



**2026  
SOCIAL MENU**

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*Inquire about hosting your special event at Magnolia Woods*

**Magnolia Woods Events**

12125 Statesville Rd.,  
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Tel: (704) 274-9303  
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# BAR PACKAGES



## BEER & WINE

**House Wine** - Pinot Noir, Cabernet, Chardonnay, Pinot Grigio, Moscato

**Beer** - Select Domestic, Import and White Claw

**2 hours:** \$20/per person **3 hours:** \$25/per person **4 hours:** \$30/per person

## BEER, WINE & LIQUOR - TRADITIONAL

**House Wine** - Pinot Noir, Cabernet, Chardonnay, Pinot Grigio, Moscato

**Beer** - Select Domestic, Import and White Claw

**Liquor** - House liquor selection includes sodas, juice, mixers, Tito's Vodka, Altos Tequila, Beefeaters Gin, Castillo Rum, Jack Daniel's, Triple Sec

**2 hours:** \$25/per person **3 hours:** \$32/per person **4 hours:** \$38/per person

## BEER, WINE & LIQUOR - DELUXE

**House Wine** - Pinot Noir, Merlot, Cabernet, Chardonnay, Pinot Grigio

**Beer** - Select Domestic, Import and White Claw

**Liquor** - Top shelf liquor selection includes sodas, juice, mixers, Grey Goose Vodka, 1800 Tequila, Bombay Sapphire Gin, Bacardi Rum, Bacardi Spiced Rum, Malibu, Crown Royal, Maker's Mark, Hennessy, Dewars, Johnny Walker Black, Grand Marnier

**2 hours:** \$28/per person **3 hours:** \$38/per person **4 hours:** \$48/per person

## MIMOSA BAR

**Prosecco** - with orange, cranberry and pineapple juices served in glass flutes

**2 hours:** \$20/per person **3 hours:** \$25/per person

Bar packages include one bartender per 75 guests. Additional bartenders \$35/hr. All packages include disposable cups - upgrade to glassware for \$1 per person.

Pricing not inclusive of taxes and gratuity.

Signature Cocktails and Prosecco by the bottle available upon request.

Sodas, Juice and Mixers include coke, diet coke, sprite, ginger ale, cranberry juice, pineapple juice, sweet and sour mix, tonic and club soda.



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## CASH & CONSUMPTION BAR

Cash & Consumption Bars require a bartender fee of \$35 per hour for every 75 guests.

# SOCIAL MENU

\$500 minimum order

pricing not inclusive of tax and service fees

biodegradable plates and compostable place settings available for a fee



## APPETIZERS served in orders of 48 pieces, unless noted

### VEGETARIAN

- spinach and cheese spanakopita 75
- cheese arancini - italian rice cheese balls with marinara 75
- traditional deviled eggs 48 halves 75
- caramelized onion and feta pastry 100
- tomato caprese skewers - fresh mozzarella, pesto & tomatoes 75
- vegetable spring rolls with sweet chili sauce 75
- crudité shots - fresh garden vegetables with signature ranch 125
- assorted mini quiche 100
- three cheese and spinach stuffed mushrooms 100

### POULTRY / BEEF / PORK

- all-beef cocktail meatballs in sweet chili sauce - 96 per order 75
- chicken satay with a peanut sauce with fresh cilantro 125
- crispy chicken wings - choice of dry rub, buffalo, sweet bbq 125
- franks in puff pastry with grain mustard 100
- wagyu beef skewer with gorgonzola and bacon 150
- bacon wrapped dates with feta cheese filling 100
- signature eggrolls - pepperoni or southwest chicken 125
- sausage stuffed mushrooms 125

### SEAFOOD

- bacon wrapped scallops 150
- tuna poke on endive lettuce cups with sesame seeds 125
- petite crab cakes with lemon caper aiolo 150
- shrimp cocktail shots 150
- seared ahi tuna cucumber bites with wasabi aioli 125

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## RECEPTION PLATTERS serves approximately 20 guests, unless noted

