

**BIG
WAVE
DAVE'S**

BEACH BAR
& KITCHEN

CATERING

**22703 PERDIDO BEACH BLVD
ORANGE BEACH, ALABAMA**

**BIGWAVEDAVES.COM
251.981.2340**



COCKTAIL HOUR

BUTLER SERVICE PASSED HORS D'OEUVRES

HOT

Chicken Dumplings
Mini Chicken Tacos, Jalapeño & Queso Fresco
Crab Cake Lollipops
Baked Oysters Casino
Assorted Flatbread Pizzas
Southwest Quesadillas with Crème Fraiche
Thai Beef Satays
Sesame Chicken Satays with Duck Sauce

Edamame Dumplings
Coconut Shrimp with Mango Coulis
Pastry Franks with Mustard Sauce
Vegetable Eggroll
Baked Oysters Oreganata with Lemon Sauce
Fried Mozzarella Fra Diavolo
Blue Cheese Stuffed Mushrooms
Spanakopita Spinach & Feta Cheese in Phyllo Dough

COLD

Fig & Goat Cheese Flatbread
Roasted Tomato Bruschetta
Marinated Fresh Mozzarella & Tomato Satay

Mushroom Frites with Aioli Sauce
Olives & Manchego Cheese
Tuna Tartare with Wasabi Aioli on Cucumber Disc (+ \$5pp)

4 Choices // 15 person

8 Choices // 24 person

COLD DISPLAY TABLES

DISPLAYS ARE BEAUTIFULLY ARRANGED & GARNISHED

TRADITIONAL SALADS

Hummus with Pita Points, Fresh Mozzarella with Pesto,
Vine Tomatoes & Feta Cheese, Tabouli and
Roasted Wild Mushrooms with Balsamic Glaze

10 // person

INTERNATIONAL CHEESE DISPLAY

Aged Provolone, Havarti Dill, Port Salute, Spicy Pepper Jack, Sharp
Cheddar, Baked Brie En Croute, Seasonal Fruit Display, Sliced
Baguettes, Bread Flats and Crackers

11 // person

TUSCAN STYLE ANTIPASTO TABLE

An Elaborate Display of Seasonal Vegetable Crudités with Buttermilk Peppercorn Dip

Italian Antipasto Selections

Soppressata, Pepperoni, Salami, Grilled Eggplant & Squash, Roasted Peppers, Artichoke Hearts, Olives and Sun-Dried Tomatoes in Olive Oil & Garlic

11 // person

FOOD ENHANCEMENTS

CARVING BOARD

Select One Carving Entrée and its Accompaniments

Roasted Vermont Turkey

Served with Apple Walnut Stuffing, Cranberry Compote, Gravy and Corn Muffins

9 // person

New York Roast Sirloin

Served with Creamy Horseradish Sauce, Frizzled Onions, Creamed Spinach, Sautéed Button Mushrooms with Grilled Asparagus

11 // person

Roast Pork Loin

Served with Warm Potato Salad, Red Cabbage and Warm Apple Chutney

9 // person

Requires Chef Attendant // Charge of 95

MASHED POTATO BAR

Mashed Potatoes

Maple Infused Sweet Potato

Accompanied by:

Cheddar Cheese, Chili, Apple Cured Bacon, Sour Cream, Crispy Onions, Homestyle Gravy, Brown Sugar and Marshmallows

7 // person

MAC & CHEESE BAR

Classic Homemade Baked Macaroni and Cheese

American & Gorgonzola Cheese, Frizzled Onions, Crisp Bacon, Spicy Brown Mustard, Jalapeno Spiked BBQ and Sour Dill Pickles

7 // person

INTERNATIONAL STATIONS

LITTLE ITALY

Select Two

Penne Alla Vodka with Fresh Tomato Cream Sauce

Farfalle in a Light Garlic Sauce with Shrimp and Broccoli Orecchiette with Broccoli Rabe, Sweet Italian Sausage, Garlic and Olive Oil

Cavatappi Bolognese with Ground Beef & Pork Sausage in a Hearty Tomato Sauce

Mushrooms and Prosciutto Cavatelli

Your Pasta Selections will be Accompanied by

Focaccia Bread, Grated Parmesan, Hot Red Pepper and Fresh Mozzarella with Tomatoes, Basil, Olive Oil and Balsamic Vinaigrette

14 // person

PACIFIC RIM

Select Two

Chicken with Peanut Sauce, Carrots & Bean Sprouts

Steamed Asian Dumplings with Hoisin Sauce

Spicy Shredded Beef Over Lo Mein Noodles

Thai Stir-Fried Chicken with Pea Pods and Shiitake Mushrooms

Accompanied by

Egg Rolls, Crispy Noodles, Thai Cucumber Salad, and Fried Rice

14 // person

GULF OF MEXICO

Select Two

Seafood Gumbo

Red Beans & Rice

Grouper – Fried or Grilled

Jumbo Shrimp

Fried or Grilled

Low Country Boil

Shrimp or Crawfish, Corn on the Cob, Potatoes

Accompanied by

Hush Puppies, Coleslaw, New Potatoes

MP // person

INTERNATIONAL STATIONS CONT'D

LATIN

Select One

Paella with Mussels, Clams, Shrimp and Chicken served with Saffron Rice and Chorizo

Grilled Skirt Steak with Garlic, Cilantro and Cracked Pepper

Grilled Chicken with Tomatillo Sauce

Roasted Pork with Cilantro, Tequila and Lime

Accompanied by

Fried Plantains, Tortilla Chips, Salsa, Fresh Guacamole and Sour Cream

16 // person

CARIBBEAN GRILL

Select Two

Mojito Marinated Grilled Chicken

Skewers of Grilled Shrimp and Vegetables

Pau Hana Spicy Grilled Chicken with Fresh Ginger

Marinated Pork Carved to Order

Accompanied by

Soba Noodles

15 // person

COCKTAIL HOUR ENHANCEMENTS

CRAFT COCKTAILS

Select One

Mojitos with Fresh Muddled Mint & Aged Cruzan Rum

Smoked Bourbon Old Fashioned with Demerara, Black Walnut Bitters & White Smoked Oak

Margaritas with Strawberry or Mango

4 // person

Only In Addition To Full Bar Package.

