

G R E A T S O U T H E R N
CATERING & EVENTS

Pensacola, Florida

850-433-9450

www.greatsouthernrestaurants.com

GREAT SOUTHERN CATERING & EVENTS

Thank you so much for considering us for your upcoming special event. For over a decade, we have provided Northwest Florida with premier catering and event planning; ranging from intimate dinners to large functions for up to 500 or more guests.

For more information on Great Southern Catering & Events or to schedule a consultation, please call our private event coordinators at 850-433-9450.

À LA CARTE HORS D'OEUVRE SELECTIONS

— \$1.5 per item, 1 piece per person —

· Spring Roll ·

*Crispy vegetable spring roll with sweet chili
garlic sauce*

· Goat Cheese and Fig Crostini ·

Crostini with goat cheese and topped with fig preserves

· Bacon and Grits Fritter ·

· Wood-Fired Vegetable Skewer ·
With balsamic vinaigrette

· Tomato and Feta Crostini ·

*Crostini with roasted Roma tomatoes,
crumbled feta, and pesto*

· Olive Tapenade Crostini ·

*Crostini with olive tapenade drizzled with extra
virgin olive oil*

· Ginger Chicken ·

*Ginger-fried chicken bite with a sweet
and sour sauce*

· Goat Cheese and Strawberry Crostini ·

*Crostini with goat cheese topped with fresh strawberries
drizzled with a balsamic reduction*

— \$2 per item, 1 piece per person —

· Pork Pot Sticker ·

*A blend of pork, scallions, roasted garlic, and
ginger wrapped in a wonton wrapper*

· Crispy Fried Three-Cheese Ravioli ·
Tomato basil sauce

· Antipasto Skewer ·

Mozzarella, tomato, olive, and pesto

· Sweet Southern BBQ Chicken Skewer ·

· Mac and Cheese Bite ·

*A blend of creamy cheeses and elbow macaroni,
lightly floured and fried crisp*

· BLT Skewer ·

*House-cured bacon, roasted Roma tomatoes,
and baby iceberg lettuce*

· Bourbon-Candied-Bacon Skewer ·

· Ginger-Crusted Spinach Artichoke Bite ·

· Thai Chicken Skewer ·

Grilled chicken with a Thai peanut sauce

Minimum of 20 people

7.5% tax rate and 22% gratuity will apply

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À LA CARTE HORS D'OEUVRE SELECTIONS

— \$2.5 per item, 1 piece per person —

· Southern Shrimp Skewer ·
Gulf shrimp, smoked sausage, and peppers

· Crispy Honey-Glazed Chicken ·
On a homemade mini biscuit

· West Indies Crab Salad ·
*With toasted peanuts on Asiago toast points
(in a mini martini glass)*

· Louisiana Cracker-Fried Oyster ·
Served with rémoulade sauce

· Volcano Shrimp Skewer ·
*Ginger-fried skewered shrimp tossed in a spicy
volcano sauce*

· Cilantro-Lime Butterflied Shrimp ·
On a petite fork

· St. Augustine Roll ·
*Spring roll stuffed with a spicy sauté of alligator-tail
meat, applewood-smoked bacon, sweet peppers, and
fontina cheese; fried, and served with datil pepper
and bourbon- honey-mustard sauces*

— \$3 per item, 1 piece per person —

· Asian Beef Satay ·

· Strips of New York Steak ·
Lime- and Chili-Marinated on a skewer

· Sliced Pork Tenderloin ·
On a cheddar biscuit with tomato jam

· Mini Beef Wellington ·

· Cajun Crawfish Hush Puppy ·
With chipolata rémoulade

· Smoked Salmon ·
*With a dill crème fraîche, fried capers on a sea
salt cracker*

· Stuffed, Roasted Baby Portobello Bite ·
Topped with tomato bruschetta

· Chicken 'n' Waffle ·
Ginger chicken and waffle with sweet Vidalia onion syrup

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À LA CARTE HORS D'OEUVRE SELECTIONS

