

Alabama Coastal Catering



Contact Info

251-233-7063 & 251-233-6003

Email Address

catering.cosmos@gmail.com & catering.cobalt@gmail.com

BREAKFAST OPTIONS

American Breakfast

\$15 per person

Chilled Juices and Fresh Brewed Coffee
Fresh Cut Seasonal Fruit
Fluffy Scrambled Eggs, Crispy Bacon, Country Sausage Patties, Grits, Hash Brown Casserole,
French Toast with Syrup and Buttermilk Biscuits with Sausage Gravy.

Continental

\$11 per person

Chilled Juices and Fresh Brewed Coffee
Seasonal Fresh Cut Fruit
Variety of Breakfast Breads, Pastries and Muffins with Butters, Jams and Jellies
Mini Bagels with Cream Cheese

Taco Bar Breakfast

\$14 per person

Chilled Juices and Fresh Brewed Coffee
Seasonal Fresh Cut Fruit
Flour Tortillas
Bacon and Sausage (chopped)
Scrambled Eggs
Diced Potatoes and Onions
Cheddar Cheese
Spinach
Fresh Salsa and Hot Sauce

Buffet Add-On Options

Breakfast Croissant/Biscuit with Egg and Cheese

\$4 each

(Add Sausage, Bacon or Ham for **\$1 each**)

Breakfast Wrap with Egg, Cheese and Potato

\$5 each

(Add Sausage, Bacon or Ham for **\$1 each**)

French Toast with syrup

\$3 per person

Assorted Bagels with Cream Cheese, Jams and Jellies

\$25 per dozen

Assorted Breakfast Breads and Pastries with Butter, Jams and Jellies

\$25 per dozen



Breakfast Hollah

\$5 each

Our house-made hollah dough filled with fresh scrambled eggs and cheddar cheese.

(Add bacon or Conecuh sausage for **\$1 each**)

Mini Cinnamon Rolls with Cream Cheese Glaze

\$18 per dozen

Mini Poptarts

\$18 per dozen

Yogurt with Granola

\$3 each

Our house-made blend of oats, bran and flax seed sweetened with honey and brown sugar mixed with golden raisins and dried cranberries.

LUNCH OPTIONS

Boxed Lunches	\$15 per person
Served with: Chips, Fruit Cup, Cookie.	
Choice of one: Club Wrap/Sandwich, Chicken Salad Wrap/Sandwich, Shrimp Salad Wrap/Sandwich Add \$1 per person	
Deli Buffet	\$16 per person
Assorted Sliced Deli Meats (Ham, Turkey, Roast Beef) and Cheese (Swiss, American) with Breads Condiment Relish Tray Potato Salad Pasta Salad Assorted Cookies and Brownies Premium Meats and Cheeses Add \$4 per person	
Backyard Buffet	\$20 per person
Choice of 2 proteins: Oven Baked BBQ Chicken Hamburgers or Hot Dogs with Accompaniments Cole Slaw, Potato Salad and Baked Beans Bread Butter Assorted Cookies	
Beverages	
Bottled Water	\$1 each
Can Soda	\$1.50 each
Coffee	\$2 per person
Tea	\$2 per person

COMPLETE MEAL PACKAGES

All buffet meals are priced per person, sweet tea and unsweet tea are included; Alcohol, 10% tax, and 20% service charge not included.

Cosmos Buffet

\$22 per person

Chicken Roulade with Sage and Leek Cream Sauce
Grilled Gulf Mahi-Mahi with Lemon Beurre Blanc
Roasted Vegetables with Herb Butter
Mixed Green Salad
Mashed Yukon Gold Potatoes
Bread and Butter
Assorted Mini Desserts

Cobalt Buffet

\$22 per person

House Salad
Bread and Butter
Pecan Fried Catfish with Dill Tartar
Zydeco Pasta
Grilled chicken with spicy house made Tasso ham, sweet onions and bell peppers, tossed in Cajun Alfredo.
Sauteed Mixed Vegetables
Mashed Potatoes
Assorted Cookies and Brownies

Southern Fish Fry

\$24 per person

Crispy Fried Gulf Fish, Fried Gulf Shrimp, Cole Slaw, House-made Greens, Hush Puppies, Sweet Potato Fries, Brownies and Cookies. Tartar, Cocktail Sauce and Lemons.

