

CATERING MENU

Thank you so much for considering us for your upcoming special event. 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.

With 2 award-winning restaurants to draw from, our catering menu has been carefully crafted by a team of experienced chefs to provide you with a broad range of selections from simple to sublime.

In addition to offering complete catering services at a location of your choosing, we can also provide the venue should you need it — at Palafox House.

House is a wonderful example of early 20th-century architecture. Palafox House is available as a rental venue for all types of events; rehearsal dinners, corporate gatherings, bridal luncheons, holiday parties, birthday celebrations — the list is endless. Palafox House can accommodate groups of 100 plus for a sit-down affair and 200 plus for a cocktail-style event.



For more information, call Melissa Bailey or Sarah Randle at (850) 433-9450.

À LA CARTE HORS D'OEUVRE SELECTIONS

—\$3 per person per item—

- · Spring Rolls · Crispy vegetable spring rolls with sweet chili garlic sauce, 2 each
- · Goat Cheese and Fig Crostini · Crostini with Alabama goat cheese and topped with fig preserves, 2 each
- · Crispy Southern Potato Cakes · Topped with chive sour cream, 2 each
 - · Bacon and Grits Fritters · 2 each

- · Tomato and Feta Crostini · Crostini with roasted Roma tomatoes, crumbled feta, and basil pesto, 2 each
- Applewood-Smoked

 · Bacon-Wrapped Asparagus · 2 each
- Roasted Bell Pepper with

 Fresh Mozzarella and Crostini •

 Crostini with roasted red bell peppers

 and fresh mozzarella, 2 each
- · Smoked Salmon Mousse · In a cucumber roundel, 2 each

—\$4 per person per item—

- · Volcano Shrimp Skewers · Ginger-fried skewered shrimp tossed is a spicy volcano sauce, 2 each
- · Soul Rolls ·

Crispy spring rolls filled with chicken and collard greens served with peach chutney, wasabi cream, and brown Creole mustard, 2 each

· Ginger Chicken · Ginger-fried chicken bites with a sweet and sour sauce, 2 each

· Pork Pot Stickers ·

A blend of pork, scallions, roasted garlic, and ginger wrapped in a wonton wrapper, 2 each

- · Mac and Cheese Truffle Bites · A blend of creamy cheeses and elbow macaroni, lightly floured and fried crisp, 2 each
- · Chorizo Empanadas · Authentic Spanish pastry filled with chorizo sausage, sautéed onions, and red peppers, 2 each

\$4 items continued next page...

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À LA CARTE HORS D'OEUVRE SELECTIONS

—\$4 per person per item...continued—

- · Pancetta Crisps · with Goat Cheese and Pear, 2 each
- · Assorted Tea Sandwiches · Tarragon Almond Chicken Salad, Albacore Tuna Salad, Pimento Cheese, 2 each
 - · Caprese Skewer · Mozzarella, tomato, and basil, 2 each
- · Open-Faced Brie and Ham Sandwich Bites · 2 each
- · Arugula and Dijon Wrapped in Roast Beef · 2 each

- · Petite Skewers of
- · Andouille Sausage and Peppers · Served with chili aïoli. 2 each
- · Sweet Southern BBQ Chicken Skewers · 2 each
 - · Soup Shooters · (Choose one)

Tomato Bisque with Asiago toast points, 2 each
Corn Chowder with bacon crisps, 2 each
Cream of Artichoke and Brie with
a Parmesan crouton, 2 each

—\$5 per person per item—

- · West Indies Crab Salad · With toasted peanuts on Asiago toast points, 2 each
 - · Chicken Skewers · Grilled chicken with a Thai peanut sauce, 2 each
 - · Louisiana Cracker-Fried Oysters · Louisiana cracker-fried oysters served with rémoulade sauce, 3 each

- · Crispy Honey-Glazed Chicken · On homemade mini biscuits, 2 each
- · Cilantro-Lime Butterflied Shrimp · On petite forks, 2 each
 - · Blackened Butterflied Shrimp · On petite forks, 2 each

· St. Augustine Rolls ·

Spring rolls stuffed with a spicy sauté of alligator-tail meat, applewood-smoked bacon, sweet peppers, and fontina cheese; fried, and served with datil pepper and bourbon-honey-mustard sauces, 3 each

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À LA CARTE HORS D'OEUVRE SELECTIONS

—\$6 per person per item—

· Shrimp Cocktail · Classic shrimp cocktail served with homemade cocktail sauce, 4 shrimp each

· Asian Beef Satays · 2 each

Creamy Fire-Roasted

· Shrimp Salad Sliders

With red pepper aïoli, 2 each

Lime- and Chili-Marinated
• Strips of New York Steak •
On skewers, 2 each

Island Shrimp and
· Grilled Pineapple Skewers ·
Served with sweet chili and coconut sauce, 2 each

· Sliced Pork Tenderloin · On a cheddar biscuit with tomato jam, 2 each

· Sautéed Claws ·

Crab claws sautéed in white wine, butter, and garlic; served with fresh French dipping bread, 2 ounces each

—\$7 per person per item—

· Sliced Beef Tenderloin · With horseradish cream sauce, 3 ounces each

· Grouper Bite · Louisiana cracker-fried grouper bite served with a smoked-corn tarter sauce, 4 each · Crab Cakes ·

Jumbo lump crab cake with bourbon Creole mustard, pecan meunière sauce, and sweet potato hay, 2 each

- · Bacon-Wrapped Scallops · 2 each
- · Smoked Duck with Blue Cheese Mousse · Smoked duck served in a mini filo cup, 2 each

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CHEF'S STATIONS

50.00 chef fee per chef-attended station

· Grits à Ya Ya Station ·

Toppings include shrimp, bacon, red onions, green onions, shredded cheeses, and mushrooms ~ 8.5 per person

