



FALL WINTER BUFFET MENU

MINIMUM OF 10 GUESTS

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

<u>CHICKEN BUFFALO</u>	PER PERSON	12.00
ROASTED QUARTERED CHICKEN, ROASTED RED AND SWEET POTATO MEDLEY, BUFFALO RANCH SALAD WITH ROMAINE LETTUCE, BLUE CHEESE, DICED TOMATOES AND CRUMBLD BACON, SERVED WITH BUFFALO RANCH DRESSING, ROLLS AND HONEY BUTTER.		
<u>TERIYAKI CHICKEN</u>	PER PERSON	12.00
TENDER COOKED CHICKEN IN A TERIYAKI SAUCE TOSSED WITH FRESH BROCCOLI SERVED WITH RICE AND AN ASIAN SALAD – CRISP ROMAINE, MANDARIN ORANGES, RED ONION, SHREDDED CARROTS SERVED WITH SESAME DRESSING		
<u>POT ROAST</u>	PER PERSON	12.00
TENDER SLOW COOKED BEEF ROAST IN A BROWN GRAVY SERVED WITH SMASHED POTATOES, CAESAR SALAD WITH PARMESAN CHEESE, HOMEMADE CROUTONS AND CAESAR DRESSING, BISCUITS WITH HONEY BUTTER		
<u>MEDITERRANEAN SHRIMP AND PASTA</u>	PER PERSON	13.00
PENNE PASTA TOSSED WITH SHRIMP, TOMATOES, BLACK OLIVES, FETA AND ARTICHOKE HEARTS SERVED WITH GREEK SALAD- ROMAINE WITH DICED TOMATOES, CUCUMBERS, RED ONION WITH RED WINE DRESSING, ROLLS AND HONEY BUTTER		
<u>ROAST PORK TENDERLOIN</u>	PER PERSON	12.00
TENDER ROASTED PORK TENDERLOIN IN AN ASIAN SAUCE SERVED WITH A ROASTED BRUSSELS SPROUTS AND SWEET POTATO MEDLEY SERVED WITH PEAR SALAD - ROMAINE WITH PEAR, WALNUTS, RED ONION AND BLUE CHEESE WITH MAPLE VINAIGRETTE AND ROLLS WITH HONEY BUTTER.		
<u>MEATLOAF</u>	PER PERSON	12.00
PETITE MEATLOAF, BROCCOLI RICE CASSEROLE, BLT SALAD – ROMAINE LETTUCE WITH CRUMBLD BACON, DICED TOMATO AND SHREDDED CHEDDAR WITH RANCH DRESSING, BISCUIT AND HONEY BUTTER		
<u>BBQ CHICKEN</u>	PER PERSON	12.00
DOUBLE BASTED BARBEQUED CHICKEN QUARTERS, WITH A SIDE OF BBQ MUSTARD SAUCES, FRESH MADE MACARONI AND CHEESE, GARDEN SALAD WITH RANCH DRESSING AND BISCUITS WITH HONEY BUTTER		
<u>PASTA WITH MEAT SAUCE</u>	PER PERSON	12.00
FRESH MADE MEAT SAUCE TOSSED WITH PENNE PASTA, WITH MUSHROOMS SERVED WITH CAESAR SALAD, FRESH BAKED CROUTONS AND HOMEMADE DRESSING, ROLLS WITH HONEY BUTTER		

LAST UPDATED: OCTOBER 18, 2018

FAJITA BAR

PER PERSON 12.00

SEARED LIME RANCH CHICKEN OR FLANK STEAK TOSSED WITH SAUTÉED PEPPERS AND ONIONS (BOTH ADD 4.00 PP) SERVED WITH TORTILLAS SHREDDED LETTUCE, SOUR CREAM, CHEDDAR CHEESE, SALSA AND CHIPS WITH LIME CILANTRO RICE ROLLS WITH HONEY BUTTER

ITALIAN MEDLEY

PER PERSON 12.00

PENNE PASTA TOSSED WITH SAUSAGE, CHICKEN, AND PEPPERONI SAUTÉED PEPPERS AND ONIONS IN A TOMATO GARLIC SAUCE, CAESAR SALAD WITH CRISP ROMAINE LETTUCE WITH HOMEMADE CAESAR DRESSING, FRESH BAKED CROUTONS, ROLLS AND HONEY BUTTER.

VEGETARIAN SUBSTITUTIONS

ITEMS BELOW ARE SUBSTITUTED FOR ENTRÉE UPON REQUEST

PASTA PRIMAVERA

PER PERSON 12.00

FRESH ROASTED VEGETABLES TOSSED WITH PENNE PASTA IN A LIGHT LEMON SAUCE SERVED WITH AN APPLE SALAD – ROMAINE WITH SLICED APPLES, SUNDRIED CRANBERRIES, FETA CHEESE WITH CITRUS VINAIGRETTE, ROLLS WITH HONEY BUTTER

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

- 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