BBQ

\$26 per person

Oven Baked Chicken, Pulled Pork, Conecuh Sausage, Baked Beans, Cole Slaw, Potato Salad, Country Green Beans, Garlic Bread, Mini Assorted Desserts. Assorted BBQ Sauces.

Low Country Boil

\$27 per person

Boiled peel' n eat Gulf Shrimp, Conecuh Sausage, New Potatoes, Corn on the Cob, Onions, House Salad with Dressings, Pasta Salad, Bread and Butter, Mini Assorted Desserts. Cocktail Sauce and Lemons.

Mixed Grill

\$29 per person

Grilled Chicken Breast with a Tasso Cream Sauce, Grilled Gulf Shrimp, Grilled Gulf Mahi Mahi with a Lemon Beurre Blanc, Cucumber and Tomato Salad, Corn Salad, Roasted Mixed Vegetables, Mashed Potatoes, Green Bean Almondine, Bread and Butter, Assorted Desserts.

Cajun Feast

\$31 per person

BBQ Gulf Shrimp and Grits, Blackened Gulf Mahi-Mahi with a Lemon Beurre Blanc, Crab Cakes with Remoulade, Jambalaya Rice, Zydeco Green Beans, House Salad, Corn Salad, Cobalt Greens, Bread and Butter, New Orleans Style Bread Pudding with Whiskey Sauce.

COLD APPETIZERS

Fruit Platter	\$4 per person
Chef's selection of seasonal fruits.	
Cheese Platter	
Domestic	\$4 per person
Cheddar, Pepperjack and Colby jack cheeses. Served with crackers, dried fruit, and nuts. We provide approx. 2oz of cheese and accompaniments per person.	
Artisan	\$6 per person
Four types of cheese from our local cheese farm, Sweet Home Farms. Served with crackers, dried fruit, and nuts. We provide approx. 2oz of cheese and accompaniments per person.	
Deviled Eggs	\$1 each
Traditional Southern favorite.	
Peel 'n Eat Shrimp	Market
Shrimp Cocktail	Market
Cocktail and Lemons	
Luna's Marinated Shrimp	\$1.50 each
Low country style with lemon and spices. Served over crisp greens.	
Marinated Crab Claws (seasonal availability)	Market
Vodka and Bloody Mary Oyster Shooter	\$2.25 each
English Cucumber Bowl	
Stuffed with housemade pimento cheese and roasted red pepper garnish.	
Alternate preparation: Asian "Krab" salad stuffing.	
Grilled Zucchini and Goat Cheese Roulade	\$1.50 each
Thin planks of zucchini grilled and rolled with goat cheese filling with balsamic reduction.	
Caprese Skewers	\$1.50 each
Crostini	
Dill cream cheese with smoked salmon and fresh dill garnish	
Sundried tomato cream cheese with julienne pan roasted Shiitake mushrooms	
Seared beef tenderloin with caramelized onion and goat cheese spread on garlic crouton	
Cold Smoked Scottish Salmon Display	(serves approx. 40) \$150
Traditional accompaniments including boiled egg, capers, shaved red onion, Dijon and crostini.	

