



Lunch Selections



Deli

\$25 per person

Mixed Baby Greens Salad

Tomato Bisque

Platters of Sliced Turkey, Honey Baked Ham, Roast Beef

Swiss, Cheddar, Provolone

Lettuce, Tomato, Onion

Gourmet Chips

Potato Salad

Fresh Fruit

Cookies & Brownies

**Additional Charges May Apply for Pre-Made Sandwiches*

Signature

\$40 per person | Minimum of 25 Guests

Baby Arugula Salad

Pickled Sweet Potato, Roasted Fennel, Crispy Pancetta, Lemon Coriander Vinaigrette

Three Bean Minestrone

Baby Spinach, Squash, Tomatoes

Lemon Herb Roasted Chicken

Angus Beef Meatloaf

Rosemary Roasted Potatoes

Quinoa with Grilled Seasonal Vegetables

Cinnamon Roll Bread Pudding

Candied Pecans

Stacey's Plated Lunch

\$45 per person

First Course

Select 1

Potato Leek Soup

Bacon Herb Crumb

Simple Greens

*Goat Cheese, Tomatoes,
White Balsamic Vinaigrette*

Heirloom Tomato Caprese

*Lemon Herb Ricotta, Watermelon Radish,
Pickled Cucumber, Almond Basil Pesto*

Heirloom Tomato Bisque

Basil, Balsamic Reduction, Crouton

Butternut Squash Bisque

Pepitas, Chive Mascarpone

Caesar Salad

*Romaine Hearts,
Tear Drop Tomato, Parmesan Crisp*

Entree

Select 1

Steak Frites

*Garlic New York Strip,
Horseradish, Bordelaise,
Parmesan Truffle Fries*

Halls Steak Sandwich

*Onions, Mushrooms, Gruyere,
Horseradish Aioli, Baguette,
Parmesan Truffle Fries*

Skillet Roasted Salmon

*Lemon-Caper Beurre Blanc,
Vegetable Medley, Whipped Potatoes*

Sautéed Lemon Chicken

*Tomato, Burrata Cheese,
Parmesan, Whipped Potatoes*

Halls Chophouse Burger

*10oz Prime House- Grounded
Beef, Lettuce, Tomato, Onion,
Parmesan Truffle Fries*

Bouquet of Baby Greens

*Grilled Chicken, Goat Cheese,
Candied Pecans, Dried Cranberries,
Tomatoes, White Balsamic Vinaigrette*

Dessert

Select 1

Creme Brûlée

Chocolate Pot De Creme

Seasonal Cheesecake



Tommy's Plated Lunch

\$55 per person

First Course

Select 1

Potato Leek Soup

Bacon Herb Crumb

Simple Greens

*Goat Cheese, Tomatoes,
White Balsamic Vinaigrette*

Heirloom Tomato Caprese

*Lemon Herb Ricotta, Watermelon Radish,
Pickled Cucumber, Almond Basil Pesto*

Heirloom Tomato Bisque

Basil, Balsamic Reduction, Crouton

Traditional She Crab

Sherry Foam, Spring Chive

Caesar Salad

*Romaine Hearts,
Tear Drop Tomato, Parmesan Crisp*

Entree

Select 1

Beef Tenderloin

*Prime Filet Mignon,
Whipped Potatoes,
Asparagus*

Halls Steak Sandwich

*Onions, Mushrooms, Gruyere,
Horseradish Aioli, Baguette,
Parmesan Truffle Fries*

Skillet Roasted Salmon

*Lemon-Caper Beurre Blanc,
Vegetable Medley, Whipped Potatoes*

Sautéed Lemon Chicken

*Tomato, Burrata Cheese,
Parmesan, Whipped Potatoes*

Shrimp & Grits

*Sautéed Shrimp, Peppers,
Onions, Tasso Ham Gravy,
Geechie Boy Grits*

Bouquet of Baby Greens

*Grilled NY Strip, Goat Cheese,
Candied Pecans, Dried Cranberries,
Tomatoes, White Balsamic Vinaigrette*

Dessert

Select 1

Crème Brûlée

Chocolate Pot De Crème

Seasonal Cheesecake



Billy's Plated Lunch

\$65 per person

First Course

Select 1

Simple Greens

Goat Cheese, Tomatoes,
White Balsamic Vinaigrette

Halls Chop Salad

Smoked Bacon, Peppers, Celery,
Tomatoes, Black-Eyed Peas, Feta,
Green Peppercorn Buttermilk Dressing

Traditional She Crab

Sherry Foam, Spring Chive

Heirloom Tomato Bisque

Basil, Balsamic Reduction,
Crouton

Caesar Salad

Romaine Hearts,
Tear Drop Tomato, Parmesan Crisp

Jumbo Shrimp Cocktail

Entree

Select 1

Beef Tenderloin

Prime Filet Mignon,
Whipped Potatoes,
Asparagus

Sautéed Lemon Chicken

Tomato, Burrata Cheese,
Parmesan, Whipped Potatoes

Skillet Roasted Salmon

Lemon-Caper Beurre Blanc,
Vegetable Medley, Whipped Potatoes

New York Strip Club Steak

Carved, Parmesan Truffle Fries

Shrimp & Grits

Sautéed Shrimp, Peppers,
Onions, Tasso Ham Gravy,
Geechie Boy Grits

Lump Crab Cake

Cajun Remoulade, Vegetable Medley,
Whipped Potatoes

Dessert

Select 1

Crème Brûlée

Chocolate Pot De Crème

Seasonal Cheesecake

