

SAVOR... Mobile



Policies and Guidelines

SAVOR... is the exclusive food and beverage provider for the Mobile Convention and Civic Centers, managed by SMG.

No food or beverage of any kind will be permitted to be brought into the facilities by the patron or any of the patron's guests or invitees without Savor Management approval. Food items may not be taken off the premises; however, excess prepared food is donated under regulated conditions to agencies feeding the underprivileged.

We offer a complete selection of beverages to compliment your function. The Alabama Alcohol & Beverage Control Board regulates alcoholic beverage sales and service. As the licensee we are responsible for the administration of these regulations. Alcoholic beverages may not be brought onto the premises from outside sources. We reserve the right to refuse alcohol service to intoxicated or underage persons. Alcoholic beverages may not be removed from the premises, for the Comfort and Safety of our guest.

A **22%** administrative fee will be applied to all food and beverage sales (including alcohol). A **10%** sales tax will be added to all food, beverages, labor, rental, and administrative fees. The administrative fee is taxable under the Alabama State law. Guaranteed prices will be confirmed with a signed contract and specified deposit.

Catering personnel are scheduled as follows: breakfast and lunch shifts 4 hours, dinner shifts 4 hours.

Shifts include set-up, service and breakdown. Any events requiring additional times for service will incur an overtime charge of \$25.00 per hour per waiter.

A signed Catering Contract must be returned **2** weeks prior to your event. Prices and menu items are subject to change.

The signed contract with its stated terms and addendum (if applicable) constitutes the entire agreement between the client and Catering by SAVOR. Any on-site additions to these contracted arrangements will be accommodated upon receipt of a signed revised order and payment for the additional items requested.

A deposit of **50%** of estimated charges is due along with the signed contract; the remaining **50%** is due three (**3**) working days prior to your function to guarantee services. Any increases (above 5%) are due and payable prior at start of services.

Any on-site adjustments, additions or replenishments of the contracted catering services will be payable immediately.

The Catering Department does not extend direct billing. As such, a guarantee payment is required for all functions.

You may finalize your account by Company Check, Cashier's Check, American Express, Visa, MasterCard, or Cash.

The Catering Department will process/pre-approve your credit card for any estimated balances due three (3) business days prior to your function date.

The guaranteed number of attendance is required **72** hours or **3** business days prior to the date and time of the function (a business day is defined as Monday-Friday by 12 noon). If the guarantee is not received as stated, the number specified on the contract will be your guarantee. The guarantee is not subject to reduction after the **72** hours deadline.

Increases in the attendance given after the final guarantee deadline may be subject to additional charges. The catering department will not be responsible or liable for serving these additional guests, but will do so based on availability of product. The Catering Department will prepare food product for seated functions 5% over the final guarantee to a maximum of 30 guests.

Food Tastings are done for plated meals only. New customers can receive a tasting for two people complimentary, based on schedule availability. Additional people at the tastings will have a discounted plate fee based on menu choices, plus there

will be an \$80 plus tax and administrative fees. Returning customers can request a tasting. There will be a discounted plate fee per person based on menu choices plus an \$80 plus tax and administrative fees.

Standard Linen is provided with Plated and Buffet Breakfast, Lunch, and Dinners.

INDEX

Breakfast Selections Pages 1-3

Beverages Page 4

Lunch Selections Pages 5-9

Afternoon Breaks and Snack Selections Page 10

Reception Selections Pages 11-17

Dinner Selections Pages 18-21

Morning Continentals

Captains Continental – Assorted Pastries, Muffins, Bagels, Breakfast Breads

Regular and Decaf Coffee, Herbal Teas, Assorted Fruit Juices

\$13++ per person

Bayside Continental – Sliced Fresh Fruit, Assorted Pastries, Muffins, Bagels, Breakfast Breads

Regular and Decaf Coffee, Herbal Teas, Assorted Fruit Juices

\$14++ per person

Causeway Continental – Sliced Fresh Fruit, Low-Fat Yogurt with Seasonal Berries,
Bagels with Cream Cheese, Regular and Decaf Coffee, Herbal Teas, Assorted Fruit Juices

\$15++ per person

Southern Continental – Fresh Fruit, Assorted Pastries, Variety of Muffins,
Warm Sausage Buttermilk Biscuits, Regular and Decaf Coffee, Herbal Teas, Assorted Fruit Juices

