

Lunch Delivered To You

A collection of our lunchtime favorites! Ready to be delivered for 18 or more.
Pick-ups less than 18 refer to regular menu
Call one of our catering managers today and leave the rest to us.
10% Delivery & Set-up Fee/ 1 day advanced notice required
601-707-7684(phone) LAUREN RUSHTON 662-801-1842 (CELL)

463 blue plates \$12

Served with two veggies (unless otherwise noted), comeback salad, and rolls

Red Beans & Rice (1 veggie)

Beef Tips & Rice (1 veggie)

Southern Fried Chicken or Herb Baked Chicken (white or dark meat)

Meatloaf

Smoked Beef Brisket

Smothered Pork Chop

Angus Hamburger Steak

Crispy Mississippi Catfish

Veggies: Butter Beans, Green Beans, Garlic Mash, Sautéed Zucchini & Squash, Cabbage, Carrots, Creamed Corn, Fried Okra, Mac & Cheese, French Fries

big plates priced per person. Served individual or in bulk

served with comeback salad (unless otherwise noted) and rolls

Redfish 463 20

with sautéed crabmeat, garlic mash, thin beans and a charred tomato lemon butter

Blackened Chicken Penne 17

with sweet peas, grape tomatoes and fresh herbs in a light parmesan cream sauce

Substitute rock shrimp, +6

The "original" Honey-Rosemary Fried Chicken 15

all-natural chicken breast in a Mississippi honey-rosemary glaze with garlic mash and thin beans

Dr. Pepper-Braised Beef Short Ribs 20

in a braising liquid with redskin mash, fresh asparagus, crispy onions and a horseradish crème fraîche

Chicken Enchilada 14

with tortilla salad, corn salsa, and salsa roja

burgers Served individual or Set up as burger bar +1.5

with French Fries or sweet potato fries

Super Kobe Burger 16

wagyu beef with Applewood-smoked bacon, provolone, lettuce, tomato, Dijon mustard and mayo topped with grilled onions

Standard Burgers 12

cheddar cheese, onion, lettuce, tomato, mayo, and mustard

Burger 463 12

with smoked gouda, BBQ aioli, lettuce and tomato topped with crispy shoestring onions

Southern Burger 12

housemade pimento cheese, marinated sweet onions, fried green tomato, shredded lettuce, and spicy comeback sauce

The Best Veggie Burger 14

a housemade veggie patty with double-cream brie, arugula, sweet red onions, fresh pico de gallo and a basil aioli

463 Sandwich Tray *not your basic sandwich*

Full Tray 40 mini feeds 16 \$110 includes two of the following sandwiches

Half Tray 20 mini feeds 8 \$60 includes one of the following sandwiches

Pork Belly Cuban

with roasted pork belly and pork shoulder, Duroc ham, pickle, Gruyere and grain mustard on Gil's Cuban Loaf

463 Turkey

house-roasted turkey breast on sourdough with provolone, Applewood-smoked bacon, mayo, grain mustard, lettuce and tomato

Grilled Chicken & Fried Green Tomato BLT

with Applewood-smoked bacon, provolone, arugula, and a basil aioli on toasted sourdough

Flank Steak & Pimento Cheese Poboy

on Gil's poboy bread with arugula

Tuscan Grilled Veggie Poboy

Balsamic grilled Portobello, sweet pepper & onions on Gil's poboy bread with basil aioli

Make it a Box $\frac{1}{2}$ sandwich \$8.50 whole sandwich \$12

Served with choice of comeback salad, pasta salad or housemade chips and a local 463 cookie

Salad Tray

large feeds 15-20 small feeds 8-10

Comeback Salad sm \$30 lg \$45

Iceberg lettuce mix

463 Caesar sm \$30 lg \$50

Romaine lettuce and garlic croutons tossed in a basil-Caesar dressing

Chopped House sm \$35 lg \$57

Chopped iceberg and romaine, sweet peppers, zucchini, yellow squash, red onion and Alabama goat cheese crumbles in a lemon-Dijon vinaigrette

Wedge sm \$42 lg \$70

Iceberg lettuce with oven-dried tomatoes, Duroc bacon lardons, feta and crispy croutons topped with a housemade buttermilk ranch dressing

Tart Apple & Arugula Salad sm \$50 lg \$100

With endive, blue cheese, candied pecans, dried cherries and shaved red onions tossed in a sweet onion dressing

Veggie Pasta Salad $\frac{1}{4}$ gal \$10 $\frac{1}{2}$ gal \$20 1 gal \$40

Classic Egg Salad $\frac{1}{4}$ gal \$18 $\frac{1}{2}$ gal \$20 1 gal \$40

Curried Chicken Salad $\frac{1}{4}$ gal \$25 $\frac{1}{2}$ gal \$50 1 gal \$100

Desserts served in bulk, assorted or individual

$\frac{1}{2}$ pan feeds 18-25, full pan feeds 40-50

Fruit Cobbler with seasonal fruit

$\frac{1}{2}$ pan \$63/ full pan \$115

Walker's Bread Pudding with crème anglaise

$\frac{1}{2}$ pan \$53/ full pan \$100

Louis's White Chocolate-Pecan Bread Pudding with a banana-rum caramel sauce

$\frac{1}{2}$ pan \$63/ full pan \$100

Big Bear Brownie

each \$3

Cookies assorted flavors

each \$1.75

Mini Sampler Platter includes: 30 assorted mini pieces/feeds 18-25

\$63

Louis' White Chocolate Pecan Bread Pudding, Big Bear Brownie, Assorted Cookies

Beverages: Sweet, Unsweet Tea, Lemonade

\$12 gallon includes set-ups (sweetener, cups, lemons, straws, and ice)

\$5 Gallon a la carte without setup

Bottled Water \$1.25 each