

Table 301

CATERING

TABLE 301 CUSTOM HOT LUNCH BUFFET

MAIN

(Choose One - \$16; Choose Two - \$21)

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 (+\$6)

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 Broccolini 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.