SAVORYMOMENTS®
catering

2026
SOCIAL MENU

Tel: (704) 910-3289
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

SOCIAL MENU

$500 minimum order
not applicable for Magnolia Woods
pricing not inclusive of tax and service fees

place settings available for a fee

SAVORYMOMENTS® catering

APPETIZERS served in orders of 48 pieces, unless noted

VEGETARIAN

- spinach and cheese spanakopita 75
- cheese arancini - italian rice cheese balls with marinara 75
- traditional deviled eggs 75
- caramelized onion and feta pastry 95
- tomato caprese skewers - fresh mozzarella, pesto & tomatoes 75
- vegetarian egg rolls with sweet chili sauce 75
- crudité shots - fresh garden vegetables with signature ranch 125
- fresh fruit skewers 75
- sweet wafers with mascarpone cheese and grilled pineapple 50
- three cheese and spinach stuffed mushrooms 100
- baked brie with brown sugar coconut with cranberry apple and walnut 90
  served with assorted crackers and crostini

POULTRY / BEEF / PORK

- all-beef cocktail meatballs in sweet chili sauce - 96 per order 75
- chicken skewers-choice of peanut, bbq, thai chili or teriyaki 125
- chicken wings - choice of dry rub, buffalo, sweet bbq with ranch and garnished with carrots and celery 125
- beef skewers with chimichurri and blue cheese sauce 150
- bacon wrapped dates with feta cheese filling 100
- southern naan-pimento cheese, bacon, cherry tomato on mini naan 125
- signature eggrolls - pepperoni or southwest chicken 100
- sausage stuffed mushrooms 125
- jalapeno with pimento wrapped in bacon 125

SEAFOOD

- bacon wrapped scallops 150
- tuna poke on endive lettuce cups with sesame seeds 125
- petite crab cakes with lemon caper aiolo 150
- ceviche (shrimp) 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 (ranch) caesar, apple cranberry (citrus) southwest (salsa ranch) bistro (balsamic) or greek (red wine vinaigrette) additional dressing (+5)	80
FRESH FRUIT PLATTER – fresh seasonal cantaloupe, pineapple, red grapes, green apple and berries	80
VEGETABLE CRUDITE – assortment of fresh vegetables with our signature ranch	75
DOMESTIC CHEESE BOARD - cheddar, pepperjack, colby cheese and pimento cheese garnished with fruit and served with crackers	75
IMPORTED CHEESE BOARD - assortment of cheeses to include french brie, blue cheese log, cheese terrine garnished 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 wedge	125
LOADED HUMMUS PLATTER – traditional hummus topped with feta, cucumber, tomatoes and kalmata olives with tzatiki, carrots, cucumbers and celery served with mini naan and crostini	100
CHARCUTERIE BOARD - assorted imported cheese, blue cheese terrine, cured meats, fresh fruit, mixed nuts, gerkins, olives and assorted crackers and crostini	125
TEA SANDWICHES – egg salad, pimento cheese and cucumber finger sandwiches	75
SAVORY 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

SOUTHERN PIMENTO SPREAD topped with bacon and tomato served with assorted crackers — 85

BUFFALO CHICKEN DIP served with tortilla rounds — 85

BLUE CHEESE & WALNUT SPREAD garnished with blueberries and honey served with crostini — 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 — 100

DIP TRIO - traditional hummus, housemade ranch, pimento cheese with carrots, celery and cucumbers mini naan and assorted crackers — 85

gluten free crackers +6

SLIDERS

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 — 75

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

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 naan with sesame slaw and wasabi aioli — 125

PETITE SOUTHERN BISCUITS- pit ham and pimento cheese on mini cheddar biscuits — 65

SEAFOOD ROLL - with lobster, shrimp and crab — 180

DELI SLIDER TRAY - choice of Ham, & cheddar, turkey club with provolone or italian with lettuce on petite rolls — 75

PREMIER ENTREES

SAVORYMOMENTS® catering

12 person minimum
Saturday & Sunday - 30 person minimum
pricing not inclusive of tax and service fees

BUILD YOUR OWN includes place setting

BUILD YOUR OWN BUFFET includes choice of one salad, one entree, two sides, rolls & butter - *add a second entree +5 (salmon +9)*

SALADS

- traditional caesar with house-made dressing and garlic croutons
- garden salad with ranch and balsamic dressings
- southwest with salsa ranch dressing
- bistro with balsamic vinaigrette (+1)
- greek with red wine vinaigrette (+1)
- apple cranberry with citrus dressing (+1)
- grilled romaine wedge with choice of above toppings and dressing (+1)

