

# 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

TAYLOR GARDNER 601-559-5198

[Taylor@walkersdrivein.com](mailto:Taylor@walkersdrivein.com)

## 463 blue plates \$12.5

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 23**

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 26**

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

### **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 \$35 lg \$57

Iceberg lettuce mix

### 463 Caesar sm \$35 lg \$57

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

### Chopped House sm \$40 lg \$65

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 \$73/ full pan \$140

**Walker's Bread Pudding** with crème anglaise

$\frac{1}{2}$  pan \$63/ full pan \$120

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

$\frac{1}{2}$  pan \$63/ full pan \$120

**Big Bear Brownie**

each \$4.5

**Cookies** assorted flavors

each \$2

**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