DIPS AND SPREADS

Vegetable Crudite with Dip		\$4 per person
Chef's selection of vegetables.		
Cobalt Black-Eyed-Pea Dip (Cobalt Only)	\$25 half gallon (30 people) \$50 gallon (60 people)	
Slow cooked black-eyed peas blended with fresh parsley and chargrilled lemon, served chilled with grilled flatbread.		
Roasted Vegetable Hummus with grilled flatbread		\$50 gallon (60 people)
Spicy House-Made Hummus with grilled flatbread		\$45 gallon (60 people)
Fresh Tomato and Avocado Salsa with tortilla chips		\$55 gallon (60 people)
Cobalt Tuna and Avocado Dip	\$45 half gallon (30 people)	\$90 gallon (60 people)
Served with crispy wontons.		
Smoked Tuna Dip	\$32.50 half gallon (30 people)	\$65 gallon (60 people)
Served with crostini.		
Cobalt Crab and Shrimp Dip	\$37.50 half gallon (30 people)	\$75 gallon (60 people)
Hot and creamy blend of blue crab and tender bay shrimp with roasted sweet red peppers, Parmesan and Swiss cheese. Served with grilled crostinis.		
Crab and Artichoke Dip with pita chips		\$75 gallon (60 people)
Spinach and Artichoke Dip	\$32.50 half gallon (30 people)	\$65 gallon (60 people)
Served with fried flatbread.		
Cheese Dip	\$32.50 half gallon (30 people)	\$65 gallon (60 people)
Made with local Sweet Home Farm cheese. A silky blend of Swiss, parmesan and locally made Elberta cheeses. Topped with feta and roasted tomato relish, served with pita chips.		
Baked Brie En Croute		\$150 (serves approx.35)
Brie cheese baked in a puff pastry crust with pecan caramel sauce. Served with assorted gourmet crackers.		

SAVORY CHEESECAKES

(1 cheesecake = 15/20 guests)

Apple, Bacon & Bleu Cheese with Balsamic Reduction	\$60 each
Southwest Cheesecake with Salsa	\$60 each
Sun-Dried Tomato and Feta with Balsamic	\$60 each
Muffaletta Cheesecake with Olive Relish	\$60 each
Shrimp & Crab Cheesecake with Muniere Sauce	\$75 each
Crab, Bacon, Caramelized Onion, Smoked Gouda with Balsamic Reduction	\$75 each
Beef Tenderloin and Portobello Mushroom with Balsamic Reduction	\$75 each

All Savory Cheesecakes will be served with pita chips.

ASSORTED MINI SANDWICHES

Club, Cuban, Turkey and Havarti, Muffaletta	\$3 each
Chicken Salad Wrap/Slider	\$3 each
Shrimp Wrap/Slider	\$4 each
Crab Cake Slider	\$4 each
Our famous crab cakes on a slider roll with remoulade.	
Cheeseburger Slider	\$4 each
Pork BBQ Slider with slaw on side	\$4 each
Assorted Finger Sandwiches	\$2 each
Cucumber, Pimento Cheese, Herbed Cream Cheese.	

HOT APPETIZERS

Firecracker Shrimp (on site only)	\$5 per person
Lightly dusted bay shrimp fried and tossed in a spicy remoulade sauce.	
Crab Cakes with Remoulade Sauce	\$2.25 each
Smoked Fish Cakes	\$2 each
Topped with Caper and Tomato relish.	
Bacon Wrapped Scallops	\$2.25 each
Flash fried served with cocktail sauce.	
Crab Stuffed Baby Mushrooms	\$3 each
Baked Oysters (Cobalt only/On site only)	Market
Choice of one: Rockefeller, Crab Au Gratin or Garlic Parmesan.	
Puff Pastry Bites	\$2 each
Prosciutto ham, Fontina cheese and Dijon baked in flaky puff pastry.	
Andouille Sausage in Puff Pastry	\$2.25 each
Andouille Stuffed Mushrooms	\$2.25 each
Beef Brochette (Cobalt Only)	\$2.50 each
Beef tenderloin bites marinated in soy, eel and sesame sauce with grilled onion and shiitake mushrooms.	
Meatballs (priced per hotel pan/35-40 meatballs)	\$55
Served in mushroom gravy with crème fraiche.	
Pork Potstickers with sesame soy sauce	\$2 each
Pesto Marinated Chicken Skewers with Garlic Aioli	\$2 each
Fried Chicken Drumettes	\$1 each
Buffalo or Asian style.	
Mini Chicken Roulades	\$3 each
Wrapped in bacon with gruyere and asparagus.	

