



SAVORYMOMENTS®  
catering

**2026  
CORPORATE CATERING**

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# 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 - add pancake bites or french toast sticks with whipped butter and syrup +3 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 - upgrade to bottled apple or orange juice +2 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	5
<i>bacon, pork, turkey or plant based sausage</i>	
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	3
<i>regular coffee with cups, creamer and sweetener</i>	
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

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



# SIGNATURE BUFFETS

12 person minimum

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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) 16  
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 - *add green chili queso +3*

**LITTLE ITALY** - seasoned penne pasta, basil marinara and garlic alfredo sauces 16  
with parmesan caesar salad, breadsticks and choice of meatballs or grilled chicken - *add classic beef & italian sausage or roasted vegetable lasagna (+4)*

**CAROLINA BBQ** - pulled pork smoked in-house with north and south carolina 17  
sauces, macaroni & cheese, southern green beans and creamy coleslaw served with sweet cornbread

**MEDITERRANEAN BAR** - lemon oregano diced chicken breasts, chopped lettuce 18  
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

**BAKED POTATOES** - jumbo oven baked potatoes, house-made chili, fresh broccoli, 16  
whipped butter, shredded cheese and sour cream served with a large garden salad with ranch dressing and balsamic dressings and sweet cornbread

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

**add a cookie & brownie dessert tray +3 pp**

## BEVERAGES

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



# PREMIER ENTREES

12 person minimum

Saturday & Sunday - 30 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 (+1)
  - greek with red wine vinaigrette (+1)
  - apple cranberry with citrus dressing (+1)

- ENTREES**
- fork-tender braised beef in gravy 22
  - chimichurri sliced flank steak 24
  - herb crusted carved beef tenderloin 36
  - queen cut roasted prime rib 42
  - roast pork marsala in a mushroom wine sauce 18
  - bourbon glazed pork loin 18
  - honey dijon pecan crusted salmon 24
  - marry me chicken or salmon (+4) in a sundried tomato cream sauce 18
  - chicken marsala in a mushroom wine sauce 18
  - creamy chicken artichoke florentine 18
  - chicken or salmon (+4) picatta in lemon caper sauce 18
  - pesto chicken caprese topped with tomato bruschetta & feta cheese 18
  - chickpea or chicken (+2) tikka masala vegan 18
  - roasted vegetable lasagna vegetarian 18

- SIDES**
- herb roasted potatoes
  - au gratin potatoes
  - smashed potatoes
  - rice pilaf
  - herb buttered orzo
  - macaroni & cheese
  - roasted vegetable medley
  - southern green beans
  - maple roasted carrots
  - cauliflower au gratin
  - sweet potato souffle  
additional side +3



# DESSERTS



\$500 minimum order

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biodegradable plates and compostable place settings available for a fee

## DESSERTS

<b>COOKIES &amp; BROWNIE DESSERT TRAY</b> <i>serves approximately 20 guests</i>	60
<b>ASSORTED TEA CAKE BITES</b> <i>serves approximately 20 guests</i>	60
<b>NEW YORK CHEESECAKE TRAY</b> - original, caramel or cherry topping <i>per dozen</i>	75
<b>MINI MOUSSE CUPS</b> - chocolate or lemon curd <i>per 24 cups - select one flavor</i>	95
<b>CUPCAKES</b> vanilla or chocolate <i>per 24 cups - select one flavor</i>	75
<b>SWEET SKEWERS</b> - donut holes & fresh fruit on a skewer <i>24 pieces</i>	85
<b>SWEET CHARCUTERIE BOARD</b> - chef-selected sweet bites to include an assorted of elegant cookies, tea cakes, chocolate truffles, fresh fruit and additional seasonal assortment <i>serves approximately 20 guests</i>	100
<b>INDIVIDUAL TRIFLE CAKE CUPS</b> - choice of: <i>per dozen - select one flavor</i>	60
<ul style="list-style-type: none"><li>• chocolate cake with chocolate mousse</li><li>• carrot cake with cream cheese icing</li><li>• vanilla with strawberries and whipped topping</li><li>• chocolate cake with peanut butter icing</li><li>• vanilla with lemon mousse and fresh blueberries</li></ul>	
<b>APPLE COBBLER</b> <i>serves approximately 24 guests</i>	75
<b>PEACH OR CHERRY COBBLER</b> <i>serves approximately 24 guests</i>	125
<b>SHEET CAKES</b> - vanilla or chocolate	
<ul style="list-style-type: none"><li>• half sheet</li><li>• full sheet</li></ul>	70 125

# 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/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.