



OFF-PREMISE CATERING MENU

APPETIZERS AND SALADS

Per 25 Guests:

SPINACH & ARTICHOKE CRAB DIP (GF) | \$225
Lump Crab Meat, Spinach, Artichoke Hearts, Parmesan Cheese, Green Onions, Toasted Bread

SOUTHERN BELLE PIMENTO CHEESE (GF, V) | \$115
Crostiti, Carrots, Celery

EDAMAME HUMMUS (GF, V) | \$150
Crostiti, Carrots, Celery

FRIED GREEN TOMATOES (V) | \$175
Goat Cheese, Sriracha Remoulade, Basil

SOFT PRETZELS (V) | \$100
Warm Beer Cheese, Honey Mustard Horseradish

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

SEASONAL CHOPPED SALAD (GF, V) | \$125
Inquire about our current selection

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

ENTREES

Per 25 Guests:

LOW COUNTRY SHRIMP & GRITS (GF) | \$325
Spicy Andouille Sausage, Roasted Tomato, Chipotle, Scallions

TAVERN SALMON (GF) | \$300
Edamame-Sweet Butternut Squash, Mash Potatoes, Lemon Basil Butter

12-HOUR PORTER-BRAISED SHORT RIBS (GF) | \$350
Red Bliss Potatoes, Roasted Brussel Sprouts, Horseradish Cream

JUMBO CHICKEN WINGS (GF) | QTY 75: \$150 | QTY 150: \$300 | QTY 225: \$400
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: \$125 | QTY 100: \$200 | QTY 200: \$350
Served with Honey Mustard and Barbecue dipping sauces

TACO STATION | CHICKEN TINGA \$150 | GRILLED STEAK \$225 | VEGETARIAN (V) \$100
Flour Tortillas, Pico de Gallo, Smashed Avocado, Lettuce

SIDES

25 Guests:

MAC & CHEESE (V) \$75

BRUSSEL SPROUTS (GF, V) | \$85

BUTTERMILK MASHED POTATOES (GF, V) | \$75 ROASTED SEASONAL VEGETABLES (GF, V) | \$85

CIDER-BRAISED COLLARD GREENS (GF, V) | \$85

BOX LUNCHES

SANDWICH AND CHIPS | \$22.95

GRILLED CHICKEN B²LT
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 | \$15.95

Grilled Chicken, Parmesan Bread Crumbs, Lemon Parmesan Dressing

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

SOUP AND SANDWICH | \$19.95

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

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

SOUP AND SALAD | \$17.95

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 & SETUP \$175.00

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

DISPOSABLE CHAFING DISH WITH STERNO | FULL SIZE \$20 EACH | HALF SIZE \$15 EACH

All food and beverage charges are subject to state sales tax and a 12% administrative fee, and 6% staffing fee. HOBNOB is not liable for any food consumed outside of the health and food safety code, per a two(2) hour buffet in accordance with the FDA.

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