DESSERTS

Cookies and Brownies	\$1 each
Mini Desserts (key lime, chocolate Grenache, cheesecake)	\$2 each
Chocolate Dipped Strawberries (seasonal)	\$2 each
Bread Pudding with Whiskey Sauce	serves 40-50 ppl \$75 per pan
Special Dessert Cups	\$4 each
Assorted Mini Cakes	\$2 each
Carrot, Almond, Lemon Square, Chocolate Buttercream	
Cobalt Chocolate Dream (Cobalt Only)	\$2.25 each
Creole Cheesecake Bites (Cobalt Only)	\$2.25 each

SOUPS *Cosmos Only

White Gazpacho with Smoked Shrimp	\$55 gallon
Duck and Andouille Gumbo	\$60 gallon
Crawfish and Corn Chowder	\$60 gallon
Shrimp Bisque	\$60 gallon
Crab Bisque	\$60 gallon
Oyster and Artichoke Soup	\$65 gallon
*Topped with crab meat	

SALADS

House Salad	\$4 per person
A blend of crisp romaine & spring greens with tomato, red sweet onions & peppadews, with your choice of dressing.	
Caesar Salad	\$5 per person
Romaine, house-made traditional dressing, croutons & shaved Parmesan.	
Arugula, Goat Cheese and Roasted Walnut with Raspberry Vinaigrette	\$5 per person
Sesame Seared Tuna Salad	\$13 per person
Greens tossed in ginger soy vinaigrette mixed with dried cranberries and toasted sunflower seeds.	

SALADS BY THE GALLON

Cucumber and Tomato Salad	\$35 gallon
Cole Slaw	\$35 gallon
Potato Salad	\$40 gallon
Broccoli Salad	\$40 gallon
Fruit Salad	\$40 gallon
Caprese Salad with Balsamic Reduction	\$40 gallon
Greek Pasta Salad	\$45 gallon
Shrimp Salad	\$60 gallon
Corn and Tomato Salad	\$40 gallon
Crawfish and Corn Salad	\$65 gallon

SIDES

Hotel Pan feeds approximately 40 guests.

House-made Mashed Potatoes	\$60 per pan
Herbed Rice Pilaf	\$55 per pan
Roasted Vegetables	\$60 per pan
House-made Greens	\$60 per pan
Mac n Cheese	\$65 per pan
Fresh Asparagus	\$90 per pan
House-made Grits	\$65 per pan
Roasted Broccoli and Cauliflower	\$60 per pan
Green Bean Almondine	\$65 per pan
Brown Butter Green Beans	\$65 per pan
Bacon, Corn & Black Eyed Pea Succotash	\$65 per pan
Zydeco Chicken Pasta	\$75 per pan
Grilled Shrimp Skewer (3 count)	\$3 per person
Grilled Chicken Breast	\$5 per person
Grilled Fish Filet	\$7 per filet
1 Large Crab Cake	\$6 each

CARVING STATION
Carving attendant included.

Honey Glazed Ham Peach chutney, Dijon mustard and Rolls	serves 40	\$200
Garlic and Herbed Pork Loin Balsamic Reduction, Grain Mustard Demi and Rolls	serves 30	\$250
Inside Round Dijon mustard, Horseradish Cream and Rolls	serves 60	\$300
Prime Rib Jus, Horseradish Cream and Rolls	serves 30	\$350
Peppered Strip Loin of Beef Dijon mustard, Horseradish Cream and Rolls	serves 25	\$300
Herb Roasted Beef Tenderloin Garlic Aioli, Stone-Ground Mustard and Rolls	serves 15-20	\$350

SUSHI PLATTERS *Cosmos Only
All Sushi is \$1.25 per piece

Allow 3 pieces per person when served as an Appetizer. Includes Wasabi, Pickled Ginger, Soy, and Chopsticks

- Vegetable Roll** – Portobello Mushroom, Avocado, Carrot and Red Pepper
- Spicy Tuna Roll** – Tuna, Cream Cheese, Scallions & Spicy Aioli
- Philly Roll** – Smoked Salmon, Cream Cheese & Scallions
- California Roll** – Crab, Avocado, Carrot, Cucumber & Tobiko
- Shrimp Roll** – Fried Shrimp, Cream Cheese, Scallions & Cucumber
- Dragon Roll** – Fried Shrimp, Red Pepper, Asparagus, Avocado & BBQ Eel
- Volcano Roll** – Tuna, Red Pepper, Asparagus, Spicy Krab Salad and Siracha
- Duck Roll** – Duck, Cream Cheese, Pepper Jelly, Red Pepper & Asparagus
- Creole Roll** – Andouille Sausage, Red Pepper, Grilled Green Onions, Cream Cheese and Creole mayonnaise. Topped with sweet and spicy broiled Crawfish
- Tips-n-Tails Roll** – Blackened Beef Tenderloin Tips, Tempura Fried Shrimp and Grilled Green Onions

