Table 301
CATERING

FULL SERVICE CATERING MENU

HORS D'OEUVRES

COLD SEAFOOD

SMOKED SALMON CUCUMBER ROUND
Lemon Herb Cream Cheese, Pickled Red Onion, Dill

BLOODY MARY SHRIMP COCKTAIL SPOON
Bloody Mary Cocktail Sauce, Poached Shrimp

SCALLOP CEVICHE
Cherry Tomato, Red Onion, Lime, Micro-Cilantro

POKE BOWL
Ahi Tuna, Sesame, Cucumber, Sweet Soy, Scallion, Avocado, Radish, Crispy Wonton

LOBSTER ROLL
Lemon Aioli, Fine Herb, Buttered Roll

TAKO SALAD
Ponzu Marinated Octopus, Wakkame, Cucumber

BAJA SEARED TUNA
Spiced Ahi Tuna, Chipotle Corn Salad, Cilantro, Fresh Jalapeno, Tortilla Chip

HOT SEAFOOD

SOBY'S SIGNATURE CRAB CAKES
Remoulade

COCONUT CURRY SHRIMP
Mango Relish

AVOCADO SHRIMP TOAST
Garlic Shrimp, Avocado Puree, Local Micro

FRIED OYSTER DEVILED EGGS

Deviled Egg, Buttermilk Fried Oyster, Charred Lemon Aioli

MINI SOFTSHELL CRAB PO' BOY

Softshell Crab, Green Tomato Chow Chow, Lusty Monk

OYSTERS ROCKEFELLER

Bacon Lardon, Pernod Creamed Spinach, Panko

HARISSA GRILLED SHRIMP & MANGO SKEWERS

Basil Yogurt Sauce

SPOONS, SKEWERS & SUCH

COLD

PROSCIUTTO MELON SKEWER

Balsamic Glaze

BEEF TENDER CROSTINI

Grilled Shoulder Tender, Tomato Gel, Horseradish Crème Fraiche, Chive

BRIE, BACON AND APPLE PHYLLO CUP

Triple Cream Brie, Bacon-Apple Chutney

BLT CROSTINI

Candied Pepper Bacon, Marinated Tomato, Basil Aioli, Micro Arugula

FOIE GRAS MOUSSE

Balsamic Blackberries, Wheat Cracker, Chive Crème Fraiche, Beet Micro

BEEF TATAKI

Rare Seared Marinated Beef, Daikon Radish, Scallion, Ponzu

HOT

BBQ BRISKET SLIDERS

Jalapeno Cole Slaw, Blueberry Chipotle Bbq

ROSEMARY CHICKEN BISCUITS

Rosemary Biscuit, Buttermilk Fried Chicken, Hibiscus Honey Butter

HAM BISCUITS

Rosemary Biscuit, Virginia Ham, Imported Swiss, Lusty Monk Mustard

BACON LOLLIPOP

Brown Sugar, Cracked Black Pepper

PULLED PORK BISCUITS

House Smoked Pork, White Cheddar Chive Biscuit, Gold Bbq Sauce

BEEF EMPANADAS

Mint Chimichurri

COCONUT CHICKEN SKEWER

Horseradish-Orange Preserve

BARBACOA TOSTADA

Braised Chicken, Chipotle Slaw, Avocado Crema, Tortilla Round

FRIED CHICKEN SLIDERS

Brined Chicken Breast, Dill Pickle, Alabama White Bbq

SMOKED PORK BELLY CROSTINI

Crispy Pork Belly, Pickled Red Onion, Herb Aioli

STEAK AND POTATOES

Shaved Tender Beef, Potato Croquette, Housemade Steak Sauce

BOURBON GLAZED MEATBALLS

COLD VEGETARIAN

CAPRESE SKEWER

Cherry Tomato, Basil, Ciligene Mozzarella, Balsamic Reduction

MEDITERRANEAN PHYLLO CUP

Garlic Hummus, Cucumber Feta Salad, Mint

TRADITIONAL BRUSCHETTA

Cherry Tomato, Red Onion, Garlic, Basil, Grana Padano

EDAMAME SESAME CRACKER