— \$3.5 per item, 1 piece per person —

· Grouper Croquette ·

Grouper croquette served with smoked-corn tarter sauce

· Fish House Crab Cake ·

*Lump blue crab cakes served over a praline Creole-mustard sauce with candied pecans
and finished with meunière sauce and crispy sweet potato hay*

· Bacon-Wrapped Scallop ·

Drizzled with lemon butter sauce

· Smoked Duck with Blue Cheese Mousse ·

Served in a mini filo cup

· Seared Blackened Tuna Skewer ·

With wasabi crème fraîche and soy reduction

· Garlic- and Dijon-Roasted Lamb Lollipop ·

With a mint demi-glace

· Arugula and Dijon Wrapped in Roast Beef ·

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“A SPOONFULL”

— \$3.5 per item, 1 spoon per person —

· Seared NY Strip ·
Cucumber relish and sesame

· Seared Tuna Tartare ·
Avocado tomato salsa and soy reduction

· House Cured Salmon ·
Cucumber linguine and crème fraîche

· Braised Short Rib ·
Mirepoix, demi-glace and gremolada

· Seared Scallop ·
Parsnip puree and fennel pesto

· Roasted Duck ·
Grilled peaches and gorgonzola

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SAVORY MARTINI GLASSES

— \$7 choose one —

— \$9 choose two —

· West Indies Crab Tini ·

With toasted peanuts and asiago toast point

· Olive Oil & Lemon Poached Lobster Tini ·

With a goat cheese olive garnish

· Citrus Duck Confit Tini ·

With micro greens and a grilled pineapple garnish

· Seafood Ceviche Tini ·

Calamari, bay scallops, and shrimp in a Florida citrus marinade with fennel and fresh herbs

· BLT Scallop Tini ·

Seared bay scallops tossed in a fennel pesto with applewood smoked bacon and grape tomato

· Smoked Salmon Tini ·

House smoked salmon with cucumber linguine and crème fraiche

· Garlic- and Dijon-Roasted Lamb Lollipop ·

With a mint demi-glace

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SALAD BAR

· Shaken Not Stirred Salad Bar ·
Fresh-made salads served in martini glasses

— \$7 choose one —

— \$9 choose two —

Choose from the following salads and our chef will shake your salad in a martini shaker right in front of your guests and present it in a martini glass

· Bourbon-Bacon Spinach Salad ·
*Fresh spinach shaken with Renfroe pecans, sliced
Granny Smith apples, candied bacon, and
bourbon-bacon vinaigrette*

· Farmers Salad ·
*Mixed greens shaken with creamy house-made ranch
dressing with diced cucumbers, cherry tomatoes,
purple onions, diced eggs, bacon, and croutons*

· Caesar-Tini ·
*Freshly chopped romaine shaken with house-made
Caesar dressing with shaved Parmesan cheese and
garlic croutons*

· Oh Kale Yeah-Tini ·
*Fresh local kale shaken with pickled beets, golden
raisins, toasted almonds, and grape tomatoes
served with lemon-olive oil vinaigrette*

· Antipasto Salad ·
*Mixed greens tossed with Greek dressing,
kalamata olives, sliced salami, feta cheese,
tomatoes, and red onions*

· Fruit Salad ·
*Fresh-chopped seasonal fruits shaken with
poppyseed vinaigrette topped with
shaved almonds*

· Southwestern-Tini ·
*Chopped romaine shaken with fire-roasted corn, chopped tomatoes,
cucumbers, shredded cheddar, and red onion topped with
southwestern-spiced fried tortilla strips*

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CHEF'S STATIONS

\$75 chef fee per chef-attended station per item

— All priced per person —

· Grits à Ya Ya Station ·

Toppings include shrimp, bacon, red onions, green onions, shredded cheeses, and mushrooms \$8.5

· Chicken and Shrimp Stir-Fry Station ·

With Asian vegetables and fried rice; served in modern Chinese to-go boxes \$9.5

· Pasta Station ·

A variety of pastas with pesto, garden marinara, Parmesan Alfredo, fresh spinach, tomatoes, artichoke hearts, Parmesan, kalamata olives, and feta \$8

*Additional pasta options available and priced separately:
puttanesca, sautéed shrimp, handmade meatballs, grilled chicken*

