

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

- Cocktail Hour -

• **Ginger Chicken** •

Ginger-fried chicken bite with a sweet and sour sauce

• **Lime- and Chili-Marinated Strips of New York Steak** •

On a skewer

• **Florida Orange-Glazed Fish Taco** •

With a citrus slaw and avocado crème fraîche

- Main Stations -

• **Southwestern-Tini** •

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

• **Fajita Station** •

Grilled fish, margarita chicken, and fajita steak – served with lime crema, salsa verde, pico de gallo, Fish House hot sauce, shredded lettuce, black beans, Spanish 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

Chef Fee \$75.00

Menu Price - \$31.00 per person

- Plus tax and gratuity -