

CARLETTA PERRY

BANQUET & CATERING MANAGER

TABLE 100

RESTAURANT • BAR • BANQUET

601.933.2720

CPERRY@TABLEONEHUNDRED.COM

BREAKFAST AND BREAK SNACK MENU

Iced Tea, Water and Coffee Included in Room Rental. \$2pp if no rental fee

THE TRADITIONAL

\$16.95 PER PERSON / MINIMUM 20 GUESTS

- Assorted Muffins, Scones and Biscuits
- Sliced Seasonal Fresh Fruit
- Scrambled Eggs
- Crisp Applewood Smoked Bacon
- Sausage Patties
- Butter, Assorted Jellies and Honey
- Natural Orange Juice

THE CONTINENTAL

\$12.95 PERSON

- Assorted Muffins and Scones
- Sliced Seasonal Fresh Fruit
- Assorted Granola Bars
- Assorted Fruit Yogurts
- Natural Orange Juice
- Columbian, Regular & Decaffeinated Coffee

BREAKFAST SANDWICH MEAL

\$13.95

- Served with Sliced Fresh Fruit & Breakfast Potatoes
- Choice of Sausage & Cheese Biscuit or Ham, Egg & Cheese on English Muffin

UPGRADES

- Cinnamon French Toast, Butter & Maple Syrup \$3 pp
- Individual Dry Cereals with Milk \$4 pp
- Assorted Yogurts with Granola \$5 pp
- Sliced Seasonal Fruit \$4 pp
- Hot Oatmeal with Brown Sugar and Raisins \$3 pp
- Stone-ground Cream Cheese Grits \$3 pp
- Breakfast Potato \$3 pp
- Natural Orange Juice \$16 Gallon

BREAK SNACKS

- Bagged Chips \$2 ea
- Sliced Fresh Fruit \$3 pp
- Assorted Cheese and Crackers \$3 pp
- Black-eyed Pea Hummus with Crostini \$3.5 pp
- Granola Bars \$2 ea
- Assorted Fruit Yogurts \$2 ea
- Crudite with Ranch Dip \$4 pp
- Assorted Muffins and Scones \$22.95 dz
- Freshly Baked Cookies \$22.95 dz
- Brownie Bites & Assorted Cakes \$3 pp
- Sodas \$2 ea

*ORGANIC & SPECIALTY TEAS UPON REQUEST

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BANQUET LUNCH MENU

Iced Tea, Water and Coffee included in Room Rental. If no rental fee, \$2 per person.

COLD SANDWICHES

\$13.95 PER PERSON / MINIMUM 20 GUESTS

~ CHOOSE TWO ~

BLACK FOREST HAM

Sliced Black Forest ham, white cheddar cheese, roasted red peppers, brown sugar mustard on a hoagie roll

HOUSE MADE CHICKEN SALAD

Roasted chicken tossed with celery, scallions, and apple pecans with lettuce and tomato on a hoagie roll

SMOKED TURKEY PANINI

Smoked turkey, provolone, arugula, oven roasted tomato, basil aioli on whole wheat bread

HOUSE MADE PIMENTO CHEESE

Traditional pimento (Tillamook Cheddar) with lettuce and tomato on farmhouse bread

BEEF & PROVOLONE

Roast Beef, Provolone cheeses, crisp bacon, lettuce & tomato with aioli on French baguette

VEGGIE WRAP

Grilled asparagus, roasted red pepper, red onion on a spinach tortilla wrap

Above Sandwiches Served with:

Coleslaw, Pasta Salad, Potato Salad or Potato Chips and Cookies

Additional side \$2

Add soup de jour \$3

DELI BUFFET

\$17.95 PER PERSON / MINIMUM 20 GUESTS

ADD SOUP DE JOUR \$3

ADD DESSERT \$3

- Fresh Garden Salad with Choice of Two Dressings
- Potato Salad or Mediterranean Pasta Salad
- Sliced Roast Beef, Turkey Breast and Cured Ham
- White Cheddar, American and Provolone Cheese
- Tomatoes, Onions, Lettuce and Sliced Pickles
- Mayonnaise, Horseradish and Deli Mustard
- Assortment of White and Wheat Breads
- Sliced Fresh Fruit and Cookies

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LUNCH BUFFET MENU

Iced Tea, Water and Coffee included in Room Rental. If no rental fee, \$2 per person.

BUFFET ONE HUNDRED

Self Serve. Attendants can be provided for additional fee.

