



Alabama  
Coastal  
*Catering*

[WWW.ALABAMACOASTALCATERING.COM](http://WWW.ALABAMACOASTALCATERING.COM)

[ALABAMACOASTALCATERING@GMAIL.COM](mailto: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

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### 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

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 LUNCHESES

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### 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

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### BOTTLED WATER

\$2

### SODA

\$2

### COFFEE

\$2.75

### TEA

\$2.75

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# APPETIZERS

ITEMS PRICED INDIVIDUALLY UNLESS OTHERWISE MARKED

## COLD APPS

**FRUIT PLATTER (GF)** \$4/PERSON

Chef's Selection of Seasonal Fruits

**DOMESTIC CHEESE** \$4/PERSON

**PLATTER (GF IF ORDERED WITHOUT CRACKERS)**

Cheddar, Pepper Jack & Swiss served with Crackers, Dried Fruit & Nuts. (2oz per person)

**ARTISAN CHEESE** \$6/PERSON

**PLATTER (GF IF ORDERED WITHOUT CRACKERS)**

Four types of Artisan Cheese specially selected by our Chef. Served with Crackers, Dried Fruit & Nuts. (2oz per person)

**VEGETABLE PLATTER (GF)** \$4/PERSON

Chef's selection of Vegetables served with Ranch Dip

**DEVEILED EGGS (GF)** \$1.50

**CAPRESE SKEWERS (GF)** \$2.50

**VODKA & BLOODY MARY** \$2.50

**OYSTER SHOOTER\* (GF)**

**GRILLED ZUCCHINI &** \$1.50

**GOAT CHEESE ROULADE (GF)**

Thin planks of Grilled Zucchini rolled with Goat Cheese Filling. Drizzled with Balsamic Reduction

**CHARCUTERIE BOARD** \$14/PERSON

(GF IF ORDERED WITHOUT CRACKERS)

Chef curated selection of Fine Cheeses, premium Cured Meats, Pickled Vegetables, Nuts, Dried Fruits, Spreads, Assorted Crackers

**SMOKED SALMON & DILL** \$2 EACH

**CREAM CHEESE CROSTINI**

Garnished with fresh dill

**SUNDRIED TOMATO &** \$2

**SHIITAKE CROSTINI**

Sundried tomato cream cheese with julienne pan roasted Shiitake mushrooms

**BEEF TARTARE** \$3.50

**CROSTINI\***

Minced beef tenderloin with caramelized onion and goat cheese spread

**PEEL 'N EAT SHRIMP** MARKET

Served with Cocktail Sauce & Lemons

**SHRIMP COCKTAIL** MARKET

Served with Cocktail Sauce & Lemons

**LUNA'S MARINATED SHRIMP** MARKET

**SLICED COLD SMOKED** \$6.50/

**SCOTTISH SALMON** PERSON

**PLATTER** Minimum 25 people

2oz Smoked Salmon per person, Boiled Egg, Capers, Shaved Red Onion, Dijon & Crostini

\*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

**ROASTED VEGETABLE** \$60/GALLON

**HUMMUS**

Served with Pita Chips

**FRESH TOMATO &** \$65/GALLON

**AVOCADO SALSA (GF)**

Served with Tortilla Chips

**SPINACH & ARTICHOKE** \$70/GALLON

**DIP**

Served with Pita Chips

**GTS DIP (GF)** \$70/GALLON

Poblano, Corn, Bacon & Cheese Dip  
Served with Tortilla Chips

**SMOKED TUNA DIP** \$70/GALLON

Served with Crostinis

**COBALT CRAB &** \$120/GALLON

**SHRIMP DIP**

Hot & creamy blend of Blue Crab & tender Bay Shrimp with roasted Sweet Red Peppers, Parmesan & Swiss Cheese. Served with Crostinis.

**COBALT TUNA &** \$110/GALLON

**AVOCADO DIP (GF)**

Served with Crispy Wontons

**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)

**EXTRA TORTILLA CHIPS** \$15

(1 GALLON)

**EXTRA CROSTINIS (1 GALLON)** \$15

**EXTRA PITA CHIPS (1 GALLON)** \$20

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& 20% SERVICE FEE

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# APPETIZERS

ITEMS PRICED INDIVIDUALLY UNLESS OTHERWISE MARKED

## HOT APPS

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

## MINI SANDWICHES

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

## SAVORY CHEESECAKES

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

**1 CHEESECAKE SERVES  
30 PEOPLE**

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& 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

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

## 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 \$110/PAN

PASTA

MAC 'N CHEESE \$75/PAN

LOADED MASHED \$90/PAN

POTATOES

HOUSE-MADE GRITS (GF) \$65/PAN

HERBED RICE PILAF (GF) \$55/PAN

HOUSE MADE MASHED \$60/PAN

POTATOES (GF)

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/PERSON  
(3 COUNT) (GF)

SLICED HONEY GLAZED \$4.50/PERSON  
HAM(GF)

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 \$375

TENDERLOIN

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 & \$60/PAN

CAULIFLOWER (GF)

ZYDECO GREEN BEANS (GF) \$60/PAN

BROWN BUTTER \$65/PAN

GREEN BEANS (GF)

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

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### 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)

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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

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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

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# COBALT SEATED DINNER



\$47 PER PERSON

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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

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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

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# MAGNOLIA HALL SEATED DINNER



\$36 PER PERSON

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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

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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

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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

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& 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 GROUPE

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

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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

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PRICES DO NOT INCLUDE 10% TAX [WWW.ALABAMACOASTALCATERING.COM](http://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, SELTZERS  
WINE: COPPER RIDGE CHARDONNAY,  
KRIS PINOT GRIGIO, NOBLES VINES  
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: LUNAZUL  
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: LUNAZUL, DON JULIO  
WHISKEY: JACK DANIELS BLACK,  
CROWN ROYAL, MARKERS MARK  
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

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# COBALT BAR PACKAGES



## LIQUOR LEVEL 3

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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: PATRON, 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: NOBLE VINES, 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

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

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# 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, 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

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

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# 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)

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