· Kabob Station ·

Choose 2: Skewers of beef medallions, chicken, shrimp or pork cooked on an indoor brick grill

*Choose 2 Sauces: Sriracha lime vinaigrette, cilantro sweet Thai chili sauce,
horseradish cream sauce or ginger garlic sauce \$12*

· Fajita Station ·

Grilled Fish, Margarita Chicken, and Fajita Steak — salsa verde, pico de gallo, Fish House Hot Sauce, shredded lettuce, black beans, poblano rice, Mexican-blended shredded cheese, diced tomatoes, black olives, sour cream, guacamole, fresh limes, and queso fresco served with soft tortillas and house-made corn chips \$16

· Baked Oysters Station ·

Assorted baked oysters with homemade cocktail sauce and spiced butter served with Fish House Hot Sauce and crackers. (Raw oysters available upon request.) \$5

· Nacho Station ·

House-fried tortilla chips with homemade cheese sauce, shredded lettuce, shredded cheddar and pepper jack cheeses, black beans, green onions, cilantro sour cream, avocado crème fraîche, chopped tomatoes, jalapeños, black olives, ground beef, and pico de gallo \$7

Add chicken \$1; Add fajita steak \$2

· Carving Stations ·

Carving stations are served with an artisanal bread display

4 ounces prime top sirloin beef with garlic and ginger sauce \$7

4 ounces hardwood-smoked and maple-glazed ham \$5

4 ounces slow-roasted prime rib with au jus and horseradish cream \$8

New Zealand lamb lollipop with feta cream, apricot-spice jam, and fresh mint glaze \$12

4 ounces roasted tenderloin of beef with au poivre sauce, Diane sauce, or fresh herb vinaigrette \$10

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FREESTANDING STATIONS

— All priced per person —

· Mashed Potatoes Station ·

Toppings include bacon bits, cheddar cheese, scallions, onions, broccoli, gravy, red peppers, sour cream, and chives \$7

· Tater Tot Station ·

Homemade tater tots. Toppings include cheddar cheese, sour cream, scallions, bacon bits, and Texas chili \$7

· Sushi Station ·

Assorted sushi presented on chilled granite platters \$10

· Low Country Shrimp Boil Station ·

Shrimp, sausage, potatoes, and corn served with homemade coleslaw and fresh bread \$14

· Chilled Shellfish Station ·

Fresh snow crab, oysters, clams, shrimp, and blue crab served over crushed ice with fresh lemons and cocktail sauce (Market price)

· Sliders Station ·

Beef cheeseburgers with caramelized onions, Irish Porter grilled cheese, and pulled barbecue pork \$8

· Mac and Cheese Station ·

Toppings include shredded pepper jack cheese, bacon, red onion, jalapeños, smoked sausage, and green onion \$8

· Cajun Station ·

— \$12 choose three—

Shrimp étouffée, chicken Creole, red beans and sausage, or seafood gumbo. Served with grits and white rice

· Deep-Dish Sides Station ·

— \$4.5 choose three—

Ma's fresh collard greens, black-eyed peas, smoked gouda cheese grits roasted new potatoes, coleslaw, loaded potato salad, baked beans, roasted green beans, grilled veggies, asparagus, house whipped potatoes

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DISPLAYS

— *All priced per person* —

· Seafood Antipasto Display ·

Marinated seafood and vegetables in extra virgin olive oil and garlic, served chilled. Includes: shrimp, Asian calamari, salad, jumbo lump crabmeat, slipper lobster tails, littleneck clams, artichoke hearts, Roma tomatoes, baby green beans, kalamata olives, and fresh basil. Served with roasted garlic aioli (Market price)

· Antipasto Table Display ·

Presentation of Italian meats and cheeses marinated olives, vegetables, assorted flatbreads, and crackers \$8

· Meat and Cheese Display ·

Assorted meats, world cheeses, bread, and crackers \$6.5

· Fruit and Cheese Display ·

Fresh carved fruit, world cheeses, bread, and crackers \$5.5

· Sliced Beef Tenderloin Display ·

With horseradish cream sauce \$7

· Shrimp Cocktail Display ·

Classic shrimp cocktail served with homemade cocktail sauce \$6

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À LA CARTE DESSERT SELECTIONS

