



SAVORYMOMENTS®
catering

**2026
CORPORATE CATERING**

Tel: (704) 910-3289

contact@savorymomentsgourmet.com



BREAKFAST

12 person minimum

Saturday & Sunday - 30 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

EUROPEAN BISTRO - choice of bacon & cheddar or spinach & feta crustless quiche, petite croissants and danish with whipped butter and jam and fresh fruit bowl 17

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 available upon request

A LA CARTE

priced per person

BEVERAGES

assorted pastries	4
fresh cut fruit cups	5
granola yogurt parfaits	6
sausage biscuit	3
egg & cheese croissant	5
<i>pork or turkey sausage, bacon</i>	
pancakes bites with syrup	3
french toast sticks with syrup	3
applewood smoked bacon (2)	4
pork or turkey sausage patties	3
roasted potatoes	3
biscuits & pepper gravy	3

coffee service	3
<i>regular coffee with cups, creamer and sweetener</i>	
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 (+2) 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 - <i>vegan option available</i>	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

MAKE IT DELUXE add choice of one side +4

Min- 12 of each selection

southern potato salad

seasonal pasta salad

fresh fruit cup



BOX SALADS

12 person minimum

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

entree salads served on fresh cut romaine lettuce & mixed greens, topped with herb roasted chicken - upgrade salmon +5 or shrimp +3

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 4

broccoli & cheddar 5

lemon chicken orzo 5

beef chili 6



DELI TRAYS

12 person minimum

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SANDWICH PLATTERS includes biodegradable plates and compostable place setting

ARTISAN SANDWICH BOARD - choose from Savory Moments original sandwiches and wraps - vegetarian included - mayonnaise and mustard served on the side 11

SLIDER TRAY - choice of turkey club, italian or roast beef & cheddar on petite rolls 11

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

TEA SANDWICHES - egg salad, pimento cheese and cucumber finger sandwiches 11

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
lemon chicken orzo
beef chili +2

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 sparkling water	3
lemonade, gallon	15
tea - sweet or unsweet, gallon	15



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 or ground beef (+2) 16
seasoned rice, vegetarian refried beans, warm flour tortillas, shredded romaine, cheddar jack cheese, pico de gallo, roasted cilantro corn, jalapenos, tomato salsa, chipotle ranch and tortilla chips - add green chili queso +3

LITTLE ITALY - seasoned penne pasta, basil marinara and garlic alfredo sauces 16
with 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 60
serves 20 guests

BEVERAGES

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



PREMIER ENTREES

12 person minimum

Saturday & Sunday - 30 person minimum

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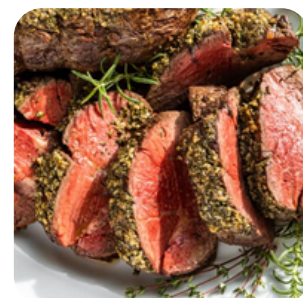
BUILD YOUR OWN includes biodegradable plates and compostable place setting

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 a rich 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



DESSERTS



\$500 minimum order

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biodegradable plates and compostable place settings available for a fee

DESSERTS

COOKIES & BROWNIE DESSERT TRAY <i>serves approximately 20 guests</i>	60
ASSORTED TEA CAKE BITES <i>serves approximately 20 guests</i>	60
NEW YORK CHEESECAKE TRAY - original, caramel or cherry topping <i>per dozen</i>	75
MINI MOUSSE CUPS - chocolate or lemon curd <i>per 24 cups - select one flavor</i>	95
CUPCAKES vanilla or chocolate <i>per 24 cups - select one flavor</i>	75
SWEET SKEWERS - donut holes & fresh fruit on a skewer <i>24 pieces</i>	85
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
INDIVIDUAL TRIFLE CAKE CUPS - choice of: <i>per dozen - select one flavor</i>	60
<ul style="list-style-type: none">• chocolate cake with chocolate mousse• carrot cake with cream cheese icing• vanilla with strawberries and whipped topping• chocolate cake with peanut butter icing• vanilla with lemon mousse and fresh blueberries	
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	
<ul style="list-style-type: none">• half sheet• full sheet	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.