

# Catering Menu

## Crudite Display

broccoli, carrots, mushrooms, celery, cucumber and tomatoes served with jalapeño ranch, sun dried tomato aioli or remoulade

Small Tray serves 15-20 ~ 23.00

Large Tray serves 25-35 ~ 46.00

Extra Dressing ~ 7.95 / quart

## Sweet Corn Hushpuppies

flavorful fried cornmeal dumplings with remoulade sauce  
10.00 per dozen

## Jerk Marinated Chicken Skewers

with honey drizzle

2.25 each

## Southern Fried Chicken Tenders

with honey mustard vinaigrette

2.25 each

## Grilled Vegetable Quesadilla

with salsa fresca

6.95 each

can add chicken, shrimp, ahi or salmon

## Crab Cakes

mini 1 oz cakes with honey mustard aioli

(2.25 each, minimum order of 12)

regular 2 oz cakes with honey mustard aioli (4.50 each, minimum order of 6)

## House Smoked BBQ Riblets

with jalapeño BBQ sauce

2.25 each

## Jicama Cole Slaw

1/2 Pan serves 15-18 ~ 26.00

Full Pan serves 30-36 ~ 52.00

## Vegetable Medley

steamed vegetables sauteed with butter, shallots, salt and pepper

1/2 Pan serves 15-18 ~ 26.00

Full Pan serves 30-36 ~ 52.00

## Bleu Cheese Crispy Potatoes

baby red potatoes fried & then tossed

with bleu cheese crumbles

1/2 Pan serves 15-18 ~ 33.00

Full Pan serves 30-36 ~ 66.00

## Creole Rice

with carrots, corn, red bell pepper & tomatoes

1/2 Pan serves 15-18 ~ 26.00

Full Pan serves 30-36 ~ 52.00

## Red Beans

cooked down with ham hock

1/2 Pan serves 15-18 ~ 26.00

Full Pan serves 30-36 ~ 52.00

## White Rice

1/2 Pan serves 15-18 ~ 22.00

Full Pan serves 30-36 ~ 44.00

## Main Dishes & Desserts

(1/2 Pan serves 7-9 as an entree

14-18 as a side dish)

(Full Pan serves 15-20 as an entree

30-40 as a side dish)

## Jambalaya

andouille sausage & smoked chicken

1/2 Pan ~ 42.00 • Full Pan ~ 84.00

## Jambalaya Classic

shrimp, andouille sausage, house-smoked chicken & crawfish

1/2 Pan ~ 53.00 • Full Pan ~ 106.00

## Seafood Gumbo

our version of the classic stew

with scallops, oysters

shrimp, crawfish & halibut

1/2 Pan ~ 55.00 • Full Pan ~ 110.00

## Red Beans & Rice

with andouille sausage or (grilled or blackened) chicken

1/2 Pan ~ 37.00 • Full Pan ~ 74.00

## Smoked Chicken & Andouille Sausage Penne

with bell peppers & sun dried tomatoes in a rustic tomato sauce

1/2 Pan ~ 42.00

Full Pan ~ 84.00

## Veggie Spinach Fettuccine

with seasonal vegetables, mushrooms, sun dried tomatoes & garlic cream sauce

1/2 Pan ~ 35.00 with grilled or blackened chicken 42.00 with grilled or

blackened shrimp 50.00

Full Pan ~ 70.00

with grilled or blackened chicken 84.00 with grilled or blackened shrimp 100.00

## Seafood Pan Roast

clams, scallops, crabmeat, shrimp & oysters with sherry cream sauce & rice

1/2 Pan ~ 66.00 • Full Pan ~ 132.00

## Mixed Seafood Grill

scallops, prawns & redfish with chorizo maque choux

1/2 Pan ~ 68.00 • Full Pan ~ 136.00

## Chicken Fried Chicken

breaded boneless chicken breast stuffed with a chorizo cornbread

stuffing, served with country sausage gravy

7.50 each

House Smoked Pork Chop house smoked & grill finished served with our peach

pecan chutney

9.00 each

## Desserts

Georgia Peach Cobbler

1/2 Pan serves 7-9 ~ 40.00

Full Pan serves 15-20 ~ 80.00

Sun Dried Cherry Bread Pudding

1/2 Pan serves 7-9 ~ 40.00

Full Pan serves 15-20 ~ 80.00

Chocolate Peanut Butter Pecan Torte

Serves 12-15 ~ 45.00

**Garlic Mashed Potatoes**  
1/2 Pan serves 15-18 ~ 32.00  
Full Pan serves 30-36 ~ 64.00

**Soups, Salads & Sandwich**

**Gulf Clam Chowder**

New England meets Manhattan south of the border  
clams, potatoes, bacon, tomatoes & cream  
12.00 / quart

**Gulf Green Salad**

Organic mix of greens tossed with a blue cheese vinaigrette  
Individually boxed with dressing on side ~ 5.00 each  
1/2 Pan ~ 27.00  
(serves 6-8 as an entree ~ 12-16 as a side dish)  
Full Pan ~ 54.00  
(serves 12-18 as an entree ~ 24-36 as a side dish)

**Caesar Salad**

Crisp romaine lettuce tossed  
with our special caesar dressing  
Individually boxed with dressing on the side ~ 5.00 each  
1/2 Pan ~ 27.00 (serves 6-8 as an entree ~ 12-16 as a side dish)  
Full Pan ~ 54.00 (serves 12-18 as an entree ~ 24-36 as a side dish)

add to Gulf Greens or Caesar Salad  
grilled or blackened

Chicken 1.50 per person • Shrimp 3.00 per person Salmon 4.00 per  
person • Ahi 5.00 per person

**Southern Fried Chicken Salad**

Cornmeal crusted chicken breast, mixed greens,  
jalapeño ranch dressing, tortilla strips and pickled onions  
Individually boxed with dressing on side ~ 7.00 each  
1/2 Pan ~ 40.00  
(serves 6-8 as an entree ~ 12-16 as a side dish)  
Full Pan ~ 80.00  
(serves 12-18 as an entree ~ 24-36 as a side dish)

**Gulf Coast Sandwich Platter**

ham, salami and provolone with vegetable tapenade or  
turkey and provolone with vegetable tapenade  
lettuce, tomato and onion on mini french rolls  
small tray serves 12 -16 ~ 44.00  
large tray serves 20 -25 ~ 63.00

**Dressings & Sauces**

- Salsa Fresca
- Cilantro Lime Crema
- Cajun Remoulade
- Dos Fuegos Tartar Sauce
- Bleu Cheese Vinaigrette
- Jalapeño Ranch Dressing
- Dijon Vinaigrette  
8.50 / Pint
  
- Peach Pecan Chutney
- Chorizo Maque Choux Country-  
Sausage Gravy
- Dos Fuegos Habañero Hot Sauce
- Bourbon Sauce
- Caramel Sauce
- Chocolate Sauce  
9.95 / Pint