\$16++ per person

Based on a One Hour Service Period

Page 1

Mobile Convention Plated Breakfasts

Mobile Bay – \$18++ per person

Biscuits, Choice of Assorted Muffins and Danish or Fresh Fruit with Yogurt

Scrambled Eggs, Choice of Bacon, Ham or Sausage Links, Breakfast Potatoes or Cheese Grits

Regular and Decaf Coffee, Herbal Teas, Orange Juice

Five Rivers – \$18++ per person

Biscuits, Choice of Assorted Muffins and Danish Or Fresh Fruit with Yogurt

French Toast with Powdered Sugar and Maple Syrup With Choice of Ham, Bacon or Sausage

Regular and Decaf Coffee, Herbal Teas, Orange Juice

Working River – \$19++ per person

Biscuits, Choice of Assorted Muffins and Danish or Fresh Fruit with Yogurt

Choice of Quiche: Bacon, Onion, and Jarlsberg Cheese OR Roasted Vegetable and Feta Cheese

Served with Au-Gratin Potatoes

Regular and Decaf Coffee, Herbal Teas, Orange Juice

Battleship Breakfast Buffets

OK Mate – \$19++ per person

Scrambled Eggs, Bacon, Link Sausage, Cheddar Cheese Grits, Assorted Muffins, and Regular and Decaf Coffee, Herbal Tea, Assorted Fruit Juices,

Captains Way – \$23++ per person

Scrambled Eggs, Bacon, Link Sausage, Sliced Ham, Cheddar Cheese Grits, Breakfast Potatoes, Pancakes, Biscuits, and Regular and Decaf Coffee, Herbal Tea, Assorted Fruit Juices,

River Raft Omelet Station - \$7++ per person

Your Choice of: Mushrooms, Bell Peppers, Onion, Ham, Tomatoes, Mozzarella, Cheddar Cheese

Made to Order - Attendant to Serve

Attendant Fee - \$60++

Page 2

Bayside Breakfast Items

Assorted Muffins

\$28++ per dozen

**Assortment of Danish, Muffins,
Breads, and Bagels**

\$29++ per dozen

Assorted Danish

\$28++ per dozen

Assorted Scones

\$32++ per dozen

Bagels and Cream Cheese

\$28++ per dozen

Butter Croissants with Honey Butter

And Preserves

\$32++ per dozen

Sliced Breakfast Breads

\$29++ per dozen

Whole Fresh Fruit

\$2++ per piece

Fruit Tray

\$5++ per person

Assorted Low Fat Yogurts

\$29++ per dozen

Breakfast Biscuits

With Ham or Sausage

\$29++ per dozen

Page 3

Beverages

Freshly Brewed Coffee and Decaf

\$32++ per gallon

Herbal Tea

\$2++ each

Hot Chocolate

\$2++ each

Assorted Juices

\$3++ each

\$32++ per gallon

Fruit Punch

\$32++ per gallon

Lemonade

\$32++ per gallon

Unsweetened Tea

\$32++ per gallon

Sweet Tea

\$34++ per gallon

12 Ounce Soft Drinks

\$3++ each

Water Dispensers

12 Ounce Bottled Water

\$3++ each

\$8++ each

Five Gallon Water Towers

\$40++ each

Refills \$16++ each

Page 4

Plated Salads and Sandwiches

All Plated Salads and Sandwiches Include: Sweet or Unsweetened Tea, Water with Lemon, Regular and Decaf Coffee, Yeast Rolls or Assorted Bread Basket, and Choice of Dessert. Substitute Chicken with Grilled Shrimp, Fish or Flank Steak for Additional \$2 Per Salad. Sandwiches come with either Pasta or Potato Salad. Sandwiches can be served Box Lunch Style with Cookie, Pasta Salad, Chips, and Soda or Water.

Sand Island Salad - \$19++ per person

Mixed Baby Greens, Mediterranean Chicken, Hearts of Palm, Roma Tomatoes, Artichoke Hearts, Black Olives and Feta Cheese. Served with Creamy Lemon Yogurt Dressing.

Middle Bay Salad - \$19++ per person

Organic Spring Mix, Roasted Chicken, Heirloom Tomatoes, Avocado, Buffalo Mozzarella, and Red Onion. Served with Warm Bacon Vinaigrette.

