



PRIVATE DINNING MENU

For over a decade, we have provided Northwest Florida with premier catering ranging from intimate dinners to large functions for up to 500 or more guests.

Great Southern Catering and Events menu has been carefully crafted by a team of experienced chefs to provide you with a broad range of selections.

**The Fish
House**

ATLAS
OYSTER HOUSE

**The Fish House
Deck**
bar

THE FISH HOUSE, ATLAS OYSTER HOUR, THE DECK BAR
600 SOUTH BARRACKS STREET, PENSACOLA, FLORIDA

CHEF'S LUNCH MENU A

— \$20 PER PERSON —

Includes tea and soda. (Does not include tax, service fees)

SOUP

CHOICE OF

• **Seafood Gumbo** •

Our own rich seafood gumbo made in the New Orleans style—chock full of fresh fish and shrimp

• **Soup du Jour** •

ENTRÉE

CHOICE OF

• **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

• **Club Croissant** •

Ham, turkey, bacon, cheddar cheese, lettuce, tomato, and Dijonnasie on a croissant.
Served with house made chips

• **Jack Daniel's-Glazed Chicken** •

Char-grilled chicken breast served over mixed greens tossed with crumbled blue cheese, Renfroe candied pecans, and brown-sugar-poached peaches in an herb vinaigrette

• **Po' Boy** •

Fried shrimp or Gulf Coast oysters on fresh-baked New Orleans-style bread with romaine lettuce, tomato, red onion, and smoked-corn tarter sauce

DESSERT

• **Chef's Choice Baked Cookies** •

CHEF'S LUNCH MENU B

— \$25 PER PERSON —

Includes tea and soda. (Does not include tax, service fees)

STARTER

CHOICE OF

• **Seafood Gumbo** •

Our own rich seafood gumbo made in the New Orleans style—chock full of fresh fish and shrimp

• **Classic Caesar** •

Crisp romaine and house-made Caesar dressing.
Finished with freshly grated Parmesan cheese and garlic croutons.

ENTRÉE

CHOICE OF

• **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

• **Bourbon Glazed Salmon** •

Grilled salmon with whipped potatoes and chef's choice of vegetables

• **Club Croissant** •

Ham, turkey, bacon, cheddar cheese,
lettuce, tomato, and Dijonnasie on a croissant.
Served with house made chips

• **Five Sister's Fried Chicken** •

Boneless chicken thighs breaded in Five Sisters' signature breading,
house mash potatoes, sautéed spinach and beurre blanc sauce

DESSERT

CHOICE OF

• **Key Lime Pie** •

• **Triple Chocolate Cheesecake** •

CHEF'S DINNER MENU A

— \$45 PER PERSON —

Includes tea and soda. (Does not include tax, service fees)

SALAD

• Classic Caesar •

Crisp romaine and house-made Caesar dressing.
Finished with freshly grated Parmesan cheese and garlic croutons.

ENTRÉE

CHOICE OF

• 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

• 12-Ounce New York Strip •

A 12-ounce, cold-smoked New York strip served with whipped potatoes, vegetable of the day, and topped with roasted garlic compound butter and house Worcestershire sauce

• Fresh Catch of the Day •

Grilled mahi mahi served with asparagus and smoked Gouda grits and finished with lemon butter sauce

• Five Sister's Fried Chicken •

Boneless chicken thighs breaded in Five Sisters' signature breading, house mash potatoes, sautéed spinach and beurre blanc sauce

DESSERT

• Chocolate Mousse •

CHEF'S DINNER MENU B

— \$50 PER PERSON —

Includes tea and soda. (Does not include tax, service fees)

SALAD

CHOICE OF

• Classic Caesar •

Crisp romaine and house-made Caesar dressing.
Finished with freshly grated Parmesan cheese and garlic croutons.

