

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**