- DELUXE SALAD TRAYS** - choice of: garden, caesar, apple cranberry or greek with choice of two dressings - ranch, balsamic, cirturs or red wine vinaigrette 75
- SIGNATURE SALAD CUPS**- individual portioned choice of salad 5  
*priced per cup, minimum of 12 cups*
- FRESH FRUIT PLATTER** - fresh seasonal melon, golden pineapple, grapes and berries 75
- VEGETABLE CRUDITE** - assortment of fresh vegetables with our signature ranch 75
- DOMESTIC CHEESE BOARD** - cheddar, pepperjack, and colby cheese with assorted fresh fruit and crackers 75
- IMPORTED CHEESE BOARD** - french brie, havarti dill, bleu cheese log, greek feta and cheddar with fresh berries and grapes served with assorted crackers and crostini 100
- SHRIMP COCKTAIL TRAY** - jumbo tail-on shrimp with horseradish cocktail sauce and fresh lemon wedges 125
- MEDITERRANEAN PLATTER** - traditional hummus, tzatiki, feta cheese, carrots, assorted peppers, kalamata olives, banana peppers, and sliced cucumbers served with mini naan & crostini 100
- CHARCUTERIE BOARD** - assorted imported cheese, cured meats, assorted peppers, fresh fruit, mixed nuts, cornichons, olives and assorted crackers 125
- CHARCUTERIE CUPS** - pepperoni, salami and olive skewer, cheese and fruit skewer, mixed nuts, chocolate almonds, and crackers served in individual cups 10  
*priced per cup, minimum of 12 cups*
- SAVORY BAR SNACKS DISPLAY** - assortment of pretzels, popcorn, roasted peanuts, snack mix and seasoned kettle chips 75



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## DIPS & SPREADS serves approximately 20 guests

<b>GREEN CHILI QUESO</b> - served with salsa and tortilla rounds	75
<b>BUFFALO CHICKEN DIP</b> served with tortilla rounds	85
<b>BLUE CHEESE &amp; WALNUT SPREAD</b> with honey and assorted crackers	100
<b>BAKED SPINACH, ARTICHOKE &amp; SUNDRIED TOMATO DIP</b> served with tortilla rounds	100
<b>WHIPPED FETA &amp; TOMATO BRUSCHETTA SPREAD</b> - fresh tomatoes, basil, and garlic on whipped feta with balsamic drizzle and crostini	85
<b>DIP TRIO</b> - traditional hummus, housemade ranch, pimento cheese with carrots, celery, mini naan and assorted crackers gluten free crackers +6	75



## SLIDERS & SANDWICHES served in orders of 20 pieces

<b>PETITE CROISSANTS</b> - choice of signature grape & walnut chicken salad, egg salad, or pimento cheese with leaf lettuce on petite croissants	65
<b>ROAST BEEF CIABATTA SLIDERS</b> - medium rare roast beef on mini ciabatta with leaf lettuce, zesty horseradish cream and pickled red onions	100
<b>WARM HAM &amp; PROVOLONE ROLLS</b> with zesty mustard sauce	75
<b>TURKEY, BRIE &amp; CRANBERRY RELISH</b> on petite cheddar biscuits	75
<b>ROASTED VEGETABLE FOCACCIA</b> - fresh roasted vegetables with provolone pesto aioli on petite focaccia	65
<b>SMOKED PULLED PORK SLIDERS</b> - with sweet bbq sauce and coleslaw served on petite yeast roll - pulled chicken is available substitution	75
<b>SEARED TUNA</b> - on mini ciabatta with sesame slaw and wasabi aioli	125
<b>TEA SANDWICHES</b> - egg salad, pimento cheese and cucumber finger sandwiches	65
<b>PETITE SOUTHERN BISCUITS</b> - pit ham and pimento cheese on mini cheddar biscuits	65

# CHEF STATIONS



\$500 minimum order

pricing not inclusive of tax and service fees

priced per person, minimum of one server required, charged at \$25 per hour

## SMALL PLATES minimum of 50 guests

includes biodegradable plates and compostable place setting

**BUTTER CHICKEN** - savory butter chicken bite served over rice with a mini naan 5  
- vegetarian chickpea substitution available

**CAROLINA SHRIMP & GRITS** - blackened shrimp with a savory cream sauce over 7  
stone ground grits

**RED WINE BRAISED BEEF** - tender beef in a rich wine sauce served over smashed 7  
potatoes with fresh chives

**SESAME SEARED TUNA** - sliced tuna over rice with fresh herbs, ponzu sauce and 7  
pickled cucumbers

**MAC N' CHEESE** - buttered herb breadcrumb topping 3

additional topping options include:

- applewood smoked bacon crumble (+2)
- pulled pork with sweet bbq drizzle (+2)
- roasted broccoli & cauliflower (+2)
- buttered lobster (+4)

## CHEF TENDED CARVING STATIONS minimum of 50 guests

**HERB CRUSTED BEEF TENDERLOIN** - served with horseradish cream, warm 20  
peppercorn sauce and mini ciabatta

**ROAST TURKEY BREAST** - served with gravy, grain mustard and petite yeast rolls 16

**HONEY GLAZED HAM**- served with sweet dijon sauce, rosemary aioli and petite 12  
yeast rolls

**BBQ DRY RUBBED PORK LOIN** served with north and south carolina sauces and 12  
petite yeast rolls

# PREMIER ENTREES

12 person minimum

Saturday & Sunday - 30 person minimum

pricing not inclusive of tax and service fees

## BUILD YOUR OWN includes biodegradable plates and compostable place setting

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

- SALADS**
- traditional caesar with house-made dressing and garlic croutons
  - garden salad with ranch and balsamic dressings
  - bistro with balsamic vinaigrette (+1)
  - greek with red wine vinaigrette (+1)
  - apple cranberry with citrus dressing (+1)