Edamame Hummus, Chili Garlic Paste, Sesame Cracker, Asian Micro

BEET POACHED DEVILED EGGS

Dijon Mustard, Crispy Sweet Potato

BEET TARTARE SPOON

Horseradish Goat Cheese, Local Honey, Orange Supreme, Mint

CHEF'S SEASONAL BRUSCHETTA

HOT VEGETARIAN

FRIED GREEN TOMATO SLIDER

Jalapeno Pimento Cheese, Fried Green Tomato, Arugula

WHIPPED RICOTTA TOMATO PIE

Local Tomato, Basil, Honey Whipped Ricotta

VEGETABLE SPRING ROLLS

Sweet Chili Sauce

ROASTED VEGETABLE SKEWER

Cremini, Grilled Squash And Zuchini, Grape Tomato, Red Pepper, Herb Olive Oil

MARINATED GRILLED TOFU CUP

Sweet Soy, Chili Garlic, Cucumber, Fried Wonton

HERB CREAM CHEESE STUFFED NEW POTATOES

MARSALA MUSHROOM AND LEEK TARTLET

Whipped Ricotta

DISPLAYS

CHEESES, MEATS AND FRUIT

CHARCUTERIE PLATTER

Pork Rilletes, Foie Gras Mousse, Chef's Selection Of Cured Meats, Assorted Pickles, Mustards, Jams, Crostini

ARTISAN CHEESE DISPLAY

Chef's Selection Of Imported And Domestic Cheeses, Crackers, Seasonal Fruit, Nuts, Jams, Local Honey

SEASONAL SLICED FRUIT DISPLAY

Seasonal Berries, Melons, Red Grapes, Strawberry-Vanilla Yogurt

RAW, GRILLED & ROASTED VEGETABLE DISPLAY

Assorted Seasonal Raw, Grilled And Roasted Vegetables, Cucumber Ranch

ANTIPASTO SKEWER

Artichoke, Olive, Peppadew, Ciliegine Mozzarella, Sopressata, Herb Olive Oil

BRIE EN CROUTE

Lingonberry Jam

CRUDITE PLATTER

Assorted Raw Vegetables, Hummus, Cucumber Ranch

SEAFOOD

CHILLED OYSTER ON THE HALFSHELL

Sliced Lemon, Horseradish, Bloody Mary Cocktail, Mignonette

SHRIMP COCKTAIL

Sliced Lemon, Bloody Mary Cocktail Sauce

SMOKED SALMON

Lemon-Dill Cream Cheese, Red Onion, Boiled Egg, Caper, Pimento, Sliced Lemon

SHRIMP ESCABECHE

Cucumber Salad, Pickled Shrimp, Peppers And Onions, Cilantro

TUNA NICOISE SALAD

Seared Rare Tuna, Boiled Egg, New Potato, Haricot Vert, Cherry Tomato, Baby Lettuces

CAROLINA SHRIMP DIP

Fresh Fried Chips

SMOKED MOUNTAIN TROUT DIP

Cucumbers, Red Onion, Cilantro, Lime, Queso Fresco, Tortilla Chips

SOUPS

HOT SOUPS

SOBY'S SHE CRAB SOUP

Sherry, Crab Roe

CHEDDAR ALE

Pretzel, Lusty Monk

TOMATO BISQUE

Micro Basil, Grana Padano

SHORT RIB CHILI

Guajillo Molasses

SEASONAL VEGETABLE SOUP

Fried Garlic

CORN SOUP

Chive Oil, Crème Fraiche

LOBSTER BISQUE

Vanilla Brioche

TOM KHA GAI

Scallion

COLD SOUP

HEIRLOOM TOMATO GAZPACHO

Celery Curls

CUCUMBER-HONEYDEW

Lemon Crème Fraiche

GINGER COCONUT BISQUE

Fried Leek

CANTALOUPE CONSOMMÉ

Arugula, Maldon Salt

SALADS

MIXED FIELD GREENS

Mesclun Mix, Bacon Lardon, Marcona Almond, Roasted Butternut, Dried Cherry, Fennel, Carrot, White Wine Vinaigrette

