Lunch Selections
Deli
$25 per person

Mixed Baby Greens Salad
Tomato Bisque
Platters of Sliced Turkey, Honey Baked Ham, Roast Beef Swiss, Cheddar, Provolone
Lettuce, Tomato, Onion
Gourmet Chips
Potato Salad
Fresh Fruit
Cookies & Brownies

*Additional Charges May Apply for Pre-Made Sandwiches

Signature
$40 per person | Minimum of 25 Guests

Baby Arugula Salad
Pickled Sweet Potato, Roasted Fennel, Crispy Pancetta, Lemon Coriander Vinaigrette

Three Bean Minestrone
Baby Spinach, Squash, Tomatoes

Lemon Herb Roasted Chicken

Angus Beef Meatloaf

Rosemary Roasted Potatoes

Quinoa with Grilled Seasonal Vegetables

Cinnamon Roll Bread Pudding
Candied Pecans
Stacey's Plated Lunch
$45 per person

First Course
Select 1

**Potato Leek Soup**
Bacon Herb Crumb

**Simple Greens**
Goat Cheese, Tomatoes,
White Balsamic Vinaigrette

**Heirloom Tomato Caprese**
Lemon Herb Ricotta, Watermelon Radish,
Pickled Cucumber, Almond Basil Pesto

**Butternut Squash Bisque**
Pepitas, Chive Mascarpone

**Caesar Salad**
Romaine Hearts,
Tear Drop Tomato, Parmesan Crisp

**Heirloom Tomato Bisque**
Basil, Balsamic Reduction, Crouton

Entree
Select 1

**Steak Frites**
Garlic New York Strip,
Horseradish, Bordelaise,
Parmesan Truffle Fries

**Sautéed Lemon Chicken**
Tomato, Burrata Cheese,
Parmesan, Whipped Potatoes

**Halls Steak Sandwich**
Onions, Mushrooms, Gruyere,
Horseradish Aioli, Baguette,
Parmesan Truffle Fries

**Skillet Roasted Salmon**
Lemon-Caper Beurre Blanc,
Vegetable Medley, Whipped Potatoes

**Halls Chophouse Burger**
10oz Prime House- Grounded
Beef, Lettuce, Tomato, Onion,
Parmesan Truffle Fries

**Bouquet of Baby Greens**
Grilled Chicken, Goat Cheese,
Candied Pecans, Dried Cranberries,
Tomatoes, White Balsamic Vinaigrette

Dessert
Select 1

**Creme Brûlée**

**Chocolate Pot De Creme**

**Seasonal Cheesecake**

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Plated Lunch

Tommy's Plated Lunch
$55 per person

First Course
Select 1

Heirloom Tomato Caprese
Lemon Herb Ricotta, Watermelon Radish, Pickled Cucumber, Almond Basil Pesto

Traditional She Crab
Sherry Foam, Spring Chive

Simple Greens
Goat Cheese, Tomatoes, White Balsamic Vinaigrette

Caesar Salad
Romaine Hearts, Tear Drop Tomato, Parmesan Crisp

Heirloom Tomato Bisque
Basil, Balsamic Reduction, Crouton

Potato Leek Soup
Bacon Herb Crumb

Entree
Select 1

Traditional She Crab
Sherry Foam, Spring Chive

Halls Steak Sandwich
Onions, Mushrooms, Gruyere, Horseradish Aioli, Baguette, Parmesan Truffle Fries

Beef Tenderloin
Prime Filet Mignon, Whipped Potatoes, Asparagus

Skillet Roasted Salmon
Lemon-Caper Beurre Blanc, Vegetable Medley, Whipped Potatoes

Simple Greens
Goat Cheese, Tomatoes, White Balsamic Vinaigrette

Halls Steak Sandwich
Onions, Mushrooms, Gruyere, Horseradish Aioli, Baguette, Parmesan Truffle Fries

Shrimp & Grits
Sautéed Shrimp, Peppers, Onions, Tasso Ham Gravy, Geechie Boy Grits

Sautéed Lemon Chicken
Tomato, Burrata Cheese, Parmesan, Whipped Potatoes

Bouquet of Baby Greens
Grilled NY Strip, Goat Cheese, Candied Pecans, Dried Cranberries, Tomatoes, White Balsamic Vinaigrette

Dessert
Select 1

Creme Brûlée

Chocolate Pot De Creme

Seasonal Cheesecake

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Billy's Plated Lunch
$65 per person

First Course
Select 1

Simple Greens
Goat Cheese, Tomatoes,
White Balsamic Vinaigrette

Halls Chop Salad
Smoked Bacon, Peppers, Celery,
Tomatoes, Black-Eyed Peas, Feta,
Green Peppercorn Buttermilk Dressing

Jumbo Shrimp Cocktail

Traditional She Crab
Sherry Foam, Spring Chive

Caesar Salad
Romaine Hearts,
Tear Drop Tomato, Parmesan Crisp

Heirloom Tomato Bisque
Basil, Balsamic Reduction, Crouton

Entree
Select 1

Beef Tenderloin
Prime Filet Mignon,
Whipped Potatoes,
Asparagus

Sautéed Lemon Chicken
Tomato, Burrata Cheese,
Parmesan, Whipped Potatoes

Shrimp & Grits
Sautéed Shrimp, Peppers,
Onions, Tasso Ham Gravy,
Geechie Boy Grits

New York Strip Club Steak
Carved, Parmesan Truffle Fries

Skillet Roasted Salmon
Lemon-Caper Beurre Blanc,
Vegetable Medley, Whipped Potatoes

Lump Crab Cake
Cajun Remoulade, Vegetable Medley,
Whipped Potatoes

Dessert
Select 1

Creme Brûlée

Chocolate Pot De Creme

Seasonal Cheesecake