



Appetizer Menu

\$500.00 minimum order. All appetizers are available in orders of 48 pieces unless otherwise stated.

GRAZING CUPS & EVENT TRAYS

GRAZING CHARCUTERIE CUPS an assortment of salami, pepperoni, and olive skewers, sliced cheeses, fruit skewer, mixed nuts, chocolate almonds, crackers, and fresh rosemary in individual paper cup (minimum of 10 per order)	8
CHEESE an assortment of cheeses with , garnished with red grapes and fresh strawberries served with crackers (serves 20)	80
CHARCUTARIE an assortment of thinly sliced meats, cheese, olives, mixed nuts, crackers, garnished with strawberries served with crackers (serves 20)	100
FRUIT an assortment of fresh fruit with pineapple, cantaloupe, apples, strawberries and grapes (serves 20)	60
CRUDITE an assortment of vegetables with celery, carrots, broccoli, peppers, cucumbers and cherry tomatoes with house made ranch dip, hummus, and our signature pimento cheese served with crackers (serves 20)	60
HUMMUS BAR - tahini hummus and black bean hummus with marinated tomatoes and mushrooms, pepperoncini, black olives, feta served with rustic crostini (Serves 20)	100

SEAFOOD

FRESH MADE MINI CRABCAKES with spicy caper-aioli	130
SHRIMP COCKTAIL SHOT on a bed of shredded lettuce with cocktail sauce	100
SHRIMP COCKTAIL PLATTER with lemons and cocktail sauce(serves 20, about 100 shrimp)	125
BACON WRAPPED SHRIMP wrapped with bacon	120

PROTEIN OPTIONS

CHICKEN VEGETABLE POTSTICKER served with soy sauce	70
SMOKED CHICKEN WINGS 4 pounds of slow smoked chicken wings dry rub or tossed in your choice of sauce (citrus jalapeno, buffalo, sweet nc bbq, spicy mustard sc bbq)	55
CHICKEN SATAY SKEWERS marinated chicken breast served with a peanut dipping sauce	100
DEVILED EGGS (48 halves, choice of 2 flavors)	50
<i>classic:</i> our take on the classic southern deviled eggs	
<i>NC deviled:</i> a mixture of our classic deviled eggs and creamy house-made pimento cheese	

SWEET COCKTAIL MEATBALLS 1/2 oz. meatballs in a tangy, sweet sauce (96 pieces)*	70
ROAST BEEF & PROVOLONE ROLLS tender petite dinner rolls filled with red onion marmalade, roast beef and provolone cheese	70
ANTIPASTO BITE pepperoni, salami and three cheese, in puff pastry, served on a mini plate	70
BARRBEQUE EGG ROLL roasted pork, in a crispy eggroll with our spicy mustard barbeque sauce	80
BACON & PIMENTO SNACKS bacon wrapped around smoked sausage, topped with pimento cheese & a jalapeno	70
HAM AND SWISS ROLLS tender petite dinner rolls filled with a sweetened mustard sauce, ham and Swiss cheese	50
DATES with feta wrapped in bacon (GF)	60
CHICKEN SALAD with red grapes and walnuts in petite phyllo pastry cups	60

NAAN BITE

ROAST BEEF NAAN naan bread with horseradish spread, topped with roast beef and red onion marmalade	100
SOUTHERN NAAN naan bread with our Signature Pimento Cheese, pecan bacon, slice of cherry tomato	85
RUSTIC NAAN naan bread with sliced pork tenderloin tossed in bourbon sauce and garnished with scallions	95

SIGNATURE SLIDERS (20 SLIDERS)