\$25.95 PER PERSON / MINIMUM 20 GUESTS

Add soup de jour \$3 | Additional vegetables \$2

Additional protein \$3 | Additional Dessert \$3

FRESH GARDEN SALAD WITH CHOICE OF TWO DRESSINGS, ROLLS & BUTTER

SIDES (CHOOSE TWO)

- Roasted Potatoes
- Seasonal Garden-Fresh Vegetables
- Turnip Greens
- Creamy Mashed Potatoes
- Baked Beans
- Homemade Macaroni & Cheese
- Southern-Style Green Beans
- Black-Eyed Peas

ENTREES (CHOOSE TWO)

- Roasted Pork Loin with Ham Hock Jus
- Oven Roasted Chicken
- Pulled Pork with BBQ Sauce
- Smoked BBQ Chicken
- Smoked Brisket with BBQ Sauce
- Fried Catfish with Tartar Sauce
- Pan Sauteed Tilapia with Lemon Butter Sauce
- Sweet Tea Glazed Boneless Fried Chicken Breast
- Pan Seared Redfish, chef's daily sauce \$3 pp upcharge
- Gulf Shrimp and Grits \$2 pp upcharge

DESSERT (CHOOSE ONE)

- Fresh-Baked Cookies and Sliced Fruit
- Bread Pudding with White Chocolate Sauce
- Fruit Cobbler
- Brownie Bites & Assorted Cakes
- Banana Pudding

BANQUET LUNCH MEAL

Served Buffet Style. (One Pass)

\$19.95 PER PERSON / MINIMUM 20 GUESTS

Add Additional Entrée \$3 | Add Dessert \$3 | Add Vegetable \$2

SERVED WITH:

FRESH GARDEN SALAD WITH CHOICE OF TWO DRESSINGS, ROLLS & BUTTER

SIDES (CHOOSE ONE)

- Creamy Mashed Potatoes
- Green Beans
- Braised Turnip Greens
- Macaroni & Cheese

ENTREES (CHOOSE ONE)

- Roasted Pork Loin with Ham Hock Jus
- Smoked Chicken Tetrazzini
- Chicken Piccata over Pasta
- Beef Lasagna
- Sweet Tea Glazed Boneless Fried Chicken
- Pan Seared Salmon w/Buerre Blanc*
- Beef Brisket with BBQ*
- Gulf Shrimp & Grits*

Items with * have a \$2.00 upcharge

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LUNCH PLATED MENU

Monday - Friday Daily. Meals include Iced Tea, Water, Rolls and Butter

THE LUNCH CLASSIC \$19 PP

STARTER CHEF'S MARKET SALAD

ENTREES

- Daily Lunch Special
- Grilled Chicken Piccata

SIDE OFFERINGS (CHOOSE TWO)

THE LUNCH SELECT \$27 PP

STARTER CHEF'S MARKET SALAD

ENTREES (CHOOSE TWO)

- Daily Market Fish Special
- Smoked Aspen Ridge Beef Brisket
- Jidori Farms Chicken Breast

SIDE OFFERINGS (CHOOSE TWO)

THE LUNCH PRIME \$32 PP

STARTERS (CHOOSE ONE)

ENTREES (CHOOSE TWO)

- Gulf Shrimp & Grits
- Pan Seared Atlantic Salmon
- Jidori Farms Chicken Breast

SIDE OFFERINGS (CHOOSE TWO)

DESSERT (CHOOSE ONE)

THE LUNCH GRAND \$40 PP

STARTERS (CHOOSE ONE)

ENTREES (CHOOSE TWO)

- Scottish Salmon Filet
- 6oz. Angus Beef Filet
- Jidori Farms Chicken Breast

SIDE OFFERINGS (CHOOSE TWO)

DESSERT (CHOOSE ONE)

APPETIZER SELECTIONS

served reception style

- Mustard Glazed Pork Meatballs
- Fried Catfish Bites with Comeback
- Bacon Wrapped Shrimp
- Beef Bite Skewers
- House Smoked Salmon Spread
- Assorted Domestic Cheeses & Crackers
- Creamy Artichoke Spinach Dip

STARTERS

- Chef's Market Salad
- Baby Wedge *\$2 upcharge
- Chef's Soup of the Day
- French Onion Soup *\$2 upcharge

SIDE OFFERINGS

- Yukon Gold Mashed Potatoes
- Garlic Spinach
- House Cut Fries
- Tillamook Mac & Cheese
- Sautéed Green Beans
- Braised Turnip Greens

DESSERT OFFERINGS

- ½ Double Chocolate Brownie with Vanilla Ice Cream & Berry Coulis
- Tahitian Vanilla Crème Brulee
- New York Style Cheesecake

ADD-ON TO ANY MENU COURSE

- Appetizer Station (select three) \$12
- Caesar Salad \$3
- Soup of the Day \$4

ADD-ON TO ANY ENTRÉE SELECTION

- Gulf Crab Topping \$8
- Bacon Wrapped Shrimp \$9
- Upgrade 6oz Filet to 8oz Filet \$5

