

CATERING MENU

We are not about intimidating menus that promise much more than they can deliver, you can find that anywhere. Rather, we are about the delicious art and elegance of **Gulf Coast Cuisine**, with its simple yet sophisticated nature, served with grace and hospitality. Most people move at such a fast pace that the pleasures of dining and enjoying yourself have been forgotten.

On the Coast, we choose not to let these things go. At **Grass Lawn** we remind you to enjoy our history, while sampling a large variety of delicious cuisines that feature great local seafood while enjoying the view of the Gulf.

Whether you are planning an intimate gathering, a corporate event, or formal wedding, the consultants our **Catering Team** and **Chef Rob Stinson** will work with you every step of the way, to ensure that your event is a memorable one. Our commitment to your satisfaction is evident from the moment you call until the last guest has left. With an abundance of fresh produce, seafood, and specialty meats, **Rob** and our **Team of Chefs** can prepare beautiful dishes to entice your eyes and tantalize your taste buds. Our attentive and expertly trained staff is waiting to assist your every need. Please call to speak with one of our event consultants today.

Let our incredible **Catering Team** help you create a truly unique event! We also **Cater** at Offsite Facilities, such as Offices, Reception Halls, Private Residences, Community & Visitor Centers, & Military Bases.

We are the exclusive Caterer for the
HISTORIC GRASS LAWN MANSION ON THE BEACH

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APPETIZERS

MINI CRAB CAKES (25 pcs)

SPRING ROLLS (25 pcs)

CRISPY PANNEED ARTICHOKE W/ALFREDO DIP (50pcs)

MINI ITALIAN BREADED FRIED MOZZARELL-HOUSE SPECIALTY! (25 pcs)

PANNEED CHEESE RAVIOLI (40pcs)

MINI SEAFOOD CAKES W/TOMATO AIOLI (25pcs)

SEAFOOD STUFFED MUSHROOMS ON A BED OF ALFREDO (25pcs)

PANNEED TUSCAN SHRIMP W/PANCETTA CREAM (50-75pcs)

MINI MEATBALLS & MARINARA (25pcs)

SHRIMP & PESTO CROSTINI (25pcs)

SMOKED SALMON & TOMATO AIOLI CROSTINI (25pcs)

ASIAN CHICKEN CROSTINI (25pcs)

BLACK & BLUE BEEF TENDERLOIN CROSTINI (25pcs)

EGGPLANT PARMESAN CROSTINI (25pcs)

SHRIMP & SCALLOP SKEWERS (25pcs)

BACON WRAPED SCALLOP SKEWERS (25pcs)

SAUSAGE & MUSHROOM SKEWERS (25pcs)

BLACKEND CHICKEN SKEWERS (25 pcs)

CHICKEN & ANDOUILLE SKEWERS (25pcs)

SPINACH & ARTICHOKE DIP W/PITA CHIPS (half pan 30serv /hotel pan 60serv)

HICKORY SMOKED SALMON DIP W/50 CROSTINIS (30serv)

SAVORY BLACKEND CHICKEN SALAD DIP W/50 CROSTINIS (30serv)



FRESH FROM THE GARDEN

SEASONAL FRUIT TRAY

SEASONAL VEGETABLE TRAY

ARTISAN CHEESE TRAY

**** (FRUIT, CHEESE, & VEGETABLE TRAY SM. 30 PEOPLE, MED. 75 PEOPLE, LRG 100 PEOPLE) ****

SALUTE'S HOUSE SALAD

SALUTE'S CEASAR SALAD

CAPRESE SALAD

MEDITERRANEAN SALAD W/BABY GREENS

SHRIMP AIOLI SALAD OVER CHOPPED ROMAINE HEARTS

CLASSIC CHICKEN SALAD OVER CHOPPED ROMAINE HEARTS

MEDITERRANEAN PASTA SALAD

(A HALF PAN SERVES 12-15 PEOPLE & A HOTEL PAN SERVES 20-24 PEOPLE)

SOUPS

MINISTRONE (ITALIAN VEGETABLE)

TOMATO BASIL CREAM

(A HALF PAN SERVES 12-15 PEOPLE & A HOTEL PAN SERVES 20-24 PEOPLE)

