES DO NOT INCLUDE 10% TAX WWW.ALABAMACOASTALCATERING.COM & 20% SERVICE FEE

MAGNOLIA HALL BAR PACKAGES



BEER & WINE LEVEL 1

PLEASE SELECT 5 BEERS

1ST HOUR \$13/PERSON
EACH ADDITIONAL HOUR \$9/PERSON

BEER: MILLER LITE, BUD LIGHT,
COORS LIGHT, BUDWEISER,
MICHELOB ULTRA, CORONA
WINE: COPPER RIDGE CABERNET
SAUVIGNON CHARDONNAY, WHITE
ZINFANDEL, PINOT GRIGIO

BEER & WINE LEVEL 2

PLEASE SELECT 5 BEERS

1ST HOUR \$15/PERSON
EACH ADDITIONAL HOUR \$10/PERSON

BEER: MILLER LITE, BUD LIGHT,
COORS LIGHT, BUDWEISER,
MICHELOB ULTRA, CORONA, STELLA
ARTOIS, BLUE MOON, BLACK CHERRY
WHITE CLAW
WINE: HAHN CHARDONNAY, KRIS
PINOT GRIGIO, MONT PELLIER
MERLOT, HAHN PINOT NOIR,
LIBERTY SCHOOL CABERNET
SAUVIGNON, SEA RIDGE WHITE
ZINFANDEL

LIQUOR PACKAGE

INCLUDES BEER & WINE LEVEL 2

1ST HOUR \$21/PERSON
EACH ADDITIONAL HOUR \$14/PERSON

VODKA: GREY GOOSE
RUM: BACARDI SILVER, SAILOR JERRY
SPICED RUM, CRUZAN COCONUT RUM
GIN: BOMBAY SAPPHIRE, TANQUERAY
TEQUILA: HORNITOS
WHISKEY: JACK DANIELS BLACK,
CROWN ROYAL, GLENLIVET 12 YEAR
SCOTCH: DEWAR'S

OPEN BAR PACKAGES
PRICED BY THE HOUR PER
GUEST & PAID BY HOST

GT'S ON THE BAY DOES
NOT OFFER LIQUOR
PACKAGES

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

PRICES DO NOT INCLUDE 10% TAX WWW.ALABAMACOASTALCATERING.COM
& 20% SERVICE FEE

CASH BAR & OFF-SITE BARTENDER



CASH BAR

FULL STANDARD BAR SERVICE.
GUESTS PAY SET PRICE PER DRINK

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

WINE & LIQUOR PRICING IS SUBJECT
TO CHANGE DEPENDING ON
PRODUCT AVAILABILITY

OFFSITE BARTENDER

BARTENDER FEE FOR OFFSITE
EVENTS ONLY

BARTENDER FEE \$100
(2 HOUR MINIMUM)

EACH ADDITIONAL \$50
HOUR

WE DO NOT PROVIDE LIQUOR, BEER,
MIXERS FOR OFFSITE BARS. ONLY
THE BARTENDER AS AN
INDEPENDENT CONTRACTOR.

EXTRAS

SPECIALTY COCKTAILS

UPON REQUEST WE CAN HAVE
SPECIALTY COCKTAILS FOR YOUR
BAR. PLEASE SPEAK TO A CATERING
MANAGER FOR MORE INFORMATION.

PUNCHES

WE CAN CREATE A PARTY PUNCH
FOR YOUR EVENT. THIS PUNCH IS
RUM OR VODKA BASED, WITH
JUICES, CLUB SODA & FRUIT. IT CAN
BE CUSTOMIZED IF DESIRED ITEMS
ARE AVAILABLE. PLEASE SPEAK TO
A CATERING MANAGER FOR MORE
INFORMATION.

PLASTIC WARE \$2.50/ PERSON
(PLATES, CUPS,
CUTLERY / OFF-
SITE ONLY)

PRICES DO NOT INCLUDE 10% TAX WWW.ALABAMACOASTALCATERING.COM
& 20% SERVICE FEE