

Thompson & CO.

2022 catering & event menu

<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	\$40	\$80	\$160
brussels sprouts	\$48	\$96	\$192
louisiana shrimp	\$56	\$112	\$224
cornbread	\$32	\$64	\$128
fried okra	\$36	\$72	\$144

<i>salads</i>	$\frac{1}{2}$ pan serves 6-8	full pan serves 12-15
house mixed greens	\$32	\$64
cobb	\$56	\$112
caesar	\$52	\$104
harvest	\$60	\$120

<i>entrees</i>	dozen	$\frac{1}{2}$ pan serves 6-8	full pan serves 12-15
bayou pasta		\$88	\$176
mac & cheese		\$64	\$128
shrimp & grits		\$92	\$184
fried chicken		\$48 (8 pieces)	\$96 (16 pieces)
salmon (3oz pieces)		\$48 (8 pieces)	\$96 (16 pieces)
pimento bacon burger sliders	\$60		
bbq brisket sliders	\$60		

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.

*s i d e s***¼ pan**
serves 6-8**½ pan**
serves 12-15**full pan**
serves 25-30

mashed potatoes	\$30	\$60	\$120
collard greens	\$36	\$72	\$144
creamy cheddar grits	\$30	\$60	\$120
seasonal vegetables	\$30	\$60	\$120
french fries		\$36	\$72
sweet potato fries		\$48	\$96
jalapeño slaw	\$30	\$60	\$120

*d e s s e r t s***whole****½ pan**
serves 12-15**full pan**
serves 25-30

vegan chocolate cake	\$50 (20 slices)		
pie - apple, cherry, blueberry	\$30 (6 slices)		
mini beignets		\$42	\$84

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