



Catering menu

APPETIZERS: *Half pans serve 8-12 people, whole pans serve 18- 20 people*

Fried tortilla chips with house made salsa

Fried tortilla chips with queso blanco

Spinach and Artichoke dip with warm tortilla chips

Crab dip (lump crabmeat in a zesty queso served with warm tortilla chips)

Smoked Tuna dip (House made hickory smoked Ahi tuna dip served with tortilla chips)

Boudreaux Dip (Shrimp ,Crawfish, Gator sausage in a zesty cheese sauce served with toasted crostini)

Fried pickle chips (crunchy fried pickle chips with remoulade dipping sauce)

Cheese sticks (Beer battered mozzarella sticks fried crispy served with marinara sauce)

Boudin Balls (New Orleans sausage rice balls fried crispy served with remoulade sauce)25 pcs

Firecracker Shrimp (crispy fried shrimp tossed with our slightly spice firecracker sauce)

Crab Claws (Golden fried crab claws served with cocktail sauce)

Mini Crab Cakes (house made panko crusted crab cakes served golden brown) 25 pcs

Bacon wrapped shrimp 25 pcs

Chicken & Sausage skewers 25 pcs

Beer battered mushroom 25 pcs

Cheddar Bacon Broccoli Bite 25 pcs

Corn Fritters 25 pcs

Crab Rangoon 25 pcs

Mac & cheese wedges 25 pcs

Seafood Kicker 25 pcs

Mini Muffaletta 25 pcs

Smoked Tuna salad crostini 25 pcs

Smokey Ranch chicken salad crostini 25 pcs

Shrimp Monica crostini 25 pcs

Rockefeller crostini 25 pcs



Catering menu

Sliders and Poboy *12 pcs per order*

Cheeseburger sliders (cheese , bacon , lettuce, tomato, pickle)

Chicken sliders (Fried or Grilled with lettuce ,tomato, pickle)

Jacked Up Chicken sliders (Fried or Grilled with pepper jack, jalapenos, ranch slaw, buffalo sauce)

Queso Burger Sliders (zesty queso and fried jalapeno peppers)

Smoked Tuna Sliders (Smoked tuna salad ,orange ginger slaw, pickle, wasabi aioli)

Crab Cake Sliders (lettuce, tomato, pickle, remoulade)

Fried Shrimp Poboy (Cut into 2 inch pcs Dressed with lettuce ,tomato and pickle)

Fried Fish Poboy (Cut into 2 inch pcs Dressed with lettuce ,tomato and pickle)

Roast Beef and Gravy Poboy (Cut into 2 inch pcs Dressed with lettuce ,tomato and pickle)

Fried Oyster Poboy (Cut into 2 inch pcs Dressed with lettuce ,tomato and pickle)

Seafood Tacos

12 per order

Firecracker Shrimp taco (Orange ginger slaw, Pico de Gallo ,and sriracha aioli)

Catfish taco (Orange ginger slaw, Pico de Gallo ,and sriracha aioli)

Grouper taco (Orange ginger slaw, Pico de Gallo ,and sriracha aioli)

Seared Tuna taco (Orange ginger slaw, Pico de Gallo ,and sriracha aioli)

Salads

Coast Caesar (chopped romaine, croutons, parmesan)

The Reef Salad (mixed greens, pico de gallo, pepper jack cheese, shredded carrots and boiled eggs)

Mandarin Tuna (Sesame seared tuna ,Mandarin oranges, tomato, almonds, crispy jalapenos over mixed greens)

Harvest Chicken (Grilled chicken ,dried cranberries, feta, almonds, mixed greens and croutons)

Coastal Club (Grilled chicken ,shrimp, Bacon, pico de gallo, eggs, cheddar and pepper jack cheese over mixed greens)



Coastal Specialties

Seafood Gumbo (Dark roux classic with Shrimp, okra, and alligator sausage served with rice)

Mac Daddy Roni (Zesty four cheese macaroni with sautéed shrimp and crawfish)

Island Shrimp and Grits (Shrimp, alligator sausage, and a fresh herb cream with bacon and pepper jack grit cakes)

Hamburger Steak (with onion ,bourbon, worcestershire gravy and rice)

Smoked Beef Brisket (Savory smoked Brisket sliced and served in a BBQ au jus)

Creole Coastal Pasta (Shrimp, crawfish, and alligator sausage in a Monica cream sauce)

Chicken Aloha (Grilled chicken ,pineapple orange and teriyaki glaze over rice)

Catfish Monica (Grilled or Fried catfish with creole Monica sauce and crawfish over rice)

Pasta Alfredo (Rich and creamy alfredo tossed with pasta < Add Chicken or Shrimp>)

Shrimp Scampi (Local favorite Shrimp ,white wine ,butter ,lemon and garlic over pasta)

Cobia Imperial (Grilled cobia topped with a crab and shrimp au gratin stuffing)

Tidal Wave Tuna(Pepper and sesame encrusted seared tuna served on orange and ginger slaw with raspberry sriracha)

Gulf Redfish (coastal classic fried or grilled served with hollandaise)

Fried Shrimp (Local shrimp fried golden brown served with cocktail or tartar)

Fried Catfish (Mississippi pond raised catfish fried golden brown served with cocktail or tartar)

Fried Chicken (Golden Brown crispy fried chicken strips served with house made smokey ranch)

Boiled Royal Red Shrimp(Boiled the Reef way served with boiled corn and potatoes)

Red Beans and Rice (Savory Red Beans and sausage served with white rice)

Chicken and Sausage Jambalaya(Creole classic done New Orleans style with chicken and alligator sausage)

Shrimp and Sausage Jambalaya(Creole classic done New Orleans style with shrimp and alligator sausage)

Carved Meats

HERB CRUSTED PRIME RIB OR HICKORY SMOKED TURKEY BREAST

SUSHI GRADE AHI TUNA LOIN OR HERB ROASTED PORK LOIN

HICKORY SMOKED SALMON OR HONEY GLAZED HAM

(ALL MEATS ARE MARKET PRICED) (EACH CARVER IS \$25/HR W/ 6HR MIN.)

Sautee station

CHOOSE 3: CHICKEN, SHRIMP, CRAWFISH OR SHAVED PRIME RIB

CHOOSE 4: MUSHROOMS, ARTICHOKE, BLACK OLIVES, ROASTED RED PEPPERS,
SUN-DRIED TOMATOES, CHERRY TOMATOES OR ONIONS

SAUCES INCLUDED: ALFREDO, MARINARA & GARLIC OIL

EACH CHEF IS \$25/HR W/ 6HR MIN, (1 CHEF FOR 50 GUESTS)



Oyster station

Have our experienced shuckers provide one of a kind experience with a fresh oyster bar or a char grilled oyster station with your choice of toppings .

EACH CHEF IS \$25/HR W/ 6HR MIN, (1 CHEF FOR 50 GUESTS)

Sides

Boiled Red potatoes

Boiled Corn on the Cob

Rice

Cheesy Grits

French Fries

Sweet Fries

Mac and Cheese

Cole Slaw

Hush Puppies

Seasonal Vegetables

Fiesta corn

Potato salad

Desserts

Cheese cake (seasonal flavor)

Brownie 25 pcs

Assorted Cookies 25 pcs

Assorted mini cheese cakes 25 pcs

Raspberry Chimichanga 25pcs

Blondies 25 pcs

Tres Leche cake 25 pcs

Oreo Bar 25 pcs

Lemon Cake 25 pcs