



G R E A T S O U T H E R N
CATERING & EVENTS

PENSACOLA, FLORIDA

Catering & Events Menu



GREATSOUTHERNRESTAURANTS.COM

850.433.9450

G R E A T S O U T H E R N
CATERING & EVENTS

GREAT SOUTHERN CATERING & EVENTS

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

For more information on Great Southern Catering & Events or to schedule a consultation, please contact our private event coordinators at 850-433-9450 or contact@goodgrits.com.

Private parties perfected.



Please Note: Minimum of 20 on all catering event menu items

G R E A T S O U T H E R N
CATERING & EVENTS

600 South Barracks Street · Pensacola, Florida · www.greatsouthernrestaurants.com

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 Fig Crostini

Crostini with goat cheese and
topped with fig preserves

Bacon and Grits Fritter

Gouda cheese grits, applewood-smoked
bacon and cheddar cheese-fried fritters

Wood-Fired Vegetable Skewer GF

With balsamic vinaigrette

Pimento-Filled Puff Pastry

House-made pimento cheese
in mini puff pastry cups

BBQ Meatball

House-made meatball
with barbecue sauce

Tomato and Feta Crostini

Crostini with roasted Roma tomatoes,
crumbled feta and basil pesto

Olive Tapenade Crostini

Crostini with olive tapenade drizzled
with extra virgin olive oil

Ginger Chicken

Ginger-fried chicken bite with
a sweet and sour sauce

Goat Cheese and Strawberry Crostini

Crostini with goat cheese topped with
fresh strawberries drizzled with a
balsamic reduction

— \$2.5 PER ITEM, 1 PIECE PER PERSON —

Pork Pot Sticker

A blend of pork, scallions, roasted garlic,
and ginger wrapped in a crispy fried
wonton wrapper

Ginger-Crusted Spinach Artichoke Bite

Fresh spinach with artichoke hearts and
cream cheese fried golden brown

Thai Chicken Skewer GF

Grilled chicken with a Thai peanut sauce

Mini Fried Ravioli

Crispy three-cheese ravioli
with house-made marinara

BLT Crostini

Applewood-smoked bacon, shredded
romaine lettuce, Roma tomatoes,
pesto and Dijonnaise

Sweet Southern BBQ Chicken Skewer GF

Grilled chicken breast with sweet
and savory BBQ sauce

Mac and Cheese Bite

A blend of creamy cheeses and elbow
macaroni, lightly floured and fried crisp

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

Louisiana Cracker-Fried Oyster

Served with rémoulade sauce

Volcano Shrimp

Ginger-fried shrimp tossed in
a spicy volcano sauce

Grilled Shrimp Skewer GF

With cilantro and lime marinade

Crispy Honey-Glazed Chicken

On a house-made mini biscuit
brushed with honey butter

— \$3.5 PER ITEM, 1 PIECE PER PERSON —

Pulled Pork Slider

Hand-pulled pork with
southern BBQ sauce

Volcano Chicken Slider

Ginger-fried chicken tossed in
house-made volcano sauce

Sliced Pork Tenderloin

On a cheddar biscuit
with tomato jam

Chicken 'n' Waffle Bites

Ginger chicken and waffle with
sweet maple syrup

Smoked Salmon Mousse

With a dill crème fraîche,
capers in a phyllo cup
(GF if served on cucumber slice)

Cheeseburger Slider

With caramelized onions

New York Steak Skewer GF

Lime and chili-marinated
New York strip steak

Stuffed, Roasted Mushrooms

Topped with tomato bruschetta
and parmesan

À LA CARTE HORS D'OEUVRE SELECTIONS

— \$4 PER ITEM, 1 PIECE PER PERSON —

Bacon-Wrapped Scallop GF

Drizzled with lemon butter sauce

Garlic and Dijon-Roasted Lamb Lollipop GF

With a mint demi-glace

Mini Beef Wellington

Prime rib in puffed pastry drizzled with a house-made demi-glace

Grouper Croquette

Served with smoked-corn tarter sauce

Fish House Crab Cake

Lump blue crab cakes topped with a praline Creole-mustard sauce and crispy sweet potato hay

Fried Wontons

With fresh tuna, Asian slaw, drizzled in a soy reduction

SALADS

Fresh-made salad starters or displays

— \$6 PER ITEM —

Strawberry Spinach Salad

Fresh spinach, sliced strawberries, blue cheese crumbles, bacon and Renfro pecans with strawberry vinaigrette

