

Appetizers & Side Dishes

Crudite Display

broccoli, carrots, mushrooms, celery, cucumber and tomatoes served with jalapeño ranch, sun dried tomato aioli or remoulade

Small Tray serves 15-20 - \$20.95

Large Tray serves 25-35 - \$37.95

Extra Dressing - \$7.95 / quart

Sweet Corn Hushpuppies

flavorful fried cornmeal dumplings with remoulade sauce

\$8.00 per dozen

Jerk Marinated Chicken Skewers

with honey drizzle

\$1.95 each

Southern Fried Chicken Tenders

with honey mustard vinaigrette

\$1.95 each

Southern Fried Chicken Wings

with jalapeño BBQ sauce

\$8.95 per dozen

Grilled Vegetable Quesadilla

with salsa fresca

\$5.95 each

can add chicken, shrimp, ahi or salmon

Crab Cakes

mini 1 oz cakes with honey mustard aioli
(\$2.00 each, minimum order of 12)

regular 2 oz cakes with honey mustard aioli
(\$4.00 each, minimum order of 6)

Jicama Cole Slaw

1/2 Pan \$24.00 (serves 15-18)

Full Pan \$48.00 (serves 30-36)

Vegetable Medley

steamed vegetables sauteed with butter, shallots, salt and pepper

1/2 Pan serves 15-18 - \$24.00

Full Pan serves 30-36 - \$48.00

Bleu Cheese Crispy Potatoes

baby red potatoes fried & then tossed with bleu cheese crumbles

1/2 Pan serves 15-18 - \$30.00

Full Pan serves 30-36 - \$60.00

Creole Rice

with carrots, corn, red bell pepper & tomatoes

1/2 Pan serves 15-18 - \$24.00

Full Pan serves 30-36 - \$48.00

Red Beans

cooked down with ham hock

1/2 Pan serves 15-18 - \$24.00

Full Pan serves 30-36 - \$48.00

White Rice

1/2 Pan serves 15-18 - \$22.00

Full Pan serves 30-36 - \$44.00

Garlic Mashed Potatoes

1/2 Pan \$29.00 (serves 15-18)

Full Pan \$58.00 (serves 30-36)

Gulf Coast Grill

Catering Menu

4130 Park Blvd.

ph. (619) 295-2244 • fax. (619) 295-8704

Soups, Salads & Sandwich

Baja Clam Chowder

New England meets Manhattan south of the border clams, potatoes, bacon, tomatoes & cream

\$10.95 / quart

Gulf Green Salad

Organic mix of greens tossed with a blue cheese vinaigrette

Individually boxed with dressing on side - \$4.25 each

1/2 Pan - \$24.95 (serves 6-8 as an entree - 12-16 as a side dish)

Full Pan - \$49.95 (serves 12-18 as an entree - 24-36 as a side dish)

Caesar Salad

Crisp romaine lettuce tossed with our special caesar dressing

Individually boxed with dressing on the side - \$4.25 each

1/2 Pan - \$24.95 (serves 6-8 as an entree - 12-16 as a side dish)

Full Pan - \$49.95 (serves 12-18 as an entree - 24-36 as a side dish)

add to Gulf Greens or Caesar Salad

grilled or blackened

Chicken \$1.25 per person • Shrimp \$2.75 per person

Salmon \$3.50 per person • Ahi \$4.50 per person

Southern Fried Chicken Salad

Cornmeal crusted chicken breast, mixed greens, jalapeño ranch dressing, tortilla strips and pickled onions

Individually boxed with dressing on side - \$6.25 each

1/2 Pan - \$35.95 (serves 6-8 as an entree - 12-16 as a side dish)

Full Pan - \$71.95 (serves 12-18 as an entree - 24-36 as a side dish)

Gulf Coast Sandwich Platter

ham, salami and provolone with vegetable tapenade or turkey and provolone with vegetable tapenade lettuce, tomato and onion on mini french rolls

small tray serves 12-16 - \$39.95

large tray serves 20-25 - \$56.95

Gulf Coast Grill ~ Main Dishes

*(1/2 Pan serves 7-9 as an entree ~ 14-18 as a side dish)
(Full Pan serves 15-20 as an entree ~ 30-40 as a side dish)*

Jambalaya

andouille sausage & smoked chicken
1/2 Pan - \$38.00 • Full Pan - \$76.00

Jambalaya Classic

shrimp, andouille sausage, house
smoked chicken & crawfish
1/2 Pan - \$48.00 • Full Pan - \$96.00

Seafood Gumbo

our version of the classic
stew with scallops, oysters
shrimp, crawfish & halibut
1/2 Pan - \$50.00 • Full Pan - \$100.00

Red Beans & Rice

with andouille sausage or
(grilled or blackened) chicken
1/2 Pan - \$34.00 • Full Pan - \$68.00

Smoked Chicken & Andouille Sausage Penne

with bell peppers & sun dried tomatoes
in a rustic tomato sauce
*1/2 Pan - \$38.00
Full Pan - \$76.00*

Peel'n Eat Saucy Shrimp

with rice in a spicy
cajun butter sauce
1/2 Pan - \$60.00 • Full Pan - \$120.00

Veggie Spinach Fettuccine

with seasonal vegetables, mushrooms
sun dried tomatoes & garlic cream sauce

*1/2 Pan - \$32.00
with grilled or blackened chicken \$38.00
with grilled or blackened shrimp \$46.00
Full Pan - \$64.00
with grilled or blackened chicken \$76.00
with grilled or blackened shrimp \$92.00*

Steamed Clams

with cilantro chipotle butter sauce
1/2 Pan - \$58.00 • Full Pan - \$116.00

Seafood Pan Roast

clams, scallops, crabmeat, shrimp & oysters
with sherry cream sauce & rice
1/2 Pan - \$60.00 • Full Pan - \$120.00

Mixed Seafood Grill

scallops, prawns & halibut
with chorizo maque choux
1/2 Pan - \$62.00 • Full Pan - \$124.00

Chicken Fried Chicken

breaded boneless chicken breast stuffed
with a chorizo cornbread stuffing,
served with country sausage gravy
\$6.95 each

House Smoked Pork Chop

house smoked & grill finished served
with our peach pecan chutney
\$7.95 each

Desserts

(three days notice required on all desserts)

Georgia Peach Cobbler

*1/2 Pan serves 7-9 - \$36
Full Pan serves 15-20 - \$72*

Sun Dried Cherry Bread Pudding

*1/2 Pan serves 7-9 - \$35
Full Pan serves 15-20 - \$70*

Chocolate Peanut Butter Pecan Torte

Serves 12-15 - \$40

Oreo Cookie Crust Chocolate Mousse

\$4.95 each

Dressings & Sauces

Salsa Fresca

Cilantro Lime Crema

Cajun Remoulade

Dos Fuegos Tartar Sauce

Bleu Cheese Vinaigrette

Jalapeño Ranch Dressing

Dijon Vinaigrette

\$7.95 / Pint

Peach Pecan Chutney

Chorizo Maque Choux

Country Sausage Gravy

Dos Fuegos Habanero Hot Sauce

Bourbon Sauce

Caramel Sauce

Chocolate Sauce

\$9.95 / Pint