

SOUTHERN ON MAIN

102 East Main Street
Elkin NC, 28216

PRIVATE EVENTS

One of Elkins most unique and distinguished dining destinations,
Southern On Main offers a variety of in house venues to suit
nearly any size affair.

Can't make it to us? Let us bring S.O.M. to you!

We also offer offsite catering

Contact: Joshua Grogan- Chef/Culinary & Event Coordinator
southernonwheels@gmail.com | or call 336.258.2144

Our Southern staff will always be able to take your information
so Joshua can get back to you within 48 hours!

Banquet Style Appetizers

Looking to host a social event, where guests will mingle and talk?

Looking to book a large dinner event, but want appetizer stations for guests to enjoy before sitting?

We offer an assortment of items displayed in a style to match your event!

For offsite- \$50 delivery/setup fee may apply to drop off orders. Minimum \$250 food and 25% gratuity for offsite events requiring staffing

Priced by the dozen, unless otherwise noted.

Southern Vegetable Platter | \$4 per guest

*seasonal vegetables, fruit, crackers,
ranch & blue cheese*

add red pepper hummus or pimento cheese

\$1 per guest

Mozzarella Skewers | \$18

cherry tomato, basil, balsamic drizzle

Mushroom Bruschetta | \$24

whipped goat cheese, roast mushrooms

Deviled Eggs | \$15

house recipe, crispy bacon garnish

Mini Crab Cakes | \$36

red pepper remoulade

Shrimp Cocktail | \$28

house cocktail sauce, lemon

Smoked Salmon Crostini | \$24

herb whipped cream cheese, red onion, caper

Meat & Cheese Platter | \$5 per guest

*Artisanal cheeses, cured meats, honey, almonds,
crackers*

Grilled Chicken Skewers | \$24

choice of pesto & balsamic or spicy rubbed

Beef Tenderloin Bruschetta | \$36

grilled red onion, blue cheese, horseradish

Sliders

priced by dozen

pulled pork bbq | \$18

choice of mequite or mustard bbq sauce

fried chicken | \$24

pimento cheese & house pickle

cheese burger | \$24

cheddar, bacon mayo

blackened catfish | \$28

red pepper remoulade

crab cake | \$42

dijon mustard

Sweet Treats

\$15 | dozen

Brownie Bites

chocolate sauce

Lemon Bar Bites

raspberry sauce

Bread Pudding Bites

caramel sauce

Assorted Cookies

Baked Brie- \$36

feeds 10-15 guest

*puff pastry wrapped, with caramel,
crackers, apples, spiced pecans*

SOUTHERN ON MAIN



BUFFET STYLE CATERING

Available for in house/to go/offsite. **Priced per guest**

On site minimum of 10 guests

Offsite minimum of 12 guests/20 if requiring staff

\$50 delivery/set up fee may apply for drop off orders

charge may be higher depending on distance for travel

25% gratuity added to staffed events

menus and prices subject to change

Salads

House | \$4

mixed greens, tomato,
cucumber, cheddar
choice of ranch or balsamic

Caesar | \$4

chopped romaine, croutons,
shaved parmesan

Spinach | \$5

mushroom, tomato,
red onion, bacon

Pasta

\$6 | Choice of pasta and sauce

Pasta

Penne
Fettuccini
Farfalle (Bowtie)
Bucatini

Sauce

Parmesan Cream
Rustic Tomato
Garlic White Wine
Pesto Alfredo

Add Ons

Seasonal Vegetables | \$3
Grilled Chicken | \$5
Grilled Beef Tenderloin | \$7
Grilled Shrimp | \$6
Grilled Salmon | \$6

Main Course

Main Street Meatloaf | \$6
Grilled Chicken | \$6
Roast Pork Tenderloin | \$7
Grilled Salmon | \$8
Blackened Catfish | \$7
Roast Bone In Chicken | \$8
Prime Rib | \$11
Shrimp & Grits | \$11
Grilled Beef Tenderloin | \$15

