

# Thompson & CO.

## catering & event menu

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<i>appetizers</i>	$\frac{1}{4}$ pan serves 6-8	$\frac{1}{2}$ pan serves 12-15	full pan serves 25-30
pimento cheddar dip	\$46	\$92	\$184
brussels sprouts	\$56	\$110	\$220
louisiana shrimp	\$65	\$129	\$257
cornbread	\$37	\$74	\$147
fried okra	\$42	\$83	\$165
cajun seafood dip	\$73	\$146	\$292

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<i>salads</i>	$\frac{1}{2}$ pan serves 6-8	full pan serves 12-15
house mixed greens	\$37	\$74
cobb	\$65	\$129
caesar	\$60	\$120
harvest	\$69	\$138
tuscan kale	\$67	\$134

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<i>entrees</i>	dozen	$\frac{1}{2}$ pan serves 6-8	full pan serves 12-15
bayou pasta		\$101	\$202
mac & cheese		\$74	\$147
shrimp & grits		\$106	\$211
veggies 3 ways		\$67	\$134
fried chicken		\$56 (8 pieces)	\$110 (16 pieces)
salmon (3oz pieces)	\$69	\$84 (8 pieces)	\$167 (16 pieces)
pimento bacon burger sliders	\$69		
bbq brisket sliders			
classic sliders	\$60		
nashville sliders	\$65		

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ask your server about menu items that are cooked to order or served raw.  
consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food-borne illness.

<i>s i d e s</i>	$\frac{1}{4}$ pan serves 6-8	$\frac{1}{2}$ pan serves 12-15	full pan serves 25-30
mashed potatoes	\$35	\$69	\$138
collard greens	\$42	\$83	\$165
creamy cheddar grits	\$35	\$69	\$138
seasonal vegetables	\$35	\$69	\$138
french fries		\$42	\$83
sweet potato fries		\$56	\$110
jalapeño slaw	\$35	\$69	\$138

<i>b r u n c h</i>	$\frac{1}{4}$ pan serves 6-8	$\frac{1}{2}$ pan serves 12-15	full pan serves 25-30
chicken & waffles		\$71	\$142
scrambled eggs	\$26	\$51	\$102
bacon	\$32	\$63	\$126
sausage	\$32	\$63	\$126
breakfast potatoes	\$26	\$51	\$102
fruit salad	\$26	\$51	\$102
	$\frac{1}{2}$ dozen	dozen	
biscuits w/ butter & honey	\$36	\$72	

<i>d e s s e r t s</i>	whole	$\frac{1}{2}$ pan serves 12-15	full pan serves 25-30
vegan chocolate cake	\$58 (20 slices)		
pie - apple, cherry, blueberry	\$35 (6 slices)		
mini beignets		\$49	\$97

A 3% surcharge is being added to all checks to help offset fast-rising expenses.  
This fee is not a service charge or gratuity. Thank you for supporting independent restaurants!

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03.2024