

KOWALIGA RESTAURANT

CATERING MENU

Hors D'oeuvres

(price based on 2-3 pieces per person)

\$2.00 per person (stationed or passed hors d'oeuvres)

- >Smoked Catfish Dip with Saltine Cracker
- >Charred Onion Dip with Homemade Chips
- >Hushpuppies with Kowaliga Sauce
- >Pimento Cheese with Saltine Cracker
- >Crispy Chicken Livers with Kowaliga Sauce

\$3.00 per person (stationed or passed hors d'oeuvres)

- >Conecuh Sausage, Pimento Cheese, Wickles, Mustard and Cracker(passed only)
- >Fried Catfish Bites with Tartar Sauce
- >Roast Beef on Toast Points with Horseradish Cream
- >Fried Green Tomato (May—September)

\$4.00 per person (stationed or passed hors d'oeuvres)

- >Conecuh Sausage, Pimento Cheese, Wickles, Mustard and Crackers(stationed only)
- >Catfish Tacos with Slaw, Cilantro, Chipotle Tartar, roasted jalapeno, and lime
- >Chef's Chicken Salad with Saltine Crackers
- >Ground Beef Sliders with American Cheese

\$5.00 per person (stationed or passed hors d'oeuvres)

- >Steamed Alabama Gulf Shrimp with Cocktail Sauce
- >Shrimp Remoulade with Saltine Cracker
- >Fried Alabama Gulf Shrimp with Cocktail Sauce

Vegetable Display--\$4.00 per person (station only)

Cucumbers, Broccoli, Cauliflower, Carrots, Tomatoes and other Seasonal Vegetables with Ranch

Cheese Display--\$5.00 per person (station only)

Assorted Cheeses with Assorted Crackers

Fruit Display--\$6.00 per person (station only)

Assorted Seasonal Fruit

If there is an hors d'oeuvre that you have your heart set on that is not listed above, let us know and we will do our best to accommodate you.

Entrees

(Buffet Price Based on Minimum of 2 Entrée Choices)

(Plated Pricing Depends on Menu Chosen)

\$4.00 per person (buffet only)

- >Crispy Buffalo Wings Hot or Mild with Ranch Dressing
 - >Oven Roasted Pork Loin
 - >Crispy Chicken Fingers served with Honey Mustard and Ranch
 - >Conecuh Dog with Whole Grain Mustard and Pimento Cheese
 - >Brisket Po'Boy with Lettuce, Tomato Aoli, and Wickles
 - >Fried or Grilled Chicken Sandwich with Lettuce, Tomato and Wickles with a CHOICE of Kowaliga or Comeback Sauce
 - >Pulled Pork Sandwich
- (All of the Sandwiches listed above are also available in Sliders)

\$5.00 per person (buffet only)

- >Roasted or Smoked Chicken Breast
- >Sliced Steak Sandwich
- >Cheeseburger with American Cheese, Caramelized Onions, Lettuce, Tomato and Wickles
- >Hamburger Steak with Brown Gravy
- >House Smoked Spare Ribs with BBQ Sauce

\$6.00 per person (buffet only)

- >Fried Squealers
- >Blackened, Fried OR Grilled Catfish Fillets
- >Roasted Sirloin

\$9.00 per person (buffet only)

- >Smoked Prime Rib
- >Fried Shrimp

\$11.00 per person (buffet only)

- >Smoked Duck Breast
- >Grilled or Smoked Quail

\$14.00 per person (buffet only)

- >Beef Tenderloin

Market Price (buffet only)

- >Seafood Bar—Boiled Shrimp, Oysters on Half Shell, Scallops and any other Variation
- >Crawfish Boil—Shrimp, Crawfish, Sausage, Corn, Onions, and New Potatoes

***If there is an entrée that you have your heart set on that is not listed above, let us know
And we will do our best to accommodate you.***

Salads

\$3.00 per person (buffet only)

- >Classic Caesar Salad with Romaine, Garlic Croutons and Parmesan Cheese
- >Murphy Salad with Iceberg Lettuce, Diced Tomatoes, Shredded Carrots and Red Onions
- >Garden Salad with Carrots, Cucumber, Bacon, Cherry Tomatoes, Cheddar and Garlic Croutons
- >Pasta Salad with Carrots, Tomatoes, Peppers, Red Onions Choice of Pasta

\$4.00 per person (buffet only)

- >Greek Salad with Black Olives, Pepperoncini, Red Onion, Cherry Tomatoes and Feta Cheese
- >Kale Salad with Kale, Apples, Almonds, Cranberries and Creamy Citrus Dressing

\$5.00 per person (buffet only)

- >Seasonal Fruit Salad
- >Chef's Chicken Salad

Sides

\$2.00 per person (buffet only)

- >French Fries
- >Mashed Potatoes
- >Creamy Slaw
- >Onion Rings
- >Hushpuppies
- >Creamy Oakview Farms Grits

\$3.00 per person (buffet only)

- >Braised Greens
- >Spoonbread
- >Squash Casserole (Seasonal April-November)
- >Corn on the Cob
- >Green Beans
- >Field Peas (Seasonal April-October)
- >Pinto Beans, Black Beans, or White Beans
- >Baked Beans
- >Creamed Spinach
- >Macaroni & Cheese
- >Fried Okra (Seasonal May-September)
- >Smashed Sweet Potatoes
- >Stewed Tomatoes and Okra (Seasonal May-September)
- >Sliced Tomatoes (Seasonal May-September)
- >Brussels Sprouts (Seasonal September-March)
- >Asparagus

***If there is a side that you have your heart set on that is not listed above, let us know
And we will do our best to accommodate you.***

Desserts

\$3.00 per person (buffet only)

- >Lemon Pie
- >Brownie Sundae
- >Blondie Bars
- >Pecan Pie
- >Fruit Cobbler (Seasonal Fruit)

Stations

\$6.00 per person (buffet only)

- >Mashed Potato Bar
 - Mashed Potatoes, Bacon, Broccoli, Shredded Cheese, Butter, Sour Cream, Roasted Garlic, Tomatoes, Scallions and Gravy
- >Cold Pasta Bar
 - Choice of Pasta-Bow Tie, Macaroni or Rotini with Bacon, Diced Red Onions, Bell Peppers, Tomatoes, Cheese (Cheddar, Parmesan, or Feta), Broccoli, Greek Vinaigrette & Creamy Citrus

**Beverages--Tea(both kinds) and coffee--\$2.00 per person add Lemonade--\$3.00 per person

**Alcoholic Beverages--Beer and Wine-\$75.00 set up charge and based on consumption

--Liquor, Beer and Wine-\$150.00 set up charge and based on consumption

We will be glad to supply your plates, cups, utensils, etc. There is a charge of \$2.50 per person for "throw-away" items.

Linens can be supplied for your event for an additional fee based on the availability, style and color that you would need.

All prices are subject to change.