SUSHI SALADS *Cosmos Only

Sunomomo – Japanese Cucumber Salad	\$40 gallon
Wakame – Japanese Seaweed Salad	\$55 gallon

SEATED DINNER OPTIONS

All seated dinners are priced per person; soft beverage, tea and a printed menu for each guest are included; Alcohol, 10% tax, and 20% service charge are not included.

SEATED DINNER

\$28 per person

House Salad

Free Range Breast of Chicken

Roasted chicken over mashed potatoes with Cobalt greens and a Creole Tasso gravy.

Pecan Fried Catfish

Alabama, farm-raised catfish over smoked bacon, sweet corn and black eyed pea succotash drizzled with dill tartar.

Gulf Shrimp and Grits

Shrimp over smoked gouda and bacon grits with housemade tomato fennel cream.

Please select 1 dessert:

Creole Cheesecake

Housemade Creole cream cheese with roasted pecan crust, pecan praline and caramel sauce.

Chocolate Dream

Rich dark chocolate with chocolate ganache topping and fresh strawberry sauce.

SEATED DINNER

\$32 per person

Please select 1 salad:

House Salad

A blend of crisp romaine & spring greens with tomato, red sweet onions & peppadews, with your choice of dressing.

Caesar Salad

Romaine, house-made traditional dressing, croutons & shaved Parmesan.

Please select 3 entrees:

Free Range Breast of Chicken

Roasted chicken over mashed potatoes with Cobalt greens and a Creole Tasso gravy.

Yellowfin Tuna

Seasoned with peppercorn and coriander, seared rare. Served over traditional Hoppin' John with Tabasco hollandaise and chef's Worcestershire sauce.

Pecan Fried Catfish

Alabama, farm-raised catfish over smoked bacon, sweet corn and black eyed pea succotash drizzled with dill tartar.

Grilled Gulf Shrimp and Grits

Served over our smoked gouda and bacon grits in a housemade tomato fennel cream.

Blackened Redfish

Served with jambalaya rice, grilled asparagus and Tabasco Hollandaise.

Please select 1 dessert:

Creole Cheesecake

Housemade Creole cream cheese with roasted pecan crust, pecan praline and caramel sauce.

Chocolate Dream

Rich dark chocolate with chocolate ganache topping and fresh strawberry sauce.

SEATED DINNER

\$39 per person

Please select 1 salad:

House Salad

A blend of crisp romaine & spring greens with tomato, red sweet onions & peppadews, with your choice of dressing.

Caesar Salad

Romaine, house-made traditional dressing, croutons & shaved Parmesan.

Cobalt Wedge

Baby iceberg lettuce with tomato, cucumber, diced red onion, applewood smoked bacon & creamy bleu cheese dressing.

Please select 3 entrees:

Bronzed Gulf Grouper

Served over Parmesan risotto topped with sautéed blue crab and Creole tomato sauce.

Grilled Gulf Shrimp and Grits

Served over our creamy smoked gouda and bacon grits in a housemade tomato fennel cream.

Free Range Breast of Chicken

Roasted chicken over mashed potatoes with Cobalt greens and a Creole Tasso gravy.

Yellowfin Tuna

Seasoned with peppercorn and coriander, seared rare. Served over traditional Hoppin' John with Tabasco hollandaise and chef's Worcestershire sauce.

Pecan Fried Catfish

Alabama, farm-raised catfish over smoked bacon, sweet corn and black eyed pea succotash drizzled with dill tartar.

Blackened Redfish

Served with jambalaya rice, grilled asparagus and Tabasco Hollandaise.

Ribeye

Prime grade, hand cut 14oz ribeye with mashed potatoes, brown butter green beans and a port demi glace.