ARUGULA-CHEVRE

Candied Pecans, Heirloom Cherry Tomatoes, Crumbled Goat Cheese, Fried Shallot, Champagne Vinaigrette

BEET & BERRIES

Mesclun Mix, Roasted Beets, Seasonal Berries, Toasted Almond, Radish, Honey Horseradish Dressing

BABY SPINACH

Cranberries, Red Onion, Julienne Carrot, Bacon Vinaigrette

CAPRESE SALAD

Cherry Tomato, Ciligene Mozzarella, Fresh Basil, Baby Greens, Extra Virgin Olive Oil, Aged Balsamic Vinegar

BABY KALE & QUINOA

Baby Kale, Red Quinoa, Cucumber, Tomato, Apples, Grapes, Lemon Vinaigrette

MAIN COURSE

ENTRÉE

GRILLED TENDERLOIN FILET

Truffle Whipped Potatoes, Roasted Shallot Demi

PAN SEARED GROUPER

Garlic Spinach Orzo, Caper Gremolata

ROASTED AIRLINE CHICKEN BREAST

Fingerling Potato, Bacon Lardon, Caramelized Onion, Garlic Butter Fondue

ROSEMARY-DIJON CRUSTED PORK CHOPS

Smashed Red Bliss Potatoes, White Cheddar, Scallion

SOBY'S SIGNATURE CRAB CAKE

Buttermilk Whipped Potato, Maque Choux, Remoulade

CHAR SIU SALMON

Jasmine Rice, Pickled Vegetables

CABERNET SHORT RIBS

Yukon Potato Puree, Cabernet Jus

BACON WRAPPED PORK TENDERLOIN

Whipped Sweet Potato, Habanero Butter Fondue

GRILLED JUMBO SHRIMP

White Cheddar Polenta, Herb Olive Oil

MOROCCAN BRAISED LAMB

Herb Cous Cous, Lamb Braisage

SPRING AND SUMMER VEGETABLES

CHEF'S CHOICE VEGETABLE

GARLIC CREAMED SPINACH

SOUTHERN RATATOUILLE

Eggplant, Yellow Squash, Okra, Green Tomato, Local Peppers

HARICOT VERT, SMOKED BACON AND ONION

GRILLED CORN SUCCOTASH WITH GARDEN FRESH HERBS

LOCAL BRAISED COLLARD GREENS

SAUTÉED BROCCOLINI

ROASTED SPAGHETTI SQUASH

FALL AND WINTER VEGETABLES

CHEF'S CHOICE VEGETABLE

ROASTED BRUSSELS SPROUTS

Red Grapes, Pecans

HERB BUTTERED WINTER VEGETABLES

Butternut Squash, Parsnip, Baby Carrots, Fresh Herbs

CHARRED CAULIFLOWER AND WILTED SWISS CHARD

Herb Olive Oil

ROASTED WINTER VEGETABLES

Fingerling Potatoes, Brussels, Cremini Mushrooms, Bacon Lardons

CRUSHED PEPPER GRILLED CABBAGE

WILTED RED RUSSIAN KALE

Shallots, Grain Mustard

ROOT VEGETABLE HASH

Rutabaga, Sweet Potato, Baby Carrot, Caramelized Shallot, Baby Spinach

SMALL PLATES

EVERYTHING CRUSTED SALMON

Horseradish Whipped Potato, Lemon Butter Haricot Vert

HERB MARINATED DUCK BREAST

Sweet Potato Puree, Collard Greens, Bacon Jam

SOBY'S SIGNATURE CRAB CAKE

Maque Choux, Remoulade

NEW ORLEANS BBQ SHRIMP AND GRITS

Pepper Relish, Scallions, Adluh Mills Grits

GUAJILLO PORK BELLY

Yellow Rice, Roasted Poblano, Guajillo Molasses

CABERNET SHORT RIBS

Yukon Puree, Buttered Baby Carrot, Cabernet Braisage

WILD BOAR RAGU

Polenta Cake, Grana Padano, Chive

CHARRED CAULIFLOWER STEAK

Farro Pilaf, Sautéed Broccolini, Caper Gremolata

LOBSTER RISOTTO

Fine Herbs, Cherry Tomato, Lemon, Grana Padano

STATIONS

PARMESAN WHEEL PASTA STATION

(Chef Attended)

