

# 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	Slipper lobster tails	Roma tomatoes
Crab claws	Littleneck clams	Baby green beans
Asian calamari	Artichoke hearts	Kalamata olives
West Indies crab salad	Lemons	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 Crouste**

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

# 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



# PLATED DINNER SELECTIONS

— \$45 PER PERSON —

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

## CHOICE OF SALAD

### • Classic Caesar •

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

### Wedge Salad

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

### Farmers Salad

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

### 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

### Drunken Chicken

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

### Filet Mignon

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

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### 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

### Sesame-Seared Tuna

Fresh tuna served over wasabi mashed potatoes with sautéed stir-fry vegetables and wild mushrooms finished with a ginger-soy reduction

### Hops & Honey Roasted Chicken & Shrimp

Marinated roasted airline chicken breast with grilled shrimp skewer, served over poblano rice

# À LA CARTE DESSERT SELECTIONS

Minimum of 20 pieces per item

## — DESSERT BITES —

**Mini Key Lime Tartlets** \$1.5

**Glazed Brownies** \$1.5

**Lemon Bars** \$2

**Chocolate-Dipped Strawberries** \$2

When available

**Cheesecake Bites** \$2

Assorted flavors

**Pecan Brown Sugar Bars** \$2

**House Baked Cookies** \$2

**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