

# BOXED LUNCH • FAST & FRESH

minimum order of 20

## Classic Sandwiches 8.95

Each boxed sandwich includes one side, pickle and a cookie.

### **Oven Roasted Turkey**

On Multi-Grain Bread, with Provolone, Lemon Caper Mayonnaise and Lettuce.

### **Choice Roast Beef**

Slow Roasted to Medium-Rare, thin-sliced and layered with Cheddar Cheese and Horseradish Dill Sauce, on a Fresh Sub Roll.

### **Virginia Baked Ham**

Served on Rye Bread, with Swiss Cheese and Honey Mustard Sauce.

### **Grilled Chicken Breast**

Flame Grilled Chicken Tarragon, Sliced and Served with Provolone Cheese and Lettuce on a Sub Roll.

### **Mack's Chicken Salad**

Chef Mack's Fresh White Meat Chicken Salad on Whole Wheat or Croissant.

### **Veggie Wrap**

Fresh Sliced Cucumber, Red Pepper and Lettuce. Layered with Provolone Cheese and Balsamic Vinaigrette on the side.

## Sandwich Assortment Trays & Signature Salads

Choose your Signature Sandwiches

Small \$56 (16 half sandwiches)    Medium    \$81 (24 half sandwiches)  
Large \$109 (32 half sandwiches)    Extra Large    \$129 (40 half sandwiches)

### **Southern Candied Pecan Side Salad** Tray mixed field greens, candied pecans, Danish bleu cheese, dried cranberries and herb vinaigrette dressing

Small \$34 (8-10)    Medium    \$51 (11-15)    Large \$68 (16-20)

### **Classic Caesar Side Salad Tray** heart of romaine, Parmesan cheese, baked croutons and Caesar dressing

Small \$29 (8-10)    Medium    \$43 (11-15)    Large \$58 (16-20)

## VIP Signature Boxed Entrees

These Signature specialties served with appropriate disposable utensils and a freshly baked cookie.

### **Peppercorn Crusted Beef Tenderloin Medallions**

Slow Roasted, Thick Sliced Filet Medallions with Red Skin Potato Salad and Marinated Grilled Asparagus 18.95

### **Barbeque Bourbon Glazed Salmon and Gulf Shrimp**

Grilled Salmon Filet, and Bamboo Shrimp Skewer, with Balsamic Roasted Vegetables 18.95

## Signature Boxed Entrée Salads

These Signature Entrée Salads served with a freshly baked cookie and appropriate utensils.

**Al Fresco Salmon Salad** Grilled Salmon on a Bed of Organic Field Greens, Grilled Asparagus and Lemon Aioli 11.95

### **Southern Pecan Grilled Chicken Salad**

Tender Grilled Chicken on Bed of Organic Field Greens, Danish Bleu Cheese, Candied Pecans, Dried Cranberries and Blue Marlin Vinaigrette 10.95

### **Grilled & Chilled Shrimp and Romaine Salad**

Six Lemon Pepper Gulf Shrimp, Grilled, Chilled, and Served with Heart of Romaine and Lemon Herb Vinaigrette 12.95

### **Beef Tenderloin Caesar**

Thin Sliced Tenderloin, Served with Heart of Romaine, Parmesan Cheese, Croutons and Caesar Dressing 12.95

### **Blue Marlin BLT Salad**

Iceberg, vine ripe tomato and bacon tossed with ranch dressing 7.49

### **Classic Caesar**

Romaine, Parmesan cheese, baked croutons and Caesar dressing 6.95

### **Southern Candied Pecan Salad**

mixed field greens, candied pecans, Danish bleu cheese, dried cranberries tossed with herb vinaigrette dressing 7.95

Upgrade your salad with one of the following

Grilled Chicken Strips 2.99 – Grilled Shrimp (6 shrimp) 4.99 – Grilled Beef Tenderloin 7.99

## Sides, Soups and Sweets

Add these favorites to your Boxed Lunch when you want that little extra touch.

