SAVORYMOMENTS®
catering

2026
CORPORATE CATERING

Tel: (704) 910-3289
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BREAKFAST

SAVORYMOMENTS® catering

12 person minimum
pricing not inclusive of tax and service fees

BUFFETS

price per person includes biodegradable plates and compostable place setting

CONTINENTAL - fresh fruit bowl, vanilla yogurt topped with honey cinnamon granola, assorted muffins, danish and cinnamon rolls — 13

FARM FRESH BREAKFAST - scrambled eggs, roasted potatoes, sausage patties and fresh fruit bowl *- add pancake bites or french toast sticks with whipped butter and syrup +3* — 14

THE FULL SOUTHERN BREAKFAST - scrambled eggs, roasted potatoes, sausage patties, fresh baked biscuits, pepper gravy, stone ground grits and fresh fruit bowl — 16

THE FRENCH BREAKFAST- choice of bacon & cheddar or spinach & parmesan quiche, assorted scones and fresh fruit bowl — 15

POWER START BREAKFAST BAG - healthy carrot muffin with walnuts, cage-free hard-boiled egg, cheese stick and choice of fresh cut fruit cup or granola yogurt parfait and a bottle of water *- upgrade to assorted bottled juices +3* — 16

protein and side item upgrades availabe upon request

A LA CARTE

priced per person

assorted pastries	4
assorted scones	3
carrot muffin	4
fresh cut fruit cups	5
granola yogurt parfaits	4
sausage biscuit	3
egg & cheese croissant *pork or turkey sausage or bacon*	5
pancakes bites with syrup *served with berries and powdered sugar*	4
french toast sticks with syrup *served with berries and powdered sugar*	4
applewood smoked bacon (2)	4
pork or turkey sausage patties	2
roasted potatoes	3
biscuits & pepper gravy	3

BEVERAGES

coffee service *regular coffee with cups, creamer and sweetener* *decaf avainable upon request*	3
disposable coffee carrier - serves 8	32
hot tea - assorted flavors	3
bottled juice - assorted	3
bottled water	2
canned soda or sparkling water	3

BAG LUNCH

12 person minimum

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each bag includes carolina kettle chips, jumbo gourmet cookie, condiments, mint & bottled water in a handle craft bag with deli paper placemat

SAVORY MOMENTS ORIGINAL - choice of smoked ham, roasted turkey or roast beef with chef's choice of cheese, leaf lettuce and sliced tomato served on deli sliced whole grain bread — 14

PIMENTO CHEESE - with leaf lettuce, sliced tomato on a butter croissant — 13

EGG SALAD - with leaf lettuce on a butter croissant — 13

SIGNATURE CHICKEN SALAD CROISSANT - seasoned roast chicken with grapes & walnuts on a butter croissant with leaf lettuce — 14

ROASTED VEGETABLE FOCACCIA - traditional hummus, fresh herb roasted vegetables, feta cheese and lettuce blend on herb focaccia - *vegan option available* — 15

CLASSIC ITALIAN - thinly sliced ham, salami, pepperoni and provolone cheese on ciabatta with leaf lettuce and sliced tomato — 16

CHICKEN PESTO - seasoned roast chicken breast with pesto aioli, provolone cheese on ciabatta with leaf lettuce and sliced tomato — 16

SMOKEHOUSE TURKEY CLUB - thinly sliced roast turkey, provolone, crispy bacon and bbq aioli on ciabatta with leaf lettuce and sliced tomato — 16

CHICKEN CAESAR WRAP - crisp romaine, roasted diced chicken, shaved parmesan cheese and house-made caesar dressing in a spinach wrap — 15

- gluten free wraps available upon request add $2

BOX SALADS

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each salad includes carrot muffin, dressing and bottled water served in a sturdy craft box

entree salads served on fresh cut romaine lettuce & mixed greens, topped with grilled chicken- upgrade salmon +5 or shrimp +2

TRADITIONAL CAESAR SALAD - fresh cut romaine lettuce, shaved parmesan cheese, garlic croutons and house-made caesar dressing 15

