



SPRING/SUMMER MENU

MINIMUM OF 10 GUESTS

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

SPRING SEASON

GLAZED HAM, ORANGE GLAZED CARROTS, CHEESY SCALLOPED POTATOES WITH ROLLS AND BUTTER
_____PER PERSON 12.00

LUNCH COMBO (FRUIT, 1/2 SANDWICH AND SALAD)

ASSORTED SALAD (PIMENTO CHEESE, EGG, TUNA, OR CHICKEN) SANDWICHES ON CROISSANTS WITH
CONDIMENTS, GARDEN SALAD – ROMAINE WITH SHREDDED CARROTS, CUCUMBERS, TOMATOES AND CROUTONS
WITH RANCH DRESSING AND FRESH CUT SEASONAL FRUIT
_____PER PERSON 12.00

SUMMER COMFORT

ROASTED QUARTERED CHICKEN, LONG GREEN BEANS WITH GRILLED ONIONS, BLT PASTA SALAD, AND ROLLS
AND BUTTER
_____PER PERSON 12.00

QUICHE, SALAD AND FRUIT

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

HONEY GARLIC LIME CHICKEN

CHICKEN BREAST IN A HONEY GARLIC LIME SAUCE WITH CILANTRO LIME RICE AND ISLAND SALAD – ROMAINE
WITH MANDARIN ORANGES, RED ONION, DICED MELON, AND DICED TOMATOES WITH CITRUS DRESSING WITH
ROLLS AND BUTTER
_____PER PERSON 13.00

CREAMY ITALIAN

SLICED ROASTED TURKEY BREAST PLACED OVER ROASTED VEGETABLES AND ORZO PASTA IN A CREAMY PESTO
SAUCE SERVED WITH CAESAR SALAD – ROMAINE LETTUCE, SHREDDED PARMESAN, HOMEMADE CROUTONS AND
CAESAR DRESSING WITH ROLLS AND BUTTER
_____PER PERSON 12.00

SUMMER BARBEQUE

BARBEQUE ON BUNS WITH NORTH AND SOUTH CAROLINA SAUCE, SOUTHERN SLAW, LONG GREEN BEANS WITH
GRILLED ONIONS, AND SUMMER APPLE SALAD - ROMAINE WITH FRESH APPLES, FRESH LOCAL BLUEBERRIES,
FETA CHEESE AND OUR HOMEMADE CITRUS VINAIGRETTE
_____PER PERSON 12.00

TROPICAL CHICKEN LUNCH

CHICKEN BREAST WITH FRESH MADE PINEAPPLE SALSA, SEASONED COLORFUL RICE, ISLAND SALAD WITH
ROMAINE, MANDARIN ORANGES, RED ONION, 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

VEGETARIAN MUSHROOM RAVIOLI

PASTA AND A CREAMY WHITE SAUCE

VEGAN FRESH ROASTED VEGETABLES

OVEN ROASTED VEGETABLES WITH OLIVE OIL AND SALT AND PEPPER

VEGAN BURGER IN A LETTUCE WRAP

VEGAN BURGER WRAPPED IN LETTUCE WITH CONDIMENTS

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