Sauce

*choice of one per main course
except for shrimp & grits*
Horseradish Cream
Béarnaise Sauce
Port Wine Demiglaze
Lemon Garlic Butter
Apple & Honey Salsa
BBQ Glaze
Tomato Hollandaise
Mushroom Demi

Sides

Seasonal Vegetables | \$3
Southern Green Beans | \$3
NC Cheddar Grits | \$3
Mashed Potatoes | \$3
Mashed Sweet Potatoes | \$3
Roast Brussel Sprouts | \$3
Garlic French Beans | \$3
Southern Loaded Mash | \$4
bacon, cheddar, chive
Smoked Gouda Mac n Cheese | \$4

Entrees

Homemade Bread Pudding
*seasonal chef creation
caramel sauce*

Homemade Fudge Brownie
chocolate sauce

Blueberry/Apple/ or Peach Sonker
*Surry County's version of cobbler,
a Southern On Main classic!*

SOUTHERN ON MAIN

PRIX FIXE MENU

Available for on and off site events. Priced per guest

On site minimum of 8 guests

Offsite minimum of 12 guests

menus and prices subject to change

Price does not include tax or gratuity- (20% in house, 25% offsite)

Additional cost of \$5 per person for plateware/silverware for offsite events if we need to provide

Lunch Option

Available Tue-Sun 11am-2:30 pm

2 courses

\$18 per guest

Includes beverage &
bread service

Add dessert course- \$4

First Course

Southern House Salad / Casear Salad

Second Course

Choose 3 for your menu

Shrimp & Grits- *white wine cream, roast tomatoes, spinach, mushrooms*

Country Fried Steak- *creamy pepper gravy, mashed potatoes, southern green beans*

Main Street Meatloaf- *gravy, mashed potatoes, southern green beans*

Shepard's Pie- *ground beef, peas, carrots, brown sauce, mashed potatoes, cheddar*

Fried Chicken- *creamy pepper gravy, mashed potatoes, collard greens*

Nolan's Pasta- *roast tomatoes, mushrooms, spinach, white wine, parmesan*

Blackened Catfish- *cheddar grits, green beans, apple & honey salsa*

Classic Cheeseburger- *melted American, lto, toasted bun, seasoned fries*

First Course

Southern House Salad / Casear Salad

Second Course

Choose 4 for your menu

Shrimp & Grits- *white wine cream, roast tomatoes, spinach, mushrooms*

Blackened Catfish- *cheddar grits, green beans, apple & honey salsa*

Cornmeal Dusted Trout- *lemon butter sauce, mashed potatoes, collard greens*

Grilled Salmon- *roast tomato hollandaise, nc yellow grits, french beans*

***Fried Chicken**- *creamy pepper gravy, mashed potatoes, collard greens*

Roast BBQ Chicken- *apple bourbon BBQ Sauce mashed potatoes, french beans*

Braised Short Ribs- *red wine reduction, mashed potatoes, french beans*

Grilled Pork Tenderloin- *port wine cherry sauce, sweet mash, braised cabbage*

Nolan's Pasta- *roast tomatoes, mushrooms, spinach, white wine, parmesan*

(add chicken or shrimp- \$4)