GARDEN - tomato, cucumber, shredded carrots with signature ranch dressing 15

SOUTHWEST - seasoned black beans & roasted corn, shredded cheese, pico de gallo and tortilla strips with our specialty chipotle ranch 15

BISTRO - blue cheese crumbles, fresh blueberries, candied pecans with balsamic vinaigrette 16

GREEK - cucumbers, tomatoes, red onions, feta cheese, kalamata olives, banana peppers with red wine vinaigrette 15

APPLE CRANBERRY - crisp granny smith apples, dried cranberries, feta cheese and walnuts with a citrus dressing 16

CHEF - thinly sliced ham, turkey and provolone with cucumbers, tomatoes, hard boiled egg and croutons with choice of balsamic vinaigrette or signature ranch 16

SIGNATURE SOUPS *minimum of 12*

tomato basil	5
broccoli & cheddar	5
italian wedding	5
three bean chili add beef +2	5

DELI TRAYS

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SANDWICH PLATTERS

includes biodegradable plates and compostable place setting

ARTISAN SANDWICH BOARD- choose from Savory Moments original sandwiches and wraps, turkey club or italian - vegetarian included - mayonnaise and mustard served on the side
full sandwich cut in half — 11

PETITE CROISSANT TRAY - choice of signature chicken salad, pimento cheese or egg salad croissants — 10

MAKE IT A MEAL

CHOICE OF ONE - add soup, salad or side with a cookie & brownie dessert tray — +6

PICK TWO COMBO - choice of two with a cookie & brownie dessert tray — +9

SOUP

tomato basil
broccoli cheddar
italian wedding
three bean chili

SALADS

traditional caesar
garden
apple cranberry
greek

SIDES

kettle chips
southern potato salad
seasonal pasta salad
fresh fruit bowl

BEVERAGES

includes disposable cups and ice

bottle water	2
canned soda or sparking water	3
lemonade, gallon	15
tea - sweet or unsweet, gallon	15
signature agua fresca, gallon cucumber lime, pineapple or hibiscus	20

SIGNATURE BUFFETS

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FAVORITES

price per person includes biodegradable plates and compostable place setting

FIESTA TACO BAR - choice of marinated diced chicken, pork(+5) or flank steak(+5) cilantro lime rice, warm flour tortillas, shredded romaine, cheddar jack cheese, pico de gallo, fresh black bean and corn salsa, jalapenos, tomato salsa, salsa ranch and tortilla chips - add guacomole +4 — 16

LITTLE ITALY -seasoned penne pasta, basil marinara and garlic alfredo sauces with parmesan caesar salad, breadsticks meatballs and grilled chicken - add italian sausage (+5) or roasted vegetables (+3) — 16

CAROLINA BBQ - pulled pork smoked in-house with north and south carolina sauces, macaroni & cheese, southern green beans and creamy coleslaw served with sweet cornbread — 17

MEDITERRANEAN BAR - lemon oregano diced chicken breasts**,** chopped lettuce blend, rice pilaf, roasted vegetable medley with a variety of toppings to include hummus, feta cheese, kalamata olives, diced tomatoes, cucumbers, pickled red onions, banana peppers, tzatiki and red wine vinaigrette served with mini naan — 18

BAKED POTATO BAR - oven baked potatoes with diced chicken, cup of house-made three bean chili, whipped butter, shredded cheese and sour cream served with a large garden salad with ranch dressing and balsamic dressing and sweet cornbread
add beef tenderloin tips (+6) — 16

WESTERN ROUND UP- double basted bbq chicken quarters or fried chicken, smashed potatoes, green beans, southwestern salad with salsa ranch dressing with rolls and whipped butter — 18

BEVERAGES

bottle water	2
canned soda or sparking water	3
fresh made lemonade, gallon	15
tea - sweet or unsweet, gallon	15
signature agua fresca, gallon	20
cucumber lime, pineapple or hibiscus	

PREMIER ENTREES

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BUILD YOUR OWN

please see general information for place setting options

BUILD YOUR OWN BUFFET includes choice of one salad, one entree, two sides, rolls & butter - *add a second entree +5 (salmon +9)*