— *Priced 1 item per person* —

· Mini Key Lime Tartlets ·
\$1.5

· Glazed Brownies ·
\$1.5

· Lemon Bars ·
\$2

· Mini Mousse-Tinis ·
\$3

· Cheesecake Bites ·
Assorted flavors \$2

· Chocolate-Dipped Strawberries ·
When available, \$2

· Pecan Brown Sugar Bars ·
\$2

· Homemade Cookies ·
\$2

· S'mores Bar ·
Classic, cookies and cream, white chocolate, milk chocolate and graham cracker skewers served with hot chocolate and coffee
\$8.5

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LATE NIGHT SNACKS

— \$2.5 per item, 1 piece per person —

- Sea Salt and Truffle Shoe String Fries ·

Served in a paper cone

- Sausage En Croute ·

House made summer sausage wrapped in puff pastry served with creole honey mustard

- “Mini” Breakfast Sliders ·

House made sausage or bacon egg and cheese biscuits

- Irish Porter Grilled Cheese Sandwich ·

Irish Porter cheddar cheese on toasted asiago cheese bread

- Applewood Smoked Bacon and Waffle Bites ·

Served with warm maple syrup

BAR SNACKS

— \$2.5 per person—

- Spicy Pub Mix ·

Spicy roasted peanuts, almonds, sunflower seeds, pepitas, and corn sticks (3 oz. per person)

- Popcorn ·

Sea salt & cracked pepper, warm caramel, Southern ranch, and garlic and herb butter

- Smoked Gouda Grits Fritters ·

Crispy ginger-panko-crust ed smoked Gouda cheese grits fritters (2 per person)

- Fried Jalapeños ·

Cracker-fried jalapeños served with Southern ranch dipping sauce (2 oz. per person)

- Sausage en Croute ·

House-made summer sausage wrapped in puff pastry and served with Creole honey mustard (petite fork)

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BRUNCH À LA CARTE

BRUNCH SPOONS

— 1 spoon per person —

· Brie and Macerated Strawberries ·
With toasted almonds \$3

· Grilled Peaches ·
With fresh arugula and blue cheese \$3

BRUNCH SNACKS

— 1 piece per person —

· Mini Beignets ·
With powdered sugar \$.75

· BLT Skewer ·
\$2

· Irish Porter Grilled Cheese Sandwich ·
*Irish Porter cheddar cheese on toasted asiago
cheese bread \$2.5*

· Fresh Fruit Kabobs ·
\$2

· “Mini” Breakfast Sliders ·
House made sausage or bacon, egg and cheese biscuits \$2.5

· Applewood Smoked Bacon & Waffle Bite ·
Served with warm maple syrup \$2.5

· Chicken n’ Waffle ·
*Ginger chicken and waffle with sweet
Vidali onion syrup \$3*

· Bagel & Lox Bite ·
*With dill cream cheese, smoked salmon
and cucumber \$2.5*

· Smoked Salmon Deviled Egg ·
With fresh dill \$2.5

· Brown Sugar Pinwheels ·
*With fresh strawberries and whipped
mascarpone cheese \$2.5*

BRUNCH STATIONS

— \$75 chef fee per chef-attended station per item —

· Pancake Bar ·
*Buttermilk pancakes served with maple syrup,
blueberries, strawberries, raspberry puree, chocolate
chips, and whipped cream \$6.5*

· Chicken and Waffle Bar ·
*Southern-style fried ginger chicken and waffles
served with maple syrup, blueberries, strawberries,
raspberry puree, chocolate chips, and whipped
cream \$9.5*

· Biscuit Station ·
*Fresh baked biscuits served with applewood smoked
bacon, sausage patties, sliced cheddar cheese, country
gravy, tomato gravy, and assorted jams \$7.5*

· Grits a Ya Ya ·
*Toppings include: shrimp, bacon, red onions, green
onions, shredded cheese, and mushrooms \$8.5*