CROSTINI BREADS

CLASSIC CIABATTA BREAD & PESTO

CLASSIC GARLIC BREAD

CHEESEY GARLIC BREAD

SIGNATURE BREAD (SHRIMP & CRAWFISH ALFREDO)

**** (ALL BREAD TRAYS CONSIST OF 24 PIECES) ****

PASTA

ALFREDO: (CREAMY FOUR CHEESE SAUCE)

MARINARA: (HOMEMADE CLASSIC PLUM TOMATO SAUCE)

PRIMAVERA: (VEGETABLE MEDLEY TOSSED W/SAUCE CHOICE)

MANICOTTI: (RICOTTA CHEESE, SPINACH & BASIL FILLED PASTA, TOMATO SAUCE & CHEESE)

MEDITERRANEAN: (MUSHROOMS, SUNDRIED TOMATOES, ARTICHOKE, OLIVES & GARLIC)

CANNELONI: (CLASSIC MEAT FILLED PASTA W/MOZZARELLA & TOMATO SAUCE)

LASAGNA (LAYERS OF PASTA, BOLOGNESE, RICOTTA, MOZZARELLA & SPINACH FILLING)

MEATBALLS & MARINARA: ((HOMEMADE CLASSIC PLUM TOMATO SAUCE & MEATBALLS)

BOLOGNESE: (TRADITIONAL ITALIAN MEAT SAUCE)

CLASSIC CHICKEN ALFREDO: (OUR HOMEMADE ROASTED GARLIC CREAM)

CHICKEN SALUTE PASTA: (SAUSAGE, ONIONS, GARLIC, ROASTED RED PEPPERS, WITH ALFREDO)

SALUTE SIGNATURE ALFREDO: (SHRIMP & CRAWFISH ALFREDO)

SALUTE PASTA: (SPINACH & SUNDRIED TOMATO & SHRIMP TOSSED W/ GARLIC & WHITE WINE & EXTRA VIRGIN OLIVE OIL: EVOO)

SUPREME PASTA: (SPICY ALFREDO, SHRIMP, CRAWFISH, MUSHROOMS, & SAUSAGE)

SHRIMP SCAMPI: (SHRIMP, WHITE WINE, BUTTER, & GARLIC)

BASILICO PASTA: (CHERRY TOMATOES, BASIL, GARLIC & WHITE WINE-LITE & HEALTHY)

SHRIMP DIAVOLO: (SPICY MARINARA, GARLIC & RED PEPPER)

****PLEASE NOTE** (ALL PASTA DISHES ARE SERVED WITH PENNE PASTA)**

(A HALF PAN SERVES 12-15 PEOPLE & A HOTEL PAN SERVES 20-24 PEOPLE)

ENTREES

BALSAMIC & HONEY GLAZED CHICKEN BREAST

CHICKEN MARSALA: (W/ MUSHROOM MARSALA SAUCE)

CHICKEN PARMIGIANA: (ITALIAN BREADED CHICKEN W/ MARINARA & MOZZARELLA)

BALSAMIC & HONEY GLAZED PORK CHOPS

MARSALA PORK CHOPS: (GRILLED W/ MUSHROOM MARSALA SAUCE)

SHAVED TENDERLOIN MARSALA: (FINISHED W/ MUSHROOM MASALA SAUCE)

VEAL MARSALA: (W/ MUSHROOM & MARSALA SAUCE)

VEAL PARMIGIANA: (ITALIAN BREADED VEAL W/ MARINARA & MOZZEREALLA)

GULF SHRIMP LEONORA: (SAUTEED W/ LEMON, BUTTER, GARLIC & ARTICHOKES)

SHRIMP & GRITS: AWARD WINNING, UNIQUE & A HOUSE SPECIALTY!

(GARLIC, SAUSAGE, MUSHROOMS, IN AN ITALIAN HERB CREAM W/ FRIED GRIT CAKES)

CATFISH SUPREME: (GRILLED OR FRIED TOPPED W/SALUTE'S SPICEY SUPREME SAUCE)

BLACKEND STUFFED CATFISH: (BLACKEND & TOPPED W/SEAFOOD STUFFING W/AIOLO)

GROUPE SUPREME: (GRILLED & TOPPED W/ SALUTE'S SPICY SUPREME SAUCE)

GRILLED FLOUNDER SHRIMP SCAMPI: (GRILLED W/ A BABY GULF SHRIMP SCAMPI SAUCE)