SAUCE:

Orange-Basil Pesto Cream, Eggplant and Roasted Tomato Pomodoro, Traditional Alfredo

PASTA:

Cappellini, Fettucine, Linguine, Tagliatelle

SLIDER STATION

BUTTERMILK FRIED CHICKEN

Alabama White BBQ, Dill Pickle

BRAVEHEART BURGER

Bacon Jam, Herb Mayo

SMOKED PORK

Carolina Gold BBQ, Jalapeno Cole Slaw

CUBAN PORK

Sliced Pit Ham, Yellow Mustard, Gruyere

SMOKED BRISKET

Blueberry BBQ, Chipotle Slaw

CREOLE CATFISH

Green Tomato Chow Chow

SPICY SHRIMP SALAD

Sliced Tomato, Pickled Red Onion

FRIED GREEN TOMATO

Jalapeno Pimento Cheese, Baby Arugula

SHRIMP AND GRITS STATION

(Chef Attended)

New Orleans BBQ Sauce, Pepper Relish, Scallions

MASHED POTATO BAR

MASHED POTATOES:

Buttermilk, Chipotle, Sweet Potato, Roasted Garlic, Herb-Parmesan, Horseradish, Red Bliss, Wasabi, Yukon Gold

TOPPINGS:

Scallions, Cheddar, Smoked Gouda, Chopped Bacon, Sautéed Mushrooms, Jalapenos, Sour Cream, Crispy Prosciutto, Green Tomato Chow Chow, Caramelized Onion

CHIPS & DIPS

CHIPS:

Fresh Vegetables, House Fried Potato Chips, Crispy Pita Chips, Fresh Tortilla Chips

DIPS:

Spinach Artichoke Dip, Caramelized Onion Dip, Clemson Blue Cheese Fondue, Cheddar Ale Fondue, Hummus, Zaalouk, Caponata, Housemade Chipotle Salsa, Guacamole

MAC AND CHEESE STATION

Choose Sauce: Applewood Bacon Cheddar, Gruyere Cream, Jalapeno Pimento Cheese, Spicy Pepperjack, Smoked Gouda, White Cheddar, Alfredo, Roasted Tomato-Fontina

Toppings: Scallions, Chopped Bacon, Sautéed Mushrooms, Jalapenos, Crispy Prosciutto, Green Tomato Chow Chow, Caramelized Onion, Preserved Tomatoes, Smoked Sausage, Pickled Okra

PAELLA STATION

(Chef Attended)

Traditional Preparation Of Spanish Rice Dish With Tomatoes, Garlic, Piquillo Peppers, Saffron, Fresh Herbs And Lemons

Choose Proteins – Chorizo, Chicken, Shrimp, Mussels, Clams, Scallops

CARVING STATION

(Chef Attended)

CARVING PROTEINS

Served With Chef's Choice Of Condiments & Breads

Marinated Beef Shoulder Tenderloin

Bacon-wrapped Pork Tenderloin

Creole Turkey Breast

Slow Roasted Herb Rubbed Ribeye
Salt Crusted Beef Tenderloin
Porchetta With Orange And Fennel
Garlic-rosemary Roasted Leg of Lamb
Grilled Sirloin Bavette
Smoked Brisket
Beer Butt Chicken
Char Sui Pork
Marinated Duck Breast
St Louis Style Ribs

BREAKFAST

DISPLAYS

YOGURT PARFAITS

Vanilla Yogurt, Housemade Granola, Fresh Berries

SMOKED SALMON PLATTER

Sliced Everything Bagels, Whipped Cream Cheese, Diced Onion, Capers, Hard Boiled Egg, Lemons
(4 oz salmon per person)

TEA SANDWICHES

(served on soft white bread)
Cucumber Dill, Chicken Salad, Pimento Cheese, Southern Egg Salad

