



OFF-PREMISE CATERING MENU

APPETIZERS AND SALADS

Per 25 Guests:

BUFFALO CHICKEN DIP | \$225
Sharp Cheddar, Crumbled, Bacon, Ranch, Cream Cheese, Buffalo Sauce, dry Chives
Veggie Crudit , Tavern Chips

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

EDAMAME HUMMUS (GF, V) | \$150
Crostini, 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
Broccoli, Mash Potatoes, Lemon Basil Butter

12-HOUR PORTER-BRAISED BONELESS 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, Buttermilk Ranch
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.