**Additional Sides** 1.79 per guest.

**Seasonal Fruit Salad**  
**Classic Southern Potato Salad**  
**Pasta Primavera Salad**  
**Carolina Cole Slaw**  
**Individual Bag of Chips**

**Soups** Delivered with crackers, disposable bowls and spoons. 20 guest minimum

### Blue Marlin She Crab Soup

Fresh lump crab meat in a rich creamy soup. We'll even send a cruet of sherry for this Blue Marlin favorite. 4.95 per guest

### New Orleans Seafood Gumbo

An original New Orleans recipe with shrimp, crawfish, mahi, okra, etc — 4.95 per guest

### Chef Mac's Homemade Chicken Noodle Soup

The perfect boxed lunch companion, tender pulled chicken in a rich natural broth 3.95 per guest

### Chef's Soup of the Week

Remember to ask about this one when you place your order. We don't want you to miss out on our Chef's latest creation. — 3.95 per guest

**Desserts** — 10 guest minimum

<b>Homemade Peach Cobbler</b>	2.49
<b>Chocolate Bowl Cake</b>	2.79
<b>Strawberry Bowl Cake</b>	2.79
<b>Pound Cake</b>	2.79
<b>Down-Home Bread Pudding with Rum Nut Sauce</b>	2.99
<b>German Chocolate Cake</b>	3.79
<b>Carrot Cake</b>	3.79
<b>Red Velvet Cake</b>	3.79
<b>Cheese Cake</b>	3.79
<b>Homemade Banana Pudding</b>	2.99
<b>Assorted Cookies</b>	14.79 per dozen
<b>Assorted Dessert Bars or Brownies</b>	18.99 per dozen

**Beverages** Includes ice and cups

<b>Soft Drinks and Bottled Water</b>	1.49 each
<b>Sweet Tea</b>	1.49 each or 6.00 gallon
<b>Un-sweetened Tea (if you insist)</b>	1.49 each or 6.00 gallon
<b>Lemonade</b>	1.49 each or 6.00 gallon
<b>Coffee, creamers, sweeteners, etc</b>	1.79 each

## Blue Marlin Signature Catering VIP Hot Lunch Buffets

All VIP Hot Lunch Buffets include rolls and disposables.

### Our Famous Blue Marlin Shrimp & Grits

Stone ground Adluh grits, topped with creek shrimp, andouille sausage and tasso gravy.

### And our Signature Southern Candied Pecan Salad

Mixed greens salad with candied pecans, Danish bleu cheese and dried cranberries tossed with our Blue Marlin House Vinaigrette.

### Plus Mac's Peach Cobbler 16.95

"All we need are Blue Marlin Shrimp & Grits" 12.95

### The Sunday Table

Southern Fried Chicken, Mac's Famous Mac-n-Cheese, Home-style Green Beans, Blue Marlin Collard Greens, House-made Banana Pudding or Peach Cobbler. 13.99

"Just give me the Fried Chicken & Cole Slaw" 8.95

### Mom's Pot Roast Buffet

Choice slow braised Pot Roast with Carrots, Sweet Onions & Potatoes. Cream Style Corn, Green Beans and Home-made Banana Pudding. 11.95

### Hawaiian Country Comfort

24 hour marinated fresh Chicken Breast, flame broiled with our Pineapple Soy-Ginger Sauce, Red, Yellow and Green Peppers and fresh cut Pineapple. Garlic Mashed Potatoes, Green Beans or Collard Greens and Chocolate Bowl Cake. 11.95

### Old South Bar-B-Q Buffet

Fourteen Hours & Fourteen Spices, make this the finest Pulled Pork in Columbia. Served with three special Sauces, Rice and Low Country Hash, Mac's Baked Beans or Carolina Cole Slaw, Home-made Banana Pudding or Peach Cobbler. 9.99

**One Way Drop Off** \$19 within Service area. 20 Guest minimum for delivery.