



APPETIZER MENU

300.00 MINIMUM ORDER

ALL APPETIZERS ARE AVAILABLE IN ORDERS OF 48 PIECES UNLESS OTHERWISE STATED

SMALL BITES

- FRUIT SKEWER WITH FRESH MELON, PINEAPPLE, STRAWBERRY (SEASONAL) (GF) 60.00
- SWEET SKEWER WITH PINEAPPLE, MELON AND DONUT 60.00
- CRISP APPLE WEDGE WITH BRIE CHEESE ON A BAMBOO SKEWER (GF) 50.00
- PEAR BITE – PEAR SLICE WITH WHIPPED FETA, CRANBERRIES AND WALNUTS 50.00
- SOUTHERN PASTRY WITH OUR SIGNATURE PIMENTO CHEESE ON PASTRY DISK 40.00
- MINI CORNBREAD MUFFIN TOPPED WITH PIMENTO CHEESE 60.00
- CRUDITÉ SHOT WITH CELERY, CARROT AND CHERRY TOMATO AND RANCH DIP 60.00
- CAPRESE SKEWER-FRESH MOZZARELLA, CHERRY TOMATO, FRESH BASIL WITH BALSAMIC REDUCTION (GF) 70.00
- TEA SANDWICHES WITH YOUR CHOICE OF FRESH MADE PIMENTO CHEESE, POPPY SEED EGG SALAD, OR CUCUMBER CREAM 40.00
- STUFFED MUSHROOMS - YOUR CHOICE OF SPINACH & 3 CHEESE (NOT GF) OR SPICY SAUSAGE (GF) 50.00

- SWEET COCKTAIL MEATBALLS (1 / 2 OZ. SIZE- *96 PIECES*) 70.00
- ROAST BEEF AND PROVOLONE ROLLS – TENDER PETITE DINNER ROLLS FILLED WITH RED ONION MARMALADE, ROAST BEEF AND PROVOLONE CHEESE 60.00
- STEAKHOUSE ROLLS – TENDER PETITE DINNER ROLLS FILLED WITH STEAKHOUSE MEATBALLS, STEAK SAUCE AND CHEDDAR CHEESE 70.00
- RUSTIC CROSTINI – SLICED BAGUETTE WITH TENDER SLICED SEASONED BEEF, RED ONION MARMALADE AND HORSERADISH SAUCE 70.00

- ANTIPASTO BITE – PEPPERONI, SALAMI AND THREE CHEESE IN PUFF PASTRY 60.00
- BARBEQUE EGG ROLL WITH OUR SPICY MUSTARD BARBEQUE SAUCE 70.00
- MINI BAKED POTATOES FILLED WITH CARAMELIZED ONIONS, CRISP BACON AND BLUE CHEESE 60.00
- PETITE CRANBERRY BISCUIT WITH VIRGINIA HAM AND ORANGE MARMALADE 50.00
- HAM AND SWISS ROLLS - TENDER PETITE DINNER ROLLS FILLED WITH A SWEETENED MUSTARD SAUCE, BLACK FOREST HAM AND SWISS CHEESE 50.00
- CHICKEN BITE WITH SLIVER OF JALAPENO WRAPPED IN BACON (GF) 70.00
- LITTLE SMOKY HOT DOGS ON PETITE BUN WITH MUSTARD 40.00
- DATES WITH FETA WRAPPED IN BACON (GF) 60.00
- ROASTED JALAPENO FILLED WITH BARBEQUE, CREAM AND TOPPED WITH BACON 70.00

- BOURBON BBQ CHICKEN AND BACON BAMBOO SKEWERS (GF) 90.00
- MINI PUMPKIN MUFFIN WITH SMOKED TURKEY AND MOLASSES MUSTARD SAUCE 40.00
- CHICKEN SALAD WITH RED GRAPES AND WALNUTS IN PETITE PASTRY CUPS 70.00

- FRESH MADE MINI CRAB CAKES WITH SPICY AIOLI SAUCE 125.00
- SHRIMP COCKTAIL SHOT PRESENTED ON RIM WITH COCKTAIL SAUCE (GF) 125.00
- BUTTERFLY SHRIMP STUFFED WITH CRAB 140.00
- PECAN SMOKED BACON WRAPPED SHRIMP (GF) 150.00

