

Table 301

CATERING

TABLE 301 CUSTOM HOT LUNCH BUFFET

MAIN

(Choose One - \$14; Choose Two - \$19)

GRILLED CHICKEN BREAST WITH MUSHROOM,

Marsala Sauce or White Wine Sauce

SOBY'S SIGNATURE MUSHROOM MEATLOAF,

Caramelized Onion Gravy

BONELESS BRAISED BEEF SHORTRIBS, *Red Wine Reduction*

(+\$2)

GINGER, GARLIC, AND DIJON RUBBED PORK LOIN

SWEET SOY GLAZED GRILLED SALMON

SAUTEED SHRIMP WITH GARLIC, LEMON, ESPELETTE, AND PARSLEY (+2)

SALAD

(Choose One)

HOUSE SALAD

*Baby Lettuces, Cucumbers, Tomatoes, Carrots, Sunflower
Seeds, and Dried Cranberries;
Balsamic Vinaigrette and Bacon Ranch*

GREEK SALAD

*Romaine, Cucumbers, Tomatoes, Feta, Kalamata Olives,
Greek Vinaigrette*

CAESAR SALAD

Romaine, Asiago Cheese, Croutons, Caesar Dressing

CHEF'S SEASONAL SALAD

SIDES

Select Two (Additional Sides +\$2)

STARCHES

Buttermilk Mashed Potatoes

Wild Rice Pilaf

Macaroni and Cheese

Warm Farro Salad

Herb Roasted Red Potatoes with Caramelized Onions

VEGETABLES

Roasted Seasonal Vegetables

Southern Vegetable Ratatouille

Haricots Vert with Caramelized Shallots and Dijon

Sautéed Broccoli with Lemon Butter and Red Pepper

Chef's Featured Vegetable

All Lunches include Fresh Baked Rolls with Butter and Sweet and Unsweet Tea.

ADD ONS

Assortment of Fresh Baked Cookies and Brownies \$3

Assorted Sodas \$2

Pastry Chef's Assortment of Petite Desserts \$4

Bottled Water \$2

Minimum of 10 guests. Please Order 48 Hours in Advance.

All buffets set up on China and Chafers with appropriate serving utensils. Plasticware included.

Table 301 will set up the buffet and return in the afternoon to pick up the equipment.

15% service charge applied, includes delivery up to 10 miles. Additional delivery and set up fees may apply per mileage.