



Appetizer Menu

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

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 in a pastry cup	60
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	75
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
STUFFED MUSHROOMS spinach & three cheese (Not GF) or creamy sausage	75
PUNCH CUP SALAD garden salad with cucumbers, tomatoes and carrots with house made ranch served in disposable punch cups (per dozen)	36

PROTEIN OPTIONS

SWEET COCKTAIL MEATBALLS 1/2 oz. meatballs in a tangy, sweet sauce (96 pieces)	50
ROAST BEEF & PROVOLONE ROLLS tender petite dinner rolls filled with red onion marmalade, roast beef and provolone cheese	60
ANTIPASTO BITE pepperoni, salami and three cheese, in puff pastry, served on a mini plate	70
BARBEQUE EGG ROLL slow roasted pork, in a crispy eggroll with our spicy mustard barbeque sauce	70
MINI BAKED POTATOES filled with bacon, cheddar and topped with onion marmalade	50
HAM AND SWISS ROLLS tender petite dinner rolls filled with a sweetened mustard sauce, Black Forest ham and Swiss cheese	60
LITTLE SMOKEY HOT DOGS on petite bun with mustard	70
DATES with feta wrapped in bacon (GF)	70
CHICKEN SALAD with red grapes and walnuts in petite pastry cups	70
CHICKEN and VEGETABLE POTSTICKER with a side of soy sauce	70
PETITE CHICKEN BITE fresh baked mini rolls with baked chicken bite and brushed with honey butter (48 bites)	70

NAAN BITE

ROAST BEEF NAAN naan bread with horseradish spread, topped with roast beef and red onion marmalade	70
SOUTHERN NAAN naan bread with our Signature Pimento Cheese, pecan bacon, slice of cherry tomato	85
RUSTIC NAAN naan bread with sliced pork tenderloin or chicken breast tossed in bourbon sauce and garnished with scallions	95
SPINACH NAAN chicken topped with creamy three cheese spinach dip	85

SEAFOOD

FRESH MADE MINI CRABCAKES with spicy caper-aioli	130
SHRIMP COCKTAIL SHOT on a bed of shredded lettuce with cocktail sauce	125
BUTTERFLY SHRIMP stuffed with crab	130
PECAN SMOKED BACON WRAPPED SHRIMP	100

DIPS

BUFFALO CHICKEN served warm with tortilla chips	95
SPINACH AND THREE CHEESE served warm with tortilla chips	60
BREAD BOULE Sourdough round filled with your choice of dip with crackers on the side (Spinach and Three Cheese, Pimento Cheese or Cheddar Bacon Dip)	40

SIGNATURE SLIDERS

BEEF BRISKET SLIDER rubbed and slow cooked beef brisket sliced and served on a soft yeast roll	70
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 chicken breast with sweet North Carolina sauce, on a soft yeast roll	50
CHICKEN SALAD CROISSANT chicken breast, red grapes and walnuts on a petite croissant	60
BUFFALO CHICKEN SLIDER chicken fritter tossed in buffalo sauce served on yeast roll, with blue cheese sauce and celery 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
VEGETARIAN SLIDER roasted seasonal vegetables on a soft roll served with pesto aioli	40

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
Marsala Beef sauteed petite beef loin and mushroom bite in red wine sauce placed over rice served in little dishes	160

GRAZING CUPS & EVENT TRAYS

GRAZING CHARCUTERIE CUPS an assortment of salami, pepperoni, and olive skewers, prosciutto, sliced cheeses, fruit skewer, mixed nuts, chocolate almonds, crackers, and fresh rosemary in individual paper cup	8
CHEESE an assortment of cheeses- cheddar, Swiss, terrine, citrus glazed brie, marinated cheese, and our Signature Pimento Cheese, Spanish Olives, mixed nuts, garnished with apple slices, red grapes and fresh strawberries, served with crackers (serves 15)	80
CHARCUTARIE an assortment of thinly sliced meats (pepperoni, salami and prosciutto), citrus brie, seasoned cheese, Swiss, cheddar, stuffed olives, green olives, mixed nuts, garnished with apple slices, red grapes and fresh strawberries, served with crackers (serves 15)	100
FRUIT an assortment of fresh fruit (pineapple, melons, sliced apples, strawberries and grapes (serves 15)	60
CRUDITE & DIPS an assortment of vegetables- celery, carrots, broccoli, peppers, cucumbers, cherry tomatoes, with crackers and house made ranch dip, hummus and our Signature Pimento Cheese (serves 15)	40
HUMMUS BAR our signature tahini hummus (8oz) and spicy black bean hummus (8oz) with marinated cherry tomatoes and mushrooms, pepperoncini, olives and feta with crostini and pretzel bites (serves 15)	70

BEVERAGES

Gallon beverages include clear cups and a bowl of ice

Fresh Brewed Sweet or Unsweet Tea (serves10)	12/gallon
Fresh Made in House Lemonade (serves10)	14/gallon
Lemon Splashed Water (serves 10)	10/gallon
12 oz. Canned Soda	2 each
16 oz. Bottled Water	1 each

PLACE SETTINGS

Biodegradable plates, compostable utensils, and dinner napkin	2 per person
Clear 6" appetizer plate, faux silver fork and dinner napkin	1.50 per person
Clear 9" Plates, faux silver cutlery and dinner napkin	3 per person
Disposable chafer with water pan and sterno	12 per set
Disposable trays for drop off food service	10 each

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

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

Gratuity 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