



## Spring/Summer Menu

Minimum of 12 Guests

### **Spring Season**

Glazed Ham, Roasted Carrot Marmalade, Scalloped Potatoes with Rolls and Honey Butter  
\_\_\_\_\_per person 10.00

### **Lunch Combo (Fruit, 1/2 Sandwich and Salad)**

Assorted Salad (Pimento Cheese, Egg, Tuna, or Chicken) Sandwiches on Croissants with Condiments, Spring Salad with Romaine, Fresh Spinach, Green Peas, Shredded Carrots, and Red Onion, with our Homemade Citrus Vinaigrette with Fresh Cut Seasonal Fruit  
\_\_\_\_\_per person 10.00

### **Summer Comfort**

Roasted Quartered Chicken, Sautéed Brussels Sprouts and Cauliflower, and Whole Roasted Sweet Potatoes with Brown Sugar, Butter, and Rolls with Honey Butter  
\_\_\_\_\_per person 10.00

### **Quiche, Salad and Fruit**

Individual Bacon and Cheddar or Spinach and Three Cheese Quiche, Fresh Melon, Apple Salad – Romaine with Fresh Apples, Dried Cranberries, Feta Cheese and our Homemade Citrus Vinaigrette, and Rolls with Honey Butter  
\_\_\_\_\_per person 10.00

### **Asian Salmon**

Asian Salmon atop Polenta Cake served with Asian Broccoli Salad – Romaine with Broccoli, Shredded Carrots, Crispy Noodles with a Sesame Dressing with Rolls and Honey Butter  
\_\_\_\_\_per person 12.00

### **Creamy Italian**

Sliced Roasted Turkey Breast placed over Creamy Pesto Orzo with Roasted Vegetable Sauce served with Caesar Salad – Romaine Lettuce, Shredded Parmesan, Homemade Croutons and Caesar Dressing with Rolls and Honey Butter  
\_\_\_\_\_per person 10.00

### **Taco Salad/Taco Bar**

Chopped Romaine Lettuce and Soft Taco with Warm Julienne Chicken, Pickled Onions, Candied Jalapeno, Cheddar Cheese, Black Bean Salad, Fresh Corn Salsa with Mexican Ranch served with Chips and Salsa  
\_\_\_\_\_per person 10.00

### **Summer Barbeque**

Barbeque on Buns with North and South Carolina Sauce, Candied Jalapeno, Southern Slaw, BLT Pasta Salad, Marinated Corn Nibbles  
\_\_\_\_\_per person 10.00

### **Tropical Chicken Lunch**

Chicken Breast with fresh made Pineapple Salsa, Seasoned Colorful Rice, Island Salad with Romaine, Mandarin Oranges, Red Onion, Diced Melon and Diced Tomatoes with Citrus Dressing, Rolls and Honey Butter  
\_\_\_\_\_per person 11.00

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## Beverage

12 oz. Bottled Soda

**1.50 each**

16 oz. Bottled Water

**1.00 each**

Gallon of Fresh Brewed Sweet or Unsweet Tea with Cups and Ice

**10.00 per gallon**

Gallon of Fresh Made Lemonade with Cups and Ice

**10.00 per gallon**

Each Gallon Serves Approximately 10 Guests

## Place Settings

Styrofoam Plates, Clear Heavy Duty Utensils, and Dinner Napkin

**1.50 per person**

Styrofoam Dessert Plates, Clear Fork and Napkin

**1.00 per person**

Clear Elegant Plates, Clear Heavy Duty Utensils and Dinner Napkin

**4.00 per person**

*China Rental Available*

## Delivery

\$1.50 per mile

*Minimum Delivery \$15.00*

Disposable Chafers with Water Pan and Sterno are \$12.00

## Service Charge

20% Service Charge will be added to all Catering orders to cover the use of food table linen, Chafers, Sterno, equipment, baskets and serving utensils.

*Cancellations require 48-hour notice.*

*Sales Tax of 8.25% will be added to all orders.*

*Gratuuity is not included. Please be considerate of the service you are provided and tip accordingly.*