SALADS

- traditional caesar with house-made dressing and garlic croutons
- garden salad with ranch and balsamic dressings
- southwest with salsa ranch dressing
- bistro with balsamic vinaigrette (+1)
- greek with red wine vinaigrette (+1)
- apple cranberry with citrus dressing (+1)
- grilled romaine wedge with choice of above toppings and dressing (+1)

ENTREES

• pot roast garnished with carrots and potatoes	22
• chimichurri sliced flank steak	24
• roast pork marsala in a mushroom wine sauce	18
• glazed pork loin	18
• salmon-honey dijon, lemon dill or picatta	22
• marry me chicken in a sundried tomato cream sauce	18
• chicken marsala in a mushroom wine sauce	18
• creamy chicken artichoke florentine	18
• chicken picatta in lemon caper sauce	18
• pesto chicken caprese topped with tomato bruschetta & feta cheese	18
• roasted stuffed acorn squash	18
• roasted vegetable lasagna	18

SIDES

- roasted root vegetables
- smashed potatoes
  top it off +3
  cheese, bacon, scallions, fried onions
- rice pilaf
- herb buttered orzo
- macaroni & cheese
  top it off +3
  scallions, bacon, jalapenos, shredded cheese, chopped tomatoes
- roasted vegetable medley
- southern green beans
- maple roasted carrots
- cauliflower au gratin
- sweet potato souffle
- grilled mini corn on the cob
- bacon wrapped asparagus +2

additional side +3

DESSERTS

$500 minimum order

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biodegradable plates and compostable place settings available for a fee

DESSERTS

COOKIES & BROWNIE DESSERT TRAY 60
30 pieces

MINI MOUSSE CUPS - chocolate or lemon 95
per 24 cups - select one flavor

CUPCAKES vanilla or chocolate 38
per 12 cups - select one flavor

GOURMET CUPCAKES carrot, chocolate tuxedo, heath bar, oreo or strawberry 50
per 12 cups - select one flavor

SWEET CHARCUTERIE BOARD- chef-selected sweet bites to include an assorted of elegant cookies, tea cakes, chocolate truffles, fresh fruit and additional seasonal assortment *serves approximately 20 guests* 100

TRIFLE CAKE CUPS - choice of: *per dozen - select one flavor* 54
chocolate with chocolate mousse, carrot cake with cream cheese, vanilla with strawberries with whipped topping, chocolate with peanut butter icing or vanilla with lemon mousse and blueberries

CHEESECAKE CUPS - choice of: *per dozen - select one flavor* 54
apple, cherry, peach, blackberry or raspberry

APPLE COBBLER *serves approximately 24 guests* 75

PEACH OR CHERRY COBBLER *serves approximately 24 guests* 125

SHEET CAKES - vanilla or chocolate

- half sheet *serves 48 2x2 pieces* 70
- full sheet *serves 96 2x2 pieces* 125

GENERAL INFORMATION

SAVORYMOMENTS® catering

PLACE SETTINGS *priced per person*

• full china service	6 pp
• biodegradable plates, compostable utensils and dinner napkin	2 pp
• clear 6" appetizer plate, faux silver fork and dinner napkin	1.5 pp
• clear 9" entree plate, faux silver cutlery and dinner napkin	3 pp
• white plate with silver trim	4 pp
• disposable chafer with water pan and sterno	12 per set
• disposable trays for drop-off delivered caterings	10 each

DELIVERY FEES

- local 5-mile radius - $20
- greater charlotte areas - $35
- additional distances over 20 miles will be charged per event

GUARANTEES & CANCELLATIONS

- Final guest counts are required no later than 10 days prior to the scheduled event date. This count will be considered guaranteed and will be used for billing purposes.
- Cancellations must be received at least 48 hours prior to the scheduled event date. Cancellations made within 48 hours of the event are non-refundable.

PAYMENT

- Cash, check or credit card accepted - please note a 4% authorization fee will be added to all transactions paid with a credit/debit cards.
- All invoices are subject to a 20% service charge, which covers linens, chafers, sterno, equipment, serving utensils, and other necessary service-related items.
- All invoices will include applicable sales tax and a 20% gratuity that is distributed among the Savory Moments team supporting your event.
- Payments made after 30 days will have a 1% charge added to invoice monthly.