EGGPLANT PARMIGIANNNA: (THIN SLICED EGGPLANT TOPPED MOZZARELLA & MARINARA)

SPECIALTY RAVIOLI

ALFREDO RAVIOLI: (OUR FOUR CHEESE RAVIOLI W/ ROASTED GARLIC ALFREDO SAUCE)

MARINARA RAVIOLI: (RAVIOLI W/OUR CLASSIC PLUM TOMATO & GARLIC MARINARA SAUCE)

TOMATO BASIL RAVIOLI: (RAVIOLI TOSSED W/ TOMATO BASIL CREAM SAUCE)

PRIMAVERA RAVIOLI: (RAVIOLI TOSSED W/OUR FRESH VEGETABLES W/ CHOICE OF SAUCE)

BOLOGNESE RAVIOLI: (RAVIOLI TOSSED W/ TRADITIONAL ITALIAN MEAT SAUCE)

SIGNATURE RAVIOLI: (RAVIOLI TOPPED W/ GULF SHRIMP & CRAWFISH ALFREDO SAUCE)

SHRIMP FRA DIAVOLO RAVIOLI: (SHRIMP, GARLIC, SPICY RED PEPPER & TOMATO SAUCE)

SUPREME RAVIOLI: (RAVIOLI TOPPED W/ SHRIMP, CRAWFISH, MUSHROOMS, SAUSAGE &

SPICY RED PEPPER TOSSED IN A GARLIC CREAM SAUCE)

**** (PLEASE NOTE THE GRANDE RAVIOLI CONSIST OF 36 PIECES FOR A HALF PAN & 72 PIECES FOR A HOTEL PAN)****

CREOLE ENTREES

RED BEANS & RICE: SLOW COOKED RED BEANS WITH ANDOUILLE, A CREOLE FAVORITE

SHRIMP CREOLE: (FRESH GULF SHRIMP, TOMATOES, THE TRINITY, CREOLE SEASONINGS)

SHRIMP OR CRAWFISH ETOUFFEE: CLASSIC NEW ORLEANS VERSION, SLIGHTLY SPICY

CHICKEN & SAUSAGE JAMBALAYA: (CHICKEN, ANDOUILLE, THE TRINITY, AND CREOLE SPICES)

SEAFOOD JAMBALAYA: A CLASSIC FROM NEW ORLEANS SHRIMP, CRAWFISH AND ANDOUILLE

CHEESY CREOLE CHICKEN: GRILLED CHICKEN SMOTHERED IN A CHEESY CREOLE CREAM SAUCE

SEAFOOD STUFFED CHICKEN: (GRILLED CHICKEN WITH SEAFOOD STUFFING DRIZZLED WITH OUR HOMEMADE TOMATO AIOLI (LIGHT GARLIC TOMATO MAYONAISE)RED PEPPER AIOLI

****PLEASE NOTE** (A HALF PAN CONSIST OF 12 PCS/ A FULL PAN CONSIST OF 24 PCS)**

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

(ALL PASTA STATIONS ARE ATTENDED BY ONE OF OUR TALENTED CHEFS)

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)



SIDES

ROASTED GARLIC MASHED POTATOES

SCALLOPED POTATOS

SAUTEED SQUASH, ZUCHINI & CARROTS

STEAMED VEGETABLES

ITALIAN STYLE GREEN BEANS

CREAMY GRITS OR RICE

SOUTHERN STYLE POTATO SALAD

GREEN BEANS, ONION & BACON

CORN MAQUE CHOUX

MACARONI & CHEESE

CREAMED SPINACH

GLAZED CARROTS

BROCCOLI AU GRATIN

COLE SLAW

*****PLEASE NOTE***(A HALF PAN SERVES 12-15 PEOPLE & A HOTEL PAN SERVES 20-24 PEOPLE) (ASSORTED TRAY CONSIT OF ****SMALL 24 PIECES****LARGE 48 PIECES****)**



DESSERTS

BANANNA FOSTERS BREAD PUDDING

TIRAMISU

CANNOLIS: (12ea/24ea)

ASSORTED MINI CHEESE CAKES: (24ea/48ea)

ASSORTED COOKIES: (24ea/48ea)

ASSORTED BROWNIES: (24ea/48ea)

CAKES (AVAILABLE UPON REQUEST)

\$\$MARKET\$\$

