



CORPORATE BUFFET MENU

MINIMUM OF 10 GUESTS

MEALS COME WITH BIODEGRADABLE DISPOSABLES (PLATES, FLATWARE & NAPKIN)

CHICKEN FLORENTINE

CHICKEN BREAST WITH SPINACH AND THREE CHEESES SERVED WITH SEASONED RICE AND APPLE SALAD WITH APPLE SLICES, FETA CHEESE AND SUNDRIED CRANBERRIES WITH CITRUS DRESSING WITH ROLLS AND HONEY BUTTER

_____ PER PERSON 13.00

NAKED CHICKEN CORDON BLEU

CHICKEN BREAST WITH HAM AND SWISS CHEESE WITH A DIJON SAUCE SERVED WITH SEASONED RICE, GARDEN SALAD WITH DICED TOMATOES, CUCUMBERS AND SHREDDED CARROTS, CROUTONS WITH RANCH DRESSING WITH ROLLS AND HONEY BUTTER

_____ PER PERSON 13.00

CHICKEN CAPRESE

CHICKEN BREAST WITH PESTO, FRESH MOZZARELLA AND TOMATO SERVED WITH ROASTED POTATOES, GREEK SALAD WITH CUCUMBERS, DICED TOMATOES, FETA, AND RED WINE VINAIGRETTE WITH ROLLS AND HONEY BUTTER

_____ PER PERSON 13.00

CHICKEN MARSALA

SAUTÉED CHICKEN BREAST WITH MARSALA WINE INFUSED MUSHROOM SAUCE SERVED WITH SMASHED POTATOES, BISTRO SALAD WITH SUNDRIED CRANBERRIES, WALNUTS AND CRUMBLLED GORGONZOLA AND BALSAMIC VINAIGRETTE WITH ROLLS AND HONEY BUTTER

_____ PER PERSON 13.00

WESTERN ROUND UP

ROASTED QUARTERED CHICKEN, SMASHED POTATOES WITH CHEDDAR CHEESE, SOUTHWESTERN SALAD WITH ROASTED CORN, DICED TOMATOES AND BLACK BEANS, SERVED WITH SALSA RANCH DRESSING, ROLLS AND HONEY BUTTER.

_____ PER PERSON 12.00

THE CAROLINA'S

SLOW ROASTED BARBEQUE WITH NORTH AND SOUTH CAROLINA SAUCES, GREEN BEANS WITH GRILLED ONIONS, CILANTRO CORN AND SOUTHERN COLE SLAW, ROLLS AND HONEY BUTTER.

_____ PER PERSON 12.00

WARM TACO SALAD BAR

CHOPPED ROMAINE LETTUCE WITH WARM JULIENNE CHICKEN, PICKLED ONIONS, CHEDDAR CHEESE, BLACK BEAN SALAD, FRESH CORN SALSA, CANDIED JALAPENO AND MEXICAN RANCH SERVED WITH TORTILLA, CHIPS AND SALSA

_____ PER PERSON 12.00

BEEF BRISKET

BEEF BRISKET TOPPED WITH BBQ SAUCE SERVED WITH MACARONI AND CHEESE, GARDEN SALAD – ROMAINE LETTUCE, SHREDDED CARROTS, DICED TOMATO, CUCUMBER, RANCH DRESSING ROLLS AND HONEY BUTTER.

_____ PER PERSON 12.00

LAST UPDATED: SEPTEMBER 10, 2018

WARM CHICKEN BREAST WITH APPLE SALAD

WARM SEASONED CHICKEN BREAST ATOP OUR APPLE SALAD - ROMAINE WITH SUNDRIED CRANBERRIES, FRESH APPLES AND CRUMBLER FETA WITH CITRUS DRESSING SERVED WITH A FRUIT SALAD, ROLLS AND HONEY BUTTER
_____ PER PERSON 12.00

BAKED POTATO BAR AND SALAD

BAKED POTATO BAR WITH EXTRA LARGE POTATOES, TOPPED WITH FRESHLY MADE CHILI, CHEDDAR CHEESE, SOUR CREAM, AND MARGARINE SERVED WITH A GARDEN SALAD BAR - ROMAINE LETTUCE WITH DICED TOMATOES, CUCUMBERS, CARROTS AND CROUTONS WITH RANCH DRESSING
_____ PER PERSON 12.00

VEGETARIAN SUBSTITUTIONS

ITEMS BELOW ARE SUBSTITUTED FOR ENTRÉE UPON REQUEST

VEGETARIAN LASAGNA (MINIMUM OF 3)

ROASTED VEGETABLES LAYERED WITH PASTA AND A CREAMY WHITE SAUCE

VEGETARIAN MUSHROOM RAVIOLI

PASTA AND A CREAMY WHITE SAUCE

VEGAN FRESH ROASTED VEGETABLES

OVEN ROASTED VEGETABLES WITH OLIVE OIL AND SALT AND PEPPER

VEGAN BURGER IN A LETTUCE WRAP

VEGAN BURGER WRAPPED IN LETTUCE WITH CONDIMENTS

BEVERAGES

- FRESH BREWED SWEET OR UNSWEET TEA WITH CUPS AND ICE (SERVES 10) 10.00 PER GALLON
- FRESH MADE LEMONADE WITH CUPS AND ICE (SERVES 10) 10.00 PER GALLON
- 12 OZ. BOTTLED SODA 1.50 EACH
- 16 OZ. BOTTLED WATER 1.00 EACH

PLACE SETTINGS

- BIODEGRADABLE: PLATES, UTENSILS, AND DINNER NAPKIN 2.00 PER PERSON
- SQUARE PAPER DESSERT PLATES, BIODEGRADABLE FORK AND NAPKIN 1.00 PER PERSON
- CLEAR PLATES, CLEAR HEAVY DUTY UTENSILS AND DINNER NAPKIN 4.00 PER PERSON
- DISPOSABLE CHAFERS WITH WATER PAN AND STERNO 12.00 EACH

DELIVERY

MINIMUM DELIVERY 15.00
1.50 PER MILE

ALL CANCELLATIONS REQUIRE 48 HOUR NOTICE

NORTH CAROLINA AND MECKLENBURG COUNTY SALES TAX OF 8.25% WILL BE ADDED
CREDIT CARD PAYMENTS ARE ACCEPTED WITH AN ADDITIONAL 3% CHARGE

SAVORY MOMENTS STRIVES TO PROVIDE LOCALLY SOURCED INGREDIENTS AND ANTIBIOTIC FREE CHICKEN

SERVERS

BILLED AT HOURLY RATE OF 20.00 PER HOUR — APPLIES TO SETUP, EVENT AND CLEANUP
1 SERVER NEEDED FOR EVERY 25 GUESTS FOR DINNER SERVICE