· Chicken and Shrimp Stir-Fry Station ·

With Asian vegetables and fried rice; served in modern Chinese to-go boxes ~ 9.5 per person

· Pasta Station ·

A variety of pastas with pesto, garden marinara, Parmesan Alfredo, fresh spinach, tomatoes, artichoke hearts, Parmesan, kalamata olives, feta, and toasted pine nuts ~ 8 per person

Additional pasta options available and priced separately: puttanesca, sautéed shrimp, handmade meatballs, grilled chicken

· Risotto Station ·

"Milanese" saffron and Parmesan; Mushroom and Asiago; and Butternut squash risotto with mascarpone ~ 7 per person

Additional seafood options available and priced separately: shrimp, crab, scallops, clams, mussels

· Fajita Station ·

Grilled Fish, Margarita Chicken, and Fajita Steak — served with mango salsa, lime crema, salsa verde, pico de gallo, Fish House Hot Sauce, shredded lettuce, Mexican-blended shredded cheese, diced tomatoes, black olives, sour cream, guacamole, fresh limes, and queso fresco served with soft tortillas and house-made tri-colored corn chips ~ 16 per person

· Grill Station ·

Choose 3 — Skewers of beef medallions, chicken, shrimp, pork, or veggies cooked on an indoor brick grill ~ 8 per person

Chef's Stations continued next page...

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CHEF'S STATIONS (Continued)

50.00 chef fee per chef-attended station

· Carving Stations ·

Carving stations are served with an artisanal bread display

4 ounces prime top sirloin beef with garlic and ginger sauce ~ 8 per person
4 ounces hardwood-smoked and maple-glazed ham ~ 5 per person
4 ounces slow-roasted prime rib with au jus and horseradish cream ~ 7 per person
New Zealand lamb lollipop with feta cream, apricot-spice jam, and fresh mint glaze ~ 12 per person
4 ounces roasted tenderloin of beef with au poivre sauce, Diane sauce, or fresh herb vinaigrette ~ 10 per person

· Baked Oysters Station ·

Assorted baked oysters with homemade cocktail and spiced butter served with Fish House Hot Sauce and crackers. Raw oysters available upon request ~ (Market price)

FREESTANDING STATIONS

· Mashed Potatoes Station ·

Toppings include bacon bits, cheddar cheese, scallions, onions, broccoli, gravy, red peppers, sour cream, and chives ~ 7 per person

· Tater Tot Station ·

Homemade tater tots. Toppings include cheddar cheese, sour cream, scallions, bacon bits, and Texas chili ~ 7 per person

· Bruschetta Station ·

Goat cheese torte, pear chutney, classic tomato-basil, garlic-feta spread, Mediterranean olives and vegetables, pasta crisps, flatbreads, gourmet crackers ~ 8 per person

Freestanding Stations continued next page...

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FREESTANDING STATIONS (Continued)

· Ceviche Station ·

A "coastal-fresh style" station where our chef prepares delicious local seafood ceviche with the day's fresh catch—presented in Cosmo glasses with corn chips ~ 8.5 per person

· Sushi Station ·

Assorted sushi presented on chilled granite platters ~ 10 per person

· Low Country Shrimp Boil Station ·

Shrimp, sausage, potatoes, and corn served with homemade coleslaw and fresh bread ~ 14 per person

· Chilled Shellfish Station ·

Fresh snow crab, oysters, clams, shrimp, and blue crab served over crushed ice with fresh lemons and cocktail sauce ~ (Market price)

· Sliders Station ·

Beef cheeseburgers with caramelized onions, grilled Philly cheese steak, pulled barbecue pork, onion rings, and sweet potato fries with seasoned salt and ketchup ~ 8.5 per person

Cajun Station ·

Shrimp étouffée, chicken Creole, red beans and sausage, and seafood gumbo served with grits, white rice, and/or dirty rice ~ 8 per person

· Deep-Dish Sides Station · Choose 3 ~ 4.5 per person

Ma's fresh collard greens — potatoes au gratin — black-eyed peas smoked Gouda cheese grits — roasted new potatoes — coleslaw grilled veggies — asparagus — house whipped potatoes

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DISPLAYS

· Seafood Antipasto Display ·

Marinated seafood and vegetables in extra virgin olive oil and garlic, served chilled. Includes: shrimp, Asian calamari, salad, jumbo lump crabmeat, slipper lobster tails, littleneck clams, artichoke hearts, Roma tomatoes, baby green beans, kalamata olives, and fresh basil. Served with roasted garlic aïoli ~ (Market price)

· Savory Dip Display ·

Sun-dried tomato hummus, smoked whitefish dip, and a spinach and artichoke dip. Served with pita chips, tortilla chips, and flatbreads ~ 7 per person

· Seared Tuna Display ·

Sushi-grade ahi tuna sliced and served with saffron rice drizzled with soy reduction sauce ~ (Market price)

· Antipasto Table Display ·

Presentation of Italian meats and cheeses ~ 8 per person

Soppressata salami, capicola, prosciutto ham, mortadella, Brie, Gorgonzola, Iberico, and fresh-marinated mozzarella cheeses

Variety of fresh herb-marinated nicoise, manzanilla, and kalamata olives

Marinated grilled asparagus relish with garlic confit and roasted sweet peppers

Fresh Italian bread, sea salt crackers, and flatbreads

Zinfandel-mustard and goat cheese hummus dip

- Meat and Cheese Display
 Assorted meats and world cheeses ~ 6.5 person
- · Fruit and Cheese Display · Fresh carved fruit and world cheeses ~ 5.5 per person

Dessert bar menus available upon request

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