



New 2020 Event/Reception Menu

Let us help you plan the perfect event!

BLACKENED SEARED TUNA

with an Asian Lime Glaze

SHRIMP & ARTICHOKE REMOULADE

Served in individual mason jars

***FRIED GULF OYSTERS**

with cocktail sauce

GRILLED FRESH GULF OYSTERS ON THE HALF SHELL

Rockefeller, Butter & Wine or Creamy Garlic Wine Sauce

***FRESH FRIED REDFISH**

with Remoulade or cocktail Sauce

JUMBO GULF SHRIMP BOILED OR GRILLED

Served in pewter or on skewers

***MINI FRIED GREEN TOMATO ROUNDS**

Topped with lump West Indies salad and remoulade sauce

BEEF OR PORK TENDERLOIN

served with Hot Rolls & Horseradish or Jezebel Sauce

GRILLED LAMB LOLLIPOPS

with a Mint Sauce

BACON-WRAPPED CONECUH BITES

rolled in Brown Sugar

MINI FRESH FRUIT & BERRY SKEWERS

Served with seasonal fruit of your choice

***STUFFED WONTONS**

cream cheese, sautéed fresh mushrooms, brie cheese topped with lemon herb aioli

GRILLED CHICKEN TENDER SKEWERS

topped with sesame teriyaki glaze

GRILLED JUMBO LUMP CRAB CAKES

served with Hollandaise Sauce

***Recommended for passing as hors d'oeuvres**

FOR A QUOTE OR AN APPOINTMENT CONTACT CLARK LYON: 251-622-0869

EMAIL: CLARKSKITCHENCATERING@GMAIL.COM

PRICE PER GUEST AND STAFFING MAY VARY DEPENDING ON NUMBER OF GUESTS