



## OFF-PREMISE CATERING MENU

### APPETIZERS AND SALADS

*Serves approximately 12-15 guests, unless quantity is noted*

SPINACH & ARTICHOKE CRAB DIP (GF) | \$180  
Lump Crab Meat, Spinach, Artichoke Hearts, Parmesan Cheese, Green Onions, Toasted Bread

SOUTHERN BELLE PIMENTO CHEESE (GF, V) | \$90  
Crostoni, Carrots, Celery

EDAMAME HUMMUS (GF, V) | \$135  
Crostoni, Carrots, Celery

FRIED GREEN TOMATOES (V) | \$140  
Goat Cheese, Siracha Remoulade, Basil

SOFT PRETZELS (V) | \$85  
Warm Beer Cheese, Honey Mustard Horseradish

BABY GEM CEASAR SALAD (V) | \$150  
Parmesan Bread Crumbs, Lemon Parmesan Dressing

SEASONAL CHOPPED SALAD (GF, V) | \$105  
Inquire about our current selection

FRESH FRUIT SALAD (GF, V) | \$125  
Seasonal fruit selection

### ENTREES

*Serves approximately 12-15 guests, unless quantity is noted*

LOW COUNTRY SHRIMP & GRITS (GF) | \$245  
Spicy Andouille Sausage, Roasted Tomato, Chipotle, Scallions

TAVERN SALMON (GF) | \$275  
Edamame-Sweet Butternut Squash, Mash Potatoes, Lemon Basil Butter

12-HOUR PORTER-BRAISED SHORT RIBS (GF) | \$275  
Red Bliss Potatoes, Roasted Brussel Sprouts, Horseradish Cream

JUMBO CHICKEN WINGS (GF) | QTY 50: \$90 | QTY 100: \$170 | QTY 200: \$325  
Select up to 3 Sauces and Seasonings, in Increments of 25:  
Hot, Mild, Honey Ginger Sriracha, Barbecue, Lemon Pepper, Garlic-Parmesan

SOUTHERN BUTTERMILK CHICKEN TENDERS | QTY 50: \$90 | QTY 100: \$170 | QTY 200: \$325  
Served with Honey Mustard and Barbecue dipping sauces

TACO STATION | CHICKEN TINGA \$135 | GRILLED STEAK \$195 | VEGETARIAN (V) \$115  
Flour Tortillas, Pico de Gallo, Smashed Avocado, Lettuce

## **SIDES**

*Serves approximately 12-15 guests*

MAC & CHEESE (V) \$60

BRUSSEL SPROUTS (GF, V) | \$55

BUTTERMILK MASHED POTATOES (GF, V) | \$55    ROASTED SEASONAL VEGETABLES (GF, V) | \$65

CIDER-BRAISED COLLARD GREENS (GF, V) | \$55

## **BEVERAGES**

FRESHLY BREWED TEA | 1 GALLON \$15

Available in Sweet or Unsweetened

SPECIALTY COCKTAILS

Please Inquire about Availability and Pricing

## **BOX LUNCHES**

### **SANDWICH AND CHIPS | \$15**

GRILLED CHICKEN B<sup>2</sup>LT  
Grilled Chicken, Smoked Bacon,  
Basil Mayo, Lettuce, Tomato

GARDEN HUMMUS SANDWICH  
Edamame Hummus, Cucumber,  
Pickled Onion, Arugula, Tomato

*(Note: The sandwiches are served cold, for better transport)*

### **BABY GEM CAESAR SALAD WITH GRILLED CHICKEN | \$15**

Grilled Chicken, Parmesan Bread Crumbs, Lemon Parmesan Dressing

*(Note: The chicken is served cold, for better transport)*

### **SOUP AND SANDWICH | \$15**

TOMATO BISQUE (GF, V)  
Fire Roasted Tomatoes,  
Fresh Basil, Cream

PIMENTO CHEESE SANDWICH  
House-Made Pimento Cheese,  
Tomato, Sourdough Bread

### **SOUP AND SALAD | \$15**

TOMATO BISQUE (GF, V)  
Fire Roasted Tomatoes,  
Fresh Basil, Cream

ICEBERG SALAD (GF)  
Iceberg Lettuce, Marinated Tomatoes,  
Smoked Bacon, Blue Cheese Dressing

## **ADDITIONAL INFORMATION**

All orders are subject to a minimum of \$500 and require 72-hour advance confirmation.

Pricing includes disposable plates, silverware, and serving utensils.

DELIVERY \$75 | SETUP \$55

Delivery and setup are available within 10 miles of the restaurant location

DISPOSABLE CHAFING DISH WITH STERNO | FULL SIZE \$17 EACH | HALF SIZE \$11 EACH

*All food and beverage charges are subject to state sales tax and a 10% packaging/administrative fee. HOBNOB is not liable for any food consumed that has been kept at room temperature for over 2 hours or in 90+ degree weather for over 1 hour without proper heating or cooling.*

*Please note that the FDA advises that consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of contracting a foodborne illness, especially if you have certain medical conditions.*