



SPRING/SUMMER MENU

MINIMUM OF 10 GUESTS

MEALS COME WITH BIODEGRADABLE DISPOSABLES (PLATES, FLATWARE & NAPKIN)

BUILD YOUR OWN SALAD STATION:

MEDITERRANEAN SALAD BAR (v)

CHOPPED ROMAINE LETTUCE WITH WARM JULIENNE CHICKEN, FETA CHEESE, TOMATO GARBANZO SALAD, FRESH MARINADED CUCUMBERS, CANDIED JALAPEÑOS AND TZATZIKI DRESSING SERVED WITH FLAT BREAD AND HOUSE MADE HUMMUS

_____ PER PERSON 12.00

CAROLINA BARBEQUE SALAD BAR (v)

CHOPPED ROMAINE LETTUCE WITH WARM SCOOP OF HOUSE MADE BARBEQUE, DICED TOMATOES, CHEDDAR CHEESE, CUCUMBERS, ROASTED CORN, CANDIED JALAPEÑOS AND BBQ RANCH SERVED WITH ROLLS AND HONEY BUTTER

_____ PER PERSON 12.00

WARM TACO SALAD BAR (v)

CHOPPED ROMAINE LETTUCE WITH WARM JULIENNE CHICKEN, PICKLED ONIONS, CHEDDAR CHEESE, BLACK BEAN SALAD, FRESH CORN SALSA, CANDIED JALAPEÑOS AND SALSA RANCH SERVED WITH TORTILLA CHIPS AND SALSA

_____ PER PERSON 12.00

BOURBON CHICKEN

TENDER COOKED CHICKEN IN A BOURBON SAUCE TOSSED WITH FRESH CARROTS SERVED WITH RICE AND AN ASIAN SALAD – CRISP ROMAINE, MANDARIN ORANGES, RED ONION, SHREDDED CARROTS WITH SESAME DRESSING, ROLLS AND HONEY BUTTER

_____ PER PERSON 12.00

LUNCH COMBO (FRUIT, TWO SLIDERS AND SALAD) (v)

ASSORTED DELI SLIDERS WITH CONDIMENTS, GARDEN SALAD – ROMAINE WITH SHREDDED CARROTS, CUCUMBERS, TOMATOES AND CROUTONS WITH RANCH DRESSING AND FRESH CUT SEASONAL FRUIT

_____ PER PERSON 10.00

GREEK CHICKEN

ROASTED QUARTERED GREEK SEASONED CHICKEN, CILANTRO LIME RICE, GREEK SALAD - ROMAINE WITH TOMATO GARBANZO SALAD, CRUMBLED FETA WITH TAHINI DRESSING, ROLLS AND BUTTER

_____ PER PERSON 12.00

QUICHE, SALAD AND FRUIT (v)

INDIVIDUAL BACON AND CHEDDAR OR SPINACH AND THREE CHEESE QUICHE, FRESH CUT SEASONAL FRUIT, SUMMER APPLE SALAD – ROMAINE WITH FRESH APPLES, FRESH LOCAL BLUEBERRIES, FETA CHEESE AND OUR HOMEMADE CITRUS VINAIGRETTE, AND ROLLS AND BUTTER

_____ PER PERSON 12.00

PASTA PRIMAVERA (v)

FRESH ROASTED VEGETABLES TOSSED WITH PENNE PASTA IN A LIGHT LEMON SAUCE SERVED WITH JULIENNE CUT CHICKEN BREAST AND A TRADITIONAL CAESAR SALAD – SHREDDED PARMESAN, CAESAR DRESSING AND HOMEMADE CROUTONS, ROLLS WITH HONEY BUTTER

_____ PER PERSON 12.00

UPDATED: MARCH 2019

HONEY GARLIC LIME CHICKEN

CHICKEN BREAST IN A HONEY GARLIC LIME SAUCE WITH CILANTRO LIME RICE AND SOUTHWESTERN SALAD – CHEDDAR CHEESE, BLACK BEANS, ROASTED CORN WITH SALSA RANCH DRESSING WITH ROLLS AND BUTTER

PER PERSON 13.00

SUMMER BARBECUE

BARBECUE ON BUNS WITH NORTH AND SOUTH CAROLINA SAUCE, SOUTHERN SLAW, GREEN BEANS, AND APPLE SALAD - ROMAINE WITH FRESH APPLES, CRANBERRIES, FETA CHEESE AND OUR HOMEMADE CITRUS VINAIGRETTE

PER PERSON 12.00

TROPICAL CHICKEN LUNCH

CHICKEN BREAST WITH FRESHLY MADE PINEAPPLE SALSA, SEASONED RICE, ISLAND SALAD WITH ROMAINE, MANDARIN ORANGES, DICED MELON AND DICED TOMATOES WITH CITRUS DRESSING, ROLLS AND BUTTER

PER PERSON 13.00

SAVORY MOMENTS STRIVES TO PROVIDE LOCALLY SOURCED INGREDIENTS AND ANTIBIOTIC FREE CHICKEN

VEGETARIAN SUBSTITUTIONS

ITEMS BELOW ARE SUBSTITUTED FOR ENTRÉE UPON REQUEST

VEGETARIAN LASAGNA (MINIMUM OF 3)

ROASTED VEGETABLES LAYERED WITH PASTA AND A CREAMY WHITE SAUCE

MUSHROOM RAVIOLI (MINIMUM OF 3)

STUFFED PASTA SERVED WITH EITHER AN ALFREDO SAUCE OR PESTO SAUCE (GF)

VEGAN BURGER IN A LETTUCE WRAP

VEGAN BURGER WRAPPED IN LETTUCE WITH CONDIMENTS

DESSERT AND SNACK MENUS AVAILABLE UPON REQUEST

BEVERAGES

- FRESH BREWED SWEET OR UNSWEET TEA WITH CUPS AND ICE (SERVES 10) 10.00 PER GALLON
- FRESH MADE LEMONADE WITH CUPS AND ICE (SERVES 10) 10.00 PER GALLON
- 12 OZ. BOTTLED SODA 1.50 EACH
- 16 OZ. BOTTLED WATER 1.00 EACH

PLACE SETTINGS

- BIODEGRADABLE: PLATES, UTENSILS, AND DINNER NAPKIN 2.00 PER PERSON
- SQUARE PAPER DESSERT PLATES, BIODEGRADABLE FORK AND NAPKIN 1.00 PER PERSON
- DISPOSABLE CHAFERS WITH WATER PAN AND STERNO 12.00 EACH

DELIVERY

MINIMUM DELIVERY 15.00

1.50 PER MILE

ALL CANCELLATIONS REQUIRE 48 HOUR NOTICE

NORTH CAROLINA AND MECKLENBURG COUNTY SALES TAX OF 8.25% WILL BE ADDED

CREDIT CARD PAYMENTS ARE ACCEPTED WITH AN ADDITIONAL 3% CHARGE