Requires Bar Attendant // 95

TEQUILA FLIGHT

Selection of Imported Tequila

Blanco

Robust Silver Tequila Within Two Months of Distillation

Reposado

Refined Flavor, Aged in Barrel for 60-364 Days

Anejo

Full Bodied, Aged in Oak Barrels for 1-3 Years

Ask about brands including Avion, Don Julio & Patron (additional costs apply)

Served with Tortilla Chips, 'Scoops' & Variety of Dips

CLASSIC GUACAMOLE

Ripe Haas Avocados, Freshly Squeezed Lime Juice, Cilantro,
Diced Tomato & Red Onion

TEX-MEX SALSA

Sweet Corn & Black Beans, Diced Tomato, Jalapeño,
Red Onion & Cilantro

TROPICAL GUACAMOLE

Fresh Mango & Pineapple

PICO DE GALLO

Diced Tomato, Red Onion, Freshly Squeezed Lime Juice & Cilantro

8 // person

Only in Addition To Full Bar Package.

Requires Bar Attendant // 95

All of our cocktail stations are fully replenished throughout your cocktail hour. If you have any special requests, just ask! We will do our best to accommodate.

COCKTAIL HOUR ENHANCEMENTS

CRAFT BEER FLIGHT

Select Four

Seasonal • Pilsner • Belgium • Weiss (Wheat) • IPA • Cider • Gluten Free & Vegan

Cuisine Expertly Paired by Our Chefs to Accompany Your Selection. Below is an example of what may be available:

Blue Moon – Chicken Francese Pasta

Goose Island IPA – Buffalo Chicken Wings

9 // person

Only In Addition To Full Bar Package.

Requires Bar Attendant // 95

SANGRIA BAR

Select Two

Rioja Red

Red Wine, Apple & Peach Brandies, Stoli Orange, Assorted Fruit Purées, Sliced Fruit

White Tea Mango Sangria

White Wine, White Mango Tea, Apple & Peach Brandies, Stoli Orange, Assorted Fruit Purées, Sliced Fruit

Cava

Spanish Sparkling Wine, Brandy, Triple Sec & Assorted Fruit

Fruit

White Wine, Brandy, Triple Sec, Strawberry, Peaches

Served With Grilled Chorizo Sausage & Chicharróns – Deep Fried Mini Pork Ribs

Toasted Mediterranean

Toasted Bread Layered with Olive Tapenade, Lettuce, Sliced Serrano Ham & Shaved Manchego Cheese

5 // person

Only in Addition to Full Bar Package.

Requires Bar Attendant // 95

All food and beverage prices are subject to a 22% service and gratuity charge, plus current and applicable taxes.
Menu items subject to seasonal availability. Food and beverage minimums may be required depending on your functions space.

COCKTAIL HOUR ENHANCEMENTS

OCEAN MARKET

Custom Ice Plateau with Poached Gulf Shrimp

Oysters on the Half Shell Served with House-Made Cocktail Sauce

Mixed Seafood Salad with Calamari, Crab Meat & Shrimp tossed in Extra-Virgin Olive Oil & Freshly Squeezed Lime Juice

16 // person

Only in Addition to Full Bar Package

ICE SCULPTURE

Customized Design

400 // sculpture

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BAR ENHANCEMENTS

Events Are Three Hours in Duration. Additional Half Hour Increments Available Upon Request at Additional Cost.

DOMESTIC BEER & WINE

Bud Light, Miller Light, Coors Light, Michelob Ultra, Budweiser,
Copper Ridge - Cabernet Sauvignon, Merlot, Chardonnay, Pinot Grigio, Rose

One Hour // 11 person

Two Hours // 19 person

Three Hours // 27 person

IMPORT & DOMESTIC BEER & WINE

Corona, Heineken, Blue Moon, Goose Island IPA, Bud Light, Miller Light, Coors Light, Michelob Ultra, Budweiser
William Hill Cabernet Sauvignon, Drumheller Merlot, Mark West Pinot Noir, Story Point Chardonnay,
Benvolio Pinot Grigio, Sutter Home White Zinfandel

One Hour // 13 person

Two Hours // 22 person

Three Hours // 30 person

PREMIUM OPEN BAR

Include Domestic Beer & Wine Package, Plus:
Absolut, Cruzan Rum, Captain Morgan Spiced Rum, Tanqueray Gin, El Jimador Silver Tequila,
Old Forester Whiskey, Dewar's Scotch

One Hour // 15 person

Two Hours // 26 person

Three Hours // 35 person

SUPER PREMIUM OPEN BAR

Includes Import & Domestic Beer & Wine Package, Plus:
Ketel One Vodka, Bacardi Silver Rum, Sailor Jerry Spiced Rum, Bombay Sapphire Gin, Hornitos Silver Tequila,
Jose Cuervo Gold Tequila, Jack Daniels Whiskey, Crown Royal Whiskey, Wild Turkey Bourbon, Dewar's Scotch

One Hour // 18 person

Two Hours // 30 person

Three Hours // 41 person

CASH BAR

Bartender Fee // 95

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