Third Course

Choose 2 for your menu

Chocolate Brownie / Cheesecake / Bread Pudding

Dinner Option 1

3 courses

\$28 per guest

Includes beverage &
bread service

**please note that fried chicken may not be available for offsite due to equipment needs*

First Course

Southern House Salad | Casear Salad

Second Course- Choose 4 for your menu

Shrimp & Grits- white wine cream, roast tomatoes, spinach, mushrooms

Blackened Catfish- cheddar grits, green beans, apple & honey salsa

Cornmeal Dusted Trout- lemon butter sauce, mashed potatoes, collard greens

Grilled Salmon- roast tomato hollandaise, nc yellow grits, french beans

Seared House Crab Cakes- dijon mustard sauce, sweet mash, asparagus

***Fried Chicken**- creamy pepper gravy, mashed potatoes, collard greens

Roast BBQ Chicken- apple bourbon bbq, mashed potatoes, french beans

Braised Short Ribs- braised red cabbage, mashed potatoes

Grilled Beef Tenderloin- red wine reduction, mashed potatoes, french beans

Grilled Ribeye- mushroom sauce, mashed potatoes, french beans

Grilled Pork Tenderloin- port wine cherry sauce, sweet mash, braised cabbage

Nolan's Pasta- roast tomatoes, mushrooms, spinach, white wine, parmesan

(add chicken or shrimp- \$4)

Third Course Choose 2 for your menu

Chocolate Brownie / Cheesecake / Bread Pudding

Dinner Option 2

3 courses

\$35 per guest

Includes beverage &
bread service

First Course

Southern House Salad | Casear Salad

Second Course -Served family style- select 2

Southern Fried Brussels Sprouts- bacon, caramelized onion, sorghum

Fried Green Tomatoes- cheddar grits, black eyed pea salsa

Breaded Mozzarella- marinara, crostini

Deviled Eggs - traditional house recipe, crispy bacon

Third Course - Choose 4 for your menu

Shrimp & Grits- white wine cream, roast tomatoes, spinach, mushrooms

Blackened Catfish- cheddar grits, green beans, apple & honey salsa

Cornmeal Dusted Trout- lemon butter sauce, mashed potatoes, collard greens

Grilled Salmon- roast tomato hollandaise, nc yellow grits, french beans

Seared House Crab Cakes- dijon mustard sauce, sweet mash, asparagus

***Fried Chicken**- creamy pepper gravy, mashed potatoes, collard greens

BBQ Roast Chicken- apple bourbon bbq sauce, mashed potatoes, french beans

Braised Short Ribs- braised red cabbage, mashed potatoes

Grilled Filet Mignon- red wine reduction, mashed potatoes, french beans

Grilled Ribeye- mushroom sauce, mashed potatoes, french beans

Grilled Pork Tenderloin- port wine reduction, sweet mash, braised cabbage

Roast Duck- orange demi sauce, nc yellow grits, asparagus

Nolan's Pasta- roast tomatoes, mushrooms, spinach, white wine, parmesan

(add chicken or shrimp- \$4)

Third Course- Choose 2 for your menu

Chocolate Brownie / Cheesecake / Bread Pudding

Dinner Option 3

4 courses

\$45 per guest

Includes beverage &
bread service

BREAKFAST BUFFET OPTIONS

Continental Breakfast- \$15 per person

Bagels, Cream Cheese
(smoked salmon- add \$3 per person)

Assorted Muffins & Pastries

Fresh Fruit & Yogurt

Juices & Coffee

BREAKFAST BRUNCH BUFFET-

individually priced per person

minimum 12 guests

House Salad- \$4

carrot, cucumbers, tomato, cheddar

Caesar Salad- \$4

*romaine, parmesan, crotons,
house ceasar dressing*

Bagels, Cream Cheese, Smoked Salmon- \$6

Egg, red onions & capers

Mini Sausage Frittata- \$5

sausage, caramelized onion, cheddar

Mini Mushroom Frittata- \$4

wild mushroom blend, goat cheese, spinach

Mini Florentine Frittata- \$3

spinach, tomato, parmesan

Shrimp & Grits- \$8

mushrooms, white wine cream sauce

Fresh Fruit Platter- \$5

assorted fruits, yogurt

Scrambled Eggs - \$3

Applewood Smoked Bacon- \$3

Sausage- \$4

Southern Fried Boneless Chicken- \$6

House Biscuits & Jams - \$3

Creamy Pepper Sausage Gravy- \$2

Parmesan Potatoes- \$3

Assorted Pastries- \$4

Orange, Pineapple, Grapefruit Juices - \$3

Regular & Decaf Coffee- \$4