Creole Queen Salad - \$19++ per person

Romaine Spears, Grilled Chicken Breast, Roma Tomatoes, Parmesan Cheese, Garlic Crostinis. Served with House Caesar and Balsamic Vinaigrette Dressings.

Jubilee Salad - \$19++ per person

Mixed Greens, Sliced Pecan-Encrusted Chicken, Candied Pecans, Dried Cranberries, Sliced Mango, Blue Cheese Crumbles. Served with Raspberry Vinaigrette.

Chicken Wrap - \$18++ per person

Grilled Chicken, Feta Cheese, Hummus, Sliced Tomatoes, Lettuce, Spinach Wrap

Turkey and Bacon Wrap - \$18++ per person

Smoked Turkey, Bacon, Herb Cream Cheese, Lettuce, Tomato, Herb Wrap

Italian Grinder - \$18++ per person

Capacolla, Pepperoni, Salami, Provolone, Black Olives, Lettuce, Ciabatta Roll

Chicken Salad Croissant - \$18++ per person

Grilled Chicken Salad with Mayo, Onion, and Celery, Lettuce, Tomato, Croissant

Veggie Wrap - \$18++ per person

Tomatoes, Avocado, Lettuce, Sprouts, Sun Dried Tomato Spread, Herb Wrap

Page 5

Port City Plated Lunches - 25 People Minimum

All Plated Lunches Include: Sweet or Unsweetened Tea, Water with Lemon, Regular and Decaf Coffee, Yeast Rolls or Assorted Dinner Rolls and Butter, Choice of House or Caesar Salad and Two Dressings, and Dessert (see below). Upgraded Salads and Desserts are \$2++ additional cost each. Hot Tea is available upon request. All Entrée Sides are interchangeable. Standard Linen and China are included.

Choice of Salad

Caesar Salad with Romaine Lettuce, Tomatoes, Croutons, and Parmesan Cheese

House Salad with Mixed Greens, Grape Tomatoes, Cucumbers, and Croutons

Dressings: Italian, Balsamic Vinaigrette, Fat Free Raspberry Vinaigrette, Feta Vinaigrette, Citrus Vinaigrette, Ranch, Blue Cheese, Parmesan Peppercorn, Caesar, Thousand Island

Grouper Perdido - \$25++ per person

Award Winning Shrimp and Crab Stuffed Grouper, Rice Pilaf, and Roasted Asparagus

Sea Baked Tilapia - \$23++ per person

Tilapia Filet, White Wine Lemon Butter, Sea Salt and Pepper, Boiled Potatoes, and Green Beans

Coast Line Chicken Primavera - \$21++ per person

Sliced Grilled Chicken Breast, Penne Pasta, and Seasonal Vegetables in a Creamy White Wine Parmesan Buerre Blanc

Tri Tip Steak - \$25++ per person

Marinated and Slow Roasted Tri Tip Sirloin, Portobello Bordelaise, Garlic Mashed Potatoes, and Seasoned Vegetables

Page 6

Roasted Pork Tenderloin - \$21++ per person

Roasted and Sliced Pork Tenderloin, Cranberry Demi Glaze, Rice Pilaf, Julienne Vegetables

Monterey Chicken - \$21++ per person

Paneed Chicken Breast Topped with Diced Tomatoes, Cheddar Jack Cheese and Green Onions, Spanish Rice, and Fiesta Corn

Chicken Parmesan - \$21++ per person

Golden Brown Chicken Breast with Parmesan Cheese and Herbs, Penne Pasta Marinara, Ratatouille, Garlic Bread

Chicken Marsala - \$21++ per person

Panko Encrusted Chicken Breast, Brown Butter Demi Glaze, Mushrooms, Marsala Wine, Mashed Potatoes, Carrots and Broccoli

Chicken Florentine - \$21++ per person

Baked Chicken Stuffed with Creamy Parmesan Spinach, Roasted Potatoes, and Green Beans
Substitute Grouper for Additional \$3++

Flank Steak - \$25++ per person

USDA Grilled and Sliced Flank Steak, Creamy Balsamic Ginger Sauce, Garlic Mashed Potatoes, and Vegetable Medley

Choice of Dessert

Chocolate Layer Cake, Yellow Cake with Chocolate Frosting, Strawberry Shortcake, Apple Pie, NY Style Cheesecake, Carrot Cake, or Cookies and Brownies

Ask Your Catering Sales Manager about our Dessert and Salad specials.

