

Event Menu Samples

All of these options can be adjusted or substituted according to preference and may not be available according to seasonality. Keep in mind these are just examples of what we offer. If you wanted to create your own menu that is fine as well, we can price it out for you. There will also be taxes and %20 gratuity added to final bill for services. Linens & non-alcoholic beverages, coffee, tea, etc. are included in fixed price. A 10% deposit will be required to hold the reservation. Due one month before the event. All of our seafood is fresh local seafood brought in daily and everything is made in house except for our bread. Our house dressings are blue cheese, buttermilk garlic ranch, balsamic, or creamy tupelo lime ginger.

\$35 per person -

1st Course- Choice of:

Oyster & corn bisque, or Fresh fruit & pecan salad with shredded cheddar, tossed in a balsamic vinaigrette

Main Course- Choice of:

Sautéed shrimp, Baked fresh catch of the day, or baked chicken breast served over wild rice & green beans then finished with a chardonnay cream sauce, then sprinkled with fresh herbs & asiago cheese.

Dessert- Choice of:

Vanilla bean crème Brule with fresh berries, or key lime mouse cake, which is layered with gram cracker crust, key lime mouse, whipped cream & finished with a tequila lime syrup.

\$40 per person-

1st Course- Choice of: House salad, Caesar salad, or seasonal soup of the day.

Main Entrée- Choice of: braised pork belly, Sautéed shrimp or baked fresh catch of the day, served over creamy grits w/sautéed fresh greens

Dessert- Choice of: Strawberry shortcake, house made yellow cake layered with fresh strawberries and syrup, finished with whipped cream or mint chocolate chip ice cream

\$45 per person-

1st course: Choice of: Caesar salad or Shrimp bisque

Entrée: Choice of:

Pan fried grouper over butter bean & corn succotash, finished with a horseradish butter sauce.

Or

Grilled Filet Mignon with a golden potato puree, sautéed green beans & bourbon fig sauce

Or

Grilled Chicken Breast over wild rice with carrots & Brussel sprouts, finished with a chardonnay cream sauce, asiago cheese and fresh herbs

Dessert: Chocolate ganache layered cake with a café du monde anglaise, fresh berries, & whipped cream

\$50 per person-

Passed appetizers for table- Choice of 3: Fried oysters with spicy mayo, salmon mousse crostini's, crab bites over English cucumber with cream crease and caviar, tuna sushi rolls, Swedish meatballs, yellow tomato bruschetta sprinkled with goat cheese, or shrimp cocktail

1st Course- Choice of: House Salad or soup of the day

Entrée- Choice of:

Fresh gulf Grouper over stone ground cheese grits with tomatoes, mushrooms & capers finished with a light fresh herb butter sauce

Or

Southern stuffed chicken- Pan seared bacon wrapped chicken breast stuffed with asiago cheese and collard greens, served over orecchiette pasta with carrots and collards, finished with a chardonnay cream sauce and microgreens

Or

Fresh gulf shrimp and stir-fry of Brussel sprouts, carrots, purple cabbage, green beans, mushrooms, shallots and gluten free soy sauce over black rice

Dessert: Your choice of any of our deserts listed above or we can make a dessert of your choice, however we do not do wedding cakes. But you may choose to bring in your own for a \$2/per person slice fee.

Please contact Fayah Gormley after 4pm wed-mon at (850)653-1040