



**2026
SOCIAL MENU**

Tel: (704) 910-3289
contact@savorymomentsgourmet.com



Inquire about hosting your special event at Magnolia Woods

Magnolia Woods Events

12125 Statesville Rd.,
Huntersville, NC 28078
Tel: (704) 274-9303
contact@magnoliawoodsevents.com

SOCIAL MENU

\$500 minimum order
not applicable for Magnolia Woods
pricing not inclusive of tax and service fees
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 75
- caramelized onion and feta pastry 95
- tomato caprese skewers - fresh mozzarella, pesto & tomatoes 75
- vegetarian egg rolls with sweet chili sauce 75
- crudité shots - fresh garden vegetables with signature ranch 125
- fresh fruit skewers 80
- three cheese and spinach stuffed mushrooms 100
- baked brie with brown sugar coconut with cranberry apple and walnut 90
served with assorted crackers and crostini

POULTRY / BEEF / PORK

- all-beef cocktail meatballs in sweet chili sauce - 96 per order 75
- chicken skewers-choice of peanut, bbq, thai chili or teriyaki 125
- chicken wings - choice of dry rub, buffalo, sweet bbq with ranch and garnished with carrots and celery 125
- beef skewers with chimichurri and blue cheese sauce 150
- bacon wrapped dates with feta cheese filling 100
- southern naan-pimento cheese, bacon, cherry tomato on mini naan 125
- signature eggrolls - pepperoni or southwest chicken 100
- sausage stuffed mushrooms 125
- jalapeno with pimento wrapped in bacon 125

SEAFOOD

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

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RECEPTION PLATTERS serves approximately 20 guests, unless noted

DELUXE SALAD TRAYS – choice of: garden (ranch) caesar, apple cranberry (citrus) southwest (salsa ranch) bistro (balsamic) or greek (red wine vinaigrette) additional dressing (+5)	80
FRESH FRUIT PLATTER – fresh seasonal cantaloupe, pineapple, red grapes, green apple and berries	80
VEGETABLE CRUDITE – assortment of fresh vegetables with our signature ranch	75
DOMESTIC CHEESE BOARD – cheddar, pepperjack, colby cheese and pimento cheese garnished with fruit and served with crackers	75
IMPORTED CHEESE BOARD – assortment of cheeses to include french brie, blue cheese log, cheese terrine garnished 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 wedge	125
LOADED HUMMUS PLATTER – traditional hummus topped with feta, cucumber, tomatoes and kalamata olives with tzatiki, carrots, cucumbers and celery served with mini naan and crostini	100
CHARCUTERIE BOARD – assorted imported cheese, blue cheese terrine, cured meats, fresh fruit, mixed nuts, gerkins, olives and assorted crackers and crostini	125
TEA SANDWICHES – egg salad, pimento cheese and cucumber finger sandwiches	75
SAVORY 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

- | | |
|---|-----|
| SOUTHERN PIMENTO SPREAD topped with bacon and tomato served with assorted crackers | 85 |
| BUFFALO CHICKEN DIP served with tortilla rounds | 85 |
| BLUE CHEESE & WALNUT SPREAD garnished with blueberries and honey served with crostini | 100 |
| BAKED SPINACH, ARTICHOKE & SUNDRIED TOMATO DIP served with tortilla rounds | 100 |
| WHIPPED FETA & TOMATO BRUSCHETTA SPREAD - fresh tomatoes, basil, and garlic on whipped feta with balsamic drizzle and crostini | 100 |
| DIP TRIO - traditional hummus, housemade ranch, pimento cheese with carrots, celery and cucumbers mini naan and assorted crackers | 85 |

gluten free crackers +6



SLIDERS

served in orders of 20 pieces

- | | |
|--|-----|
| PETITE CROISSANTS - choice of signature grape & walnut chicken salad, egg salad, or pimento cheese with leaf lettuce on petite croissants | 75 |
| ROAST BEEF CIABATTA SLIDERS - medium rare roast beef on mini ciabatta with leaf lettuce, zesty horseradish cream and pickled red onions | 100 |
| WARM HAM & PROVOLONE ROLLS with zesty mustard sauce | 75 |
| ROASTED VEGETABLE FOCACCIA - fresh roasted vegetables with provolone pesto aioli on petite focaccia | 65 |
| SMOKED PULLED PORK SLIDERS - with sweet bbq sauce and coleslaw served on petite yeast roll - pulled chicken is available substitution | 75 |
| SEARED TUNA - on mini naan with sesame slaw and wasabi aioli | 125 |
| PETITE SOUTHERN BISCUITS - pit ham and pimento cheese on mini cheddar biscuits | 65 |
| SEAFOOD ROLL - with lobster, shrimp and crab | 180 |
| DELI SLIDER TRAY - choice of Ham, & cheddar, turkey club with provolone or italian with lettuce on petite rolls | 75 |