Page 7

Savor the South Lunch Buffets - 25 People Minimum

All Buffet Lunches Include: Sweet or Unsweetened Tea, Water with Lemon, Regular and Decaf Coffee, Standard Linen and China. Add \$2++ per person for a signature soup. Upgraded Salads and Desserts are \$2++ additional cost. Ask your Catering Salesperson for selections.

Blakely - \$24++ per person

Mixed Greens Salad, Creamy Cole Slaw, Potato Salad, BBQ Chicken Breast, Pulled Pork, Macaroni and Cheese, Green Beans, Assorted Rolls, Fresh Peach Cobbler

Fort Gaines - \$26++ per person

Caesar Salad, Lasagna Bolognese, Chicken Marsala, Italian Style Vegetables, Garlic and Focaccia Bread, Lemon Bars and Tiramisu

Fort Conde - \$26++ per person

Green Salad, Black Bean Soup, Tri Colored Chips and Salsa, Chicken Fajitas, Seasoned Beef, Soft Flour Tortillas, Hard Taco Shells, Spanish Rice, Fiesta Corn, Cheddar Cheese, Sour Cream, Guacamole, Shredded Lettuce, Diced Tomatoes, and Cinnamon Crisps

Fort Morgan - \$26++ per person

Chicken Creole, Fried Catfish, Red Beans and Rice, Red Beans with Sausage, Okra and Tomatoes, Hushpuppies, Corn Bread, Bread Pudding

Delta Deli Buffet - \$21++ per person

Sliced Roast Beef, Turkey, Ham, Tomatoes, Onions, Leaf Lettuce, Pickle Spears, Penne Pasta Salad, Swiss and Cheddar Cheese, Variety of Breads, Cookies and Brownies

Page 8

Traditional South Alabama Create Your Own Buffet

25 People Minimum

\$21++ per person - Select One Item from Each Category

Additional Items are \$2++ per person

Additional Meats are \$3++ per person

Add Soup or Gumbo for \$3++ per person

Salads

Mixed Greens Salad with Dressing, Caesar Salad, Dill Cucumber and Tomatoes, Cole Slaw, Pasta Salad, Potato Salad, Melon Salad

Meats

Fried Chicken, Baked Lemon Herb Chicken, Grilled BBQ Chicken, Fried Fish, Baked Fish, Meatloaf, Country Fried Steak, Pulled Pork BBQ, Sliced Pork Tenderloin

Vegetables

Carrots, Green Peas, Corn, Green Beans, Greens, Vegetable Medley, Succotash, Ratatouille

Sides

Mashed Potatoes, Macaroni and Cheese, Rice Pilaf, Cheddar Cheese Grits, Baked Beans, Roasted Sweet Potatoes, Oven Roasted Potatoes, French Fries, Red Beans and Rice, Jambalaya

Desserts

Banana Pudding, Peach Cobbler, Apple Cobbler, Yellow Cake with Chocolate Frosting, Chocolate Cake, Cheesecake, Carrot Cake, Cookies and Brownies

Breads

Dinner Rolls, Yeast Rolls, Biscuits, Corn Bread, Hushpuppies, Garlic Bread

Page 9

Afternoon Delights

Rainbow Stretch - \$11++ per person

Regular and Decaf Coffee, Herbal Teas, Assorted Soft Drinks, Bottled Water, Assorted Jumbo Cookies, Brownies and Blondies

Stealth Wealth - \$11++ per person

Assorted Soft Drinks, Bottled Water, Sliced Fresh Fruit, Low Fat Yogurt, Assorted Granola Bars, Trail Mix

Southern Style - \$13++ per person

Regular and Decaf Coffee, Herbal Teas, Sweet and Unsweetened Iced Tea, Southern Pecan Pie, and Bread Pudding

Based on a One Hour Service Period

Snacks

Honey Roasted Peanuts \$16++ per pound	Potato Chips and Dip \$16++ per pound	Assorted Candy Bars \$26++ per dozen
Deluxe Mixed Nuts \$21++ per pound	Gourmet Trail Mix \$22++ per pound	Granola Bars \$18++ per dozen
Chef's House Mix \$19++ per pound	Freshly Baked Cookies \$28++ per dozen	Hot Jumbo Pretzels \$29++ per dozen
Goldfish Crackers \$12++ per pound	Brownies and Blondies \$30++ per dozen	Whole Fresh Fruit \$25++ per dozen
Miniature Pretzels \$10++ per pound		Ice Cream Treats \$36++ per dozen

