À LA CARTE

Chef's Table special ▪ vegetarian & gluten free options are available

The Chef's Table
A FULL SERVICE CATERING AFFAIR

Sandwiches

medium (serves 10–12) $ 75, large (serves 14–16) $140,
available on sliders

Italian Meats
hot ham, soprasetta, salami calabrese, lettuce, tomato, basil aioli, and fresh mozzarella on hoagie roll

Caprese
beef steak tomato, mozzarella, basil, lettuce, sweet onion, and pesto aioli on ciabatta loaf

Turkey Club
roasted turkey, cheddar, bacon, lettuce, tomato, and whole grain dijon on multigrain bread

Bacon, Beef, Bleu
applewood smoked bacon, roasted beef, blue cheese aioli, and tomato, on ciabatta loaf

Chicken Salad Sandwich
all white meat chicken blended with a touch of mayo, served on wheat bread
choice of walnut / curry / celery chicken salad

Egg Potato Salad
our signature egg and potato salad on wheat bread, comes with lettuce and tomato

Tuna Salad
white tuna mixed with celery, lettuce, & tomato, on Multigrain bread

Pimento Cheese BLT
house-made pimento cheese, applewood smoked bacon, lettuce, and tomato, on multigrain bread

Salads

medium (serves 10–12) $ 75, large (serves 14–16) $140

Mediterranean Salad
spring mix, tomato, cucumber, red pepper, chickpeas, black olives, feta cheese, & buttermilk tzatziki dressing

Kale Chicken Caesar
kale, parmesan, tomato, croutons, & homemade caesar dressing

Beet and Goat Cheese
arugula, golden, red, & candy striped beets, japanese rice crackers, crumbled goat cheese, and fresh herb vinaigrette

Spinach Salad
baby spinach, carrots, and tomatoes topped with crumbled bacon, goat cheese, eggs, and crushed walnuts. Served with Chef's Table balsamic dressing.

Cobb
green leaf lettuce, roasted turkey, bacon, cheddar, egg, tomato, cucumber, and blue cheese crumbles. Served with our house made cajun remoulade.

Wraps

medium (serves 10–12) $ 75, large (serves 14–16) $140

The Piedmont
red pepper hummus, baby kale, grilled zucchini, green pepper, tomato, and shaved carrot on lavash wrap

Vegan rolled up
roasted potatoes, roasted peppers, asparagus, mushroom, green leaf lettuce, red onion, and tzaziki sauce on wheat wrap

Seafood

serves 13-15 , market price

West Indies Crab Salad

Teriyaki Salmon
house made teriyaki sauce, mango salsa

Low Country Boil

Etouffe
Crawfish or Shrimp, Jasmine Rice

Meat

Bacon Wrapped Meatloaf
Beef or Turkey, whole grain mustard abd barbecue sauce
serves 10-12 , $125

Sous Vide Beef Tenderloin Filets (8oz)
Cooked to perfection then quickly seared to finish (individual)
serves individually , $15/each

Churrasco Platter
Flank Steak, Pork Loin, Chicken Whole or Breast, House made Sausages, Chimichurri Sauce
serves 10-12 , $195

Szechuan Flank Steak
sliced & marnated in szechuan spices then stir fried
serves 10-12 , $175

Pot Roast Beef knuckled
slow roasted with potatoes and carrots, Brown Gravy
serves 13-15 , $175

Chateubriand
Roasted whole beef tenderloin, sauted mushroomes & onions, Bordeux Sauce
serves 13-15 , $195

Poultry

serves 11-13 , $75

Springer Mountain Airline Breast
Pan Roasted Lemon & Dill Sauce

Roast Turkey Breast
Herb Provence, Pan Gravy

Spatchcock Chickens
Finished with Herb Butter

Sides

serves 8-10, $48 each

Tomato & Cucumber Salad
Ripe Olives, Red Onion, Basil Vinaigrette

Potato Salad

Pasta Salad
Cavatappi, Tomatoes, Spinach, Red Onion, & Capers tossed in a Lemon Picatta Dressing

Roasted Fingerlings
herb, butter

Macaroni & Cheese
Three Cheese, Topped with Panko bread crumbs

Spicy Collard Greens

Haricot Vert
Sauted Exotic Mushrooms and Cherry Tomatoes

Furikake Sticky Rice
Jasmine, Brown, or Wild Rice, sprinkled with Furikake seasoning

Fried Rice
Beef, Chicken, Shrimp, or Vegetable

Roasted Vegetables
Oven Roasted seasonal Vegetables, Balsamic Glaze

Jalapeno Cole Slaw

Mashed Potatoes

Casseroles

serves 6-8, $24 each

Chicken Pot Pie

Shephard's Pie

Tuna

Chicken Pasta Florentine

Pasta Cheddarnara
Linguine, Cabot Vermont Cheddar, Benton's Bacon, Parmesan