

BOX LUNCHES

SOUP + 1/2 SALAD \$10

SANDWICH + CUP OF SOUP \$12

SANDWICH + 1/2 SALAD 13

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## SOUP CHOICES

**Roasted Tomato & Basil Bisque** Fire Roasted Tomatoes, Fresh Basil, Cream

**Beef Chili** Cheddar Cheese, Sour Cream, Green Onions

## SALADS CHOICES

### BLT Salad 12

Romaine, Tomatoes, Applewood Smoked Bacon, Hard Boiled Eggs, HOBNOB Basil Vinaigrette

### Kale Caesar Salad 12

Baby Kale, Homemade Buttered Croutons, Shredded Parmesan, HOBNOB Caesar Dressing

### Mother Nature 12

Quinoa, Cucumber, Edamame, Avocado, Garbanzo, Tomatoes, Pickled Onions, Craisins, Candied Pecan, HOBNOB Basil Vinaigrette

### Base Salad 12

Belgian Endive, Arugula, Spinach, Apples, Craisins, Candied Pecans, Goat Cheese Fritter, Tomatoes, HOBNOB Bacon Maple Vinaigrette

## SANDWICH CHOICES

### Chicken Salad Sandwich 10

HOBNOB Chicken Salad

### TMB Sandwich 10

Tomato, Fresh Mozzarella, Basil Peso

### BLT Sandwich 10

Bacon, Lettuce, Tomato

### Dixie Sandwich 11

Lettuce, Tomato, Bacon, Pimento Cheese, Bacon Onion Jam,

## SALAD BOWLS

All serves 12-15 people

### **Mother Nature \$95**

Quinoa, Cucumber, Edamame, Avocado, Garbanzo, Tomatoes, Pickled Onions, Craisins, Candied Pecan, HOBNOB Basil Vinaigrette

### **Base Salad \$85**

Belgian Endive, Arugula, Spinach, Apples, Craisins, Candied Pecans, Goat Cheese Fritter, Tomatoes, HOBNOB Bacon Maple Vinaigrette

### **Fresh Fruit Salad \$75**

Seasonal fruit selection

## SOUP IN BULK

All Soups: PINT \$8 - QT \$15 - GALLON \$29

## JUMBO CHICKEN WINGS

*House-Made Sauces, Pick 3:*

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

50-\$59

100-\$109

200- \$209

## SOUTHERN BUTTERMILK CHICKEN TENDERS

**Comes with HOBNOB BeerBQ Sauce & Honey Mustard Sauce**

50 - \$35,

100 - \$62

200 - \$109

# CHAFING DISHES

Each Chafing dish feeds 12-15 people

## **Crispy Cod \$150**

Homemade Cod, Homemade Tartar Sauce, Lemon, Malt Vinegar

## **Low Country Shrimp & Grits \$195**

Havarti Cheese Grit Cake, Cajun Andouille Butter, Andouille Sausage

## **Pork and Veal Meatloaf \$195**

Mashed Potatoes, Bacon Onion Jam, Tomato and Red Pepper Relish

## **Tavern Salmon \$215**

Herb-Breadcrumb Crust, Fried Brussel Sprouts, Balsamic Glaze, Melted Vidalia Onions

## **Roasted Cauliflower \$175**

Fire Roasted Cauliflower, Roasted Jalapeño & Fresno Peppers, Thai Chili Sauce, Cashew Pesto

## **Pot Roast \$195**

Short Rib, Buttermilk Mashed Potatoes, Roasted Vegetables, Red Wine Gravy

## **Sides ½ Pan Chafing Dish**

Mac & Cheese \$55

Buttermilk Mashed Potatoes \$35

Roasted Seasonal Vegetables \$55

Brussel Sprouts \$45

Cider Braised Collard Greens \$45

## TACO STATIONS

Each Station feeds 12-15 people.

4" Flour or Corn Tortillas

All Served with Corn chips

### Chicken Taco Station \$95

Pico de Gallo, Avocado, Lettuce, Cilantro, Beer Cheese Sauce

### Pulled Pork Taco Station \$110

Pico de Gallo, Avocado, Lettuce, Cilantro ,BeerBQ Sauce,

### Short Rib Taco Station \$140

Pico de Gallo, Avocado, Lettuce, Cilantro ,

### Fish Taco Station \$175

Crispy Cod, Pico de Gallo, Avocado, Lettuce, Cilantro , Tartar Sauce

## APPETIZER PLATTERS

All serves 10-15 people

### Spinach & Artichoke Crab Dip \$120

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

### Southern Belle Pimento Cheese \$65

HOBNOB Green Apple & Watermelon Radish Pickles, Crostini

### Southern Spring Rolls \$95

Smoked Pork, Collard Greens, Bacon Onion Jam

### Chipotle Cornmeal Crusted Fried Green Tomatoes \$85

Tomato Horseradish Relish, Goat Cheese, Balsamic Reduction

### Soft Pretzels \$40

Warm Cheese & Beer Dip

### Beer Cheese Dip with Corn Chips \$40

## DESSERT PLATTER

Each \$95 and they are 16 pieces. Pick and Choose

**Red Velvet Bundt Cake**

**Limoncello Cheesecake: Sunshine in a plate**

**Salted Caramel Pecan Multilayer Cheesecake**

## BEVERAGE

**Craft Sodas All \$3**

Red Hare Root Beer

Cannonborough Honey Basil

Red Hare Sparkling Grapefruit

Abita Cream Soda

Grapefruit Elderflower

Sweet/Unsweet Tea \$8 per gallon with cups/ice

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**All Orders minimum \$250**

**Set up \$45, delivery \$65 (within 10 miles)**

**Chafing dish and Sterno \$10 (full) \$7(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](mailto:sean@hobnobatlanta.com)**