Reception Displays

Baked Brie En Croute - \$210++

With Cranberry Apricot Compote, Candied Pecans, Strawberries, Grapes, Baguettes, Crackers
Serves 60 People

Fresh Fruit Display - \$475++

Seasonal Fresh Fruit and Berries with Yogurt and Chocolate Sauce
Serves 100 People

Fresh Vegetable Display - \$450++

Baby Carrots, Broccoli, Cauliflower, Yellow Squash, Zucchini, Red Bell Pepper, Grape Tomatoes,
Served with Roasted Red Pepper and Ranch Dip
Serves 100 People

International and Domestic Cheese Display - \$475++

Swiss, Aged Cheddar, Smoked Gouda, Dill Havarti, Pepperjack, Crackers and Crostinis
Serves 100 People

Marinated, Grilled, and Roasted Vegetables - \$475++

Seasonal Vegetables with Pesto Vinaigrette and Sun Dried Tomato Aioli
Serves 100 People

Antipasta Platter - \$550++

Cured Salami, Capicola Ham, Pepperoni, Provolone, Roasted Peppers, Olives, Artichoke Hearts,
Rustic Rolls with Dijon Mustard and Aioli
Serves 100 People

Side of Smoked Salmon - \$160++

With Capers, Cream Cheese, Diced Red Onion, Lemon, and Bagel Chips
Serves 30 People

