SOCIAL

southern table & bar℠

SOUPS:

Chicken and Sausage Gumbo with rice
quart $12.00 gallon $48.00

Pork and Greens Gumbo with rice
quart $12.00 gallon $48.00

Seasonal Soup
quart $16.00 gallon $64.00

SALADS:

Farm Chop – chopped greens, farm egg, grape tomatoes, pickled red onions, west bank ham, smoked chicken, blue cheese, sweet onion vinaigrette
half pan $40.00 full pan $80.00

House Salad – spring mix, pickled onions, crispy quinoa, grape tomatoes, sweet onion vinaigrette
half pan $30.00 full pan $60.00

SKEWERS:

Seasonal Fruit
(25) $60.00 (50) $120.00 (100) $240.00

Caprese - mozzarella, cherry tomato, basil, balsamic vinaigrette
(25) $45.00 (50) $90.00 (100) $180.00

DIPS:

White Bean Hummus & Pita Bread
$18 per quart/10 pitas

Love Dip & Toast Points – spicy garlic cream cheese dip
$20 per quart

Chicken or Ham Salad Dip – with lavosh crackers
$25 per quart

FINGER FOODS (priced per piece):

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$2.00 Tuna Tartare on Wonton Chips – must be prepared on-site

$2.00 Krab Nachos – must be prepared on-site

$2.00 Cold Shrimp Cocktail – with spicy house-made remoulade

$1.00 Creole Meat Pies – with honey mustard

$1.00 Kimchi BBQ Meatballs

$4.00 Pork Belly & Krab Salad Endive Cups

$1.00 Deviled Eggs

$3.00 Smoked Salmon Crostini – sliced smoked salmon, whipped goat cheese, capers, sliced egg, chives

$1.00 Smoke-Fried Chicken Tenders or Wings or Drummettes – with ghost pepper honey drizzle

RICE DISHES & PASTA:

Crawfish Etouffee
quart $20.00 half $80.00 full $160.00

Jambalaya
quart $12.00 half $45.00 full $95.00

Chicken & Tasso Cream Pasta
half $50.00 full $100.00

Creole Shrimp & Rotini Pasta Salad
half $65.00 full $130.00

MINI SANDWICHES (priced per piece):

$2.00 Chicken Salad Sliders

$2.00 Pimento Cheese Sliders

$3.00 Smoked Brisket Sliders – with grilled fennel slaw

$3.00 Pulled Pork Sliders – smoked pork shoulder, house BBQ, house pickles, sweet slider bun

$3.00 Reuben Sliders – in-house wagyu corned beef, grilled cabbage slaw, Russian dressing

$3.00 Pork Belly Sliders – spicy aioli, pickled mushroom + onion relish, sweet roll

MEATS:

Sliced Pork Loin – with kimchi barbecue sauce
half (1) $155.00 full (2) $310.00

Sliced Beef Tenderloin
half (14lbs) $650.00 full (28lbs) $1300.00

Smoked Sliced Brisket
half (1) $180.00 full (2) $360.00

Smoked Pulled Chicken - with kimchi barbecue sauce
half (10) $150.00 full (24) $500.00

Sliced Hanger - with chimmichurri
half (12) $225.00 full (24) $450.00

Shrimp in Diavolo (spicy marinara) Sauce – best served over grits
entrée size $12.00 per person hors d'oeuvre size $6.00 per person

Grillades – pounded, thinly sliced pork in a rich tomato gravy; best served over grits
entrée size $6.00 per person hors d'oeuvre size $3.00 per person

SIDES:

Chipotle Sweet Potato Mash
quart $9.00 half $35.00 full $70.00

Stone Ground Grits
quart $5.00 half $20.00 full $40.00

Warm Creole Mustard Potato Salad
quart $11.00 half $45.00 full $90.00

Steen's Syrup Braised Greens
quart $15.00 half $60.00 full $120.00

Buttermilk Mashed Potatoes
quart $9.00 half $35.00 full $70.00

Oven Roasted Seasonal Vegetables
quart $10.00 half $40.00 full $80.00

Brussels Sprouts
quart $10.00 half $40.00 full $80.00

Sweet Potato Biscuits
$1.00 each

All items come on clear or black disposable trays or in aluminum foil pans.

Chafing dishes, chinaware, silverware, cups and napkins are available for rent.

Disposable plates, utensils, and napkins are available at a charge of $2.00 per person.

9% sales tax will be added to the final bill.

Service staff is available for an hourly rate.

Some dishes for offsite functions will require equipment rental.