



SPECIAL EVENTS CATERING MENU

INCLUDES 2 PASSED APPETIZERS FOR THE FIRST HOUR
BUFFET DINNER- ENTRÉE, TWO SIDES, SALAD & ROLLS WITH BUTTER
COLD BEVERAGE SERVICE, SERVICE STAFF (4 PER 100) AND SERVICE CHARGE

SINGLE ENTRÉE - 26.00 PER GUEST

SPLIT ENTRÉE - 29.00 PER GUEST

DOUBLE ENTRÉE - 32.00 PER GUEST

PASSED APPETIZERS

CHOOSE TWO OF THE OPTIONS BELOW:

- FRUIT SKEWER WITH FRESH MELON, PINEAPPLE, STRAWBERRY (SEASONAL) (GF)
- SWEET SKEWER WITH PINEAPPLE, MELON AND DONUT
- CRISP APPLE WEDGE WITH BRIE CHEESE ON A BAMBOO SKEWER(GF)
- PEAR BITE - SLICED PEAR WITH WHIPPED FETA, CRANBERRIES AND WALNUTS
- SOUTHERN PASTRY WITH OUR SIGNATURE PIMENTO CHEESE ON PASTRY DISK
- MINI CORNBREAD MUFFIN TOPPED WITH PIMENTO CHEESE
- CRUDITÉ SHOT WITH CELERY, CARROT AND CHERRY TOMATO AND RANCH DIP
- CAPRESE SKEWER - FRESH MOZZARELLA, CHERRY TOMATO, PESTO WITH BALSAMIC REDUCTION(GF)
- STUFFED MUSHROOMS - YOUR CHOICE OF SPINACH & 3 CHEESE (NOT GLUTEN FREE), OR SPICY SAUSAGE(GF)

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

- BARBEQUE EGG ROLL WITH OUR MUSTARD BARBEQUE SAUCE
- MINI BAKED POTATOES FILLED WITH CARAMELIZED ONIONS, CRISP BACON AND BLUE CHEESE
- PETITE CRANBERRY BISCUIT WITH VIRGINIA HAM AND ORANGE MARMALADE
- HAM AND SWISS ROLLS - TENDER PETITE DINNER ROLLS FILLED WITH A SWEETENED MUSTARD SAUCE, BLACK FOREST HAM AND SWISS CHEESE
- CHICKEN BITE WITH SLIVER OF JALAPENO WRAPPED IN BACON(GF)
- LITTLE SMOKY HOT DOGS ON PETITE BUN WITH MUSTARD
- DATES WITH FETA WRAPPED IN BACON(GF)
- ROASTED JALAPENO FILLED WITH BARBEQUE, CREAM AND TOPPED WITH BACON
- CHICKEN SALAD WITH RED GRAPES AND WALNUTS IN PETITE PASTRY CUPS
- MINI PUMPKIN MUFFIN WITH SMOKED TURKEY AND MOLASSES MUSTARD SAUCE

EARLY TABLE - CHEESE AND CRUDITÉS STATION

4.00

AN ASSORTMENT OF DOMESTIC CHEESES WITH COLBY, SWISS, SAVORY CHEESE TERRINE, CITRUS GLAZED BRIE, WITH CROSTINI BREAD WITH CASCADING FRESH VEGETABLES TO INCLUDE CARROTS, CELERY, BROCCOLI, CHERRY TOMATOES AND FRESH MADE RANCH DIP

SALADS

THE COUNTRYSIDE

A BED OF ROMAINE LETTUCE WITH STRAWBERRY SLICES, GREEN APPLE SLICES, FETA CHEESE, DRIED CRANBERRIES WITH CITRUS DRESSING

THE TRADITIONAL CAESAR

A BED OF ROMAINE LETTUCE WITH ASIAGO AND PARMESAN CHEESE HOMEMADE CROUTONS WITH CAESAR DRESSING

THE BISTRO

A BED OF ROMAINE LETTUCE WITH SUNDRIED CRANBERRIES, WALNUTS AND CRUMBLLED GORGONZOLA WITH BALSAMIC VINAIGRETTE

THE GREEK

A BED OF ROMAINE LETTUCE, CUCUMBERS, RED ONION, BLACK OLIVES, PEPPERONCINI, AND FETA CHEESE WITH RED WINE VINAIGRETTE DRESSING

