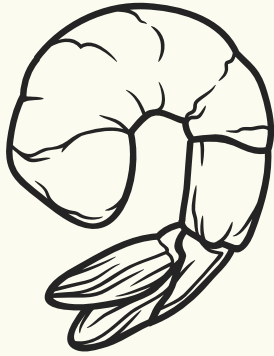


SOUTH ALABAMA LAND TRUST PRESENTS

# BALD EAGLE BASH

RESTAURANTS & CATERERS

---

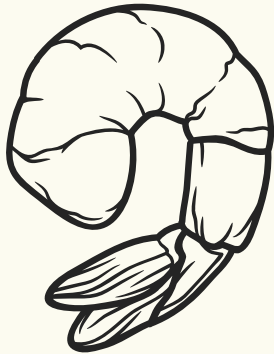


## ALABAMA COASTAL CATERING

### FIRECRACKER SHRIMP

Lightly dusted shrimp fried and tossed in spicy remoulade sauce.

---



## DRAGONFLY FOODBAR

### SHRIMP SLIDERS

Firecracker shrimp patty slider with a creamy cilantro lime slaw.

---

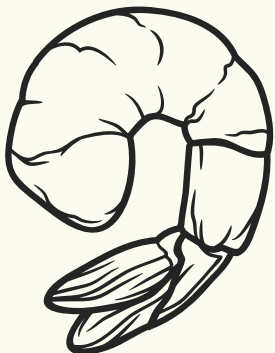


## FREDERIC'S RESTAURANT GULF COAST CULINARY INSTITUTE

### PICKLED SHRIMP AND FIELD PEAS

Gulf shrimp marinated with citrus and spices, tossed with tender, local field peas.

---



## TIN-TIN'S ROCK AND ROLL FOODTRUCK

### SHRIMP LUMPIA

This Lumpia is a Filipina spring roll, deliciously crafted and stuffed with fresh gulf shrimp.

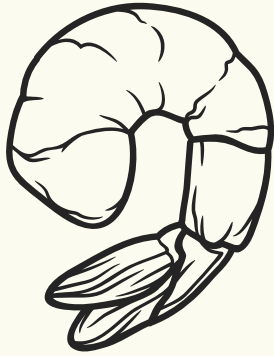
---

SOUTH ALABAMA LAND TRUST PRESENTS

# BALD EAGLE BASH

RESTAURANTS & CATERERS

---

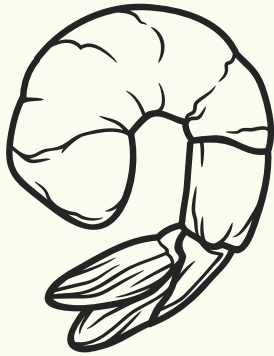


## TAMMY'S SPORTS BAR AND GRILL

### FRIED SHRIMP

I mean, who doesn't love jumbo, juicy fried shrimp?  
Unless you're allergic, deepest condolences.

---

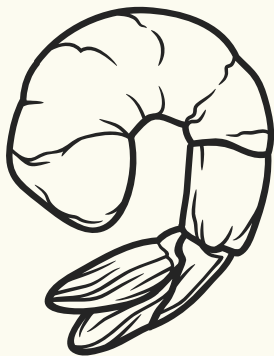


## ED'S SEAFOOD

### ED'S GUMBO AND RICE

Ed's signature southern seafood gumbo over rice.

---



## THE HOPE FARM

### MARINATED SHRIMP

New style marinated shrimp with XO sauce and  
crackers. XO sauce is savory and spicy.

---



## BILLY'S SEAFOOD & ALLEGRI FARM MARKET

### LOW-COUNTRY BOIL

Your classic shrimp boil with peel and eat shrimp,  
conecuh sausage, potatoes, and corn.

---

SOUTH ALABAMA LAND TRUST PRESENTS

# BALD EAGLE BASH

RESTAURANTS & CATERERS

---

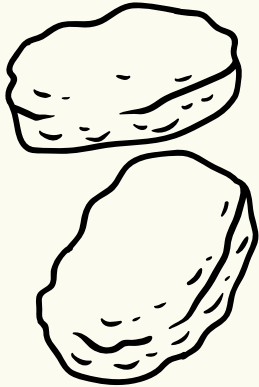


## CHEF CASSIE

### MEDITERRANEAN QUINOA SALAD

Quinoa and grilled Mediterranean vegetables tossed in a red wine vinaigrette, topped with feta cheese.

---

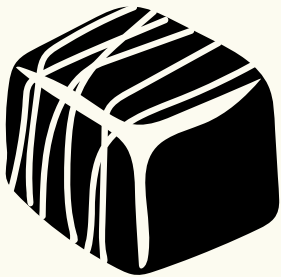


## GUTHRIE'S CHICKEN

### CHICKEN FINGERS

Golden fried chicken fingers with Guthrie's signature sauce.

---

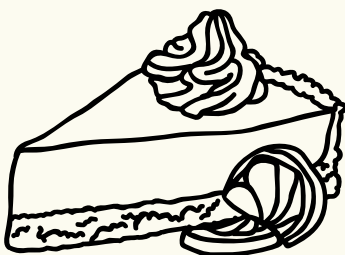


## PUNTA CLARA KITCHEN

### FUDGE AND DIVINITY

We know what fudge is, and this one's REALLY good. Divinity is creamy, snowy-white candies, each topped with a pecan.

---



## WAREHOUSE BAKERY

### KEY LIME MOUSSE CAKE

Pretzel-crust key lime mousse topped with white chocolate.

---