Page 11

Hors D'oeuvres

\$2++ per piece

Iced Jumbo Shrimp

\$3.75++ per piece

Shrimp Salad Tea Sandwich

\$2.50++ per piece

Ham and Cream Cheese Tea Sandwich

\$2++ per piece

Grilled Vegetable Tea Sandwich

\$2++ per piece

Chicken Pecan Tea Sandwich

Peppered Shrimp on Cucumber

\$2.75++ per piece

Beef Tenderloin Crostini

\$3.75++ per piece

Goat Cheese and Fruit Bruschetta

\$2.75++ per piece

Tomato Mozzarella Bruschetta

\$2.75++ per piece

Smoked Duck Tart

\$2.25++ per piece

Cajun Meat Pies

\$2.25 per piece

Mini Crawfish Pies

\$2.75++ per piece

Seared Tuna Crostini

\$3.75++ per piece

Page 12

Smoked Salmon Pinwheel

\$2.75++ per piece

Strawberry Brie Balsamic Crostini

\$2.25++ per piece

Hummus on Pita Chip with Red Pepper

\$2.25++ per piece

Roasted Vegetable Tart

\$2.25++ per piece

Shrimp and Crab Spread Tart

\$2.25++ per piece

Phyllo Wrapped Asparagus

\$3.50++ per piece

Mini Crab Cake

\$3.50++ per piece

Creole Meatballs

\$1.75++ per piece

Chicken Tenders

\$2.25++ per piece

Pork Egg Rolls

\$1.75++ per piece

Chicken Drumettes

\$2++ per piece

\$2.25++ per piece

Mini Beef Wellington

\$3.75++ per piece

Spinach Artichoke Rangoon

\$2.25++ per piece

Fried Oysters

Market Price - by the Gallon

Mushroom Goat Cheese Rangoon

\$2.25++ per piece

Mini Sliders with Cheddar and Onions

\$2.75++ per piece

Crab Rangoon

\$2.75++ per piece

Fried Mac and Cheese Wedge

\$1.75++ per piece

Crabmeat Stuffed Mushroom

\$2.75++ per piece

Pigs in a Blanket

\$2.25++ per piece

Chicken Cordon Blue Minis

\$2.25++ per piece

Coconut Shrimp

\$3.75++ per piece

Bacon Wrapped Dates

\$2.25++ per piece

Caribbean Chicken Skewer

\$3.75++ per piece

Vegetable Spring Rolls

A la Carte Reception Food

Minimum 2 Each

Fried Green Beans

\$90++ per gallon

\$17++ per pound

Seafood Gumbo

Fried Green Tomatoes

\$90++ per gallon

\$19++ per pound

Chicken and Sausage Gumbo

Fried Pickles

\$90++ per gallon

\$17++ per pound

Mediterranean Pasta Salad

Smoked Tuna Dip

\$65++ per gallon

\$37++ per quart

Chicken Marsala Pasta

Hot Shrimp Dip

\$80++ per gallon

\$65++ per gallon

Chicken Primavera Pasta

Spinach and Artichoke Dip

\$80++ per gallon

\$42++ per gallon

Shrimp and Grits

Salsa and Pico De Gallo

\$95++ per gallon

\$37++ per gallon

Chicken and Sausage Jambalaya

Hummus Dip

\$95+ per gallon

\$42++ per gallon

She-Crab Soup

Carving Stations

\$80++ Carving Attendant Fee for a Two Hour Service, \$40++ for each Additional Hour.

Roast Steamship of Beef Carving Station - \$950++

Thinly Sliced Roast Beef served with Rustic Rolls, Horseradish, Stone Ground Mustard, and Rosemary Aioli

Serves 150-175 People

New York Strip Loin Carving Station - \$525++

Sliced NY Strip Steak served with Rustic Rolls, Horseradish, Stone Ground Mustard, and Rosemary Aioli

Serves 60 People

Beef Tenderloin Carving Station - \$375++

Thinly Sliced Beef Tenderloin served with Rustic Rolls, Horseradish, Stone Ground Mustard, and Rosemary Aioli

Serves 30 People

Roast Top Round of Beef Carving Station - \$475++

Thinly Sliced Roast Beef served with Rustic Rolls, Horseradish, Stone Ground Mustard, and Rosemary Aioli

Serves 100 People

Fried Turkey Carving Station - \$275++

Thinly Sliced Turkey served with Rustic Rolls, Cranberry- Orange Relish, and Honey Dijon Sauce

Serves 50 People

Maple Glazed Ham Carving Station - \$275++

Thinly Sliced Ham served with Rustic Rolls, Honey Dijon Sauce, Stone Ground Mustard, and Aioli

Serves 50 People

50 People Minimum

\$80++ Attendant Fee for a Two Hour Service, \$40++ for each Additional Hour.

Quesadilla Station - \$8++ per person

Made to Order Quesadillas with Smoked Chicken, Monterey Jack Cheese, Goat Cheese, Sundried Tomatoes, Pico De Gallo, Fresh Basil, Fresh Cilantro, Sour Cream

Add Sauteed Crab or Shrimp - \$3++ per person

Mashed Potato Martini Bar - \$6++ per person

Golden Mashed Potatoes with Cheddar Cheese, Parmesan Cheese, Green Onions, Sour Cream, Bacon, and Butter Toppings Served in Martini Glasses. Mashed Sweet Potatoes also available.

Pasta Place Station - \$8++ per person

Two Varieties of Pasta Made to Order. Smoke Chicken Cavatappi with Mushrooms and Marsala Sauce, and Penne Pomodoro with Tomatoes, Parmesan, Garlic, Olive Oil, and Fresh Basil

Mexican Fiesta Bar - \$11++ per person

Seasoned Ground Beef, Black Beans, Monterey Jack Cheese, Lettuce, Tomatoes, Jalapenos, Pico de Gallo and Sour Cream served with Tortilla Chips

Southern Flair - \$9++ per person

Shrimp and Grits with Green Onion Garnish and Chicken and Sausage Jambalaya

New Orleans Style BBQ Shrimp - \$9++ per person

Sauteed Shrimp with a Delicious Sauce made from Butter, Worcestershire, Beer, Garlic, Lemon, Cayenne and Thyme. Served with Toasted French Bread or Grit Cake

Popcorn Station - \$3++ per person

Freshly Popped Popcorn

Dessert Action Stations

50 People Minimum

\$80++ Attendant Fee for a Two Hour Service, \$40++ for each Additional Hour.

Southern Street Station - \$11++ per person

Warm Bread Pudding with Bourbon Caramel Sauce, Banana Pudding, Pound Cake, and Peach Cobbler with Vanilla Ice Cream

Bananas Foster Station - \$9++ per person

Made to Order with Sauteed Bananas in Brown Sugar, Cream, and Flamed Rum Sauce. Served over Vanilla Ice Cream

Ice Cream Float Station - \$6++ per person

Assorted Sodas with Vanilla Ice Cream and Whipped Cream

Ice Cream Sundae Bar - \$7++ per person

Vanilla Ice Cream with Chocolate Sauce, Caramel Sauce, Sliced Bananas, Cherries, Chopped Nuts, Sprinkles, and Whipped Cream

Shortcake Station - \$7++ per person

Freshly Baked Shortcake served with Strawberries, Blueberries, and Whipped Cream

Candy Station - \$5++ per person

Assorted Candies and Chocolates

Port City Plated Dinners - 25 People Minimum

All Plated Dinners Include: Sweet or Unsweetened Tea, Water with Lemon, Regular and Decaf Coffee, Yeast Rolls or Assorted Dinner Rolls and Butter, Choice of Salad and Two Dressings, and Choice of Dessert.