• Strawberry Salad (GF) •

Fresh spring greens tossed in strawberry vinaigrette with fresh strawberries, blueberries, cucumbers, shaved onions, and grape tomatoes; finished with crumbled feta and toasted almonds

ENTRÉE

CHOICE OF

• 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 whipped potatoes, sautéed asparagus, and topped with an herb compound butter

• Seafood Pasta •

Seared sea scallops with sautéed shrimp and mussels in olive oil, garlic and white wine served over spaghetti pasta tossed in house red sauce.
Garnished with fresh parmesan, parsley and toasted baguette

• Five Sister's Fried Chicken •

Boneless chicken thighs breaded in Five Sisters' signature breading, house mash potatoes, sautéed spinach and beurre blanc sauce

• 12-Ounce New York Strip •

A 12-ounce, cold-smoked New York strip served with whipped potatoes, vegetable of the day, and topped with roasted garlic compound butter and house Worcestershire sauce

DESSERT

CHOICE OF

• Crème Brûlée •

• Triple Chocolate Cheesecake •

CHEF'S DINNER MENU C

— \$65 PER PERSON —

Includes tea and soda. (Does not include tax, service fees)

APPETIZERS ON BUFFET

• Pork Pot Sticker •

- Two per person -

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

• Shrimp Cocktail Display •

- Two per person -

Classic shrimp cocktail served with homemade cocktail sauce

SOUP OR SALAD

CHOICE OF

• Gumbo •

Our own rich seafood gumbo made in the New Orleans style—chock full of fresh fish and shrimp

• Classic Caesar •

Crisp romaine and house-made Caesar dressing. Finished with freshly grated Parmesan cheese and garlic croutons.

• Strawberry Salad (GF) •

Fresh spring greens tossed in strawberry vinaigrette with fresh strawberries, blueberries, cucumbers, shaved onions, and grape tomatoes; finished with crumbled feta and toasted almonds

ENTRÉE

CHOICE OF

• Filet Mignon •

A hand-cut, 7-ounce grilled filet mignon served with whipped potatoes, sautéed asparagus, and topped with roasted garlic compound butter and house Worcestershire sauce

• 14-Ounce Rib Eye •

A 14-ounce rib eye served with whipped potatoes, vegetable of the day, and topped with roasted garlic compound butter and house Worcestershire sauce

• Five Sister's Fried Chicken •

Boneless chicken thighs breaded in Five Sisters' signature breading, house mash potatoes, sautéed spinach and beurre blanc sauce

• Parmesan Snapper •

Seared snapper over whipped potatoes, served with grilled asparagus and topped with lump crabmeat, beurre blanc sauce and Parmesan cheese

• 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

DESSERT

CHOICE OF

• Key Lime Pie •

• Featured Seasonal Dessert •

À LA CARTE HORS D'OEUVRE SELECTIONS

— \$2 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

Gouda cheese grits, applewood-smoked
bacon, and cheddar cheese-fried fritters

Wood-Fired Vegetable Skewer GF

With balsamic vinaigrette

Pimento-Filled Puff Pastry

House-made pimento cheese
in mini puff pastry cups

BBQ Meatball

House-made meatball
with BBQ sauce

Tomato and Feta Crostini

Crostini with roasted Roma tomatoes,
crumbled feta, and basil 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

— \$2.5 PER ITEM, 1 PIECE PER PERSON —

Pork Pot Sticker

A blend of pork, scallions, roasted garlic,
and ginger. Wrapped in a crispy fried
wonton wrapper

Ginger-Crusted Spinach Artichoke Bite

Fresh spinach with artichoke hearts and
cream cheese fried golden brown

Thai Chicken Skewer GF

Grilled chicken with a Thai peanut sauce

Mini Fried Ravioli

Crispy three-cheese ravioli
with house-made marinara

BLT Crostini

Applewood-smoked bacon, shredded
romaine lettuce, Roma tomatoes,
pesto, and Dijonnaise

Sweet Southern BBQ Chicken Skewer GF

Grilled chicken breast with sweet
and savory BBQ sauce

Mac and Cheese Bite

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

À LA CARTE HORS D'OEUVRE SELECTIONS

— \$3 PER ITEM, 1 PIECE PER PERSON —

Southern Shrimp Skewer GF

Gulf shrimp, red onion, smoked sausage, and peppers

Louisiana Cracker-Fried Oyster

Served with rémoulade sauce

Volcano Shrimp

Ginger-fried shrimp tossed in a spicy volcano sauce

Grilled Shrimp Skewer GF

With cilantro and lime marinade

Crispy Honey-Glazed Chicken

On a house-made mini biscuit, brushed with honey butter

— \$3.5 PER ITEM, 1 PIECE PER PERSON —

Pulled Pork Slider

Hand-pulled pork with southern BBQ sauce

Volcano Chicken Slider

Ginger-fried chicken tossed in house-made volcano sauce

Sliced Pork Tenderloin

On a cheddar biscuit with tomato jam

Chicken 'n' Waffle Bites

Ginger chicken and waffle with sweet maple syrup

Smoked Salmon Mousse

With a dill crème fraîche and capers. Served in a phyllo cup (GF if served on cucumber slice)

