

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

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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**

WWW.ALABAMACOASTALCATERING.COM

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\$47 PER PERSON

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GULF SHRIMP & GRITS

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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.

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PER PERSON

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PRINTED MENU FOR EACH
GUEST INCLUDED

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SALAD OR CEASAR SALAD FOR
ENTIRE PARTY.

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