



2026

Tel: (704) 274-9303

contact@savorymomentsgourmet.com

Inquire about hosting your special event at Magnolia Woods

Magnolia Woods Events

12125 Statesville Rd.,
Huntersville, NC 28078

Tel: (704) 274-9303

contact@magnoliawoodsevents.com



BREAKFAST

12 person minimum

Saturday & Sunday - 30 person minimum

pricing not inclusive of tax and service fees



BUFFETS

price per person includes biodegradable plates and compostable place setting

CONTINENTAL - fresh fruit bowl, vanilla yogurt topped with honey cinnamon granola, assorted muffins, danish and cinnamon rolls	13
FARM FRESH BREAKFAST - scrambled eggs, roasted potatoes, sausage patties and fresh fruit bowl - <i>add pancake bites or french toast sticks with whipped butter and syrup +3</i>	14
THE FULL SOUTHERN BREAKFAST - scrambled eggs, roasted potatoes, sausage patties, fresh baked biscuits, pepper gravy, stone ground grits and fresh fruit bowl	16
EUROPEAN BISTRO - choice of bacon & cheddar or spinach & feta crustless quiche, petite croissants and danish with whipped butter and jam and fresh fruit bowl	17
POWER START BREAKFAST BAG - healthy carrot muffin with walnuts, cage-free hard-boiled egg, cheese stick and choice of fresh cut fruit cup or granola yogurt parfait and a bottle of water - <i>upgrade to bottled apple or orange juice +2</i>	16

protein and side item upgrades available upon request

A LA CARTE

priced per person

BEVERAGES

assorted pastries	4
fresh cut fruit cups	5
granola yogurt parfaits	6
sausage biscuit	3
egg & cheese croissant <i>bacon, pork, turkey or plant based sausage</i>	5
pancakes bites with syrup	3
french toast sticks with syrup	3
applewood smoked bacon (2)	4
pork or turkey sausage patties	3
roasted potatoes	3
biscuits & pepper gravy	3

coffee service <i>regular coffee with cups, creamer and sweetener</i>	3
disposable coffee carrier - serves 8	32
hot tea - assorted flavors	3
bottled juice - apple, orange	3
bottled water	2
canned soda or sparkling water	3



BAG LUNCH

12 person minimum

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each bag includes carolina kettle chips, jumbo gourmet cookie, condiments, mint & bottled water in a handle craft bag with deli paper placemat

SAVORY MOMENTS ORIGINAL - choice of smoked ham, roasted turkey or roast beef (+2) with chef's choice of provolone or cheddar cheese, leaf lettuce and sliced tomato served on deli sliced whole grain bread	14
PIMENTO CHEESE - with leaf lettuce, sliced tomato on a butter croissant	13
EGG SALAD - with leaf lettuce on a butter croissant	13
SIGNATURE CHICKEN SALAD CROISSANT - seasoned roast chicken with grapes & walnuts on a butter croissant with leaf lettuce	14
ROASTED VEGETABLE FOCACCIA - traditional hummus, fresh herb roasted vegetables, feta cheese and lettuce blend on herb focaccia - <i>vegan option available</i>	15
CLASSIC ITALIAN - thinly sliced ham, salami, pepperoni and provolone cheese on ciabatta with leaf lettuce and sliced tomato	16
CHICKEN PESTO - seasoned roast chicken breast with pesto aioli, provolone cheese on ciabatta with leaf lettuce and sliced tomato	16
SMOKEHOUSE TURKEY CLUB - thinly sliced roast turkey, provolone, crispy bacon and bbq aioli on ciabatta with leaf lettuce and sliced tomato	16
CHICKEN CAESAR WRAP - crisp romaine, roasted diced chicken, shaved parmesan cheese and house-made caesar dressing in a spinach wrap	15
VIRGINIA CRISP WRAP - thinly sliced ham, provolone cheese, sliced green apples with leaf lettuce and dijonaise in a spinach wrap	15

- gluten free wraps available upon request add \$2

MAKE IT DELUXE add choice of one side +4

Min- 12 of each selection

southern potato salad

seasonal pasta salad

fresh fruit cup



BOX SALADS

12 person minimum

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each salad includes healthy carrot muffin, dressing and bottled water served in a sturdy craft box

entree salads served on fresh cut romaine lettuce & mixed greens, topped with herb roasted chicken - upgrade salmon +5 or shrimp +3

TRADITIONAL CAESAR SALAD - fresh cut romaine lettuce, shaved parmesan cheese, garlic croutons and house-made caesar dressing 15

GARDEN - tomato, cucumber, shredded carrots with signature ranch dressing 15

SOUTHWEST - seasoned black beans & roasted corn, shredded cheese, pico de gallo and tortilla strips with our specialty chipotle ranch 15

