



Emerald Coast Vibe

2023 CATERING MENUS



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THEMED MENUS

All of our themed menus include full service setup and staffing, along with white, disposable plateware, silver cutlery, and napkins. Prices also include a drink station of sweet tea and water with cups. Items marked with asterisk(**) incur an additional fee. Substitutions may incur an additional charge. Please note, the first 3 items listed are hors d'oeuvres. 20 person minimum. Tax and gratuity are not included.

NO. 1- SOUTHERN STYLE... \$37.00 per person

Fried Green Tomato Bites w/ Remoulade

Deviled Eggs w/ bacon and chives

Buffalo Chicken Dip... served w/ tortilla chips, assorted crackers, celery and carrots

Garden Salad w/ cherry tomato, cucumber, red onion, shredded cheddar cheese, and croutons served with Ranch & Vinaigrette Dressing

Homestyle Biscuits w/ Honey butter

Baked Creamy Mac & Cheese (V) OR Smashed Potatoes w/ Brown Gravy

Green Beans w/ bacon & fried onions

Choose 2 Entrees: Chicken & Waffles, Pot Roast w/ Root Vegetables, Fried Catfish

Herb Crusted Pork Tenderloin, Southern Fried Chicken, Juicy Pan Fried Pork Chops

No. 2- BACKYARD BBQ... \$32pp

Smoked Queso Dip served with tortilla chips

Fresh Fruit Display

BBQ Chicken Flatbread Bites

Vinaigrette Coleslaw (V)

Hawaiian Sweet Rolls

Broccoli Salad

Loaded Mashed Potatoes

Choose 2: Memphis Style Pulled Pork, Smoked Sausage Links, Teriyaki Glazed Pork Chops, Smoked Chicken Thighs, Cherry Bourbon Salmon

No. 3- SOUTH OF THE BORDER...\$32.00pp

Mexican Dip Trio {salsa, guacamole, queso, chips}

Chicken, Black Bean & Cheese Quesadilla Bites

Fresh Fruit Platter with Tajin

Black Beans & Spanish Rice

Sautéed pepper & onions

Flour and Corn tortillas

Toppings Bar- lettuce, cheese, sour cream, tomatoes, salsa, hot sauces, queso, limes, cilantro, pickled jalapenos, guacamole

CHOOSE 2 Proteins: Tomatillo Flank Steak, Seasoned Ground Beef, Salsa Lime Shredded Chicken, Baja Fish, Shredded Pork Carnitas

No. 4- ITALIAN FEAST... \$36.00pp

Roma Bruschetta w. Crostini

Antipasto Platter w. Italian meats, cheese, crackers, olives, roasted vegetables

Sausage and Cream Cheese Stuffed Mushrooms

Italian Salad w. Creamy Dressing

Garlic Parmesan French Bread

Italian Roasted Potatoes

Vegetable Platter- bell pepper, zucchini, yellow squash, red onion, asparagus

Choose 2: Blackened Chicken Alfredo, Chicken Marsala, Baked Ziti, Tomato Basil Sausage Penne, Shrimp Scampi, Herb Crusted Pork Tenderloin

NO. 5- GULF SEAFOOD BASH... \$50.00pp

Sand Dollar Crab Cakes w. Remoulade

Fresh Fruit Platter

Hot Smoked Tuna Dip served with crackers, naan, carrots and celery

Spring Salad w. Shallot Vinaigrette

Cheddar Biscuits

Buttered New Potatoes

Steamed Vegetable Medley- broccoli, carrots, cauliflower, squash, red onion

Choose 2: Pan Seared Fresh Fish, Steamed Shrimp, Blackened Shrimp Alfredo, Parmesan Crusted Fish, Herb Grilled Chicken, Shrimp & Grits

NO. 6- CONTINENTAL DINNER... \$37.00pp

Fresh Fruit & Cheese Platter

Hot Spinach Dip w/ Crostini and Veggies

Sweet Chili Meatballs

Citrus Salad w. Poppyseed Vinaigrette

Yeast Rolls with whipped butter

Garlic Smashed Potatoes

Roasted Vegetable Medley- squash, red onion, zucchini, bell pepper, asparagus

Choose 2: Garlic Sage Chicken, Rosemary Beef Medallions, Balsamic Onion Roasted Chicken, Herb Crusted Pork Tenderloin, Chicken Piccata

No. 7 - CATERED YOUR WAY.... MARKET PRICE

Create your own Custom Wedding Menu by mixing and matching the hors d'oeuvres, entrees, side items, salad and bread

to design a menu that fits your wedding style and personal taste.

This menu is priced based on selections.

CORPORATE MENU

All corporate menus are served with garden salad, yeast rolls, disposable plateware, cutlery, and napkins. Drinks are not included. Minimum headcount of 20.

