

# LUNCH

## Catering To-Go

Take home some LUNCH for home! We offer a similar take away catering option for family-style meals and we also have some a la carte LUNCH favorites. Like our menu at LUNCH, we have a rotating catering menu that reflects the seasons and what our farmers and purveyors have available at the time of your order.

**What is family style catering?** We believe sharing dishes and passing them around a table of friends or new acquaintances invites togetherness and encourages conversation about food in our area. All of our events both on and off site are served family style to cultivate community and sharing. If there are guests with dietary restrictions, we will work with you to make sure that those individuals have the same great experience.

**Breakfast** [Check-out our bakery menu here](#)

**Takeaway Family-Style Lunch/Dinner** See seasonal catering menu for details

## Catering To-Go FAQ's

**What is the lead up time to place a catering order?** We ask for one week's notice for most catering orders. However, larger catering orders may require further advanced notice.

**Do you provide reheating/cooking instructions?** Yes! We will provide reheating/cooking instructions specific to the items you ordered.

**Do you deliver?** Yes! We deliver in Sewanee for a \$25 delivery fee. Pickup at the restaurant is free :)

**Do you rent out serving pieces and platters?** Yes! We rent serving pieces and platters and require they be returned within 24-hours of your event.

**Can you setup & breakdown catering for my event?** Yes! We will setup & breakdown catering for your event upon request. There is a setup/breakdown fee.

\*Due to our ordering schedule with local purveyors, we ask that no alterations be requested to your order within a week of your pickup date

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## SPRING '25 CATERING MENU

### family style catered meal options

Choose 1 salad, 1 entree (comes with two sides), 1 dessert  
\$50 per person

#### Salad Course

local greens & herbs shaved parmesan, local greens, pickled raisin, pistachio, shallot, red wine vinaigrette (gf)

#### Entrees (choose 1)

coq au vin local chicken braised in red wine, bacon, mushrooms, mirepoix, herbs with mashed potatoes, and roasted spring vegetables  
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shrimp & grits tomato, white wine, shallot, sausage, with sequatchie cove heirloom grits, and roasted spring vegetables

#### Desserts (choose 1)

Cookies:  
Granola,  
Chocolate Chip,  
Peanut Butter &  
Miso

hummingbird  
cake  
cream cheese  
icing

pistachio olive  
oil tart with  
strawberry jam  
(gf, vegan)

brownies  
(can be gf)

chocolate cake  
with cream  
cheese icing