

# 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**

**GINGER, GARLIC, AND DIJON RUBBED PORK LOIN**

**SOBY'S SIGNATURE MUSHROOM MEATLOAF, CARAMELIZED ONION GRAVY**

**SWEET SOY GLAZED GRILLED SALMON**

**BONELESS BRAISED BEEF SHORTRIBS, RED WINE REDUCTION (+\$2)**

**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*

#### CAESAR SALAD

*Romaine, Asiago Cheese, Croutons, Caesar Dressing*

#### GREEK SALAD

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

#### 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

Pastry Chef's Assortment of Petite Desserts \$4

Assorted Sodas \$2

Bottled Water \$2

Minimum of 10 guests. Please Order 72 Hours in Advance. All buffets available on Disposable Pans for drop off set up or on China and Chafers. Plasticware included. Table 301 will set up the buffet and return in the afternoon to pick up the equipment.

Additional service, delivery and set up fees apply.