Oh Kale Yeah

Fresh local kale with golden raisins, toasted almonds, and grape tomatoes served with lemon vinaigrette

Farmer's Salad

Mixed greens with house-made ranch dressing, diced cucumbers, grape tomatoes, purple onion, cheddar cheese and croutons

Wedge Salad

Baby iceberg lettuce, grape tomatoes, bacon, blue cheese crumbles and croutons. Served with house blue cheese dressing

Classic Caesar

Freshly chopped romaine shaken with house-made Caesar dressing with freshly grated Parmesan cheese and garlic croutons

- Additional salad options available upon request -

DISPLAYS

— All priced per person —

Fruit and Cheese Display

Fresh carved fruit, world cheeses and crackers \$5.5

Meat and Cheese Display

Assorted meats, world cheeses, assorted flatbreads, and crackers \$8

Sliced Beef Tenderloin Display

With horseradish cream sauce (3 ounces), served with Parker House rolls \$7

Shrimp Cocktail Display

Four shrimp per person

Classic shrimp cocktail served with homemade cocktail sauce \$6

Grilled Vegetable Display

Farm-to-table vegetable display with zucchini spears, asparagus, mushrooms, yellow squash, red onions, peppers topped with crumbled feta and drizzled with a balsamic reduction \$4.5

Seafood Antipasto Display

Marinated seafood and vegetables in extra virgin olive oil and garlic, served chilled with roasted garlic aioli (Market Price)

Shrimp	Slipper lobster tails	Roma tomatoes
Crab claws	Littleneck clams	Baby green beans
Asian calamari	Artichoke hearts	Kalamata olives
West Indies crab salad	Lemons	Fresh basil



CHEF'S STATIONS

\$75 chef fee per chef-attended station per item

— All priced per person —

Grits à Ya Ya Station

\$8.5, Includes two shrimp per person

Toppings include: shrimp, bacon,
green onions and shredded cheeses

Pasta Station

\$8 per person

A variety of pastas served with Parmesan,
kalamata olives, feta, and toasted pine nuts

Choice of 2 sauces: garden marinara,
Parmesan Alfredo or basil pesto

Add vegetables to any pasta: \$1.5 per person
spinach, broccoli, cherry tomatoes,
red bell peppers

Add meat to any Pasta Station, per selection:

Grilled Chicken \$4 · Meatballs \$5

Italian Sausage \$5 · Shrimp \$6

Kabob Station

\$12 per person

Cooked on an indoor brick grill and
skewered with fresh vegetables

Choose 2 meats: skewers of beef
medallions, chicken, shrimp, or pork

Choose 2 sauces: cilantro sweet Thai
chili sauce, horseradish cream sauce,
or ginger-garlic sauce

Baked Oysters Station

\$5, Includes 2 per person

Assorted baked oysters with
homemade cocktail sauce and spiced
butter. Served with Fish House
Hot Sauce and crackers

Fajita and Nacho Station

\$18 per person

Choose 2 meats: grilled shrimp, margarita chicken or fajita steak

Served with soft tortillas and house-made corn chips

Toppings include:

Pico de Gallo	Diced Tomatoes
Fish House Hot Sauce	Black Olives
Shredded Lettuce	Sour Cream
Black Beans	Guacamole
Rice Pilaf	Fresh Limes
Shredded Cheese	Queso Fresco

Carving Stations

Carving stations are served with an artisanal bread display

6 ounces hardwood-smoked and maple-glazed ham \$7

6 ounces roasted turkey with cornbread dressing \$9

6 ounces prime top sirloin beef with garlic and ginger sauce \$12

6 ounces slow-roasted prime rib with au jus and horseradish cream \$15

6 ounces roasted tenderloin of beef with Diane sauce \$18

BRUNCH STATIONS

— All priced per person —

Available Monday – Saturday Only

Biscuit Station

Fresh-baked biscuits served with applewood-smoked bacon, sausage patties, sliced cheddar cheese, country gravy, tomato gravy, and assorted jams \$7.5

Scrambled Egg Bar

With bacon crumbles, smoked sausage, cheddar cheese, pico de gallo, sour cream, scallions, diced tomatoes \$10

Mini Croissant Trio

Buttery-crust mini croissants filled with tuna salad, chicken salad, pimento cheese
\$8, one of each per person