ENTREES

• pot roast garnished with carrots and potatoes	22
• chimichurri sliced flank steak	24
• roast pork marsala in a mushroom wine sauce	18
• glazed pork loin	18
• salmon-honey dijon, lemon dill or picatta	22
• marry me chicken in a sundried tomato cream sauce	18
• chicken marsala in a mushroom wine sauce	18
• creamy chicken artichoke florentine	18
• chicken picatta in lemon caper sauce	18
• pesto chicken caprese topped with tomato bruschetta & feta cheese	18
• roasted stuffed acorn squash vegan	18
• roasted vegetable lasagna vegetarian	18

SIDES

- roasted root vegetables
- smashed potatoes
  top it off +3
  cheese, bacon, scallions, fried onions
- rice pilaf
- herb buttered orzo
- macaroni & cheese
  top it off +3
  scallions, bacon, jalapenos, shredded cheese, chopped tomatoes
- roasted vegetable medley
- southern green beans
- maple roasted carrots
- cauliflower au gratin
- sweet potato souffle
- grilled mini corn on the cob
- bacon wrapped asparagus +2

additional side +3

CHEF STATIONS

pricing not inclusive of tax and service fees or Chef Fees
priced per person, minimum of one chef required, charged at $35 per hour minimum 3 hours

CHEF TENDED ACTION STATIONS

minimum of 50 guests

includes disposable place setting

HERB CRUSTED BEEF TENDERLOIN – served with horseradish cream, warm peppercorn sauce and mini ciabatta	28
ROAST TURKEY BREAST – served with gravy, grain mustard and petite yeast rolls	12
BBQ DRY RUBBED PORK LOIN served with north and south carolina sauces and petite yeast rolls	12
QUEEN CUT PRIME RIB– served with horseradish cream and au jus and petite yeast rolls	28
CAROLINA SHRIMP & GRITS– blackened shrimp with a savory cream sauce over a crispy stone ground grit cake	15
FIESTA TACO STATION–with chicken, carne asada or carnitas with flour tortillas, lettuce, cheese, black bean and corn salsa, pico de gallo, salsa, guacamole and salsa ranch	24
SALMON– chef sliced fresh salmon honey dijon, lemon dill or picatta served with tomato chutney and petite yeast rolls	12

add a salad and 2 sides +9 per person

SIGNATURE BUFFETS

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12 person minimum
Saturday & Sunday - 30 person minimum
pricing not inclusive of tax and service fees

FAVORITES

price per person includes biodegradable plates and compostable place setting

FIESTA TACO BAR - choice of marinated diced chicken, pork(+5) or flank steak(+5) cilantro lime rice, warm flour tortillas, shredded romaine, cheddar jack cheese, pico de gallo, fresh black bean and corn salsa, jalapenos, tomato salsa, salsa ranch and tortilla chips - add guacomole +4 — 16

LITTLE ITALY -seasoned penne pasta, basil marinara and garlic alfredo sauces with parmesan caesar salad, breadsticks meatballs and grilled chicken - add italian sausage (+5) or roasted vegetables (+3) — 16

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 - lemon oregano diced chicken breasts**,** chopped lettuce blend, rice pilaf, 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 POTATO BAR - oven baked potatoes with diced chicken, cup of house-made three bean chili, whipped butter, shredded cheese and sour cream served with a large garden salad with ranch dressing and balsamic dressing and sweet cornbread
add beef tenderloin tips (+6) — 16

WESTERN ROUND UP- double basted bbq chicken quarters or fried chicken, smashed potatoes, green beans, southwestern salad with salsa ranch dressing with rolls and whipped butter — 18

BEVERAGES

bottle water	2
canned soda or sparking water	3
fresh made lemonade, gallon	15
tea - sweet or unsweet, gallon	15
signature agua fresca, gallon	20

cucumber lime, pineapple or hibiscus

DESSERTS

$500 minimum order

pricing not inclusive of tax and service fees

biodegradable plates and compostable place settings available for a fee

DESSERTS

COOKIES & BROWNIE DESSERT TRAY 60
30 pieces

MINI MOUSSE CUPS - chocolate or lemon 95
per 24 cups - select one flavor

CUPCAKES vanilla or chocolate 38
per 12 cups - select one flavor

GOURMET CUPCAKES carrot, chocolate tuxedo, heath bar, oreo or strawberry 50
per 12 cups - select one flavor

SWEET CHARCUTERIE BOARD- chef-selected sweet bites to include an assorted of elegant cookies, tea cakes, chocolate truffles, fresh fruit and additional seasonal assortment *serves approximately 20 guests* 100

TRIFLE CAKE CUPS – choice of: *per dozen - select one flavor* 54
chocolate with chocolate mousse, carrot cake with cream cheese, vanilla with strawberries with whipped topping, chocolate with peanut butter icing or vanilla with lemon mousse and blueberries

