



Special Events Menu

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 guest

Split Entrée (option of either) 26 per guest

Double Entrée (two options) 30 per guest

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

Poultry

- **Chicken Florentine** - roasted chicken breast topped with spinach and three cheeses
- **Chicken Piccata** - white wine caper sauce
- **Chicken Marsala** - red wine infused mushroom sauce
- **Chicken Caprese** - chicken breast with pesto, fresh mozzarella and fresh tomato slices
- **Tropical Chicken** - topped with fresh pineapple salsa
- **Roasted or Double Basted BBQ Chicken Quarter**
- **Herb Roasted Turkey Breast** with traditional gravy

Beef

- **Roast Beef** with brown gravy
- **Lime Ranch Flank Steak** (add 5.00 per person)
- **Beef Brisket** (add 2.50 per person)

Pork

- **Bourbon Glazed Pork Tenderloin**
- **Spiral Ham** with honey glaze
- **Barbeque** with North and South Carolina sauce on a bun or slider

Vegetarian (*minimum of 3*)

- **Lasagna** - roasted vegetables in a white sauce layered with noodles
- **Cauliflower Steak** topped with roasted vegetables (GF)
- **Vegan Burger** with lettuce and tomato and condiments (GF)
- **Vegan Burger** topped with onion gravy (GF)
- **Pasta Primavera**

Seafood (*6-ounce portion*)

- **Salmon** - per person (add 3.00 per person)
- **Shrimp** - per person

Sides

- **Green Beans**
- **Fresh Roasted Vegetables**
- **Corn Soufflé**
- **Broccoli Rice Casserole**
- **Smashed Red Potatoes**
- **Sweet Potato Soufflé**
- **Roasted Potato Medley** with sweet and red potatoes
- **Wild Rice** with dried cranberries and almonds
- **Macaroni and Cheese**
- **Rosemary Roasted Potatoes**
- **Au Gratin Potatoes** - thin sliced potatoes in a white cream sauce

FIESTA ADDITIONAL MENU OPTION

Market Price

Soft flour tortillas (3 per person)

Julienne chicken and seasoned ground beef

Black beans, cilantro lime rice, refried beans, shredded lettuce, pickled onion, cheddar cheese, black bean salad, salsa, corn salsa and candied jalapeno

Salsa ranch with chips, salsa and warm queso

OPTIONS

Add China (white china with silver flatware and water or beverage glass)

6 per set up

Glassware for the bar (wine glass, pint glass, champagne flute)

1 per glass

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

GENERAL INFORMATION

Additional items to be added to Catering Service.

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 require 48 hour notice

Service Charge 10% service charge will be added to all catering orders to cover use of food, table linen, chafers, sternos, equipment and serving utensils.

Gratuuity 15% 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% charge