

TABLE 100

RESTAURANT • BAR • BANQUET

VERONICA BAUGHMAN

Event Sales Manager

CHRISTINA COFFEY

Event Sales Coordinator

CATERING PHONE 601.933.2720

CATERING MENU

HOT LUNCHES

CHOOSE TWO ENTREES

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

DAILY LUNCH SPECIAL

\$15 PER GUEST

MONDAY Sweet Tea Brined & Smoked Chicken

TUESDAY Chop Cheese Steak & Onion Mushroom Sauce

WEDNESDAY Southern Fried Chicken

THURSDAY Bourbon Braised Beef Tips & Rice*

FRIDAY Mississippi Fried Portico Classic Catfish

VEGETABLE PLATE - Choose four sides

OTHER ENTREE SELECTIONS

\$18 PER GUEST

Grilled Chicken Piccata

Smoked Chicken Tetrazzini

Sweet Tea Brine & Smoked Chicken

Pan Seared Salmon with Buerre Blanc - Additional \$2

Smoked Brisket with BBQ Sauce - Additional \$2

SOUTHERN STYLE SIDES

Served with Hot Lunches

Braised Collard Greens • Mashed Potatoes • Mac & Cheese • Butter Beans
House Slaw • Baby Glazed Carrots • Sauteed Green Beans • Black Eyed Peas

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

HAM

Sliced 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 36 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

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PARTY TRAYS & PICK-UPS

Feeds 10-12

COLD

- Fresh Fruit Tray \$38
- Assorted Domestic Cheese with crackers \$38
- House Smoked Tuna Spread with Pita Chips \$32
- Deviled Eggs \$22 per dozen
- Smoked Chicken Salad with Crackers \$26
- Pimento Cheese Spread with Pita Chips \$23
- Black-Eyed Pea Hummus \$24

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 | \$45 | \$75
With Smoked Pulled Chicken \$45 | \$72 | \$115

Ciabatta Sandwiches \$59 | \$89 | \$145

Choose any combination of 2: Smoked Turkey, 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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BREAKFAST

TRADITIONAL BREAKFAST

Minimum 10 guests. \$18

Sliced Seasonal Fresh Fruit, Grit Girl Grits, Assorted Muffins

Crisp Applewood Smoked Bacon -OR- Sausage Patties

Orange Juice

Butter, Assorted Jellies, and Honey

ADD-ONS

Priced Per Person

Biscuits \$2

Cinnamon Rolls, Butter & Maple Syrup \$3

Yogurts with Granola \$5

Sliced Seasonal Fruit \$4

Stone-ground Cream Cheese Grits \$3

Breakfast Potato \$3

Natural Orange Juice \$16 Gallon

Regular or Decaf Coffee \$25 Serves 8

BREAK SNACKS

Available to add on to Lunch or Breakfast Order

Priced Per Person or Per Dozen

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

Canned Sodas \$2 ea

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