



OFF-PREMISE CATERING MENU

BOX LUNCHES

SANDWICH AND CHIPS | \$15

GRILLED CHICKEN BLT Grilled Chicken, Smoked Bacon, Basil Mayo, Lettuce, Tomato	GARDEN HUMMUS SANDWICH Edamame Hummus, Cucumber, Pickled Onion, Arugula, Tomato
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(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
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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
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APPETIZERS AND SALADS

Serves approximately 12-15 guests, unless quantity is noted

SPINACH & ARTICHOKE CRAB DIP (GF) | \$150

Lump Crab Meat, Spinach, Artichoke Hearts, Parmesan Cheese, Green Onions, Fresh Pita Points

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

Crostini, Carrots, Celery

FRIED GREEN TOMATOES (V) | \$115

Goat Cheese, Siracha Remoulade

SOFT PRETZELS (V) | \$70

Warm Beer Cheese, Balsamic Mustard

TOMATO BISQUE (GF, V) | PINT \$15 | QT \$25 | GALLON \$45

Fire Roasted Tomatoes, Fresh Basil, Cream

BABY GEM CEASAR SALAD (V) | \$105

Parmesan Bread Crumbs, Lemon Parmesan Dressing

SEASONAL CHOPPED SALAD (GF, V) | \$105

Inquire about our current selection

FRESH FRUIT SALAD (GF, V) | \$105

Seasonal fruit selection

ENTREES

Serves approximately 12-15 guests, unless quantity is noted

LOW COUNTRY SHRIMP & GRITS (GF) | \$235
Spicy Andouille Sausage, Roasted Tomato, Chipotle, Scallions

TAVERN SALMON (GF) | \$265
Edamame-Sweet Butternut Squash, Broccolini, Lemon Basil Butter

12-HOUR PORTER-BRAISED SHORT RIBS (GF) | \$235
Red Bliss Potatoes, Roasted Brussel Sprouts, Horseradish Cream

JUMBO CHICKEN WINGS (GF) | QTY 50: \$85 | QTY 100: \$160 | 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: \$85 | QTY 100: \$160 | 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

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 \$45
Delivery and setup are available within 10 miles of the restaurant location

DISPOSABLE CHAFING DISH WITH STERNO | FULL SIZE \$15 EACH | HALF SIZE \$11 EACH

All food and beverage charges are subject to state sales tax and a 4% 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.