



300 INDUSTRIAL PARKWAY ~ SARALAND, ALABAMA 36571
TELE (251) 679-6666 ~ FAX (251) 679-0482

HORS D' OEUVRES

HOT ITEMS

Fried Jumbo Shrimp-deveined, hand battered and fried golden brown served with cocktail sauce

Stuffed Mushrooms-a mixture of Italian sausage, herbs, bread crumbs & cheese stuffed into mushroom caps then baked

Crab Cakes-delightful little bundles with lump crab meat served with a special sauce

Grilled Chicken Bites-marinated and grilled to perfection

Catfish Fillets-farm raised and hand breaded then deep fried

Fried Chicken Fingers-lightly battered and served with honey mustard

Fried Mushrooms-mushroom caps deep fried and served with a tangy ranch dipping sauce

Creole Cheese Grits-with sautéed onions & peppers also available with or without smoked sausage

Spinach & Artichoke Dip-creamy and delicious served warm or chilled and with tortilla chips

**Hushpuppies & Cheese Sauce -our signature appetizer and the very best around!
You've got to try them!**

Sweet & Sour Meat Balls-simmered in a tangy sauce

Sausage Medallions-seasoned smoked sausage sliced into bite sized pieces served with or without peppers & onions

Warm Crab Dip-this creamy concoction is always a crowd pleaser

Roasted New Potatoes-tossed in olive oil and rosemary then baked until golden brown

Seafood Gumbo-classic combination of seafood served with rice

Cajun Jambalaya-a tomato based roux combined with sausage, shrimp or chicken

Spinach Casserole-this flavorful favorite is sure to please

Create Your Own Pasta Dish-bowtie pasta with a choice of creamy alfredo and zesty marinara sauce. Combine this with the grilled chicken bites and WOW!

Fried Turkey-cajun seasoned, deep fried and sliced for sandwiches

Savory Pork Roast-rotisserie cooked pork loin; can be sliced for sandwiches or served as an entrée in a warm au jus

Rotisserie Beef-herb roasted and great for sandwiches or the main dish

COLD ITEMS

Chicken Salad-with grapes & walnuts served with gourmet crackers (croissants available)

Fruit, Cheese & Vegetable Display-seasonal fruits and vegetables with two types of cheese and two dipping sauces

Marinated or Cajun Boiled Shrimp-beautifully displayed; served peeled and with cocktail sauce. We guarantee you will enjoy them either way they are prepared!

Shrimp Mold-minced shrimp & fresh green onions combined with other spices served with crackers

Pasta Salad-rainbow mix with bite sized veggies in a tangy dressing

Mexican Cheese Cake-layers upon layers of cheese, salsa, green onions and mild chili peppers baked and served with tortillas.

Tomato & Corn Salsa-homemade with black beans & fresh cilantro served with tortilla chips

Bleu Cheese Ball-fresh bleu cheese, chopped black olives and encrusted with pecans

Cheese Ring-cheddar cheese with roasted pecans served with strawberry glaze and crackers

Homemade Garden Vegetable Dip-cream cheese based with broccoli, pimentos, & cheddar cheese served with butter crackers

Cole Slaw-finely chopped cabbage tossed in our special blend of ingredients

Potato Salad-a tasty and traditional choice for all occasions

SWEETS

Chess Squares

Cheese Cake Squares-Turtle, New York & White Chocolate Raspberry

Lemon Squares

Key Lime Pie

Peanut Butter Pie

Strawberry Tree

Fruit Tray/Display

Chocolate Fountain

Specialty Cakes Available

We cater for 50 people up to 1500 plus people. Our in-house banquet room seats up to 100 people and can be divided into smaller rooms to seat 30 to 50 people.

Contact us for information on how we can make your next event extra special. With two fully equipped catering trailers, we have the unique ability to cook all of our fried food and most of our grilled food on-site. We offer the highest quality food and the most gracious service in the Mobile/Baldwin area.

Give us a call, we will exceed your expectations!