



## Wedding and Special Event Menu

### FIESTA BAR

30 per person

julienne chicken and seasoned ground beef, cilantro lime rice, refried beans, shredded lettuce, pickled onion, cheddar cheese, black bean salad, salsa, corn salsa and candied jalapenos, salsa ranch with chips, salsa, warm queso, and soft flour tortillas (2 per person),

### CLASSIC DINNER

Choose from the options below - each includes an entrée, two sides, salad, rolls with honey butter and beverages (sweet tea, lemonade and water dispenser)

*Single Entrée (one option) 22 per person*

*Split Entrée (option of either) 26 per person*

*Double Entrée (two options) 30 per person*

### SALAD

- Apple Salad\* - a bed of romaine lettuce with granny smith apple slices, crumbled feta cheese, dried cranberries with citrus dressing
- Traditional Caesar - a bed of romaine lettuce with parmesan cheese, house made croutons and Caesar dressing
- Bistro Salad\* - a bed of romaine lettuce with dried cranberries, walnuts and crumbled blue cheese with balsamic vinaigrette
- Garden Salad\* - a bed of romaine lettuce, shredded carrots, diced cucumbers and tomatoes with balsamic vinaigrette or house made ranch dressing

### ENTREES

#### Seafood

- **Salmon\*** (6oz)- salmon cooked in your choice of sauce; asian bourbon, creamy lemon dill sauce, or lemon piccata (+\$4 per person)
- **Shrimp\***(6oz)- seasoned large shrimp(+\$2 per person)

#### Beef

- **Roast Beef** with brown gravy (+\$2 per person)
- **Lime Ranch Flank Steak** (+\$4 per person)
- **Beef Brisket\*** (+\$4 per person)

#### Pork

- **Bourbon Glazed Pork Tenderloin**
- **Ham** with honey glaze
- **Barbeque\*** with north and south carolina sauce and coleslaw

## Poultry

- **Marry Me Chicken** - tender chicken breast cooked in a rich and creamy sundried tomato sauce
- **Chicken Florentine\*** - roasted chicken breast topped with spinach and three cheeses
- **Chicken Piccata** - breaded chicken cutlets in a white wine caper sauce
- **Chicken Marsala** - roasted chicken in a marsala wine infused mushroom sauce
- **Chicken Caprese\*** - roasted chicken with pesto, fresh mozzarella and fresh tomato slices
- **Southern Fried Chicken**- bone in or tenders
- **Double Basted BBQ Chicken Quarters\***
- **Herb Roasted Turkey Breast\*** with traditional gravy
- **Greek Chicken\***- mediterranean marinated chicken breast with black olives, cherry tomatoes, and feta cheese
- **Pesto Chicken\***- seared chicken topped with creamy pesto and provolone cheese

## Vegetarian

- **Lasagna** - roasted vegetables in a white sauce layered with noodles (minimum of 6)
- **Cauliflower Steak\*\*** topped with roasted vegetables (minimum of 3)
- **Plant Based Burger\*\*** served with a bun, lettuce, tomato, and condiments or with a vegan onion gravy
- **Vegetable Pot Pie**- individual 5" pot pie, fresh made savory sauce with fresh vegetables and herbs
- **Stuffed Squash\*\***- stuffed with quinoa, roasted vegetables, and parmesan with a cheese crisp

## **SIDES**

- **Green Beans**
- **Fresh Roasted Vegetables**
- **Cilantro Corn**
- **Broccoli Rice Casserole**
- **Smashed Red Potatoes**
- **Sweet Potato Soufflé**
- **Roasted Potato Medley**- with sweet and red potatoes
- **Rosemary Roasted Potatoes**
- **Scalloped Potatoes**
- **Pasta Salad**
- **Potato Salad**
- **Seasoned Rice**
- **Macaroni and Cheese**
- **Rosemary Roasted Potatoes**
- **Baked Beans**
- **Hot Honey Brussel Sprouts**

## **OPTIONAL ADD ONS**

Attended Carving Station	50
Add China (white china with silver flatware and water or beverage glass)	6
Glassware (wine glass, pint glass, champagne flute)	1

## **GENERAL INFORMATION**

**Servers** billed at hourly rate of 25.00 per hour - applies to setup, event and cleanup 1 server needed per 25 guests for dinner service.

**Delivery Minimum** \$15.00 per 5-mile radius, each additional mile is 2.00 per mile

**Cancellations** See Catering contract. 500.00 to secure your date, all payments non-refundable.

**Service Charge** 20% service charge will be added to all catering orders to cover use of food, table linen, chafers, sternos, equipment and serving utensils.

**Gratuity** 20% will be added to all catering orders for kitchen, sanitation, delivery and serving staff

**Tax** North Carolina and Mecklenburg County sales tax of 8.25% will be added

**Credit Card** payments are accepted with an additional 4% processing fee

*Savory Moments strives to provide locally sourced ingredients as available  
and antibiotic free chicken.*