BISTRO - blue cheese crumbles, fresh blueberries, candied pecans with balsamic vinaigrette 16

GREEK - cucumbers, tomatoes, red onions, feta cheese, kalamata olives, banana peppers with red wine vinaigrette 15

APPLE CRANBERRY - crisp granny smith apples, dried cranberries, feta cheese and walnuts with a citrus dressing 16

CHEF - thinly sliced ham, turkey and provolone with cucumbers, tomatoes, hard boiled egg and croutons with choice of balsamic vinaigrette or signature ranch 16

SIGNATURE SOUPS minimum of 12

tomato basil 4

broccoli & cheddar 5

lemon chicken orzo 5

beef chili 6



DELI TRAYS

12 person minimum

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SANDWICH PLATTERS

includes biodegradable plates and compostable place setting

ARTISAN SANDWICH BOARD - choose from Savory Moments original sandwiches and wraps - vegetarian included - mayonnaise and mustard served on the side	11
SLIDER TRAY - choice of turkey club, italian or roast beef & cheddar on petite rolls	11
PETITE CROISSANT TRAY - choice of signature chicken salad, pimento cheese or egg salad croissants	10
TEA SANDWICHES - egg salad, pimento cheese and cucumber finger sandwiches	11

MAKE IT A MEAL

CHOICE OF ONE - add soup, salad or side with a cookie & brownie dessert tray	+6
PICK TWO COMBO - choice of two with a cookie & brownie dessert tray	+9

SOUP

tomato basil
broccoli cheddar
lemon chicken orzo
beef chili +2

SALADS

traditional caesar
garden
apple cranberry
greek

SIDES

kettle chips
southern potato salad
seasonal pasta salad
fresh fruit bowl

BEVERAGES

includes disposable cups and ice

bottle water	2
canned soda or sparkling water	3
lemonade, gallon	14
tea - sweet or unsweet, gallon	15



SIGNATURE BUFFETS

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FAVORITES

price per person includes biodegradable plates and compostable place setting

FIESTA TACO BAR - choice of marinated diced chicken or ground beef (+2) cilantro lime rice, vegetarian refried beans, warm flour tortillas, shredded romaine, pickled red onions, jalapenos, cheddar jack cheese, roasted corn, tomato salsa, sour cream and tortilla chips - <i>add green chili queso +3</i>	16
LITTLE ITALY - house made beef and Italian sausage lasagna, roasted vegetable medley, parmesan caesar salad with rolls and whipped buttervegan	18
CAROLINA BBQ - pulled pork smoked in-house with north and south carolina sauces, macaroni & cheese, southern green beans and creamy coleslaw served with sweet cornbread	17
MEDITERRANEAN BAR - chopped lettuce blend, rice pilaf, lemon oregano diced chicken breasts, roasted vegetable medley with a variety of toppings to include hummus, feta cheese, kalamata olives, diced tomatoes, cucumbers, pickled red onions, banana peppers, tzatiki and red wine vinaigrette served with mini naan	18
BAKED POTATOES - jumbo oven baked potatoes, house-made chili, fresh broccoli, whipped butter, shredded cheese and sour cream served with a large garden salad with ranch dressing and balsamic dressings and sweet cornbread	16
WESTERN ROUND UP - double basted bbq chicken quarters or fried chicken, mashed potatoes, green beans, southwestern salad with chipotle ranch dressing with rolls and whipped butter	18

add a cookie & brownie dessert tray +3 pp

BEVERAGES

bottle water	2
canned soda or sparkling water	3
fresh made lemonade, gallon	14
tea - sweet or unsweet, gallon	15



PREMIER ENTREES

12 person minimum

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BUILD YOUR OWN

includes biodegradable plates and compostable place setting

BUILD YOUR OWN BUFFET includes choice of one salad, one entree, two sides, rolls & butter
- add a second entree +5

SALADS

- traditional caesar with house-made dressing and garlic croutons
- garden salad with ranch and balsamic dressings
- bistro with balsamic vinaigrette
- greek with red wine vinaigrette
- apple cranberry with citrus dressing

ENTREES

• creamy chicken artichoke florentine	18
• chicken or salmon (+4) picatta in lemon caper sauce	18
• classic roast beef in gravy	20
• chicken or roast pork marsala in a mushroom wine sauce	18
• marry me chicken or salmon (+4) in a sundried tomato cream sauce	18
• chickpea tikka masala <small>vegan</small>	18
• chimichurri carved flank steak	20
• bourbon glazed pork loin	18
• roasted vegetable lasagna <small>vegetarian</small>	18
• honey dijon pecan crusted salmon	22
• pesto chicken caprese topped with tomato bruschetta & feta cheese	18

