



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

Exceptions made for businesses in the Downtown Jackson Area

Call one of our catering managers today and leave the rest to us.

10% Delivery & Set-up Fee/ 1 day advanced notice required

601-360-0090 (phone) DAVID DULSKÉ 601-405-2351 (CELL)

PM blue plates \$12.5

served with two veggies, PM house salad, and homemade focaccia bread

Smothered Porkchop

Italian Meatloaf with Red Gravy

Buttermilk Fried Chicken with Tobasco Honey Sauce

Pot Roast with natural jus

Slow Smoked BBQ Ribs (+\$2.00, requires 48 hours advanced notice)

USDA Catfish - fried or blackened

veggies: lima beans, green beans, whipped potatoes with gravy, Daniel's braised greens, ginger beer glazed carrots, Grit Girl cheddar grits, smoked cheddar mac and cheese

Big Plates priced per person. Served individual or in bulk

includes PM House salad and homemade focaccia bread

PAN ROASTED REDFISH \$18

whipped potatoes/thin beans/roasted tomatoes/butter sauce

MEATBALLS \$10

creamy polenta/shaved parmesan

"ORIGINAL" HONEY ROSEMARY FRIED CHICKEN \$15

Mississippi honey-rosemary glaze/whipped potatoes/thin beans

Hot Pasta \$16

includes Parlor Market House salad and homemade focaccia bread

SPAGHETTI & MEATBALLS

LAMB BOLOGNESE

pappardelle/parmesan/basil

DUCK SPACATELLI

rye spacatelli/duck confit/braised greens/parmesan/fried rosemary

PORK RAGOUT

basil garganelli/pepperonata braised pork butt/parmesan/chili flake/brown butter almond

WILD MUSHROOM RIGATONNI

italian sausage/parmesan/fried rosemary

PARLOR MARKET LASAGNA

traditional, vegetable, or seafood (+\$2.00)

Parlor Market Panini Trays

on homemade focaccia

Full Tray 40 mini feeds 16 \$120 includes two of the following sandwiches
Half Tray 20 mini feeds 8 \$70 includes one of the following sandwiches

PARLOR MARKET GRILLED CHEESE

gruyere/smoked cheddar/provolone/local tomato/caramelized onion/roasted garlic mayo

CAPRESE BLT

mozzarella, Salad Days lettuce and tomato, basil aioli, crispy prosciutto

GRILLED CHICKEN AND SMOKED CHEDDAR

bacon/tomato/smoked cheddar/comeback

HANGAR STEAK AND CHEESE

provolone, sweet peppers, truffle aioli, and pickled onion

TUSCAN GRILLED VEGGIE

portobello mushrooms, sweet peppers, provolone, grilled zucchini and squash, basil aioli

Make it a Box ½ sandwich \$9.50 whole sandwich \$14

served with chips and PM cookie

Salad Tray

large feeds 15-20 as a side small feeds 8-10 as a side
salad sizes may be doubled to be served as an entrée
add Chicken (fried or grilled) \$5/person, add 3oz hanger steak \$8/person

TRADITIONAL CAESAR

sm \$35 lg \$57

romaine/parmesan/garlic-herb croutons/roasted tomato Caesar

PM HOUSE

sm \$35 lg \$57

spun carrots/radish/baby lettuces/cucumber/cherry tomato/citrus vinaigrette

WEDGE

sm \$35 lg \$57

iceberg/roasted heirloom tomato/pecorino/pickled onion/Calabrian salami/basil ranch

BLACK AND BLUE

sm \$67 lg \$117

Salad Days lettuce/hanger steak/oven roasted tomato/pepperoncini/caramelized onion/shaved radish/crumbled blue cheese/candied pecans/blue cheese dressing

COBB

sm \$55 lg \$95

chopped iceberg & romaine/fried chicken/bacon/hard-boiled farm egg/cherry tomato/blue cheese/pickled red onion/ranch

DAILY PASTA SALAD

sm \$42 lg \$70

roasted vine veggies/sweet pepper/shaved onion/creamy roasted tomato garlic dressing

Desserts

served in bulk, assorted or individual

½ pan feeds 18-20, full pan feeds 40-45

FRUIT COBBLER with seasonal fruit

½ pan \$73/ full pan \$140

WALKER'S BREAD PUDDING with crème anglaise

½ pan \$63/ full pan \$120

PM TIRAMISU

½ pan \$73/ full pan \$140

COOKIES assorted flavors

each \$2.00

WHOLE CHOCOLATE HAZELNUT TART

\$75

with chocolate sauce and whipped cream, feeds 14-18

WHOLE OLIVE OIL CAKE

\$55

with orange curd and whipped cream, feeds 14-18

MINI SAMPLER PLATTER

\$63

includes: 20 PM cookies and 10 bread pudding bites, feeds 18-20

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