Cheeseburger Slider

With caramelized onions

New York Steak Skewer GF

Lime and chili-marinated New York strip steak

Roasted Stuffed Mushrooms

Topped with tomato bruschetta and Parmesan

À LA CARTE HORS D'OEUVRE SELECTIONS

— \$4 PER ITEM, 1 PIECE PER PERSON —

Bacon-Wrapped Scallop GF

Drizzled with lemon butter sauce

Garlic and Dijon-Roasted Lamb Lollipop GF

With a mint demi-glace

Mini Beef Wellington

Prime rib in puffed pastry, drizzled with a house-made demi-glace

Grouper Croquette

Served with smoked-corn tarter sauce

Fish House Crab Cake

Lump blue crab cakes, topped with a praline Creole-mustard sauce and crispy sweet potato hay

Fried Wontons

With fresh tuna and Asian slaw. Drizzled in a soy reduction

SALADS

Fresh-made salad starters or displays

— \$6 PER ITEM —

Strawberry Spinach Salad

Fresh spinach, sliced strawberries, blue cheese crumbles, bacon, and Renfroe pecans. Served with strawberry vinaigrette

Oh Kale Yeah

Fresh local kale with golden raisins, toasted almonds, and grape tomatoes. Served with lemon vinaigrette

Farmer's Salad

Mixed greens with house-made ranch dressing, diced cucumbers, grape tomatoes, purple onion, cheddar cheese, and croutons

Wedge Salad

Baby iceberg lettuce, grape tomatoes, bacon, blue cheese crumbles and croutons. Served with house blue cheese dressing

Classic Caesar

Freshly chopped romaine shaken with house-made Caesar dressing. Served with freshly grated Parmesan cheese and garlic croutons

- Additional salad options available upon request -

DISPLAYS

— All priced per person —

Fruit and Cheese Display

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

Meat and Cheese Display

Assorted meats, world cheeses, assorted flatbreads, and crackers \$8

Sliced Beef Tenderloin Display

With horseradish cream sauce, served with Parker House rolls \$7

Shrimp Cocktail Display

Classic shrimp cocktail served with homemade cocktail sauce \$6

Four shrimp per person

Grilled Vegetable Display

Farm-to-table vegetable display with zucchini spears, asparagus, mushrooms, yellow squash, red onions, and peppers. Topped with crumbled feta and drizzled with a balsamic reduction \$4.5

Seafood Antipasto Display

Marinated seafood and vegetables in extra virgin olive oil and garlic. Served chilled with roasted garlic aioli (Market Price)

Shrimp
Crab claws
Asian calamari
West Indies crab salad

Slipper lobster tails
Littleneck clams
Artichoke hearts
Lemons

Roma tomatoes
Baby green beans
Kalamata olives
Fresh basil



CHEF'S STATIONS

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

— All priced per person —

Grits à Ya Ya Station

\$8.5 per person

Includes two shrimp per person
Toppings include: shrimp, bacon,
green onions and shredded cheeses

Pasta Station

\$8 per person

A variety of pastas served with
Parmesan, kalamata olives, and feta

Choice of 2 sauces: garden marinara,
Parmesan Alfredo, or basil pesto

Add vegetables to any pasta: \$1.5 per person
spinach, broccoli, cherry tomatoes,
red bell peppers

Add meat to any Pasta Station, per selection:

Grilled Chicken \$4 · Meatballs \$5

Italian Sausage \$5 · Shrimp \$6

Kabob Station

\$12 per person

Cooked on an indoor brick grill and
skewered with fresh vegetables

Choose 2 meats: skewers of beef
medallions, chicken, shrimp, or pork

Choose 2 sauces: cilantro sweet Thai
chili sauce, horseradish cream sauce,
or ginger-garlic sauce

Baked Oysters Station

\$5, Includes 2 per person

Assorted baked oysters with
homemade cocktail sauce and spiced
butter. Served with Fish House
Hot Sauce, and crackers

Fajita and Nacho Station

\$18 per person

Choose 2 meats: grilled shrimp, margarita chicken or fajita steak.

