



Corporate Buffet Menu

Menu minimum of 10 guests- meals come with biodegradable disposable place settings. Includes plate, fork, knife, and napkin.

Western Round Up - Roasted quartered chicken, smashed potatoes, southwestern salad- romaine, roasted corn, cheddar cheese and black beans, served with salsa ranch dressing, rolls and honey butter (per person)	12
The Carolina's - Slow roasted barbeque (6oz) with North and South Carolina sauces, bun, green beans, cilantro corn, southern coleslaw, rolls and honey butter (per person)	12
Bourbon Glazed Pork Tenderloin - Bourbon glazed pork tenderloin with broccoli rice casserole and Caesar Salad (romaine lettuce, shredded parmesan, and house made croutons with Caesar Dressing), rolls and honey butter (per person)	13
Lasagna - fresh made tomato sauce with beef and Italian sausage, layered with pasta and ricotta, served with Caesar salad with house made croutons, with rolls and honey butter (per person)	14
Warm Taco Salad Bar - Chopped romaine lettuce with warm julienne chicken, pickled onions, cheddar cheese, black bean salad, fresh corn salsa, candied jalapeno and salsa ranch, served with tortilla, chips and salsa (per person)	14
Pasta Primavera - Tender cooked pasta tossed with julienne chicken, broccoli, squash, peas, in a light lemon caper sauce paired with Caesar salad- romaine, house made croutons and parmesan cheese with Caesar dressing, rolls and honey butter (per person)	14
Chicken Florentine - Chicken breast (6oz) with spinach and 3 cheeses, served with smashed potatoes and garden salad (diced tomato, cucumbers and shredded carrots with ranch dressing), rolls and honey butter (per person)	15
Chicken Marsala - Sautéed chicken breast (6oz) with marsala wine infused mushroom sauce served with smashed potatoes, Caesar salad- romaine, fresh house made croutons and parmesan cheese with Caesar dressing, rolls and honey butter (per person)	15
Baked Potato and Salad - Large potato topped with julienne chicken, cheddar cheese, sour cream and margarine served with a garden salad- romaine, diced tomatoes, cucumbers, carrots with ranch dressing (per person)	15
Fajita Bar - Seared lime-ranch chicken tossed with sautéed peppers and onions, served with tortillas, shredded lettuce, sour cream, cheddar cheese, salsa and chips, paired with lime-cilantro rice (per person)	17

SUBSTITUTIONS

Items below must be substituted or entree upon request

Vegetarian Lasagna (minimum of 6) Roasted vegetables layered with pasta and a creamy white sauce	12
Vegan Cauliflower Steak (minimum of 3) - topped with fresh roasted vegetables with olive oil, salt and pepper	12
Plant Based Burger - with either lettuce, tomato, and condiments on a bun or vegetarian onion gravy, or crumbled	13
Seasoned Ground Beef	+3
Salmon (6oz) - hand cut fresh salmon cooked in a light bourbon sauce	+2
Shrimp	

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

BEVERAGES

Items are in addition to the bottled water that is already provided.

Fresh Brewed Sweet or Unsweet Tea - with cups and ice (serves10) per/gal	12
Fresh Made Lemonade - with cups and ice (serves10) per/gal	14
Lemon Splashed Water - with cups and ice (serves10) per/gal	10
12 oz. Canned Soda	2
16 oz. Bottled Water	1

PLACE SETTINGS

The place settings listed below are charged per person.

China Service - includes glass white plates, silverware, beverage glass and dinner napkin	2
Paper dessert plates, biodegradable fork and napkin	1.50
Clear small plastic plates, clear fork and dinner napkin	1.50
White plastic plates, faux silver cutlery and dinner napkin	4
Clear plastic plates, faux silver cutlery and dinner napkin	3
Disposable chafer with water pan and sterno	12

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

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