

S O C I A L

*southern table & bar*SM

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):

\$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 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.