Upgraded Salads and Desserts are \$2++ additional cost. Hot Tea is available upon request.

All Entrée Sides are interchangeable. Standard Linen and China are included.

Duo Plates available – Ask your Salesperson for details.

Choice of Salad

Caesar Salad with Romaine Lettuce, Tomatoes, Croutons, and Parmesan Cheese

House Salad with Mixed Greens, Grape Tomatoes, Cucumbers, and Croutons

Dressings: Italian, Balsamic Vinaigrette, Fat Free Raspberry Vinaigrette, Feta Vinaigrette, Citrus Vinaigrette, Ranch, Blue Cheese, Parmesan Peppercorn, Caesar, Thousand Island

Filet Mignon - \$48++ per person

Hand Cut 7 ounce Beef Tenderloin Filet, served with Portobello Mushroom Sauce, Horseradish Mashed Potatoes, and Vegetable Medley

Filet Oscar - \$52++ per person

Five Ounce Filet of Beef Topped with Jumbo Lump Crab, Asparagus with Citrus Hollandaise, Oven Roasted Potatoes, and Garden Vegetables

Lamb Loin - \$48++ per person

Roasted Lamb Loin with Dijon Mustard, with Wild Mushroom Demi Glaze, Wild Rice Risotto, and Seasonal Vegetables

Grouper Perdido - \$32++ per person

Gulf Grouper Filet with a Baby Shrimp and Crab Stuffing, Lemon Dill Buerre Blanc, Roasted Red Potatoes, and Green Beans

Shrimp Scampi - \$32++ per person

Jumbo Shrimp Sauteed in White Wine Garlic Butter, with Savory Herb Rice and Vegetables

Chicken Florentine - \$27++ per person

Baked Chicken Breast Stuffed with Creamy Spinach Florentine, served with Oven Roasted Potatoes and Vegetable Medley. Substitute Grouper for \$3++.

Apple Cranberry Stuffed Chicken - \$27++ per person

Chicken Breast with an Apple Cranberry Stuffing, served with Rice Pilaf and Asparagus

Lemon Herb Chicken - \$27++ per person

Baked Chicken Breast with a Lemon Herb Buerre Blanc, served with Mashed Potatoes and Green Beans

Chicken Marsala - \$27++ per person

Panko Crusted Chicken Breast with a Brown Butter Demi Glaze, Mushroom and Marsala, served with Oven Roasted Potatoes and Vegetable Medley

Mandarin Chicken - \$27++ per person

Panko Crusted Chicken Breast with Mandarin Ginger Reduction, Fried Rice and Snow Peas

Bruschetta Chicken - \$27++ per person

Chicken Breast Stuffed with Sweet Pepper Bruschetta, and Mozzarella.
Served with Grit Cake and Ratatouille

Vegetarian Delight - \$27++ per person

Grilled Portobello Mushroom, Eggplant, Squash, and Roasted Red Peppers, with Goat Cheese, Tomato Concasse, and Pine Nuts

Eggplant Parmesan - \$27++ per person

Lightly Breaded Eggplant, Plum Tomato Sauce, Mozzarella Cheese, Black Olive Tapenade

Choice of Dessert

Chocolate Layer Cake, Yellow Cake with Chocolate Frosting, Strawberry Shortcake, Apple Pie, NY Style Cheesecake, Carrot Cake, Key Lime Pie, or Peanut Butter Pie

Savor the South Dinner Buffets - 25 People Minimum

All Buffet Dinners Include: Sweet or Unsweetened Tea, Water with Lemon, Regular and Decaf Coffee, Standard Linen and China. Add \$2++ per person for a signature soup.

Ask your Catering Salesperson for selections.