PREMIER ENTREES



12 person minimum

pricing not inclusive of tax and service fees

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

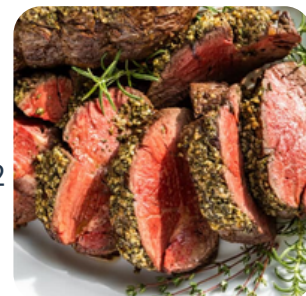
- traditional caesar with house-made dressing and garlic croutons
- garden salad with ranch and balsamic dressings
- southwest with salsa ranch dressing
- bistro with balsamic vinaigrette (+1)
- greek with red wine vinaigrette (+1)
- apple cranberry with citrus dressing (+1)
- grilled romaine wedge with 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 vegan 18
- roasted vegetable lasagna vegetarian 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



CHEF STATIONS



pricing not inclusive of tax and service fees or Chef Fees

priced per person, minimum of one chef required, charged at \$35 per hour minimum 3 hours

CHEF TENDED ACTION STATIONS

minimum of 50 guests

HERB CRUSTED BEEF TENDERLOIN - served with horseradish cream, warm peppercorn sauce and mini ciabatta	28
ROAST TURKEY BREAST - served with gravy, grain mustard and petite yeast rolls	12
BBQ DRY RUBBED PORK LOIN served with north and south carolina sauces and petite yeast rolls	12
QUEEN CUT PRIME RIB - served with horseradish cream and au jus and petite yeast rolls	28
CAROLINA SHRIMP & GRITS - blackened shrimp with a savory cream sauce over a crispy stone ground grit cake	15
FIESTA TACO STATION -with chicken, carne asada or carnitas with flour tortillas, lettuce, cheese, black bean and corn salsa, pico de gallo, salsa, guacamole and salsa ranch	24
SALMON - chef sliced fresh salmon honey dijon, lemon dill or picatta served with tomato chutney and petite yeast rolls	12

add a salad and 2 sides +9 per person

SIGNATURE BUFFETS



12 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, pork(+5) or flank steak(+5) 16
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

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

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 POTATO BAR - oven baked potatoes with diced chicken, cup of house-made 16
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)

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

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	



DESSERTS



\$500 minimum order

pricing not inclusive of tax and service fees

biodegradable plates and compostable place settings available for a fee

DESSERTS

COOKIES & BROWNIE DESSERT TRAY <i>30 pieces</i>	60
MINI MOUSSE CUPS – chocolate or lemon <i>per 24 cups – select one flavor</i>	95
CUPCAKES vanilla or chocolate <i>per 12 cups – select one flavor</i>	38
GOURMET CUPCAKES carrot, chocolate tuxedo, heath bar, oreo or strawberry <i>per 12 cups – select one flavor</i>	50
SWEET CHARCUTERIE BOARD – 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
TRIFLE CAKE CUPS – choice of: <i>per dozen – select one flavor</i> 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	54
CHEESECAKE CUPS – choice of: <i>per dozen – select one flavor</i> apple, cherry, peach, blackberry or raspberry	54
APPLE COBBLER <i>serves approximately 24 guests</i>	75
PEACH OR CHERRY COBBLER <i>serves approximately 24 guests</i>	125
SHEET CAKES – vanilla or chocolate	
• half sheet <i>serves 48 2x2 pieces</i>	70
• full sheet <i>serves 96 2x2 pieces</i>	125

BAR PACKAGES



BEER & WINE

House Wine – Pinot Noir, Cabernet, Chardonnay, Pinot Grigio, Moscato

Beer – Select Domestic, Import and White Claw

2 hours: \$22/per person **3 hours:** \$27/per person **4 hours:** \$35/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: \$28/per person **3 hours:** \$35/per person **4 hours:** \$42/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: \$30/per person **3 hours:** \$42/per person **4 hours:** \$60/per person

MIMOSA BAR

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

2 hours: \$28/per person **3 hours:** \$36/per person

All packages require a minimum of one bartender for an additional fee of \$35 per hour
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.

CASH & CONSUMPTION BAR

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



GENERAL INFORMATION



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 | 4pp |
| • 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

- non refundable deposit of \$500 required to hold event date
- 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 10 days prior to the scheduled event date. .

PAYMENT

- Cash, check or credit card accepted - please note a 4% authorization fee will be added to all transactions paid with 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.