SIDES

• herb roasted potatoes	• roasted vegetable medley
• au gratin potatoes	• southern green beans
• smashed potatoes	• maple roasted carrots
• rice pilaf	• cauliflower au gratin
• herb buttered orzo	• sweet potato souffle
• macaroni & cheese	<small>additional side +3</small>



SOCIAL MENU

\$500 minimum order

pricing not inclusive of tax and service fees

biodegradable plates and compostable place settings available for a fee



APPETIZERS served in orders of 48 pieces, unless noted

VEGETARIAN

• spinach and cheese spanakopita	75
• cheese arancini - italian rice cheese balls with marinara	75
• southern deviled eggs 48 halves	75
• caramelized onion and feta pastry	100
• tomato caprese skewers - fresh mozzarella, pesto & tomatoes	75
• vegetable spring rolls with sweet chili sauce	75
• crudité shots - fresh garden vegetables with signature ranch	125
• assorted mini quiche	100
• three cheese and spinach stuffed mushrooms	100

POULTRY / BEEF / PORK

• all-beef cocktail meatballs in sweet chili sauce - 96 per order	75
• chicken satay with a peanut sauce with fresh cilantro	125
• smoked chicken wings - choice of dry rub, buffalo, sweet bbq	125
• franks in puff pastry with grain mustard	100
• wagyu beef skewer with gorgonzola and bacon	150
• bacon wrapped dates with feta cheese filling	100
• signature eggrolls - pepperoni or southwest chicken	125
• sausage stuffed mushrooms	125

SEAFOOD

• bacon wrapped scallops	150
• tuna poke on endive lettuce cups with sesame seeds	125
• petite crab cakes with lemon caper aiolo	150
• shrimp cocktail shots	150
• seared ahi tuna cucumber bites with wasabi aioli	125

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RECEPTION PLATTERS serves approximately 20 guests, unless noted

DELUXE SALAD TRAYS – choice of: garden, caesar, apple cranberry or greek with choice of two dressings – ranch, balsamic, cirturs or red wine vinaigrette	75
SIGNATURE SALAD CUPS – individual portioned choice of salad <i>priced per cup, minimum of 12 cups</i>	5
FRESH FRUIT PLATTER – fresh seasonal melon, golden pineapple, grapes and berries	75
VEGETABLE CRUDITE – assortment of fresh vegetables with our signature ranch	75
DOMESTIC CHEESE BOARD – cheddar, pepperjack, and colby cheese with assorted fresh fruit and crackers	75
IMPORTED CHEESE BOARD – french brie, havarti dill, bleu cheese log, greek feta and cheddar with fresh berries and grapes served with assorted crackers and crostini	100
SHRIMP COCKTAIL TRAY – jumbo tail-on shrimp with horseradish cocktail sauce and fresh lemon wedges	125
MEDITERRANEAN PLATTER – traditional hummus, tzatiki, feta cheese, carrots, assorted peppers, kalamata olives, banana peppers, and sliced cucumbers served with mini naan & crostini	100
CHARCUTERIE BOARD – assorted imported cheese, cured meats, assorted peppers, fresh fruit, mixed nuts, cornichons, olives and assorted crisps and crackers	125
CHARCUTERIE CUPS – pepperoni, salami and olive skewer, cheese and fruit skewer, mixed nuts, chocolate almonds, and crackers served in individual cups <i>priced per cup, minimum of 12 cups</i>	10
SAVORY BAR SNACKS DISPLAY – assortment of pretzels, popcorn, roasted peanuts, snack mix and seasoned kettle chips	75



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DIPS & SPREADS serves approximately 20 guests

GREEN CHILI QUESO – served salsa and tortilla rounds	75
BUFFALO CHICKEN DIP served with tortilla rounds	85
BLUE CHEESE & WALNUT SPREAD with honey and assorted crackers	100
BAKED SPINACH, ARTICHOKE & SUNDRIED TOMATO DIP served with tortilla rounds	100
WHIPPED FETA & TOMATO BRUSCHETTA SPREAD – fresh tomatoes, basil, and garlic on whipped feta with balsamic drizzle and crostini	85
DIP TRIO – traditional hummus, housemade ranch, pimento cheese with carrots, celery, mini naan and assorted crackers gluten free crackers +6	75



SLIDERS & SANDWICHES served in orders of 20 pieces

PETITE CROISSANTS – choice of signature grape & walnut chicken salad, egg salad, or pimento cheese with leaf lettuce on petite croissants	65
ROAST BEEF CIABATTA SLIDERS – medium rare roast beef on mini ciabatta with leaf lettuce, zesty horseradish cream and pickled red onions	100
WARM HAM & PROVOLONE ROLLS with zesty mustard sauce	75
TURKEY, BRIE & CRANBERRY RELISH on petite cheddar biscuits	75
ROASTED VEGETABLE FOCACCIA – fresh roasted vegetables with provolone pesto aioli on petite focaccia	65
SMOKED PULLED PORK SLIDERS – with sweet bbq sauce and coleslaw served on petite yeast roll – pulled chicken is available substitution	75
SEARED TUNA – on mini ciabatta with sesame slaw and wasabi aioli	125
TEA SANDWICHES – egg salad, pimento cheese and cucumber finger sandwiches	65
PETITE SOUTHERN BISCUITS – pit ham and pimento cheese on mini cheddar biscuits	65

