

Bay  
Gourmet  Catering  
Menu

1880-A Airport Blvd. | Mobile, AL 36606 | 251.450.9051

— ENTRÉES —

**Pork**

Mustard Roasted Pork Tenderloin served Pineapple Jezebel Sauce

Pork Medallions with Red Wine Reduction and Caramelized Onions

Rosemary Red Wine Roasted Pork Tenderloin

Teriyaki Pork Tenderloin with Fresh Pineapple Salsa

Apricot, Spinach and Garlic Stuffed Pork Tenderloin served with Red Wine  
Reduction Sauce

Wild Mushrooms, Smoked Gouda Cheese and Roasted Red Pepper Stuffed  
Pork with Creamy Dijon Sauce

Andouille Sausage and Shrimp Jambalaya

**Chicken**

Pecan Crusted Chicken

Sesame Ginger Chicken with Toasted Sesame Seeds

Chicken Tenderloins Sautéed in Creamy Creole Mustard Sauce

Creamy Wild Mushroom Chicken served in Puff Pastry Shells

Jamaican Jerk Chicken with Mango Salsa

Chicken, Spinach and Artichoke Heart Crepes

## **Beef**

Beef Grillades

Chinese Baby Back Ribs

Medallions of Beef with Wild Mushroom Sauce

Beef Wellington

Sliced Beef Tenderloin served with Horseradish Sauce

## **Seafood**

Cajun Blackened Catfish with Lemon Cucumber Dill Sauce

Shrimp or Crawfish Etouffee

Barbequed Shrimp

Thai Curry Shrimp with Cilantro

Shrimp Scampi

Crabmeat, Bacon and Cream Cheese baked in Puff Pastry

Crabcakes with Creole Mustard Sauce

Crabmeat Stuffed Portabellos

Shrimp, Crab and Artichoke Pie

Shrimp and Crab Crepes with Cream Sauce

Seared Tuna with Sesame Ginger Sauce

Shrimp stuffed with Crab and Smoked Gouda wrapped in Puff Pastry

—VEGETABLES / STARCHES—

Roasted Garlic Mashed Potatoes

Cheese Baked Grits

Creamy Roasted Garlic Grits

Sesame Soy Green Beans

Mashed Sweet Potatoes

Eggplant and Zucchini Ratatouille

Rice Pilaf

Spinach Madeline

White Balsamic Roasted Cauliflower and Artichokes

Marinated and Grilled Seasonal Vegetables

Roasted Red Potatoes with Caramelized Onions and Garlic

Steamed Broccoli with Hollandaise Sauce

Fresh Spinach sautéed with Roasted Pine Nuts

Baked Southern Cream Corn

Roasted Tomato and Garlic Tart topped with Fresh Parmesan Cheese

Twice Baked Mashed Potatoes

Green Beans with Cashew Butter

Green Beans with Warm Bacon Tomato Vinaigrette

Roasted Vegetable Tart

Prosciutto Wrapped Asparagus Bundles

Grilled Portobellos with Soy Balsamic Glaze

Roasted Root Vegetables

Creamy Wild Mushroom Risotto

Oven Roasted Asparagus with Cherry Tomatoes

Wild Mushroom Tart

Green Beans with Roasted Red Pepper Sauce

————— SALADS —————

Spinach or Mixed Greens, Strawberries, Blueberries, Candied Almonds and Blue Cheese with White Balsamic Vinaigrette

Spinach or Mixed Greens, Red Onions, Heart of Palm, Cucumber, Cherry Tomatoes and Fresh Parmesan with Balsamic Vinaigrette

Spinach or Mixed Greens, Dried Cranberries, Mandarin Oranges, Green Onions, Spiced Pecans and Feta Cheese with White Balsamic Vinaigrette

Romaine, Mandarin Oranges, Toasted Ramen Noodles, Toasted Almonds and Green Onions with Sweet and Sour Dressing

Spinach, Pears, Blue Cheese and Spiced Walnuts with Sweet Vinaigrette Fresh Fruit Salad with Orange Honey Dressing served atop a bed of Mixed Greens