



# GREAT SOUTHERN EVENTS

PENSACOLA, FLORIDA

## *Events Menu*



GREATSOUTHERNRESTAURANTS.COM  
850.433.9450

# G R E A T   S O U T H E R N E V E N T S

Thank you so much for considering us for your upcoming special event. For more information on Great Southern Events or to schedule a consultation, please contact our private event coordinators, 850-433-9450 or [events@goodgrits.com](mailto:events@goodgrits.com).

Pricing and menu availability subject to change.

Please Note:

Minimum of 20 pieces per menu selection, excluding menu packages.

All items priced per person.

*Private parties perfected.*



600 South Barracks Street · Pensacola, Florida · [www.greatsouthernrestaurants.com](http://www.greatsouthernrestaurants.com)

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# 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 Strawberry Crostini**

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

## **Creamy Tomato Meatball**

Sundried tomato-roasted  
garlic cream sauce

## **Ginger Chicken**

Ginger-fried chicken bite  
with a sweet and sour sauce

## **Tomato and Feta Crostini**

Crostini with roasted Roma tomatoes,  
crumbled feta and basil pesto

— \$2.50 PER ITEM, 1 PIECE PER PERSON —

## **Chicken Pot Sticker**

Fried potstickers served  
with scallion, soy dipping sauce

## **Thai Chicken Skewer GF**

Grilled chicken with a  
Thai peanut sauce

## **Sweet Southern BBQ**

### **Chicken Skewer GF**

Grilled chicken breast with  
sweet and savory BBQ sauce

## **Ginger-Crusted Spinach Artichoke Bite**

Fresh spinach with artichoke hearts  
and cream cheese fried golden brown



# 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

**Volcano Shrimp**

Ginger-fried shrimp tossed in  
a spicy volcano sauce

— \$3.50 PER ITEM, 1 PIECE PER PERSON —

**Roasted Stuffed Mushrooms** GF

Topped with tomato  
bruschetta and Parmesan

— \$4 PER ITEM, 1 PIECE PER PERSON —

**Mini Beef Wellington**

Prime rib in puffed pastry,  
served with horseradish sauce

**Volcano Chicken Slider**

Ginger-fried chicken tossed in  
house-made volcano sauce

**Pulled Pork Slider**

Hand-pulled pork with  
southern BBQ sauce

**Cheeseburger Slider**

With caramelized onions

## SALADS

— All priced per person —

### **Classic Caesar** \$6

Freshly chopped Romaine shaken with house-made Caesar dressing, served with freshly grated Parmesan cheese and garlic croutons

### **Garden Salad** \$6

Spring mix with cucumber, carrots, grape tomatoes, onion, croutons and ranch dressing  
Add shredded cheddar cheese, \$1 per person

### **Wedge Salad** \$8

Iceberg lettuce, grape tomatoes, bacon, blue cheese crumbles and croutons, served with house blue cheese dressing

## DISPLAYS

— All priced per person —

### **Fruit and Cheese** \$7

Fresh carved fruit, world cheeses and crackers

### **Charcuterie** \$9.50

Assorted meats, world cheeses, assorted flatbreads and crackers

### **Sliced Beef Tenderloin** \$15

With horseradish cream sauce,  
served with rolls

### **Shrimp Cocktail** \$8

Classic shrimp cocktail served with  
homemade cocktail sauce (4 per person)

### **Crudité** \$10

Cucumber, asparagus, carrot,  
celery, squash, zucchini, tomatoes,  
served with hummus and tzaziki

### **Slider Trio** \$12

Cheeseburgers with caramelized onions,  
volcano chicken and BBQ pulled pork

# BUFFET STATION

, — All priced per person —

## Grits à Ya Ya

Toppings include: portobello cream sauce, shrimp (2 per person),  
bacon, green onions and shredded cheeses \$8.50

## Prime Rib

8-oz. slow-roasted prime rib with au jus  
and horseradish cream, served with dinner rolls \$26.95

## Sun-Dried Tomato Alfredo Pasta

Penne pasta served with a sun-dried tomato roasted garlic Alfredo \$8

Add meat to any Pasta Station, per selection:

Grilled Chicken \$6 · Shrimp \$8

## Southern BBQ Pulled Pork

Memphis-style pulled pork served with  
assorted BBQ sauces, Texas toast, \$10

## Chicken Piccata

Seared airline chicken breast served  
with lemon caper butter sauce \$9

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## A Taste of New Orleans

— Five stations available, priced per person —

### New Orleans Etouffée

Shrimp, tomatoes, holy  
trinity of onion, celery  
and bell peppers \$8

### Seafood Gumbo

Our own rich seafood  
gumbo made in the New  
Orleans style-chock full of  
fresh fish and shrimp \$8

### Red Beans

Red beans and  
Conecuh sausage \$8

*Etouffée, Seafood Gumbo, and Red Beans served with rice*

### Mini Muffalettas

With mortadella, salami, ham,  
provolone cheese, and olive salad \$7

### New Orleans-Style BBQ Shrimp

Served with French bread \$16  
(4 per person)

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## Deep Dish Sides

— \$4.95 per person —

Ma's Fresh Collard Greens

Black-Eyed Peas

Loaded Potato Salad

Mac and Cheese

Smoked Gouda Cheese Grits

Coleslaw

Asparagus

House-Whipped Potatoes

Sautéed Green Beans

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# BRUNCH STATIONS

— All priced per person —

*Available Saturday Only*

## **Fresh Baked Biscuits**

Served with applewood-smoked bacon, sausage patties, sliced cheddar cheese, sausage gravy, tomato gravy and assorted jams \$9

## **Scrambled Eggs**

With bacon crumbles, smoked Conecuh sausage, cheddar cheese, pico de gallo, scallions \$11

## **Grits à Ya Ya**

Toppings include portobello cream sauce, shrimp (2 per person), bacon, green onions and shredded cheeses \$8.5

## **Chicken & Waffles**

Five Sisters' southern-style fried chicken breast with waffles, served with maple syrup, blueberries, strawberries and whipped cream \$20

# BRUNCH SIDES

— \$4.95 per person —

## **Pasta Salad**

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

## **Seasonal Fruit & Berry Display**

Fresh-chopped seasonal fruits and berries

## **Cheese Grits**

Grits loaded with smoked Gouda cheese

## **Steamed Asparagus**

With a lemon butter sauce

## **Tater Tot Casserole**

Golden tater tots and onions loaded with cheddar cheese

# À LA CARTE DESSERT SELECTIONS

— All priced per person —

## DESSERT BITES

**Mini Key Lime Tartlets** \$1.5

**Glazed Brownies** \$1.5

**Lemon Bars** \$2

**Pecan Brown Sugar Bars** \$2

**Cheesecake Bites** \$2

Assorted flavors

**House Baked Cookies** \$2

**Mini Chocolate Mousse-Tinis** \$3

## SWEETS BY THE SLICE

### Key Lime Pie

Florida's official state pie, our signature version features a graham cracker crust with a naturally yellow filling, topped high with homemade meringue, lightly toasted, finished with a fresh slice of lime \$7.95

### Vanilla Bean Crème Brûlée

Smooth. Rich. Creamy. A delicate egg custard infused with Madagascar vanilla beans, finished with a crisp, caramelized crust \$7.95

### Triple Chocolate Cheesecake

An irresistible, decadent favorite. Oreo cookie crust filled with a layer of milk chocolate cheesecake, topped with a layer of white chocolate cheesecake, drizzled with a dark chocolate ganache \$7.95



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