BEEF BRISKET SLIDER rubbed and slow cooked beef brisket sliced and served on a soft yeast roll	85
BBQ PORK SLIDER slow cooked pork BBQ served on a soft yeast roll, with our signature North and South Carolina sauce and coleslaw	50
BBQ CHICKEN SLIDER shredded chicken breast served on a soft yeast roll, with our signature North and South Carolina	50
BUFFALO CHICKEN SLIDER shredded chicken cooked in buffalo sauce served on yeast roll, with blue cheese sauce on the side	50
DELI SLIDER assorted turkey and cheddar, or ham and Swiss, on a soft roll with lettuce (includes mayonnaise and mustard)	60
SOUTHERN SLIDER pit ham, house made pimento cheese on petite garlic-butter biscuit	55
CHICKEN SALAD CROISSANT chicken breast, red grapes and walnuts on a petite croissant	60
VEGETARIAN SLIDER roasted seasonal vegetables on a soft roll served with pesto aioli	50
HOT MEATBALL SUB italian style meatballs in marinara sauce on a toasted mini sub roll	50
with melted provolone and parmesan cheese	
ZESTY ROAST BEEF tender roast beef soaked in savory au jus with melted provolone on a 65	
toasted mini sub roll topped with a zesty horseradish and dill creme fraiche and pickled red onions	

DIPS (SERVES 20)

BUFFALO CHICKEN served warm with tortilla chips	85
SPINACH AND THREE CHEESE served warm with tortilla chips	95
QUESO BLANCO white cheese mexican style queso dip served warm (add chorizo, 65)	60
COWBOY CAVIAR fresh black bean and corn salsa	55

SMALL BITES

BUTTER CHICKEN fresh made butter chicken bite served over rice in a petite bowl with spoon	70
BOURBON CHICKEN bourbon chicken bite with carrot served over rice in a petite bowl with spoon (substitute for large shrimp + 20.00 extra)	60
MAC & CHEESE freshly made little bite of mac with cheese crisp garnish	60
LOBSTER MAC & CHEESE freshly made little bite of mac with lobster garnish	120
BACON MAC & CHEESE freshly made little bite of mac and cheese with bacon garnish	60

VEGETARIAN OPTIONS

FRUIT SKEWER with fresh melon, pineapple and strawberry	60
SWEET SKEWER with pineapple, melon and a donut hole	60
PEAR BITE pear slice with whipped feta, cranberries, and walnuts	50
SOUTHERN PASTRY with our Signature Pimento Cheese baked in puff pastry	50
CRUDITE SHOT with celery, carrot, pepper and cherry tomato and house made ranch dip	60
CAPRESE SKEWER fresh mozzarella in pesto, with cherry tomato and balsamic reduction drizzle	70
SPRING ROLLS shredded vegetables in an egg roll wrapper with sauce	70
SPANAKOPITA phyllo pastry stuffed with spinach and feta cheese	70
TEA SANDWICHES your choice of our Signature Pimento Cheese, poppy seed egg salad or cucumber cream	50
SWEET POTATO SOUFFLE BITES most popular side dish, now served in petite dish with streusel	60
STUFFED MUSHROOMS served warm, with spinach & three cheese or savory sausage	70
PUNCH CUP SALAD garden salad with cucumbers, tomatoes and carrots with house made ranch served in disposable punch cups (per dozen)*	36
CARAMELIZED ONION & GOAT CHEESE PASTRY with our house made caramelized red onion marmalade, herbs, and goat cheese in puff pastry	70
APPLE BRIE PASTRY BITES little bites of puff pastry baked with apples, brie, cranberries, nutmeg and drizzled with maple	50

BEVERAGES

Gallon beverages include clear cups and a bowl of ice

Fresh Brewed Sweet or Unsweet Tea (serves 10)	12
Fresh Made in House Lemonade (serves 10)	14
Lemon Splashed Water (serves 10)	10
12 oz. Canned Soda or Flavored Sparkling Water	3
16 oz. Bottled Water	1

PLACE SETTINGS

Biodegradable plates, compostable utensils, and dinner napkin	2 pp
Clear 6" appetizer plate, faux silver fork and dinner napkin	1.5 pp
Clear 9" Plates, faux silver cutlery and dinner napkin	3 pp
Disposable chafer with water pan and sterno	12 per set
Disposable trays for drop off food service	10 EA

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 service

Bartender billed hourly rate 35.00 per hour, applies to setup, event and cleanup, includes license and insurance

Delivery Minimum delivery 15.00 5-mile radius, each additional mile is 2.00 per mile

Cancellations require 5 Day Notice

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

Gratuuity 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% charge

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