DIPS

TWO QUARTS EACH SERVED WITH TORTILLA CHIPS – SERVES 30 GUESTS

- BUFFALO CHICKEN 50.00
- WARM CRAB 80.00
- SPINACH AND ARTICHOKE 40.00
- HOT PIMENTO CHEESE 40.00
- CHICKEN AND ARTICHOKE 50.00

EVENT TRAYS

- **CHEESE** – AN ASSORTMENT OF DOMESTIC CHEESES WITH COLBY, SWISS, SAVORY CHEESE TERRINE, CITRUS GLAZED BRIE, GARNISHED WITH RED GRAPES AND FRESH STRAWBERRIES SERVED WITH CRISPI
SERVES 20 70.00
- **FRUIT** – AN ASSORTMENT OF FRESH FRUIT WITH PINEAPPLE, MELONS, STRAWBERRIES AND GRAPES WITH SWEETENED YOGURT DIP
SERVES 20 60.00
- **CRUDITÉ** – AN ASSORTMENT OF VEGETABLES WITH CELERY, CARROTS, BROCCOLI, AND CHERRY TOMATOES WITH RANCH DIP
SERVES 20 30.00
- **HUMMUS BAR** – OUR FRESH MADE TAHINI HUMMUS (8OZ) AND SPICY BLACK BEAN HUMMUS (8OZ) WITH MARINATED TOMATOES AND DOMESTIC MUSHROOMS, PEPPERONCINI, BLACK OLIVES, FETA WITH OUR ROSEMARY CRISPI
SERVES 20 60.00
- **ANTIPASTO** – AN ASSORTMENT OF SALAMI AND ITALIAN MEATS WITH FRESH MOZZARELLA AND PROVOLONE GARNISHED WITH PEPPERONCINI, ARTICHOKE HEARTS, AND OLIVES SERVED WITH CRACKERS
SERVES 20 120.00
- **CHARCUTERIE** – AN ASSORTMENT OF THINLY SLICED MEATS, MOZZARELLA, CHEESES, MUSTARD, RED ONION MARMALADE, NUTS, OLIVES SERVED WITH A FRESH BAGUETTE
SERVES 20 120.00

SIGNATURE SLIDERS

- **CAROLINA CHICKEN SLIDER** – TENDER CHICKEN TOSSED IN CAROLINA MUSTARD SAUCE TOPPED WITH PICKLED JALAPENO
20 SLIDERS 50.00
- **SLOPPY SLIDER** – SEASONED BEEF WITH CHEDDAR AND A HOMEMADE SLOPPY JOE STYLE SAUCE
20 SLIDERS 50.00
- **BBQ SLIDER** - SLOW COOKED BBQ SERVED WITH SOFT YEAST ROLLS, NORTH AND SOUTH CAROLINA SAUCE SERVED WITH COLESLAW
20 SLIDERS 50.00
- **DELI SLIDER**
ASSORTED TURKEY/CHEDDAR, HAM /PROVOLONE, WITH LETTUCE (INCLUDES MAYO, MUSTARD)
20 SLIDERS 60.00
- **VEGETARIAN SLIDER** – ROASTED SEASONAL VEGETABLES SERVED WITH PESTO AIOLI
20 SLIDERS 40.00

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

(GF) – GLUTEN FREE ITEMS

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
- CLEAR PLATES, CLEAR HEAVY DUTY UTENSILS AND DINNER NAPKIN 4.00 PER PERSON
- DISPOSABLE CHAFERS WITH WATER PAN AND STERNO 12.00 EACH

DELIVERY

MINIMUM DELIVERY 15.00

1.50 PER MILE

SERVICE CHARGE

A 20% SERVICE CHARGE WILL BE ADDED TO ALL CATERING ORDERS. THE SERVICE CHARGE COVERS THE USE OF EQUIPMENT, GLASS AND ACRYLIC, SERVING UTENSILS AND FOOD DISPLAYS.

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

SERVERS

BILLED AT HOURLY RATE OF 20.00 PER HOUR – APPLIES TO SETUP, EVENT AND CLEANUP
1 SERVER NEEDED FOR EVERY 50 GUESTS FOR APPETIZER SERVICE