



# 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

## **GREAT SOUTHERN EVENTS**

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 at 850-433-9450 or [events@goodgrits.com](mailto:events@goodgrits.com).

Pricing and menu availability subject to change.

Please Note: Minimum of 20 on all event menu items  
Menu pricing subject to change.

*Private parties perfected.*



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

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

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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**

Classic meatball with sun-dried  
tomato roasted garlic cream sauce

## **Tomato and Feta Crostini**

Crostini with roasted Roma tomatoes,  
crumbled feta and basil pesto

## **Ginger Chicken**

Ginger-fried chicken bite  
with a sweet and sour sauce

— \$2.5 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

Fresh-made salad starters or displays

## **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 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

## **Meat and Cheese 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)

## **Crudite Display** MP

Cucumber, asparagus, carrot, celery, squash, zucchini, tomatoes with hummus and tzatziki sauce

## **Sliders Trio** \$12

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

# PLATED DINNER

— All priced per person —

## SALAD

Choice of:

### Classic Caesar

Freshly chopped Romaine shaken with house-made Caesar dressing, served with freshly grated Parmesan cheese and garlic croutons \$6

### Wedge Salad

Iceberg lettuce, crispy bacon, grape tomatoes, blue cheese crumbles, with our house blue cheese dressing and croutons \$8

## ENTRÉE

Select up to 3 options

All entrees are served with mashed potatoes and sautéed green beans with the exception of Grits à Ya Ya

### 14-oz Ribeye

Hand-cut Angus beef ribeye served with house steak sauce \$40.95

### 7-oz Center Cut Filet Mignon

Grilled center-cut, Angus beef filet with house steak sauce \$44.95

### Chicken Piccata

Seared airline chicken breast served with lemon caper butter sauce \$22.95

### Braised Beef Short Ribs

Eight hour slow-roasted ribs served with braising jus \$34.95

### Parmesan Grouper

Parmesan crusted Gulf grouper served with lobster-fennel cream sauce \$44.95

### Grits à Ya Ya

Spiced Gulf jumbo shrimp (2 per person) top a sauté of spinach, portobello mushrooms, applewood-smoked bacon, garlic, shallots, and cream over a heaping bed of smoked Gouda cheese grits \$21.95

### Sweet Potato and Kale Curry *Vegan, Gluten Free*

Onions, tomatoes, chick peas and ginger, braised slowly with Indian spices, served over basmati rice \$14.95

## DESSERT

### Triple Chocolate Cheesecake

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

# BUFFET STATION

— All priced per person —

## Grits à Ya Ya

\$8.5 per person

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

## Prime Rib

\$26.95 per person

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

## Sun-Dried Tomato Alfredo Pasta

\$8 per person

Penne pasta served with a sun-dried tomato roasted garlic alfredo

Add meat to any Pasta Station, per selection:

Grilled Chicken \$6 · Shrimp \$8

## A Taste of New Orleans

Shrimp Etouffée, served with rice \$8

Red Beans with Sausage, served with rice \$8

Seafood Gumbo, served with rice \$8

Mini Muffaletta with Mortadella, salami, ham,  
provolone cheese, and olive salad \$7

New Orleans-style BBQ shrimp (4 per person)  
served with French bread \$16

## 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 \$22.95

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## Deep-Dish Sides

— \$4.95 per person —

Ma's Fresh Collard Greens

Coleslaw

Black-Eyed Peas

Asparagus

Loaded Potato Salad

House-Whipped Potatoes

Mac and Cheese

Sautéed Green Beans

Smoked Gouda Cheese Grits

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# BRUNCH STATIONS

— All priced per person —

*Available Saturday Only*

## **Fresh Baked Biscuit**

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 Sister's 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

Minimum of 20 pieces per item

## — 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 —

### **Triple Chocolate Cheesecake**

Oreo cookie crust with three different layers of chocolate \$7.95

### **Key Lime Pie**

Florida's official state pie; ours is naturally yellow \$7.95

### **Vanilla Bean Crème Brûlée**

A rich vanilla-bean-infused custard with a crisp caramelized crust \$7.95