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DINNER PLATED MENU

Meals include Iced Tea, Water, Rolls and Butter

THE CLASSIC \$33 PP

STARTERS (CHOOSE ONE)

ENTREES (CHOOSE TWO)

- Daily Fish
- Ashley Farm Chicken Breast
- Smoked Beef Brisket

SIDE OFFERINGS (CHOOSE TWO)

THE SELECT \$43 PP

STARTERS (CHOOSE ONE)

ENTREES (CHOOSE TWO)

- Seared Atlantic Salmon Filet
- 6 oz Angus Beef Filet
- Jidori Farms Chicken Breast
- Braised Beef Short Ribs

SIDE OFFERINGS (CHOOSE TWO)

THE PRIME \$48 PP

STARTERS (CHOOSE ONE)

ENTREES (CHOOSE THREE)

- Daily Fish
- Seared Atlantic Salmon Filet
- 6oz Angus Beef Filet
- Jidori Farms Chicken Breast
- Braised Beef Short Rib

SIDE OFFERINGS (CHOOSE TWO)

DESSERT (CHOOSE ONE)

THE GRAND \$73 PP

APPETIZERS (CHOOSE THREE) *served reception style*

STARTERS

- Choose Chef's Market Salad or Baby Wedge
- Choose French Onion Soup or Soup of the Night

ENTREES (CHOOSE THREE)

- Pan Seared Redfish topped with crabmeat
- 8oz. Angus Beef Filet
- Ashley Farm Chicken Breast
- Coffee Rubbed Duck Breast

SIDE OFFERINGS (CHOOSE TWO)

DESSERT (CHOOSE TWO)

APPETIZER SELECTIONS

served reception style

- Mustard Glazed Pork Meatballs
- Fried Catfish Bites with Comeback
- Bacon Wrapped Shrimp
- House Smoked Salmon Spread
- Assorted Domestic Cheeses & Crackers
- Creamy Artichoke Spinach Dip

STARTERS

- Chef's Market Salad
- Baby Wedge *\$2 upcharge
- Chef's Soup of the Day
- French Onion Soup *\$2 upcharge

SIDE OFFERINGS

- Yukon Gold Mashed Potatoes
- Garlic Spinach
- Roasted Cauliflower with fried Capers
- Tillamook Mac & Cheese
- Sautéed Green Beans
- Braised Turnip Greens

DESSERT OFFERINGS

- ½ Double Chocolate Brownie Brownie with Vanilla Ice Cream & Berry Coulis
- New York Style Cheesecake
- Tahitian Vanilla Crème Brulee

ADD-ON TO ANY MENU COURSE

- Appetizer Station (select three) \$12
- Caesar Salad \$3
- Soup of the Night \$5
- Dessert \$6

ADD-ON TO ANY ENTRÉE SELECTION

- Gulf Crab Topping \$8
- Bacon Wrapped Shrimp \$9
- Upgrade 6oz Filet to 8oz Filet \$5

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DINNER BUFFET MENU

Iced Tea, Water and Coffee included in room rental. If no rental fee, \$2 per person.
Guests Self Serve. Attendants can be provided for an additional \$50 per attendant.

BUFFET ONE HUNDRED

\$30.95 PER PERSON / MINIMUM 20 GUESTS

Add soup de jour \$4 | Additional vegetables \$2 | Additional protein \$3 | Additional Dessert \$3

FRESH GARDEN SALAD WITH CHOICE OF TWO DRESSINGS ROLLS & BUTTER

ENTREES (CHOOSE TWO)

- Roasted Pork Loin with Ham Hock Jus
- Oven Roasted Chicken
- Pulled Pork with BBQ Sauce
- Smoked BBQ Chicken
- Smoked Brisket with BBQ Sauce
- Fried Catfish with Tartar Sauce
- Pan Sauteed Tilapia with Lemon Butter Sauce
- Sweet Tea Glazed Boneless Fried Chicken Breast

- Pan Seared Redfish w/chef's daily sauce \$3 pp upcharge
- Gulf Shrimp and Grits \$2 pp upcharge

SIDES (CHOOSE TWO)

- Roasted Potatoes
- Seasonal Garden-Fresh Vegetables
- Garlic Spinach
- Turnip Greens
- Creamy Mashed Potatoes
- Baked Beans
- Homemade Macaroni & Cheese
- Southern-Style Green Beans
- Black-Eyed Peas

DESSERT (CHOOSE ONE)

- Fresh-Baked Cookies and Sliced Fruit
- Bread Pudding with White Chocolate Sauce
- Fruit Cobbler
- Brownie Bites & Assorted Cakes
- Banana Pudding

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..... **HORS D'OEUVRES STATIONS**

