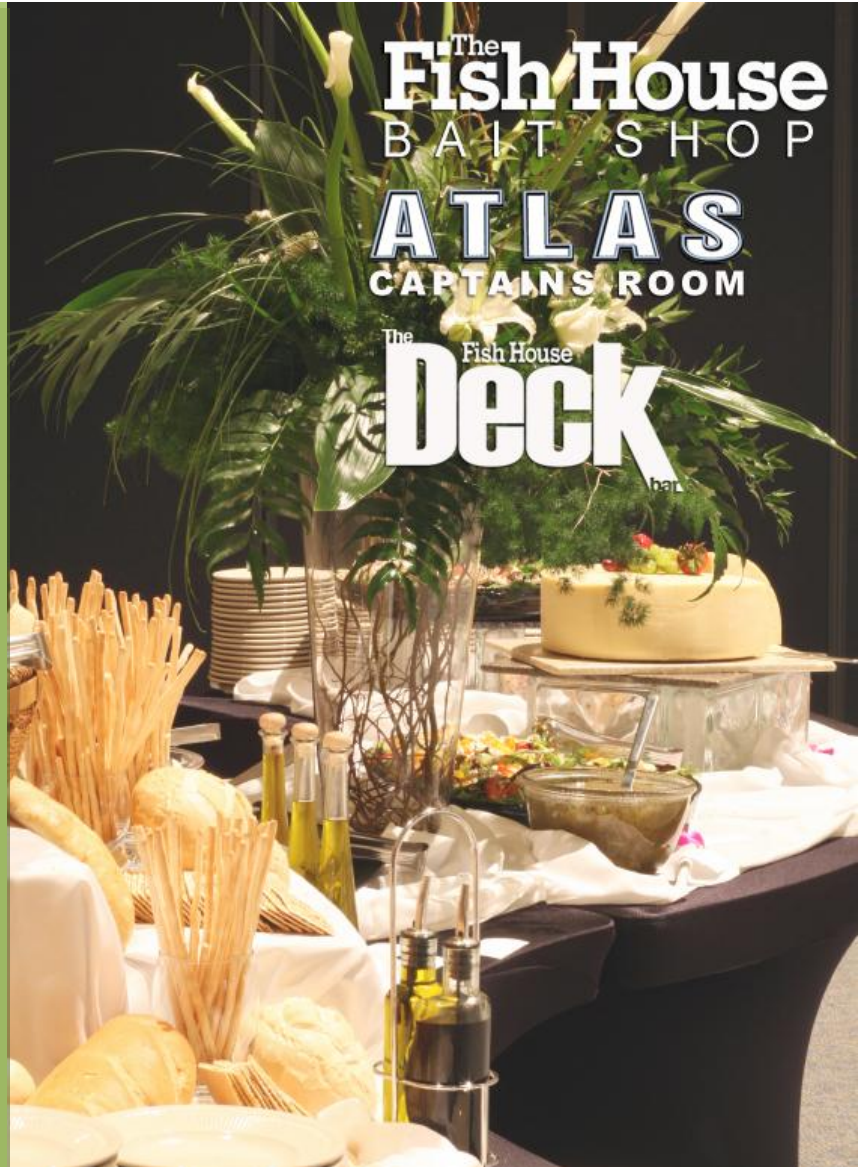


2008

Great Southern Events

SPECIAL EVENTS MENUS



To schedule your next event, call Shelley Yates directly at (850) 748-9001. If you have a question about food or service for your party call Melissa Martin at (850) 982-5769.

Great Southern Restaurant Group
www.GoodGrits.com

Thank you so much for considering us for your upcoming special event. For over a decade, we have provided Northwest Florida with premier, entertaining venues ranging from an intimate dinners to large functions for up to 500 or more guests.

Chef's Menu A

\$30 per person

Salads

Bourbon-Bacon Spinach Salad

Classic Caesar Salad

House Salad with Balsamic Vinaigrette

Entrées

Grits à Ya Ya

Spiced Gulf jumbo shrimp top a sauté of spinach, portobello mushrooms, applewood-smoked bacon, garlic, shallots, and cream over a heaping bed of smoked Gouda cheese grits

Salmon Casino

Atlantic salmon topped with lump crab casino over house mashers and garlic-marinated grilled asparagus. Finished with a Meyer lemon butter sauce.