Single Entrée Option \$20pp
Double Entrée Option.. \$25pp

#1- Slow Cooked Pot Roast w/ carrots, onion, celery, Smashed Potatoes, Green Beans w/ bacon & fried onions

Dessert: Peach Cobbler

Double Entrée Option: includes Southern Fried Chicken Tenders

#2- Pulled Pork, Vinaigrette Coleslaw, Creamy Mac & Cheese

Dessert: Banana Pudding

Double Entrée Option: includes Smoked Chicken Thighs

#3- Taco Bar- ground beef or salsa lime chicken, flour tortillas, Spanish rice & black beans, assorted toppings (lettuce, cheese, tomatoes, onion, salsa, guacamole) Served w/ chips and salsa instead of salad and rolls

Dessert: Key Lime Cups

Double Entrée Option: includes both Ground Beef and Salsa Lime Chicken

#4- Blackened Chicken Alfredo, Lemon Butter Steamed Broccoli, Roasted Red Potatoes

Dessert: Cheesecake w/ Raspberry Compote

Double Entrée Option: includes Baked Ziti

#5- Rosemary Beef Medallions, Garlic Smashed Potatoes, Roasted Vegetable Medley,

Dessert: Lemon Bars

Double Entrée Option: includes Balsamic Onion Roasted Chicken

#6- Garlic Sage Chicken, Mediterranean Orzo Pasta, Steamed Vegetables

Dessert: Fudge Brownies

Double Entrée Option: includes Italian Crusted Pork Tenderloin

Buffet Table Setup... \$75.00

Includes three (3) 8' tables with black or white linens

Add Ons

China Plateware... \$15 per person

Includes salad plate, dinner plate, tea/water goblet, salad fork, dinner fork, knife, teaspoon, linen napkin, cake plate and dessert fork, as well as full service setup and cleanup

Servers/ Wait Staff... \$100.00 per server/ 4 hours with catering (\$125 without catering)

Bartenders... \$200.00 per bartender/ 4 hours (\$50 per each additional hour)

Bar Shopping Fee...\$100- up to 100 guests (Does not include cost of alcohol)

Cake Service...\$50 (up to 50 guests) , \$75 (up to 100 guests), \$100 (more than 100 guests)

Includes plates, napkins, forks, cake cutting set, cutting/plating

Hors d'oeuvres Menu

Choose:

4 options... \$20pp

6 options... \$25pp

8 options... \$30pp

Fresh Seasonal Fruit Display

Domestic Cheese Platter

Vegetable Crudités w/ dill dip

Bacon Wrapped Dates

Fried Green Tomato BLT

Spring Rolls w/ sweet chili sauce

Caprese Skewers or Caprese Platter

Mexican Dip Trio {Salsa, Guacamole, Queso}

Herbed Cream Cheese Cucumber Sandwiches

Tomato Bruschetta Bites

Cheese Quesadilla Triangles

Sweet Chili Meatballs

Antipasto Platter w. Meats, Cheeses, Breads, Roasted Veggies, Olives

Spinach & Artichoke Dip w. Crackers and fresh veggies

Sausage & Cream Cheese Stuffed Mushrooms

Mediterranean Dip Trio {Hummus, Tzatziki, Spinach Dip}

Chicken Salad Croissants

Chicken & Waffle Bites

Grilled Cheese Sammies

Gourmet Deviled Eggs

Pesto and Balsamic glazed tomato Crostini Bites

Sliders- BBQ Pulled Pork, Ham and Swiss, BLT, or French Dip

Smoked Tuna Dip

BBQ Chicken Flatbread Bites

Buffalo Chicken Dip

Baked Brie w/ berry compote

Fried Fish Fingers

Lobster Reubens... \$5pp add on

Jumbo Shrimp Cocktail w. Sauce... \$5pp add on

Sand Dollar Crab Cakes w. Remoulade... \$5pp add on

Stations & Boards

Stations do not include beverages

Prime Rib Carving Station... \$15pp

Prime Rib Carving Station.. includes set station with decorated serving tray, heat lamp, prime rib, horseradish, Au Jus sauce,

Shrimp & Grits... \$20pp

homemade butter grits served hot w/ sauteed or blackened shrimp & a variety of toppings including green onions, cheese, crumbled bacon, hot sauces, chopped ham, and condiments

Mashed Potato Bar... \$10pp

load up a bowl chocked full with delicious, creamy mashed potatoes and all the toppings you could want- butter, sour cream, chives, bacon, ham, black olives, green onions, shredded cheeses, gravy, & seasonings.

Slider Bar... \$15pp

Sliders are always a hit; a selection of sliders with flavors for every taste- BBQ Pulled Pork, Hawaiian Ham & Swiss, BLT, French Dip

Low Country Shrimp Boil... \$25

Gulf shrimp, Andouille Sausage, corn, red potatoes, celery, & lots of Old Bay cooked onsite
Add Garlic Herb Chicken entree, Salad, Bread, and Drink Station for additional \$15pp

You're Killin' Me Smalls S'mores Station... \$10pp

A delicious spread of chocolate, marshmallows, & graham crackers served for a make your own S'mores Bar. Try good old fashioned S'mores or add a few twists on the classic style, such as Sea Salt Caramel, Peanut Butter, or York Peppermint Style

Breakfast Board... variety of muffins, danishes, bagels, mini cinnamon rolls, breads, fresh fruit, jams, bacon, mini biscuits, cheeses, yogurt dip, granola, cream cheese... \$15pp

Classic Board- variety of veggies, fruits, meats, cheese, crackers, assorted mustards, dips, jams... \$10pp

Dessert Board- cookies, brownies, mini dessert cups, candies, chocolate covered strawberries, macaroons, petit fours, tarts... \$10pp

Dip Dip Dip- a variety of dips with all the dippers- roasted red pepper hummus, spinach dip, dill dip, tzatziki, bacon jam pepper cream cheese, yogurt dip, served with crostini, crackers, bagel chips, pita bread, raw veggies, fresh fruit... \$10pp