

BIG TABLE

EVENTS & CATERING



OFF-PREMISE CATERING

We are here for you!

Host your event at one of our restaurants or let us bring our services to you.

We could come to your business or home and offer our services in your environment.

We will work with you to create customized menus, wine or beer pairings.

Our mixologists will create special cocktails for you. We offer audio-visual services, floral arrangements and decor, menus that address dietary restrictions.

Here, you can view some of our menus.

However, our chefs will meet any of your expectations when it comes to choices.

Email at sean@hobnobatlanta.com to start the process for your perfect event.

CHAFING DISHES

Each Chafing dish feeds 12-15 people

FISH AND CHIPS \$245

Beer Battered Haddock, Tartar Sauce, Malt Aioli

LOW COUNTRY SHRIMP & GRITS 235 **GF**

Spicy Andouille Sausage, Roasted Tomato, Chipotle, Scallions

TAVERN SALMON \$265 **GF**

Edamame-Sweet Butternut Squash, Broccolini, Lemon Basil Butter

12 HOUR PORTER BRAISED SHORT RIBS \$235

Red Bliss Potatoes, Roasted Brussel Sprouts, Horseradish Cream **GF**

GENERAL TSO CAULIFLOWER \$145

Roasted Cauliflower, Fried Red & Gold Quinoa, Spicy Hunan Sauce, Sesame Seeds

SIDES 1/2 PAN CHAFING DISH

Mac & Cheese \$55 **GF**

Buttermilk Mashed Potatoes \$45 **GF**

Roasted Seasonal Vegetables \$55 **GF**

Brussel Sprouts \$45 **GF**

Cider Braised Collard Greens \$45 **GF**

JUMBO CHICKEN WINGS

House-Made Sauces, Pick 3:

Hot, Mild, Honey Ginger Sriracha, Spicy Mustard, BeerBQ, Lemon Pepper, HOBNOB Honey

50 | \$79

100 | \$149

200 | \$299

SOUTHERN BUTTERMILK CHICKEN TENDERS

Please pick 3: Mild, Hot, Lemon Pepper, Garlic Parmesan, Coca -Yaki, Sweet BBQ, Honey ginger Sriracha

50 | 79

100 | 155

200 | \$285

TACO STATIONS

Each Station feeds 12-15 people

4" Flour Tortillas

All Served with

Pico de Gallo, Avocado, Lettuce, Cilantro, Sweet BBQ Sauce

CHICKEN TACO STATION \$115

PULLED PORK TACO STATION \$135

SHRIMP TACO STATION \$165

STEAK TACO STATION \$195

APPETIZER PLATTERS

All serves 10-15 people

SPINACH & ARTICHOKE CRAB DIP \$130

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

SOUTHERN BELLE PIMENTO CHEESE \$75

Bread and Butter pickles, Saltines

SOUTHERN SPRING ROLLS \$110

Smoked Pork, Collard Greens, Hot honey Mustard

CHIPOTLE CORNMEAL CRUSTED FRIED GREEN TOMATOES \$95

Siracha Remoulade

SOFT PRETZELS \$60

Warm Cheese & Beer Dip, Yellow Mustard

SOUP IN BULK

ALL SOUPS: PINT \$10 | QT \$20 | GALLON \$35

TOMATO BISQUE **GF**

Fire Roasted Tomatoes, Fresh Basil, Cream

SALAD BOWLS

All serves 12-15 people

BABY GEM CEASAR SALAD \$95

Parmesan Bread Crumbs, Lemon Parmesan Dressing

CHOPPED SALAD \$95

Romaine , Arugula, Marinated Tomatoes, Corn, Edamame, Cucumber, Red Wine Vinaigrette

FRESH FRUIT SALAD \$95 **GF**

Seasonal fruit selection

BOX LUNCHES

SOUP + 1/2 SALAD \$14

SANDWICH + CUP OF SOUP \$14

SANDWICH + 1/2 SALAD 14

SOUP

TOMATO BISQUE **GF**

Fire Roasted Tomatoes, Fresh Basil, Cream

SALADS CHOICES

WEDGE SALAD **GF**

Iceberg Lettuce, Marinated Tomatoes, Smoked Bacon,
Blue Cheese Dressing

BABY GEM CEASAR SALAD \$95

Parmesan Bread Crumbs, Lemon Parmesan Dressing

SANDWICH CHOICES

CHICKEN SALAD SANDWICH

BLT SANDWICH – add chicken (+2)add Pork Belly (+3)

Bacon, Lettuce, Tomato

PIMENTO CHEESE SANDWICH

Lettuce, Tomato, Bacon, Pimento Cheese

FRIED CHICKEN SANDWICH (+2)

Buttermilk- Pickle Brined ChickenTenders, Chipotle Cole Slaw, Dill Pickles

BAJA SHRIMP TACOS (two tacos) (+2)

Sauteed Shrimp, Corn, Smashed Avocados, Piri Piri Sauce, Flour Tortillas

PLAIN BURGER (no half burger offered)

Lettuce, Tomato, Onion, Brioche Bun

PERSONAL SNACKS

BAKED COOKIES \$3 EACH

FRESH FRUIT \$6

PORK RINDS \$56

PIMENTO CHEESE AND TOASTED SOURDOUGH \$7

HEAT AND EAT (PER PERSON)

MAC N CHEESE \$8.50

GRILLED CHICKEN, MASHED POTATOES, GREEN BEANS \$10

FRIED CHICKEN TENDERS, MASHED POTATOES, ROASTED BRUSSEL SPROUTS \$12

GRILLED SALMON, MASHED POTATOES, GREEN BEANS \$16

HANGER STEAK, MASHED POTATOS, GREEN BEANS \$25

BEVERAGE

Sweet/Unsweet Tea \$12 per gallon with cups

All Orders Minimum \$350

Set Up \$45

Delivery \$75 (Within 10 Miles)

Chafing Dish And Sterno \$13 (Full) \$9(Half) Each

Pricing Includes Disposable Serving Utensils, Cutlery, Plates

48 Hours Notice Required For All Orders

Call Sean At (678) 4376024 Or Email Sean@hobnobatlanta.com