

# Table 301

CATERING

## HEAVY HORS D'OEUVRES STATIONS

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### MENU #1- FORMAL

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#### BUTLER PASSED

#### SHRIMP COCKTAIL SHOOTER

*Bloody Mary Sauce, Celery Curl*

#### BEEF TARTAR

*Melon Relish, Micro Cilantro*

#### SMOKED SALMON SALAD

*Crispy Capers, Rep Pepper Aioli, Cucumber Cup*

#### DINNER

#### SALAD STATION

#### SEARED RARE TUNA NICOISE DISPLAY

*Baby Potatoes, Hard Boiled Eggs, Thin Green Beans, Mustard Vinaigrette*

#### ASSORTMENT OF GRILLED, RAW, AND MARINATED VEGETABLES

*Herbed Buttermilk Dressing, Lemon Vinaigrette*

#### BABY GREENS SALAD CUPS

*Kale and Spinach, Roasted Tomatoes, Gorgonzola, Toasted Pistachios, Dried Cherries, Roasted Carrot Vinaigrette*

#### CAPONATA TARTINE

#### CHEF ATTENDED CARVING STATION

#### MARINATED GRILLED TRI TIP STEAKS

*Assortment of Housemade BBQ Sauces*

*Housemade Pickled Vegetables*

*Crusty Bread*

**CHEF ATTENDED SMALL PLATE STATION**  
**SOBY'S SIGNATURE CRAB CAKES, REMOULADE**

*Sweet Corn Maque Choux*

*Cheddar Biscuits, Johnson County Country Ham*

**CHEF ATTENDED GRITS STATION**

*Adluh Mills Stone Ground Grits*

*Signature New Orleans BBQ Shrimp*

*Blackened Local Mountain Trout*

*Southern Vegetable Ratatouille*

*Buttermilk Brined Fried Chicken*

*Assorted Toppings to include Sharp Cheddar Cheese, Green Tomato Chow Chow, Scallions, Chopped Bacon, Pepper Relish*

**DESSERTS: CHEF ATTENDED BAKED ALASKA STATION**

*Chocolate Chip Brownies*

*Flourless Chocolate Cake*

*Walnut Blondies*

*Bourbon Icecream, Caramel Coffee Icecream, Vanilla Icecream*

*Toasted Meringue*