



## Buffet Menu

Dinner Packages

\*Offsite Catering Only\*

Option #1

**15.00**

Salad  
Entrée  
Two Sides  
Roll & Butter

Option #2

**19.00**

Salad  
Two Entrées  
Two Sides  
Roll & Butter

Option #3

**21.00**

Salad  
Two Entrées  
Two Vegetables  
Two Starch  
Roll & Butter

Salads- Choose 1 Option

The Countryside

A bed of Romaine 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, Pepperoncini, and Feta Cheese with Red Wine Vinaigrette Dressing

## Entrées

### 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

## Sides

### Vegetables

- Green Beans with Grilled Onions
- Fresh Roasted Vegetables
- Orange Honey Glazed Carrots
- Corn Soufflé
- Cilantro Corn
- Steamed 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

## Beverage Station

Our signature Sweet Tea, freshly made Lemonade, and Lemon Splashed Water in clear dispensers.  
Ice & Clear Disposable Cups Provided

**2.00 per guest**

## Disposable Dinnerware Service

White dinner plate, Utensils, Dessert plate, dessert fork, napkins

**5.00 per person**

Clear elegant Set Up- Dinner Plates, Silver Utensils, and Napkins, Elegant Clear Cake Plate, Dessert Fork and Napkin

**4.00 Per Person**

Clear Punch Cups for Wine and 16oz Clear Cup for Beer

**0.50 Per Person**

Wine glasses & glass Pilsners

**1.00 Per Person**

## China Service

Basic White Salad, Dinner & Dessert Plate, Silver Salad, Dinner & Dessert Fork, Dinner Knife and Beverage Glass

**7.00 per person**

## Servers

Labor is billed at 20.00 per hour.

Labor includes travel, set up, event service and clean up.

## Bartender

Labor is billed at 30.00 per hour.

Labor includes travel, set up, event service and clean up.

## Service Charge

a 20% service charge will be added to all catering orders. The service charge covers the use of equipment, serving utensils and food table set ups.

North Carolina and Mecklenburg County sales tax will be added.

Credit Card is available with a 3% charge

**Thank you for your consideration,  
The Savory Moments Team**

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