CHEESECAKE CUPS – choice of: *per dozen - select one flavor* 54
apple, cherry, peach, blackberry or raspberry

APPLE COBBLER *serves approximately 24 guests* 75

PEACH OR CHERRY COBBLER *serves approximately 24 guests* 125

SHEET CAKES - vanilla or chocolate

- half sheet *serves 48 2x2 pieces* 70
- full sheet *serves 96 2x2 pieces* 125

BAR PACKAGES

BEER & WINE

House Wine - Pinot Noir, Cabernet, Chardonnay, Pinot Grigio, Moscato
Beer - Select Domestic, Import and White Claw

2 hours: $20/per person **3 hours:** $25/per person **4 hours:** $30/per person

BEER, WINE & LIQUOR – TRADITIONAL

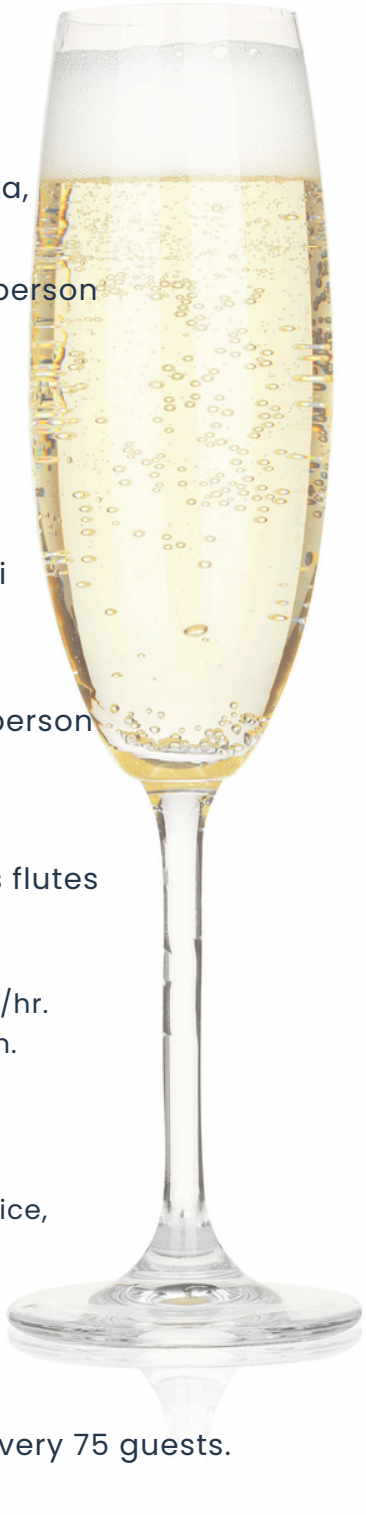
House Wine - Pinot Noir, Cabernet, Chardonnay, Pinot Grigio, Moscato
Beer - Select Domestic, Import and White Claw
Liquor - House liquor selection includes sodas, juice, mixers, Tito's Vodka, Altos Tequila, Beefeaters Gin, Castillo Rum, Jack Daniel's, Triple Sec

2 hours: $25/per person **3 hours:** $32/per person **4 hours:** $38/per person

BEER, WINE & LIQUOR – DELUXE

House Wine - Pinot Noir, Merlot, Cabernet, Chardonnay, Pinot Grigio
Beer - Select Domestic, Import and White Claw
Liquor - Top shelf liquor selection includes sodas, juice, mixers, Grey Goose Vodka, 1800 Tequila, Bombay Sapphire Gin, Bacardi Rum, Bacardi Spiced Rum, Malibu, Crown Royal, Maker's Mark, Hennessy, Dewars, Johnny Walker Black, Grand Marnier

2 hours: $28/per person **3 hours:** $38/per person **4 hours:** $48/per person



MIMOSA BAR

Prosecco - with orange, cranberry and pineapple juices served in glass flutes
2 hours: $20/per person **3 hours:** $25/per person

Bar packages include one bartender per 75 guests. Additional bartenders $35/hr.
All packages include disposable cups - upgrade to glassware for $1 per person.

Pricing not inclusive of taxes and gratuity.

Signature Cocktails and Prosecco by the bottle available upon request.

Sodas, Juice and Mixers include coke, diet coke, sprite, ginger ale, cranberry juice, pineapple juice, sweet and sour mix, tonic and club soda.

CASH & CONSUMPTION BAR

Cash & Consumption Bars require a bartender fee of $35 per hour for every 75 guests.

GENERAL INFORMATION

SAVORYMOMENTS® catering

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
• white plate with silver trim	4pp
• 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/debit cards.
- 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.