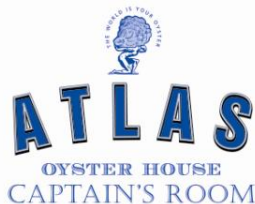
Iberville

Grilled filet mignon and crab cake over house mashers with sautéed spinach, caramelized onions, and bacon. Finished with crawfish jus lié.

Dessert

Trina's specialty house-made desserts

Beverages sold separately. Tax and Gratuity not included.



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Chef's Menu B

\$40 per person

Salads

Bourbon-Bacon Spinach Salad

Classic Caesar Salad

House Salad with Balsamic Vinaigrette

Entrées

Grits à Ya Ya

Spiced Gulf jumbo shrimp top a sauté of spinach, portobello mushrooms, applewood-smoked bacon, garlic, shallots, and cream over a heaping bed of smoked Gouda cheese grits

Salmon Mornay

Bacon-crusting salmon served over a roasted bell pepper and herb risotto—topped with sautéed spinach and crab Mornay sauce.

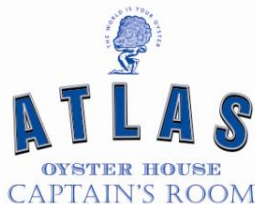
Filet Oscar

Grilled 8-ounce filet served over our house mashers, demi-glace, and topped with a sauté of asparagus, fresh crab, and hollandaise.

Dessert

Trina's specialty house-made desserts

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Chef's Menu C

\$50 per person

Appetizer

Scallops Sanibel

Fresh diver scallops pan-seared, rested in a kiwi butter sauce, and topped with blackberry-orange relish.

Salads

Bourbon-Bacon Spinach Salad

Classic Caesar Salad

House Salad with Balsamic Vinaigrette

Entrées

Filet Arcadia

Hand-cut petite filet mignon topped with crawfish and lump crab—over house mashers and Creole ratatouille with andouille-Dijon cream sauce; accompanied by a fresh Gulf shrimp skewer in a spicy tomato glaze.

Ahi Palladio

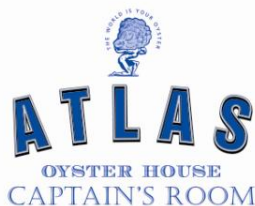
Fresh fennel- and basil-seared ahi tuna over sun-dried tomato and Parmesan risotto, roasted Mediterranean vegetables, and rosemary crostini with grape and goat feta kalamata tapenade. Topped with pesto oil micro greens and lemon butter sauce.

Grouper Savannah

Applewood-smoked bacon-crust fresh Gulf grouper over house buttermilk mashers and creamy corn macque choux with herbed julienne vegetable sauté and napped with a Granny Smith apple butter sauce.

Dessert

Trina's specialty house-made desserts



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Chef's Menu D

\$60 per person

Salads

Bourbon-Bacon Spinach Salad

Classic Caesar Salad

House Salad with Balsamic Vinaigrette

Appetizers

Scallops Sanibel

Fresh diver scallops pan-seared, rested in a kiwi butter sauce, and topped with blackberry-orange relish.

Chimichanga Alvarez

Crawfish, red bean, and pepper-jack chimichanga with tomatillo-chipotle sauce and garnished with a jicama salad.

Entrées

Grouper Palmilla

Cilantro-pesto grilled Gulf grouper topped with avocado pico de gallo over wilted spinach and lobster goat cheese taquitos in a chili salsa verde with piquant pepper coulis and honey-lime crème fraîche.

Jackson's Steak Oscar

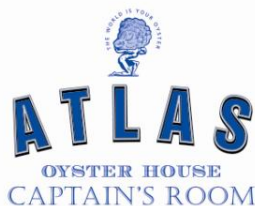
20-ounce bone-in rib eye served over fontina hash and grilled asparagus topped with sautéed crab. Finished with sauce Diane.

Filet and Lobster

8-ounce grilled filet and broiled cold-water lobster tail served over fontina hash and grilled asparagus. Finished with sauce Diane and lemon butter sauce.

Dessert

Trina's specialty house-made desserts



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Chef's Tasting Menu

Let our Chef's help you design a special menu of the most exciting and seasonal dishes we have to offer.

This will be an evening to remember as you and your guests are treated to a procession of small "tastes" (5-12 courses).