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BRUNCH À LA CARTE

SOUTHERN BRUNCH SIDES

— \$4.5 per person, choose 3 —

· Smoked Gouda Grits ·

· Seasonal Grilled Vegetables ·

· Brunch Potatoes ·
With peppers and onions

· Steamed Asparagus ·
With a lemon butter sauce

· Pasta Salad ·
With green beans, feta, zucchini, chives, and parsley tossed in lemon vinaigrette

BRUNCH DRINK STATIONS

· Mimosa Bubbles Bar ·
— \$8 per person —

Champagne – Orange Juice – Cranberry Juice – Blue Berries – Strawberries – Raspberries

· Bloody Mary Bar ·
— \$10 per person —

Build your own Bloody Mary bar – Fish House Hot Sauce, Tabasco, pickled green beans, pickled okra, celery, lemons, limes, olives, seasoning salt for the rim

Add Bacon \$2.5

Add Shrimp \$2.5

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DUO ENTRÉE OPTIONS

— All priced per person —

Roasted vegetable and herb braised short rib over sun-dried tomato risotto, sautéed green beans with caramelized onions, grilled shrimp, and an herb demi-glace \$28

Sun-dried tomato and goat cheese stuffed beef roulade with port wine demi-glace over whipped garlic potatoes; served alongside Parmesan-crusted gulf grouper drizzled in a lemon-butter sauce \$32

Roasted beef tenderloin and grilled gulf shrimp, shiitake mushrooms with cabernet reduction sauce, and scalloped potatoes \$31

A Creole combination of blackened tender medallions and fresh young chicken breast stewed with a Creole classic: stewed okra and tomatoes. Just enough spice with just enough heat. Served over our world-famous grits \$29

Beef tournedos over tri-colored roasted potatoes drizzled with a wild mushroom demi-glace; served alongside gulf coast crab cakes with a lemon butter sauce \$33

Creole-spiced, beer-braised 1/2 chicken served over a shrimp and sausage jambalaya finished with sautéed green beans and a Cajun butter sauce \$22

Parmesan herb-crusted chicken breast served over whipped potatoes and topped with a sauté of fennel, tomatoes, onions, spinach, and jumbo shrimp; finished with a sweet corn mornay \$22

Braised short rib, seared crispy and served over Yukon gold mashed potatoes topped with sautéed lump crab and asparagus tip; finished with sauce béarnaise \$22

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PLATED DINNER SELECTIONS

— \$45 per person—

Includes five-piece china place setting (does not include tax, service fees)

SALAD

CHOICE OF

· Imperial Caesar ·

Crisp romaine and the best Caesar dressing around. Finished with freshly grated Pecorino Romano cheese

· Wedge Salad ·

Baby iceberg lettuce, crispy house-cured bacon, grape tomatoes, and feta crumbles with creamy green goddess dressing and chickpea croutons

· Farmers Salad ·

Mixed greens shaken with creamy house-made ranch dressing with diced cucumbers, cherry tomatoes, purple onions, diced eggs, bacon, and croutons

ENTRÉE

SELECT UP TO 2 OPTIONS

· Grits à Ya Ya ·

Blackened Gulf shrimp resting on a heaping bed of smoked Gouda cheese grits—topped with a sauté of spinach, portobello mushrooms, applewood-smoked bacon, garlic, shallots, and cream

· Filet Mignon ·

A hand-cut, 7-ounce grilled filet mignon served with mashed potatoes, sautéed asparagus, and topped with a house demi-glace

· Braised Short Ribs ·

Braised beef short ribs served with a trio of roasted potatoes, vegetable of the day, and topped with a house demi-glace

· Braised Chicken ·

Creole beer-braised chicken breast served with dirty rice, sautéed green beans, caramelized onions, and finished with a blackened butter sauce

· 12-Ounce New York Strip ·

12-ounce cold-smoked New York strip served with whipped potatoes, vegetable of the day, topped with an herb compound butter

· Fish Feature ·

Blackened mahi steak on Cajun hash, served with a traditional Sardou sauce, and accented with red pepper purée

· Sesame-Seared Tuna ·

Fresh tuna served over cilantro sticky rice with sautéed stir-fry vegetables and wild mushrooms finished with a ginger-soy reduction

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