CHEF STATIONS

\$500 minimum order

pricing not inclusive of tax and service fees

priced per person, minimum of one server required, charged at \$25 per hour



SMALL PLATES minimum of 50 guests

includes biodegradable plates and compostable place setting

BUTTER CHICKEN – savory butter chicken bite served over rice with a mini naan 5
- vegetarian chickpea substitution available

CAROLINA SHRIMP & GRITS – blackened shrimp with a savory cream sauce over 7
stone ground grits

RED WINE BRAISED BEEF – tender beef in a rich wine sauce served over smashed 7
potatoes with fresh chives

SESAME SEARED TUNA – sliced tuna over rice with fresh herbs, ponzu sauce and 7
pickled cucumbers

MAC N' CHEESE – buttered herb breadcrumb topping 3
additional topping options include:

- applewood smoked bacon crumble (+2)
- pulled pork with sweet bbq drizzle (+2)
- roasted broccoli & cauliflower (+2)
- buttered lobster (+4)

CHEF TENDED CARVING STATIONS minimum of 50 guests

HERB CRUSTED BEEF TENDERLOIN – served with horseradish cream, warm 20
peppercorn sauce and mini ciabatta

ROAST TURKEY BREAST – served with gravy, grain mustard and petite yeast rolls 16

HONEY GLAZED HAM – served with sweet dijon sauce, rosemary aioli and petite 12
yeast rolls

BBQ DRY RUBBED PORK LOIN served with north and south carolina sauces and 12
petite yeast rolls

DESSERTS

\$500 minimum order

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biodegradable plates and compostable place settings available for a fee



DESSERTS

COOKIES & BROWNIE DESSERT TRAY	<i>serves approximately 20 guests</i>	60
ASSORTED TEA CAKE BITES	<i>serves approximately 20 guests</i>	60
NEW YORK CHEESECAKE TRAY - original, caramel or cherry topping	<i>per dozen</i>	75
MINI MOUSSE CUPS - chocolate or lemon curd	<i>per 24 cups - select one flavor</i>	95
CUPCAKES vanilla or chocolate	<i>per 24 cups - select one flavor</i>	75
SWEET SKEWERS - donut holes & fresh fruit on a skewer	<i>24 pieces</i>	85
SWEET CHARCUTERIE BOARD - chef-selected sweet bites to include an assortment of elegant cookies, tea cakes, chocolate truffles, fresh fruit and additional seasonal assortment	<i>serves approximately 20 guests</i>	100
TRIFLE CAKE CUPS - choice of:	<i>per dozen - select one flavor</i>	60
• chocolate cake with chocolate mousse		
• carrot cake with cream cheese icing		
• classic banana pudding		
• chocolate cake with peanut butter icing		
• vanilla with lemon mousse and fresh blueberries		
APPLE COBBLER	<i>serves approximately 24 guests</i>	75
PEACH OR CHERRY COBBLER	<i>serves approximately 24 guests</i>	125
SHEET CAKES - vanilla or chocolate		
• half sheet		70
• full sheet		125

GENERAL INFORMATION



PLACE SETTINGS *priced per person*

- biodegradable plates, compostable utensils and dinner napkin 2 pp
- clear 6" appetizer plate, faux silver fork and dinner napkin 1.5 pp
- clear 9" entree plate, faux silver cutlery and dinner napkin 3 pp
- disposable chafer with water pan and sterno 12 per set
- disposable trays for drop-off delivered caterings 10 each

DELIVERY FEES

- local 5-mile radius - \$20
- greater charlotte areas - \$35
- additional distances over 20 miles will be charged per event

GUARANTEES & CANCELLATIONS

- Final guest counts are required no later than 10 days prior to the scheduled event date. This count will be considered guaranteed and will be used for billing purposes.
- Cancellations must be received at least 48 hours prior to the scheduled event date. Cancellations made within 48 hours of the event are non-refundable.

PAYMENT

- Cash, check or credit card accepted - please note a 4% authorization fee will be added to all transactions paid with a credit card.
- All invoices are subject to a 20% service charge, which covers linens, chafers, sterno, equipment, serving utensils, and other necessary service-related items.
- All invoices will include applicable sales tax and a 20% gratuity that is distributed among the Savory Moments team supporting your event.
- Payments made after 30 days will have a 1% charge added to invoice monthly.