STICKY BUN CAKE

Cream Cheese Icing, Glazed Pecan

PIMENTO CHEESE BISCUITS

Southern Fried Chicken, Honey Spread

TORTILLA ESPANOLA

Traditional Spanish Potato Omelet with Caramelized Onions and Manchego Cheese

CINNAMON FRENCH TOAST

Served with Maple Syrup, Powdered Sugar, Berry Compote, Whipped Butter

DEEP DISH QUICHE

Choice of Roasted Veggies and Gruyere; Sausage with Fontina, Caramelized Onions,
Roasted Red Peppers; Shrimp with Goat Cheese, Spinach, and Tomato

SEASONAL SLICED FRUIT PLATTER

Strawberry Dip

STATIONS

BISCUIT BAR

Buttermilk, Sweet Potato, and Pimento Cheese Biscuits; Sorghum Apple Butter, Whipped Butter, Black Pepper Gravy, Shaved Johnson County Ham, Candied Bacon

CHEF'S OMELET AND STONE GROUND GRITS

Toppings include: Bacon, Sausage, Ham, Bell Peppers, Onions, Mushrooms, Tomatoes, Spinach, Shredded Cheddar and Smoked Gouda, Salsa, Green Tomato Chow

**Chef Required*

MIGAS STATION

Fresh Fried Tortilla Chips, Black Beans, Pico De Gallo, Eggs cooked to order, Avocado, Queso Fresco, Cilantro, Lime Crema

**Chef Required*

EGGS BENEDICT STATION

Classic Poached Egg with Hollandaise Sauce on English Muffin

Choose two: Crab Cake, Crispy Pancetta, Canadian Bacon, Potato Croquette, Shoulder Bacon, or Southern Fried Chicken

**Chef Required*

BRUNCH BEVERAGES

Fresh-Squeezed Orange Juice, Locally-Roasted Regular and Decaf Coffee, Iced Water; includes Sweeteners, Half and Half, Flavored Creamers

BLOODY MARY AND MIMOSA BAR

Fresh Squeezed Orange Juice, Bloody Mary Mix, House Vodka, Sparkling Wine, Cranberry Juice, Club Soda, Sprite, Coke, Diet Coke; Assorted Garnishes to include Limes, Oranges, Strawberries, Pickled Okra, Hot Sauce, Olives

THE AFTER PARTY

HIGHWAY 301 LATE NIGHT SNACKS

CHICKEN AND WAFFLES

Southern Fried Chicken, Sweet Potato Waffle, Maple Black Pepper Gravy

CORN CATS

Corn-Breaded Catfish On A Stick, Remoulade

NATHANS HOT DOGS

Chili, Cheese, Grain Mustard, and Peppadew Relish

SOUTHERN ULTIMATE "NACHOS"

Fresh Fried Potato Chips, Cheddar Ale Fondue, House Smoked Pulled Pork, Chopped Bacon, Scallions

JALAPENO PIMENTO CHEESE MAC AND CHEESE FRITTERS

Pepper Jelly

SOUP AND GRILLED CHEESE

White Truffle and Sharp Cheddar Grilled Cheese, Housemade Tomato Bisque

BURGER SLIDERS- BRAVEHEART BEEF

Herb Mayo, Red Onion Jam, Fresh Baked Bun

SZECHUAN CHICKEN WINGS

Crispy Wings, Sweet and Spicy Sauce- Ginger, Cilantro, Szechuan Peppercorns

HIGHWAY 301 SWEETS

MINI APPLE FRITTERS

Vanilla Crème Anglaise

CINNAMON SUGAR CHURROS

Dulce de Leche

COOKIE DOUGH BITES

Chocolate Cookie Crumble, Bourbon Whipped Cream

DESSERTS

DESSERT BUFFET OPTIONS

WARM

STICKY TOFFEE PUDDING

Orange Chantilly Cream

CHOCOLATE PUDDING CAKE

Vanilla Crème Anglaise

SEASONAL FRUIT CRISP

Vanilla Mascarpone Chantilly Cream

BREAD PUDDING

Choice Of 1; White Chocolate Raspberry; Chocolate Chip; Bananas Foster; Krispy Cream Donut
Fruit Sauce Or Cream