Served with soft tortillas and house-made corn chips

Toppings include:

Pico de Gallo	Diced Tomatoes
Fish House Hot Sauce	Black Olives
Shredded Lettuce	Sour Cream
Black Beans	Guacamole
Rice Pilaf	Fresh Limes
Shredded Cheese	Queso Fresco

Carving Stations

Carving stations are served with an artisanal bread display

6 ounces hardwood-smoked and maple-glazed ham \$7

6 ounces roasted turkey with cornbread dressing \$9

6 ounces prime top sirloin beef with garlic and ginger sauce \$12

6 ounces slow-roasted prime rib with au jus and horseradish cream \$15

6 ounces roasted tenderloin of beef with Diane sauce \$18

BRUNCH STATIONS

— All priced per person —

Available Monday – Saturday Only

Biscuit Station

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

Scrambled Egg Bar

With bacon crumbles, smoked sausage, cheddar cheese, pico de gallo, sour cream, scallions, diced tomatoes \$10

Mini Croissant Trio

Buttery-crust mini croissants filled with tuna salad, chicken salad, pimento cheese \$8, one of each per person

Grits à Ya Ya

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

Chicken & Waffle and Pancake Bar

Southern-style fried ginger chicken and waffles with pancakes. Served with maple syrup, blueberries, strawberries, fresh raspberries, chocolate chips, and whipped cream \$11

BRUNCH SIDES

— \$4.5 PER PERSON, CHOOSE 3 SIDES —

Cheese Grits

Grits loaded with smoked Gouda cheese

Steamed Asparagus

With a lemon butter sauce

Brunch Potatoes

With peppers and onions

Tater Tot Casserole

Golden tater tots loaded with cheese and finished with a crispy topping

Pasta Salad

With grape tomatoes, cucumbers, feta, and parsley, tossed in an herb vinaigrette

Seasonal Grilled Vegetables

Zucchini, yellow squash, and red onions with an herb vinaigrette drizzle

Fruit Salad

Fresh-chopped seasonal fruits shaken with a strawberry vinaigrette, topped with shaved almonds

BISTRO BITES

— All priced per person —

Minimum of 20 orders per item

Available Monday – Saturday Only

— ONE PIECE PER PERSON —

Sausage En Croute

Savory Conecuh sausage
wrapped in puff pastry, served
with Creole honey mustard \$3