- ENTREES**
- fork-tender braised beef in gravy 22
  - chimichurri sliced flank steak 24
  - herb crusted carved beef tenderloin 36
  - queen cut roasted prime rib 42
  - roast pork marsala in a mushroom wine sauce 18
  - bourbon glazed pork loin 18
  - honey dijon pecan crusted salmon 24
  - marry me chicken or salmon (+4) in a sundried tomato cream sauce 18
  - chicken marsala in a mushroom wine sauce 18
  - creamy chicken artichoke florentine 18
  - chicken or salmon (+4) picatta in lemon caper sauce 18
  - pesto chicken caprese topped with tomato bruschetta & feta cheese 18
  - chickpea or chicken (+2) tikka masala vegan 18
  - roasted vegetable lasagna vegetarian 18

- SIDES**
- herb roasted potatoes
  - au gratin potatoes
  - smashed potatoes
  - rice pilaf
  - herb buttered orzo
  - macaroni & cheese
  - roasted vegetable medley
  - southern green beans
  - maple roasted carrots
  - cauliflower au gratin
  - sweet potato souffle  
additional side +3



# SIGNATURE BUFFETS

12 person minimum

Saturday & Sunday - 30 person minimum

pricing not inclusive of tax and service fees

## FAVORITES price per person includes biodegradable plates and compostable place setting

**FIESTA TACO BAR** - choice of marinated diced chicken or ground beef (+2) 16  
cilantro lime rice, vegetarian refried beans, warm flour tortillas, shredded romaine,  
pickled red onions, jalapenos, cheddar jack cheese, roasted corn, tomato salsa,  
sour cream and tortilla chips - *add green chili queso +3*

**LITTLE ITALY** -seasoned penne pasta, basil marinara and garlic alfredo sauces with 16  
parmesan caesar salad, breadsticks and choice of meatballs or grilled chicken -  
add classic beef & italian sausage or roasted vegetable lasagna (+4)

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

**MEDITERRANEAN BAR** - lemon oregano diced chicken breasts, chopped lettuce 18  
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

**BAKED POTATOES** - jumbo oven baked potatoes, house-made chili, fresh broccoli, 16  
whipped butter, shredded cheese and sour cream served with a large garden  
salad with ranch dressing and balsamic dressings and sweet cornbread

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

**add a cookie & brownie dessert tray +3 pp**

## BEVERAGES

bottle water	2
canned soda or sparkling water	3
fresh made lemonade, gallon	15
tea - sweet or unsweet, gallon	15



# DESSERTS



\$500 minimum order

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biodegradable plates and compostable place settings available for a fee

## DESSERTS

<b>COOKIES &amp; BROWNIE DESSERT TRAY</b> <i>serves approximately 20 guests</i>	60
<b>ASSORTED TEA CAKE BITES</b> <i>serves approximately 20 guests</i>	60
<b>NEW YORK CHEESECAKE TRAY</b> - original, caramel or cherry topping <i>per dozen</i>	75
<b>MINI MOUSSE CUPS</b> - chocolate or lemon curd <i>per 24 cups - select one flavor</i>	95
<b>CUPCAKES</b> vanilla or chocolate <i>per 24 cups - select one flavor</i>	75
<b>SWEET SKEWERS</b> - donut holes & fresh fruit on a skewer <i>24 pieces</i>	85
<b>SWEET CHARCUTERIE BOARD</b> - chef-selected sweet bites to include an assorted of elegant cookies, tea cakes, chocolate truffles, fresh fruit and additional seasonal assortment <i>serves approximately 20 guests</i>	100
<b>INDIVIDUAL TRIFLE CAKE CUPS</b> - choice of: <i>per dozen - select one flavor</i>	60
<ul style="list-style-type: none"><li>• chocolate cake with chocolate mousse</li><li>• carrot cake with cream cheese icing</li><li>• vanilla with strawberries and whipped topping</li><li>• chocolate cake with peanut butter icing</li><li>• vanilla with lemon mousse and fresh blueberries</li></ul>	
<b>APPLE COBBLER</b> <i>serves approximately 24 guests</i>	75
<b>PEACH OR CHERRY COBBLER</b> <i>serves approximately 24 guests</i>	125
<b>SHEET CAKES</b> - vanilla or chocolate	
<ul style="list-style-type: none"><li>• half sheet</li><li>• full sheet</li></ul>	70 125

# GENERAL INFORMATION



## **PLACE SETTINGS** *priced per person*

- 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
- 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.