THE GARDEN

A BED OF ROMAINE LETTUCE, SHREDDED CARROT, CUCUMBER, TOMATO WITH BALSAMIC VINAIGRETTE OR RANCH DRESSING

ENTREES

POULTRY

- CHICKEN FLORENTINE – ROASTED CHICKEN BREAST TOPPED WITH SPINACH AND THREE CHEESES
- HERB ROASTED TURKEY BREAST WITH ROSEMARY GRAVY
- CHICKEN PICCATA – WHITE WINE CAPER SAUCE
- CHICKEN MARSALA – RED WINE AND MUSHROOM SAUCE
- NAKED CHICKEN CORDON BLEU –CHICKEN BREAST WITH HAM AND SWISS CHEESE WITH A DIJON SAUCE
- CHICKEN CAPRESE – CHICKEN BREAST WITH PESTO, FRESH MOZZARELLA AND TOMATO
- ROASTED OR BBQ CHICKEN QUARTER
- TROPICAL CHICKEN WITH FRESH PINEAPPLE SALSA
- CHICKEN CACCIATORE - CHICKEN BREAST SAUTÉED WITH DICED TOMATOES, COLORFUL PEPPERS AND GARLIC

BEEF

- ROAST BEEF WITH BROWN GRAVY
- MARINATED BEEF BRISKET
- LIME RANCH FLANK STEAK
- BEEF BRISKET TOPPED WITH BBQ SAUCE

PORK

- BOURBON GLAZED PORK TENDERLOIN
- STUFFED PORK CHOPS WITH HERBED SAUCE
- SPIRAL HAM WITH HONEY GLAZE
- BARBEQUE WITH NORTH AND SOUTH CAROLINA SAUCE ON A BUN

VEGETARIAN

- LASAGNA –ROASTED VEGETABLES AND A CHEESY WHITE SAUCE LAYERED WITH NOODLES
- ROASTED VEGETABLES
- VEGAN BURGER WRAPPED IN LETTUCE WITH CONDIMENTS
- MUSHROOM RAVIOLI WITH CREAM SAUCE

SEAFOOD

- CRAB STUFFED FLOUNDER (ADD 4.00)
- ASIAN SALMON WITH PINEAPPLE SALSA (ADD 2.00)
- CRAB CAKE (4OZ) CRAB MIXED WITH PEPPERS, ONIONS, AND SPICES WITH SPICY AIOLI (ADD 2.00)

SIDES

VEGETABLES

- GREEN BEANS WITH GRILLED ONIONS
- FRESH ROASTED VEGETABLES
- ORANGE HONEY GLAZED BABY CARROTS
- CORN SOUFFLÉ
- SAUTÉED FRESH BROCCOLI
- LONG GREEN BEANS WITH BACON VINAIGRETTE
- BROCCOLI RICE CASSEROLE

STARCHES

- SMASHED RED POTATOES
- SWEET POTATO SOUFFLÉ
- ROASTED POTATO MEDLEY WITH SWEET AND RED POTATOES
- WILD RICE WITH DRIED CRANBERRIES AND ALMONDS
- SEASONED RICE
- MACARONI AND CHEESE
- ROSEMARY ROASTED POTATOES
- AU GRATIN POTATOES
- HASH BROWN CASSEROLE

SAVORY MOMENTS STRIVES TO PROVIDE LOCALLY SOURCED FRUITS AND VEGETABLES AND ANTIBIOTIC FREE CHICKEN

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

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