

Sample Seated Dinner

First Course

Cup of Zuppa del Giorno

Second Course

Annancini

Third Course

Mediterranean Salad

Fourth Course

Eggplant Parmesan

Traditional favorite just the way you like it

Catch of the Day

Fresh grilled fish prepared daily by our talented chef

Salute Ribeye and Scallops

Beautiful angus ribeye seared to perfection topped with our salute scallops, sundried tomato, and artichoke cream

Dessert

Cannoli



Call Ron Craven 228-343-1688

Catering Director, Owner

Juanita Shaw, Catering Consultant 228-669-3385

Lookout 49 228-328-1366 Salute Italian 228-864-2500

Receptions

Our catering directors are available to create spectacular events and memories for you and your guests! We want your friends, relatives, and acquaintances to be talking about your party for years to come. Our chef will prepare a custom designed menu for you to match your theme, ideas, palette and style.

We are committed to listening to and addressing each of your individual needs while working within your desired budget. You will be a guest at your own party without any needed worries or concerns.

Let us help you to impress your guests with unquestionably delicious cuisine. Always displayed using beautiful chaffers and displays to suit your needs.

Do you want a Simple or Elaborate Celebration?

We will prepare buffets, passed hors d'oeuvres, cocktail parties, sit-down dinners, as well as live cooking stations to impress your guests.

Gourmet to Go?

Pick up gourmet specialties at your convenience if you prefer. Whether it's simple platter of sandwiches, a dip, or dinner for 10-30.

Impeccable Service is a Must!

We deliver, set up your event, and leave the premises spotless when the event is complete. We insure all small details are attended to so you can relax at your party.

We Can Also Provide:

Boxed lunches — delivered to your office or off-site location. Breakfast, lunch, snacks & dinner designed around your needs.

Roll-in Office or Business Meetings on or off-site. Whatever the special event and needs are for your business we can handle it!

Court and Jury meals catered to each building privately packed.

Sample Cocktail Menu

Seasonal Fresh Fruit & Cheese

Asparagus Wrapped in Puff Pastry

Stuffed Mushrooms

Blue Cheese & Roasted Red Pepper Canape

Shrimp & Scallop Skewer

Shrimp Remoulade Canape

Savory Cedar Smoked Salmon Dip

Blackened Chicken & Mariner Crème Canape

Chicken Satay Skewer

Black & Blue Crustini

Assorted Mini Cheesecakes

Blueberry, Pecan, & Lemon Squares

Sample Buffet Menu

Seasonal Fresh Fruit & Cheese

Shrimp & Pesto Crustini

Panned Cheese Ravioli

Insalada Mista

(House Salad)

Shrimp & Grits

Gamberi Leonora

*Fresh gulf shrimp with lemon-garlic, artichoke,
and mushroom wine sauce*

Veal Parmesan

Crispy breaded veal topped with

homemade marinara sauce and mozzarella

Chicken Salute Pasta

*Grilled chicken, pancetta, onions, and roasted peppers
on penne in a creamy alfredo*

Dessert

Tiramisu