Priced Per Person

Hors D'oeuvres only \$25++ per person • Minimum 20 people

COLD HORS D'OEUVRES

House Smoked Salmon Spread \$3.5
Pimento Cheese Spread \$3
Antipasti-Marinated Grilled Vegetables \$4
Bruschetta \$3
Roasted Chicken Salad \$3
Vegetable Crudite w/Ranch Dip \$3
Assorted Domestic Cheese Tray \$3
Seasonal Pasta Salad \$3
Boiled Jumbo Shrimp w/Cocktail Sauce \$4
Fresh Sliced Fruit \$3
House Smoked Turkey Sliders w/Aioli \$3
Assorted International Cheeses \$5
Deviled Eggs \$15 / dozen
Bacon topped Deviled Eggs \$18 / dozen

HOT HORS D'OEUVRES

Mustard Glazed Pork Meatballs \$4
Breaded Fried Mushrooms w/Aioli \$3
Shrimp and Grits Shooters \$4
Parmesan Chicken Tenders \$3.5
Fried Catfish Bites w/Comeback \$3.5
Scallops Wrapped in Crispy Bacon \$5
Smoked Vidalia Onion Cheese Bake \$3
Sweet Tea Brined Chicken Tenders \$4
Creamy Artichoke & Spinach Dip \$3
4 Cheese Mac & Cheese \$3
Bacon Wrapped Shrimp \$4
Beef Crostini w/Bacon Onion Jam \$4
Chicken Bite Skewers \$3.5
Pulled Pork Sliders \$3

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CASH BAR

\$75 SET UP FEE / MINIMUM 50 GUESTS

Pay by the drink

PREMIUM BAR

WINE \$6: House Chardonnay, House Pinot Grigio, House Moscato, House Cabernet Sauvignon, Beringer White Zinfandel, Mondavi Woodbridge Pinot Noir

BEER \$4: Budweiser, Bud Light, Coors Light, Miller Lite and Michelob Ultra

LIQUOR/MIXERS \$7: Cathead Vodka, Beefeater Gin, Dewar's Scotch, Exotico Reposado Tequila, Bacardi Rum, Four Roses Bourbon, House Made Sour Mix, Bloody Mary Mix, Tonic, Soda, Vermouth, OJ, Cranberry, Grapefruit, Pineapple, Lime, Grenadine

NON ALCOHOLIC BEVERAGES \$2:

Coke, Diet Coke, Coke Zero, Sprite, Bottled Water and Ginger Ale

TOP SHELF BAR

WINE \$6: Includes all plus Sparkling Wine

BEER \$6: Includes all plus a selection of seasonal craft beers

LIQUOR \$9: Includes all Premium plus Grey Goose Vodka, Tanqueray Gin, Jack Daniels Whiskey, Makers Mark Bourbon, Johnnie Walker Black Scotch, Cazadores Blanco Tequila, Captain Morgan Spiced Rum

NON ALCOHOLIC BEVERAGES \$2:

Coke, Diet Coke, Coke Zero, Sprite, Bottled Water and Ginger Ale

BEER/WINE STATION

\$45 Bar Set Up Fee

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..... **COMPLETE HOSTED BAR**

\$75 SET UP FEE | MINIMUM \$600

Every guest 21 and older will be included.

PREMIUM TWO HOUR PACKAGE

18.95/person, each additional hour 10.95/person

TOP SHELF TWO HOUR PACKAGE

23.95/person, each additional hour 13.95/person

PREMIUM BAR

WINE: Canyon Road Pinot Grigio, Canyon Road Chardonnay, Canyon Road Moscato, Canyon Road Cabernet Sauvignon, Mondavi Woodbridge Pinot Noir, Beringer White Zinfandel

BEER: Budweiser, Bud Light, Coors Light, Miller Lite and Michelob Ultra

LIQUOR/MIXERS: Cathead Vodka, Beefeater Gin, Dewar's Scotch, Exotico Reposado Tequila, Bacardi Rum, Four Roses Bourbon, House Made Sour Mix, Bloody Mary Mix, Tonic, Soda, Vermouth, OJ, Cranberry, Grapefruit, Pineapple, Lime, Grenadine

NON ALCOHOLIC BEVERAGES:

Coke, Diet Coke, Coke Zero, Sprite, Bottled Water and Ginger Ale

TOP SHELF BAR

WINE: Includes all premium plus Sparkling Wine

BEER: Includes all premium along with a selection of seasonal craft beers

LIQUOR: Includes all premium plus Grey Goose Vodka, Tanqueray Gin, Jack Daniels Whiskey, Makers Mark Bourbon, Johnnie Walker Black Scotch, Cazadores Blanco Tequila and Captain Morgan Spiced Rum

NON ALCOHOLIC BEVERAGE:

Coke, Diet Coke, Coke Zero, Sprite, Bottled Water, Ginger Ale

AMOUNT CHARGED IS BASED ON GUARANTEE OR ACTUAL ATTENDANCE IF HIGHER

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