



Buffet Packages

Includes Passed Appetizer for the first hour
Buffet Dinner- entrée, two sides, salad & rolls with butter
Cold Beverage Service, Service Staff and China Service
32.00 Per guest

Double Entrée 38.00 per guest

Passed Appetizer during the 1st hour
Chose two of the options below

Caprese Skewer-Fresh Mozzarella, Cherry Tomato, Fresh Basil with Balsamic Reduction
Chicken Salad with Red Grapes and Walnuts in Petite Pastry Cups
Crisp Apple Wedge with Brie Cheese on a Bamboo Skewer
Mini Pumpkin Muffin with Smoked Turkey and Molasses Mustard Sauce
Mini Baked Potatoes filled with Caramelized Onions, Crisp Bacon and Blue Cheese
Petite Cranberry Biscuit with Virginia Ham and Orange Marmalade
Ham and Swiss Rolls - Tender Petite Dinner Rolls filled with a Sweetened Mustard Sauce, Black Forest Ham and Swiss
Barbeque Egg Roll with Our Mustard Barbeque Sauce
Southern Pastry with Our Signature Pimento Cheese on Pastry Disk
Chicken Bite with sliver of Jalapeno wrapped in Bacon
Stuffed Mushrooms - Your choice of Spinach & 3 Cheese, or Spicy Sausage
Little Smoky Hot Dogs on Petite Bun with Mustard
Sweet Cocktail Meatballs
Tea Sandwiches with your choice of Fresh Made Pimento Cheese, Poppy Seed Egg Salad, or Cucumber Cream
Cuban Pork atop of a petite Arepa (corn cake) garnished with Pickled Onions
Crudité Shot with Celery, Carrot and Cherry Tomato and Ranch Dip
Fruit Skewer with Fresh Melon, Pineapple, and Strawberry (seasonal)

Early Table -additional 4.00

Cheese and Crudités Station Assorted Cheeses to include Colby, Swiss Carmel Pecan Brie and Pimento Cheese Terrine served with Crostini Bread with Cascading fresh vegetables to include Carrots, Celery, Broccoli, Cherry Tomatoes and Fresh Made Ranch Dip

Beef

- Roast Beef with Brown Gravy
- Marinated Beef Brisket
- Lime Ranch Flank Steak

Poultry

- Chicken Florentine – Roasted Chicken Breast Topped with Spinach and Three Cheeses
- Herb Roasted Turkey Breast with Rosemary Gravy
- Chicken Piccata – white wine caper sauce
- Chicken Marsala – red wine and mushroom sauce
- Naked Chicken Cordon Blu – Chicken Breast with Ham and Swiss Cheese with a Dijon Sauce
- Chicken Caprese – Chicken Breast with Pesto, Fresh Mozzarella and Tomato
- Roasted or BBQ Chicken Quarter
- Tropical Chicken with fresh pineapple salsa
- Chicken Cacciatore – Chicken Breast sautéed with Diced Tomatoes, Colorful Peppers and Garlic

Pork

- Bourbon Glazed Pork Tenderloin
- Stuffed Pork Chops with Herbed Sauce
- Spiral Ham with Honey Glaze
- Barbeque with North and South Carolina Sauce on a Bun

Vegetarian

- Lasagna – Roasted Vegetables and a cheesy white sauce layered with Noodles
- Vegetable Stacker

Seafood

- Crab Stuffed Flounder (add 4.00)
- Asian Salmon with pineapple salsa (add 2.00)

Vegetables

- Green Beans with Grilled Onions
- Fresh Roasted Vegetables
- Orange Honey Glazed Baby Carrots
- Corn Soufflé
- Sautéed Fresh Broccoli
- Long Green Beans with Bacon Vinaigrette
- Broccoli Rice Casserole

Starches

- Smashed Red Potatoes
- Sweet Potato Soufflé
- Roasted Potato Medley with Sweet and Red Potatoes
- Wild Rice with Dried Cranberries and Almonds
- Seasoned Rice
- Macaroni and Cheese
- Rosemary Roasted Potatoes
- Au Gratin Potatoes
- Hash Brown Casserole

Salads

- The Countryside - A bed of Spinach and Mixed Greens with Strawberry slices, Green Apple Slices, Feta Cheese, Dried Cranberries with Citrus Dressing
- The Traditional Caesar - A bed of Romaine Lettuce with Asiago and Parmesan Cheese Homemade Croutons with Caesar Dressing
- The Bistro - Mixed Greens with Sundried Cranberries, Walnuts and Crumbled Gorgonzola with Balsamic Vinaigrette
- The Greek - Chopped Romaine Lettuce, Cucumbers, Red Onion, Black Olives, Peppercini, and Feta Cheese with Red Wine Vinaigrette Dressing

China Service - White Salad, Dinner and Dessert Plate, Flatware Salad, Dinner and Dessert Fork, Knife and Beverage Glass

Additional China options available with an upcharge

Dessert Service - Staff will cut Cake or Dessert and set on a side table for guest

Dessert Menu is available

Cold Beverage -Beverages served in clear cylinder dispensers -Sweet Tea, Fresh Made Lemonade and Lemon Splashed Water

Hot Beverage- Regular and Decaf Coffee with Cream, Sweeteners and China Mug
Additional 3.00 per guest

Bartender- Labor is billed at 29.99 per hour. Labor includes 2 hour set up, 4 hour event, and 1 hour clean up. For Beer and Wine service.

Liquor at the bar requires a NC license acquired on line.

Full set up of Food Tables with your choice of decorations or theme.

North Carolina and Mecklenburg County sales tax will be added.

Credit Card is available with a 3% charge

Thank you for your consideration,

From the Savory Moments Team