COLD

BANANA PUDDING

TIRAMISU

ASSORTED RED VELVET, CHOCOLATE AND VANILLA CAKE POPS

KEY LIME PIE

Graham Cracker Crust, Key Lime Custard, Freshly Whipped Cream

PLATED DESSERT OPTIONS

SALTED CARAMEL COCONUT

Sugar Pie Dough Layered With Salted Caramel & Coconut Macaroon; Baked Until Golden Brown
Passionfruit Curd, Tropical Fruits, Candied Macadamia Nuts

OPERA TORTE

Almond Sponge Cake Layered With Chocolate Ganache, Coffee Buttercream,
Raspberry Coulis, Almond Coffee Crumb

RUM CAKE

Toasted Meringue, Key Lime Curd, Coconut Macaroon Crumble

WARM CHOCOLATE TRUFFLE CAKE

Individual Flourless Chocolate Cake Filled With Gooey Truffle Center
Caramel Sauce, Chantilly Cream, Fresh Berries

VANILLA BEAN CRÈME BRULEE

Baked Custard Topped With Caramelized Sugar
Served With Fresh Berries And Biscotti

CHEESECAKE

Complementing Sauce And Garnish
Choice of:
Triple Chocolate, New York Style (Citrus), Red Velvet, White Chocolate Key Lime, Lemon Ricotta, Turtle

CARROT CAKE

Cream Cheese Icing, Candied Pecans

WARM STICKY TOFFEE PUDDING

Individual Orange Spiced Cake Soaked In Buttery Toffee Sauce
Served With Chantilly Cream, Toffee Sauce, Chocolate Crumb

CHOCOLATE MOUSSE DOME

Chocolate Cake Layered With A Dark Chocolate Mousse, Covered In A Chocolate Glaze,
Raspberry Coulis, Chocolate Garnish And Fresh Berries

CHOCOLATE CARAMEL CUSTARD BAR

Caramel Popcorn, Peanut Brittle, Chocolate Powder

DESSERT ACTION STATIONS

(All Require Chef Attendant)

JAR IT UP!

4 ounce Mason Jars on display to fill with what you like, guests can eat it now or take it home.
Choose from assorted cakes, cookies and brownies layer it with assorted fillings which may include -
chocolate mousse, mascarpone cream, lemon curd, Chantilly cream, Cannoli filling, banana pudding.
Top with goodies that may include fresh berries, Chocolate curls, assorted candy pieces, caramel sauce and chocolate sauce.

HIP HIP CHURRO

Homemade Churros fried on site. Tossed in cinnamon sugar.
Served with Spiced Chocolate sauce, Nutella, Vanilla infused Honey, Dulce de Leche and
assorted toppings including assorted crushed nuts, Oreo crumbs, crushed graham crackers, berry compote.

SUNDAE OVERLOAD

Choice of three Ice cream flavors.
Assorted toppings include:
Mini Chocolate Chip Cookies, Brownie Bites, Belgium Waffle Pieces, Bananas, Whipped Cream,
Nuts, Candies, Sauces, Maraschino Cherries

PETITE DESSERTS

CAKE BITES

Carrot, Coconut, Rum, Kentucky Butter, German Chocolate, Black Forest, Brownies & Blondies

CUPS, SHOOTERS, AND BOWLS

Panna Cotta, Flan, Tres Leches, Strawberry Shortcake, Banana Pudding, S'mores Trifle,
Chocolate Raspberry Cup, Caramel Custard Chocolate Cup

BARS

Almond Caramel Apple, Strawberry Rhubarb, Pecan Diamond, Cheesecake, Chocolate Toffee, Lemon

TARTS

White Chocolate Banana Cream Pie, Key Lime, Lemon Meringue, Pecan, Pumpkin (seasonal), Cheesecake, Vanilla Cream and Fresh Fruit

SANDWICHED DESSERTS

French Macarons, Oatmeal Cream Pies, Whoopie Pies, Napoleons

FILLED DESSERTS

Assorted Chocolate Truffles, Eclairs, Cream Puffs, Ho-Ho's, Cannoli

CANDIES

Pecan Pralines, Fudge, Pate Fruit, Coconut Mounds

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