

Table 301 Buffet Menu

\$ 28 / PERSON ++ SINGLE PROTEIN
\$ 34 / PERSON ++ DOUBLE PROTEIN
\$ 40 / PERSON ++ TRIPLE PROTEIN

PICK 1 SALAD

GARDEN SALAD

Baby Lettuces, Cucumbers, Tomatoes, Carrots,
Sunflower Seeds, Dried Cranberries, Balsamic
Vinaigrette and Bacon Ranch

CAESAR SALAD

Romaine, Asiago Cheese, Croutons, Caesar
Dressing

ARUGULA-CHEVRE SALAD

Candied Pecans, Heirloom Cherry Tomatoes,
Crumbled Goat Cheese, Tobacco Onions,
Champagne Vinaigrette

PROTEINS

FRENCH CHICKEN BREAST With White Wine Sauce
HERB CRUSTED PORK LOIN

SWEET SOY GLAZED GRILLED SALMON

EVERYTHING CRUSTED SALMON Garlic Butter
Fondue

BONELESS BRAISED BEEF SHORT RIBS Red Wine
Reduction

SLICED BEEF SHOULDER TENDERLOIN Chimichurri
SAUTÉED SHRIMP Garlic, Lemon, And Parsley

ENHANCED PROTEIN OPTIONS - MARKET PRICE

GRILLED BEEF TENDERLOIN

JUMBO LUMP CRAB CAKES

HERB MARINATED LAMB CHOPS

FRESH COASTAL FISH SELECTION

Pick 2 SIDES:

BUTTERMILK MASHED POTATOES

WILD RICE PILAF

MACARONI AND CHEESE

WARM FARRO SALAD

HERB ROASTED RED POTATOES

ROASTED SEASONAL VEGETABLES

TRICOLOR BABY CARROTS

HARICOTS VERT

SAUTÉED BROCCOLINI



Table 301 Station Menu

\$30/GUEST++ {CHOOSE 1 STATION FROM
COLUMN A AND 1 STATION FROM COLUMN B}

\$42/GUEST++ {CHOOSE 1 STATION FROM
COLUMN A AND 2 STATIONS FROM COLUMN B}

\$52/GUEST++ {CHOOSE 2 STATIONS FROM
COLUMN A AND 2 STATIONS FROM COLUMN B}

WE RECOMMEND THE FOLLOWING GUIDELINES
WHEN SELECTING THE NUMBER OF STATIONS
FOR YOUR GUEST COUNT:

UP TO 75 GUESTS {2 STATIONS}, 75-150
GUESTS {3 STATIONS}, 150+ GUESTS {4
STATIONS}

COLUMN A

CARVING STATION
SMALL PLATES
PARMESAN PASTA WHEEL
LOW COUNTRY BOIL
SLIDER STATION
OYSTER ROAST

COLUMN B

CHEESE & CHARCUTERIE
MASHED POTATO
STATION
MAC AND CHEESE
STATION
SHRIMP & GRITS
GOURMET GRILLED
CHEESE & SOUP
VEGETABLE STATION

FOR DETAILED MENUS PLEASE VISIT
TABLE301CATERING.COM/WEDDINGS



Table 301 Plated Menu

\$34 / PERSON ++ SINGLE PLATE OPTION FOR EVERYONE

\$36 / PERSON ++ DUO PLATE OPTION FOR EVERYONE

\$40 / PERSON ++ PRE-SELECTED CHOICE OF THREE ENTREE OPTION

PICK 1 SALAD

GARDEN SALAD

CAESAR SALAD

ARUGULA-CHEVRE SALAD

PROTEIN

FRENCH CHICKEN BREAST WITH WHITE WINE SAUCE

HERB CRUSTED PORK CHOP

BACON WRAPPED PORK TENDERLOIN

EVERYTHING CRUSTED SALMON GARLIC BUTTER FONDUE

BAKED WHITE FISH LEMON BUTTER SAUCE

BONELESS BRAISED BEEF SHORT RIBS RED WINE REDUCTION

SLICED BEEF SHOULDER TENDERLOIN CHIMICHURRI

GRILLED JUMBO SHRIMP

STARCH OPTIONS

WHIPPED POTATOES

FINGERLING HASH

BACON LARDON,

CARAMELIZED ONION

ROASTED RED BLISS

POTATOES

ANCIENT GRAIN

PILAF

GARLIC SPINACH

ORZO

JASMINE RICE

POTATO GRATIN

BAKED MACARONI

AND CHEESE

VEGETABLE OPTIONS

SAUTÉED HARICOT VERT

TRICOLOR BABY CARROTS

GRILLED ASPARAGUS SAUTÉED

BROCCOLINI

ROASTED BRUSSEL SPROUTS

GRILLED SQUASH AND ZUCCHINI

SEASONAL VEGETABLE MIX

