Table 301
CATERING

Have Food. Will Travel.
T301Catering.com
864.232.7007

HOLIDAY PARTY PACKAGES

HORS D'OEUVRES

Minimum 50 guests

SIGNATURE HORS D'OEUVRES *($18/person - Choice of 5)*

(Additional items, $3/person)

CANDIED BACON BLT CROSTINI

MEDITERRANEAN PHYLLO CUP

CRUDITE AND HUMMUS CUPS

MARSALA MUSHROOM AND LEEK TARTLET

SPANIKOPITA

SMOKED TROUT SPREAD
Cucumber Chip, Micro Arugula

FRIED CHICKEN BISCUITS
Hibiscus Honey Butter

HAM BISCUITS
Dijonaisse

CAROLINA SHRIMP SALAD
Cucumber Cup

FRESH FRUIT SKEWER
Strawberry Yogurt Dip

CAPRESE SKEWER

BLOODY MARY SHRIMP COCKTAIL SPOON

TRADITIONAL DEVILED EGG

HEAVY HORS D'OEUVRES

Minimum 50 guests

MENU ONE
$22/person*

CAPRESE SKEWER
Cherry Tomato, Basil, Fresh Mozzarella

HAND BREADED SOUTHERN FRIED CHICKEN TENDERS
Bacon Ranch, Grained Honey Mustard

BRIE AND CRANBERRY PHYLLO CUP

CAULIFLOWER STEAK SLIDER
Bacon Jam, Pickled Green Tomato, Herb Mayo, "Everything" Bun

BOURBON GLAZED MEATBALLS

ROASTED GARLIC HUMMUS
Crudite, Crispy Pita

MENU TWO
$26/person*

CANDIED BACON BLT CROSTINI

SEASONAL BRUSCHETTA

BEET POACHED DEVILED EGG
Crispy Sweet Potato

BAKED BRIE
Lingonberry Jam, Butter Crackers

WARM SPINACH AND ARTICHOKE DIP
Crispy Pita

CHICKEN SOUVLAKI SKEWERS
Tzaziki

CUBANO SLIDERS
Shaved Pork Loin, Virginia Ham, Swiss Cheese, Mustard, Pickle

MENU THREE
$30/person*

GRILLED AND MARINATED VEGETABLE DISPLAY
Ginger Red Pepper Aioli

TIKKA MASALA SHRIMP SKEWERS
Raita Dipping Sauce

MARSALA MUSHROOM AND LEEK TARTLETS

BLUE CHEESE MOUSSE CUPS
Apricot Bacon Jam

BAKED EPIC MACARONI AND CHEESE STATION
Carolina Gold BBQ
Sriracha Fried Chicken

ROSEMARY MARINATED PORK LOIN DISPLAY
Cranberry Mostarda, Sweet Potato Biscuits

ADD DESSERTS:

HANDMADE CHRISTMAS COOKIES *($4/person)*

CHEESECAKE BITES *($6/person)*

DINNER BUFFETS

MENU ONE
$28/person*

HOUSE SALAD
Baby Greens, Romaine, Cucumbers, Tomatoes, Carrots, Dried Cranberries, Sunflower Seeds, White Wine Vinaigrette

HERB MARINATED FRENCH CHICKEN BREAST
Lemon Herb Butter Sauce

CARVED PIT HAM
Apple Chutney

SMOKED GOUDA MACARONI & CHEESE

HARICOTS VERT
Roasted Tomatoes, Dijon, Caramelized Shallots

CORN BREAD MUFFINS
Butter

MENU TWO
$33/person*

WINTER GREENS SALAD
Dried Cherries, Candied Pecans, Shaved Carrots, Bacon Ranch, Apple Cider Vinaigrette

BACON WRAPPED PORK TENDERLOIN
Bourbon Jus

LEMON PEPPER SALMON
Gremolata

CELERIAC MASHED POTATOES

SAUTEED BROCCOLINI
Roasted Tomatoes

ROASTED BUTTERNUT SQUASH
Cremini Mushroom, Radishes, Fresh Herbs

PIMENTO CHEESE BISCUITS

MENU THREE
$35/person*

KICKED UP CAESAR SALAD
Romaine and Baby Kale, Crispy Capers, Roasted Tomatoes, Shaved Parmesan

BRAISED BEEF SHORTRIBS
Red Wine Jus

SOBY'S SIGNATURE NEW ORLEANS BBQ SHRIMP AND GRITS

ROASTED ROOT VEGETABLE HASH

BRUSSELS SPROUTS
Grapes and Walnuts

WHEAT DINNER ROLLS
Honey Butter

ADD COCKTAIL HOUR:
($6/person)

DOMESTIC CHEESE DISPLAY **OR** **CHEF'S CHOICE HORS D'OEUVRES (3)**

ADD DESSERT:

ASSORTED CAKE POPS ($4/person)

WARM APPLE COBBLER *($6/person)*
Vanilla Ice Cream, Caramel Sauce

Don't see what you're looking for? Our chefs are happy to create a custom menu for your event!

**Service Fees and Applicable Taxes Not Included.*