Beltline Buffet - \$50++ per person

Mixed Greens with Dressings, Marinated Grilled Vegetable Display, Sliced Beef Tenderloin with Port Demi Glaze and Black Forest Mushrooms, Chicken Breast with Black Olive Tapenade and Red Bell Pepper Sauce, Penne Pasta Pomodoro, Roasted Potatoes, Fresh Seasonal Vegetables, Dinner Rolls and Butter, Assorted Dessert Display

Surf And Turf - \$40++ per person

Mixed Greens with Dressings, Pasta Salad, Grouper with Italian Bay Shrimp Salsa, Lemon Thyme Chicken Breast, Mashed Potatoes, Rice Pilaf, Seasonal Vegetable Medley, Dinner Rolls and Butter, Assorted Dessert Display

Southern Comfort - \$38++ per person

Seafood Gumbo, Chicken and Sausage Jambalaya, Fried Shrimp, Fried Catfish, Corn on the Cob, Red Potatoes, Green Beans, Hushpuppies, and Bread Pudding with Bourbon Sauce

Italian Favorites - \$34++ per person

Classic Caesar Salad, Penne Pesto Salad, Lasagna Bolognese, Grilled Chicken Marsala, Italian Squash, Green Beans, Garlic and Focaccia Bread, Lemon Squares and Tiramisu

Mexican Fiesta - \$32++ per person

Green Salad, Black Bean Soup, Tri Colored Chips and Salsa, Chicken Fajitas, Seasoned Beef, Soft Flour Tortillas, Hard Taco Shells, Spanish Rice, Fiesta Corn, Cheddar Cheese, Sour Cream, Guacamole, Shredded Lettuce, Diced Tomatoes, and Cinnamon Crisps

South Alabama Create Your Dinner Own Buffet

25 People Minimum

\$27++ per person - Select One Item from Each Category

Additional Items are \$2++ per person

Additional Meats are \$4++ per person

Add Soup or Gumbo for \$3++ per person

Salads

Mixed Greens Salad with Dressing, Caesar Salad, Dill Cucumber and Tomatoes, Cole Slaw, Pasta Salad, Potato Salad, Melon Salad

Meats

Fried Chicken, Baked Lemon Thyme Chicken, Grilled BBQ Chicken, Fried Fish, Baked Fish with Citrus Buerre Blanc, Chicken Marsala, Chicken Florentine, Pulled Pork BBQ, Sliced Pork Loin with Cranberry Demi Glaze, Sliced Flank Steak

Vegetables

Asparagus, Fiesta Corn, Green Beans, Greens, Vegetable Medley, Succotash, Ratatouille, Glazed Carrots

Sides

Mashed Potatoes, Macaroni and Cheese, Rice Pilaf, Cheddar Cheese Grits, Baked Beans, Roasted Sweet Potatoes, Oven Roasted Potatoes, French Fries, Red Beans and Rice, Jambalaya

Desserts

Bread Pudding, Peach Cobbler, Apple Cobbler, Yellow Cake with Chocolate Frosting, Chocolate Cake, Cheesecake, Carrot Cake, Cookies and Brownies

Breads

Dinner Rolls, Yeast Rolls, Biscuits, Corn Bread, Hushpuppies, Garlic Bread

Page 21

Bars and Alcohol

\$75++ Bar Set Up Fee

\$100++ Bartender Fee for a Four Hour Service,

Hosted Bar

\$11++ for the first hour, \$6++ per each additional hour

Includes House Liquors, Domestic and Import Beer, House Wines, Sodas, Mixers, and Water

Premium Hosted Bar

\$13++ for the first hour, \$7++ per each additional hour

Includes Premium Liquors, Domestic and Import Beer, House Wines, Sodas, Mixers, and Water

Cash Bar

Each drink is sold individually to your attendees.

Includes Premium and House Liquors, Domestic and Import Beer, House Wines, Sodas, Mixers, and Water

A La Carte Drink Prices

Beer - \$6++ Hosted, \$6 Cash Bar

Liquors - \$7++ Hosted, \$7 Cash Bar

House Wine - \$5++ Glass Hosted, \$5 Cash Bar

House Wine - \$20++ Bottled Hosted, \$20 Cash Bar

Specialty Wine – Contact your Salesperson

Domestic Kegs - \$425++ Hosted

Domestic Half Kegs - \$225++ Hosted

\$5++ Wine Corkage Fee – Must be Approved by Salesperson