

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

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 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**

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