Grits à Ya Ya

Toppings include shrimp, bacon, green onions and shredded cheeses \$8.5

Chicken & Waffle and Pancake Bar

Southern-style fried ginger chicken and waffles with pancakes. Served with maple syrup, blueberries, strawberries, fresh raspberries, chocolate chips, and whipped cream \$11

BRUNCH SIDES

— \$4.5 PER PERSON, CHOOSE 3 SIDES —

Cheese Grits

Grits loaded with smoked Gouda cheese

Steamed Asparagus

With a lemon butter sauce

Brunch Potatoes

With peppers and onions

Tater Tot Casserole

Golden tater tots loaded with cheese and finished with a crispy topping

Pasta Salad

With grape tomatoes, cucumbers, feta, and parsley tossed in an herb vinaigrette

Seasonal Grilled Vegetables

Zucchini, yellow squash, red onions with an herb vinaigrette drizzle

Fruit Salad

Fresh-chopped seasonal fruits shaken with a strawberry vinaigrette topped with shaved almonds

BRUNCH AND BAR SNACKS

— All priced per person —

Minimum of 20 orders per item

Available Monday – Saturday Only

— ONE PIECE PER PERSON —

Sausage En Croute

Savory Conecuh sausage
wrapped in puff pastry served
with Creole honey mustard \$3

Applewood-Smoked Bacon and Waffle Bites

Served with warm maple syrup \$2.5

Chicken 'n' Waffle

Ginger chicken and waffle
with sweet maple syrup \$3.5

Seasonal Grilled Peaches

Fresh arugula and blue cheese
with a balsamic reduction \$3

“Mini” Breakfast Sliders

Savory sausage or bacon, egg
and cheese biscuits \$2.5

“Mini” Chicken Salad Slider

Toasted pecan chicken salad
served on mini croissants \$2.5

Mini Beignets

With powdered sugar \$.75

Smoked Salmon Deviled Egg

With fresh dill \$3

Fresh Fruit Kabobs

Melon and assorted berries \$2

— MINIMUM OF 20 ORDERS PER ITEM —

Sea Salt and Truffle Shoestring Fries

Displayed in paper cones \$3

Popcorn Bar

Sea salt and cracked pepper,
warm caramel and Southern ranch \$4

Spicy Pub Mix

Spicy roasted peanuts, almonds,
sunflower seeds, pepitas, and corn sticks \$2.5

BRUNCH DRINK STATIONS

Mimosa Bubbles Bar

— \$8 per person —

Average two glasses of house champagne per person

Champagne, Orange Juice, Cranberry Juice,
Blueberries, Strawberries, Raspberries

Bloody Mary Bar

— \$12 per person —

Average two bloody marys per person

Build your own Bloody Mary:

Fish House Hot Sauce, Tabasco, pickled green beans, pickled okra,
celery, lemons, limes, olives, seasoning salt for the rim



FREESTANDING STATIONS

— All priced per person —

Mashed Potatoes Station

Toppings include bacon bits, cheddar cheese, red onions, green onions, broccoli, gravy, red pepper flakes, sour cream \$8

Tater Tot Station

Crispy golden tater tots. Toppings include cheddar cheese, sour cream, green onions, bacon bits, and Texas chili \$8

Sushi Station

Assorted sushi, Nigri, edamame, sushi salad, ginger, wasabi with display \$10
8 pieces per order

Low Country Shrimp Boil Station

Shrimp, Conecuh sausage, potatoes, and corn served with house-made coleslaw and fresh cornbread \$14

Soup Station

Gumbo, tomato basil, crab bisque or sherry bisque
Pick 1: \$4 | Pick 2: \$7 | Pick 3: \$11

Chilled Shellfish Station

Fresh snow crab, oysters, clams, shrimp, and marinated blue crab claws served over crushed ice with fresh lemons and cocktail sauce. (Market price/based on availability)

Sliders Station

Beef cheeseburgers with caramelized onions, Volcano chicken, and pulled barbecue pork \$8

Mini Croissant Trio

Buttery-crust mini croissants filled with tuna salad, chicken salad, and pimento cheese \$8

Southern BBQ Station

Memphis-style pulled pork served with assorted BBQ sauces, Texas toast, mac and cheese, bourbon-bacon BBQ beans, and coleslaw \$14

Cajun Station

Shrimp étouffée, red beans with sausage, and seafood gumbo, served with white rice \$12

Mac and Cheese Station

Toppings include shredded smoked jack cheese, bacon, red onions, jalapeños, smoked sausage, and green onions \$8

Deep-Dish Sides Station

— \$4.5 choose three —

Ma's fresh collard greens
Black-eyed peas
Roasted new potatoes
Loaded potato salad
BBQ baked beans
Sautéed green beans
with caramelized onions

Smoked Gouda cheese grits
Grilled vegetables
Coleslaw
Asparagus
House-whipped potatoes
Corn on the cob
Mac and cheese

PLATED DINNER SELECTIONS

— \$45 PER PERSON —

Includes five-piece china place setting (does not include tax, service fees)

CHOICE OF SALAD

• Classic Caesar •

Crisp romaine and house-made Caesar dressing.
Finished with freshly grated Parmesan cheese and garlic croutons.

