

CATERING PHONE 601.933.2720 | 601.376.9623

Contact Ariel Blackwell - Catering Manager - email: ablackwell@tableonehundred.com | web: tableonehundred.com

CATERING MENU

CHOOSE TWO ENTREES

Served buffet style or individual boxes (+\$2), Minimum 10 guests, includes two sides and a roll. **Excludes Tuesday & Thursday - choose one side

DAILY LUNCH SPECIAL \$15 PER GUEST

MONDAY Sweet Tea Brined & Smoked Chicken

TUESDAY Red Beans and Rice**

WEDNESDAY Southern Fried Chicken

THURSDAY Bourbon Braised Beef Tips & Rice**

FRIDAY Mississippi Fried Simmons Catfish

VEGETABLE PLATE - Choose four sides

OTHER ENTREE SELECTIONS \$18 PER GUEST

Grilled Chicken Piccata

Smoked Brisket with BBQ Sauce

Smoked Chicken Tetrazzini

Sweet Tea Glazed Boneless Fried Chicken

Pan Seared Salmon with Buerre Blanc - \$2 upcharge

Served with Hot Lunches

Braised Collard Greens · Mashed Potatoes · Mac & Cheese Vinaigrette Coleslaw · Sauteed Green Beans

ADD MIXED GREENS SALAD \$3 per guest

ADD ASSORTED DESSERT TRAY \$3 per guest

→ BOXED LUNCHES → →

CHOOSE TWO SANDWICH OPTIONS

Includes sandwich, bag of chips, cookie - Minimum 10 Guests

\$15

BLACK FOREST HAM

Sliced Black Forest ham, white cheddar cheese, lettuce, tomato, dijon aioli on a hoagie roll

HOUSE MADE CHICKEN SALAD

Smoked chicken tossed with celery, scallions, pecans, and apples with lettuce and tomato on a hoagie roll

SMOKED TURKEY PANINI

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

VEGGIE WRAP

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

HOUSE MADE PIMENTO CHEESE BLT

Traditional pimento (Tillamook Cheddar) with bacon, lettuce and tomato on wheat bread

ROAST BEEF & PROVOLONE

Provolone cheeses, lettuce, tomato and horseradish aioli on a hoagie roll

All orders please allow 24 hours in advance.

Payment arrangements must be made prior to delivery. \$30 Delivery Fee plus 20% Service Fee of Total · \$200 food minimum for delivery.

9% Tax • Tax Exempt Certificate must be presented prior to delivery.

BEVERAGES

GALLON LEMONADE or ORANGE JUICE \$16
GALLON SWEET or UN-SWEET TEA \$8
COFFEE - regular or decaf \$25



VERONICA BAUGHMAN

Event Sales Manager

ARIEL BLACKWELL

 CHRISTINA COFFEY

Event Sales Coordinator

PARTY TRAYS & PICK-UPS

Feeds 10-12

COLD

Fresh Fruit Tray \$38

Assorted Domestic Cheese with crackers \$38

House Smoked Tuna Spread w/Crostini \$32

Deviled Eggs \$22 per dozen

Smoked Chicken Salad with Crackers \$26

Pimento Cheese Spread with Crostini \$23

Antipasti - Marinated and Grilled Vegetables \$38

HOT

Creamy Artichoke and Spinach Dip w/Crostini \$28

Smoked Brisket w/BBQ Sauce \$90

Smoked BBQ Chicken \$42

Pulled Pork w/BBQ Sauce \$ 44

Chicken Tenders served with Ranch or BBQ \$35

Mustard Glazed Pork Meatballs \$48

PARTY SIZE SALADS & SANDWICHES

Small serves 10 | Medium serves 15 | Large serves 25

Mediterranean Pasta Salad, Mixed Green Salad or Caesar Salad \$28 \mid \$45 \mid \$75 With Smoked Pulled Chicken \$45 \mid \$72 \mid \$115

Ciabatta Sandwiches \$59 | \$89 | \$145 Choose any combination of 2: Smoked Turkey, Black Forest Ham, Beef & Provolone, Veggie 6" ciabatta roll with lettuce, tomato

SOUTHERN SIDES

Feeds 10-12

Southern Style Green Beans \$22
Braised Collard Greens \$22
Glazed Baby Carrots \$22
Homemade Mac and Cheese \$22
Black-Eyed Peas \$22
Yukon Gold Mashed Potatoes \$22
Butter Beans \$22

SOMETHING EXTRA

Cinnamon Rolls \$36/Dozen

Muffins and Scones \$36/Dozen

Freshly Baked Cookies \$24/Dozen

Brownie Bites | Assorted Cakes \$24/Dozen

Banana Pudding \$36 - Feeds 10

Single bags of chips \$2

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