Applewood-Smoked Bacon and Waffle Bites

Served with warm maple syrup \$2.5

Chicken 'n' Waffle

Ginger chicken and waffle,
with sweet maple syrup \$3.5

Seasonal Grilled Peaches

Fresh arugula and blue cheese,
with a balsamic reduction \$3

“Mini” Breakfast Sliders

Savory sausage or bacon, egg
and, cheese biscuits \$2.5

“Mini” Chicken Salad Slider

Toasted pecan chicken salad,
served on mini croissants \$2.5

Mini Beignets

With powdered sugar \$.75

Smoked Salmon Deviled Egg

With fresh dill \$3

Fresh Fruit Kabobs

Melon and assorted berries \$2

— MINIMUM OF 20 ORDERS PER ITEM —

Sea Salt and Truffle Shoestring Fries

Displayed in paper cones \$3

Popcorn Bar

Sea salt and cracked pepper,
warm caramel, and Southern ranch \$4

Spicy Pub Mix

Spicy roasted peanuts, almonds,
sunflower seeds, pepitas, and corn sticks \$2.5

BRUNCH DRINK STATIONS

Mimosa Bubbles Bar

— \$8 per person —

Average two glasses of house champagne per person

Champagne, Orange Juice, Cranberry Juice,
Blueberries, Strawberries, Raspberries

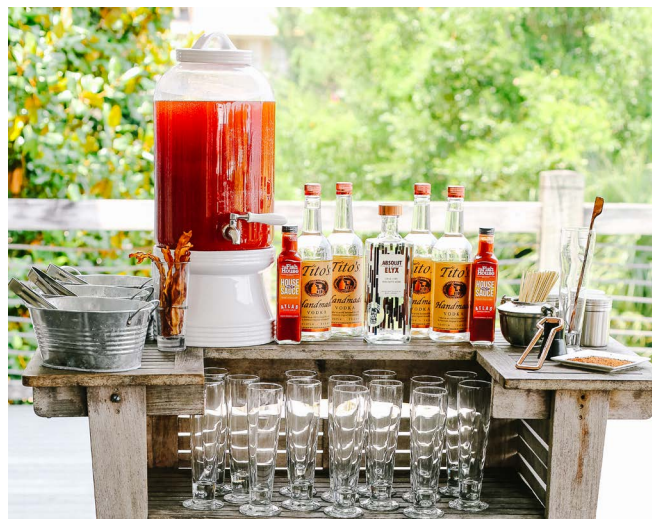
Bloody Mary Bar

— \$12 per person —

Average two bloody marys per person

Build your own Bloody Mary:

Fish House Hot Sauce, Tabasco, pickled green beans, pickled okra,
celery, lemons, limes, olives, seasoning salt for the rim



FREESTANDING STATIONS

— All priced per person —

Mashed Potatoes Station

Toppings include bacon bits, cheddar cheese, red onions, green onions, broccoli, gravy, red pepper flakes, sour cream \$8

Tater Tot Station

Crispy golden tater tots.
Toppings include: cheddar cheese, sour cream, green onions, bacon bits, and Texas chili \$8

Sushi Station

Assorted sushi, Nigiri, edamame, sushi salad, ginger, and wasabi \$10
8 pieces per order

Low Country Shrimp Boil Station

Shrimp, Conecuh sausage, potatoes, and corn. Served with house-made coleslaw and fresh cornbread \$14

Soup Station

Gumbo, tomato basil, crab bisque, or sherry bisque
Pick 1: \$4 | Pick 2: \$7 | Pick 3: \$11

Chilled Shellfish Station

Fresh snow crab, oysters, clams, shrimp, and marinated blue crab claws. Served over crushed ice with fresh lemons and cocktail sauce. (Market price/based on availability)

Sliders Station

Beef cheeseburgers with caramelized onions, volcano chicken, and barbecue pulled pork \$8

Mini Croissant Trio

Buttery-crust mini croissants filled with tuna salad, chicken salad, and pimento cheese \$8

Southern BBQ Station

Memphis-style pulled pork served with assorted BBQ sauces, Texas toast, mac and cheese, bourbon-bacon BBQ beans, and coleslaw \$14

Cajun Station

Shrimp étouffée, red beans with sausage, and seafood gumbo.
Served with white rice \$12

Mac and Cheese Station

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

Deep-Dish Sides Station

— \$4.5 choose three —

Ma's fresh collard greens
Black-eyed peas
Roasted new potatoes
Loaded potato salad
BBQ baked beans
Sautéed green beans
with caramelized onions

Smoked Gouda cheese grits
Grilled vegetables
Coleslaw
Asparagus
House-whipped potatoes
Corn-on-the-cob
Mac and cheese

À LA CARTE DESSERT SELECTIONS

Minimum of 20 pieces per item

— DESSERT BITES —

Mini Key Lime Tartlets \$1.5

Cheesecake Bites \$2

Assorted flavors

Glazed Brownies \$1.5

Pecan Brown Sugar Bars \$2

Lemon Bars \$2

House Baked Cookies \$2

Chocolate-Dipped Strawberries \$2

When available

Mini Chocolate Mousse-Tinis \$3

— SWEETS BY THE SLICE —

Triple Chocolate Cheesecake

Oreo cookie crust with three different layers of chocolate \$6

Key Lime Pie

Florida's official state pie; ours is naturally yellow \$6

Vanilla Bean Crème Brûlée

A rich vanilla-bean-infused custard with a crisp caramelized crust \$6



S'mores Bar

Milk chocolate, white chocolate, cookies and cream, marshmallows, graham crackers, and skewers \$8.5