Wedge Salad

Baby iceberg lettuce, grape tomatoes, bacon, blue cheese crumbles and croutons. Served with house blue cheese dressing

Farmers Salad

Mixed greens with house-made ranch dressing, diced cucumbers, grape tomatoes, purple onion, cheddar cheese and croutons

ENTRÉE

SELECT UP TO 2 OPTIONS

Grits à Ya Ya

Blackened gulf shrimp resting on a heaping bed of smoked Gouda cheese grits—topped with a sauté of spinach, portobello mushrooms, applewood-smoked bacon, garlic, shallots, and cream

12-Ounce New York Strip

12-ounce cold-smoked New York strip served with whipped potatoes, vegetable of the day, and topped with roasted garlic compound butter and house Worcestershire sauce

Braised Short Ribs

Braised beef short ribs served with roasted potatoes, vegetable of the day, and topped with a house demi-glace

Artichoke Lemon Chicken Beurre

Seared Airline chicken breast with whipped mashed potatoes, haricot verts, served with an artichoke-lemon beurre blanc and roasted tomatoes

Grilled Mahi Mahi

Grilled mahi mahi with whipped mashed potatoes and haricot verts, served with lemon beurre blanc

Sesame-Seared Tuna

Seared ahi tuna served with wasabi mash potatoes, pickled shitake mushrooms, radishes, soy reduction and micro cilantro

Filet Mignon

A hand-cut, 7-ounce grilled filet mignon served with mashed potatoes, sautéed asparagus, and topped with roasted garlic compound butter and house Worcestershire sauce

DUO ENTRÉE OPTIONS

— All priced per person —

Stuffed Beef Roulade and Parmesan-Crusted Gulf Grouper

Sun-dried tomato and goat cheese stuffed beef roulade with port wine demi-glace over whipped garlic potatoes; served alongside Parmesan-crusted gulf grouper drizzled in a lemon butter sauce \$32

Roasted Beef Tenderloin and Grilled Gulf Shrimp

With shiitake mushrooms and cabernet reduction sauce,
served with scalloped potatoes \$31

Herb-Braised Short Rib Risotto and Grilled Shrimp

Roasted vegetable and herb-braised short rib over sun-dried tomato risotto, sautéed green beans with caramelized onions, grilled shrimp, and an herb demi-glace \$28

Beef Tournedos with Crab Cakes

Served over roasted potatoes drizzled with a wild mushroom demi-glace; served alongside Gulf Coast crab cakes with a lemon butter sauce \$33

Land and Sea

Seared Airline chicken breast with grilled shrimp skewer served with whipped mashed potatoes and haricot verts. Topped with artichoke-lemon beurre blanc and roasted tomatoes \$28

Parmesan Herb-Crusted Chicken Breast

Served over whipped potatoes and topped with a sauté of fennel, tomatoes, onions, spinach, and jumbo shrimp; finished with a sweet-corn mornay \$26

Braised Short Rib with Crab-Topped Potato

Seared crispy and served with a twice-baked potato topped with lump crab and asparagus; finished with sauce Bearnaise \$26

Hops & Honey Roasted Chicken & Shrimp

Marinated roasted airline chicken breast with grilled shrimp skewer, whipped potatoes with sauteed green beans \$25

À LA CARTE DESSERT SELECTIONS

Minimum of 20 orders per item

Mini Key Lime Tartlets \$1.5

Glazed Brownies \$1.5

Lemon Bars \$2

Chocolate-Dipped Strawberries \$2

When available

Cheesecake Bites \$2

Assorted flavors

Pecan Brown Sugar Bars \$2

House Baked Cookies \$2

Mini Chocolate Mousse-Tinis \$3

S'mores Bar

Milk chocolate, white chocolate, cookies and cream, marshmallows, graham crackers and skewers \$8.5