We have access to the finest meats, seafood, and farm-fresh produce to make sure that your menu uniquely suits the occasion.

Prices start at \$65 per person.

Call Shelley Yates directly at (850) 748-9001 to set up an appointment.



The
Fish House
BAIT SHOP

The Fish House
Deck
BAIT

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Beverages

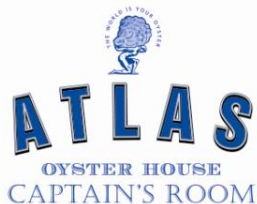
Wine

Let us help you choose wines that pair with your menu. We have an award-winning list to choose from.

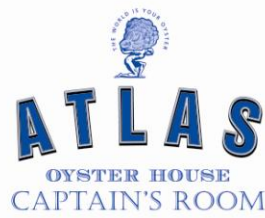
Bar

Cash Bar or Open Bar Available

For a festive occasion, we also have our signature martinis, mimosas, bloody marys, mojitos, fresh mint lemonade, and champagne cocktails available by pre-order or as a display station.



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Specialty Displays

Display Package One

\$20 per person (Minimum 30 people)

Chef's Choice

Based on the fresh selection of seafood and produce that arrives daily, Chef will intermingle some of the following items so that your guests may try a little of everything.

Or choose six of the following

Fried Calamari
Curry-Fried Calamari
Spinach Artichoke Dip
Assorted Bruschettas
Ginger-Fried Chicken Skewers

Sesame Shrimp Skewers
Assorted Sushi Rolls
Fried Blue Crab Claws
Soul Rolls
Volcano Chicken Jets

Display Package Two

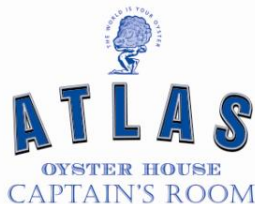
\$25 per person (Minimum 30 people)

Six items from Package "A" above and three from below

Blue Crab Claws Sautéed
Herb-Crusted Sliced Tenderloin
Sliced, Thai Chili-Marinaded
Tenderloin
Pecan-Fried Grouper Bites
Mini Risotto Crab Cakes
Fried Oyster Crostinis

Steamed Jumbo Gulf Shrimp
Cocktail
Roasted Oyster Sampler
~ *Rockefeller, Casino, Imperial,*
Bienville, Arcadia, and Carbonara ~
Alligator Spring Rolls

Pricing is per person and based on a one-hour service period. Longer events and receptions may be priced higher. Please consult us for further details.



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The Fish House
BAIT SHOP

Specialty Displays

Display Package One

\$25 per person (Minimum 20 people)

Chef's Choice

Based on the fresh selection of seafood and produce that arrives daily, Chef will intermingle some of the following items so that your guests may try a little of everything.

Or choose five of the following

- | | |
|------------------------------|-----------------------|
| Asian-Fried Calamari | Assorted Sushi Rolls |
| Assorted Bruschettas | Fried Blue Crab Claws |
| Ginger-Fried Chicken Skewers | Soul Rolls |
| St. Augustine Rolls | Volcano Chicken Jets |
| Sesame Shrimp Skewers | |

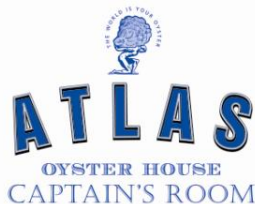
Display Package Two

\$30 per person (Minimum 20 people)

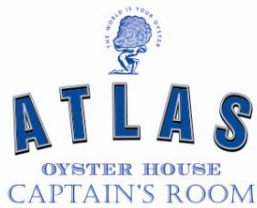
Four items from Package One above and three from below

- | | |
|----------------------------|---|
| Blue Crab Claws Sautéed | Steamed Jumbo Gulf Shrimp Cocktail |
| Mushroom Ragout | Tempura-Fried Crab Cakes |
| With Blue cheese Polenta | Roasted Oyster Sampler |
| Dijon-Encrusted Tenderloin | ~ Rockefeller, Casino, Imperial, Bienville, |
| Pecan-Fried Grouper Bites | Arcadia, and Carbonara ~ |
| Mini Risotto Crab Cakes | Alligator Spring Rolls |
| Fried Oyster Crostini | |

Pricing is per person and based on a two-hour service period. Longer events and receptions may be priced higher. Please consult us for further details.



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