Peppercorn Encrusted Filet

Served over mashed potatoes and grilled asparagus with Cobalt steak butter.

Please select 1 dessert:

Creole Cheesecake

Housemade Creole cream cheese with roasted pecan crust, pecan praline and caramel sauce.

Chocolate Dream

Rich dark chocolate with chocolate ganache topping and fresh strawberry sauce.

OPEN BAR PACKAGES
Priced by the hour per guest and paid by host

Beer and Wine - Level 1

1st Hour **\$13 per person**
Each additional hour **\$9 per person**

Beer: Miller Lite, Bud Light, Coors Light, Budweiser, Michelob Ultra

Wine: Sea Ridge Cabernet Sauvignon, Merlot, Chardonnay, White Zinfandel, Ceilo Pinot Grigio

Beer and Wine - Level 2

1st Hour **\$15 per person**
Each additional hour **\$10 per person**

Beer: Miller Lite, Bud Light, Coors Light, Budweiser, Michelob Ultra, Corona, Heineken, Blue Moon, Fairhope IPA

Wine: Grayson Chardonnay, Kris Pinot Grigio, Montpellier Merlot, Kenwood Yulupa Pinot Noir, Cartlidge and Brown Cabernet Sauvignon, Sea Ridge White Zinfandel

Liquor - Level 1 (Includes beer and wine level 1)

1st Hour **\$17 per person**
Each additional hour **\$12 per person**

Vodka: Absolut; **Rum:** Bacardi Silver and Captain Morgan Spiced Rum; **Gin:** Tanquarey; **Tequila:** Jose Cuervo Gold;
Whiskey: Old Forester, Seagrams 7; **Scotch:** Dewars

Liquor - Level 2 (Includes beer and wine level 2)

1st Hour **\$21 per person**
Each additional hour **\$14 per person**

Vodka: Grey Goose; **Rum:** Bacardi Silver and Sailor Jerry Spiced Rum; **Gin:** Bombay Sapphire; **Tequila:** Jose Cuervo Gold, Don Julio; **Whiskey:** Jack Daniels Black, Crown Royal; **Scotch:** Dewars

Liquor Packages include: Orange Juice, Pineapple Juice, Grapefruit Juice, Zing-Zang Bloody Mary Mix, Coke Classic, Diet Coke, Sprite, Ginger ale, Tonic Water, Soda Water, Fresh Fruit Garnishes.

Liquor - Level 3

1st Hour **\$27 per person**
 Each additional hour **\$18 per person**

Choose 2 from each:**Vodka:** Grey Goose, Kettle One, Belvedere, Stoli, Absolut, Titos**Rum:** Zaya, Bacardi**Spiced Rum:** Captain Morgan, Sailor Jerry**Gin:** Tanqueray, Bombay Sapphire, Hendricks**Tequila:** Sauza Gold, Jose Cuervo Gold, Don Julio**Scotch:** Dewars, Chivas Regal (12), Johnny Red**Whiskey:** Makers Mark, Jack Daniels, Bulliet Rye**Canadian:** Canadian Club, Seagrams 7, Crown Royal**Wine: Choose 1 from each****Chardonnay:** Four Vines "Naked Chard", Grayson, Hahn SLH, Angeline**Pinot Grigio:** Ceilo, Kris**Merlot:** Leese Fitch, Montpellier**Cabernet Sauvignon:** Cartlidge and Brown, Angeline, Concha Y Toro**Pinot Noir:** Kenwood Yalupa, Picket Fence**Cash Bar *Bartender Fee \$100**

Full standard bar service with guests paying for their own drinks for a set price as they would at any commercial bar.

Time Limit *Bartender Fee \$100

One hour open bar for \$17 per person and changed to a consumption basis after the first hour.

Beer**Domestic Beer** **\$3.75 each**

Budweiser, Bud Light, Miller Light, Coors Light, Michelob Ultra

Import Beer **\$4.25 each**

Corona, Corona Light, Heineken, Stella Artois

Bar Supply/OtherBartender Fee **\$100**Plastic Ware (plates, cups, cutlery/off-premise only) **\$2 per person**