



Wedding Menu

Buffet Dinner- entrée, two sides, salad & rolls with butter includes beverages (Sweet Tea, Lemonade & Water Dispenser) Disposable White Place Settings with Silver Disposable Flatware. Gratuity for Staff for Full-Service Catering and Delivery to Venue within a 20-mile Radius

Single entrée (one option) -	24 per guest
Split Entrée (option of either)-	27 per guest
Double Entrée (two options) -	30 per guest

- **Service Staff** will need to be added at 20.00 per hour. Typical wedding is 8 hours and you would need one staff per 25 guests
- **Bartender** - optionally added at 30.00 per hour. Typical wedding is 8 hours and one bartender for 50 guests for Alcohol Service. Beer and Wine would need fewer Bartenders

Salad

- Apple Salad - A bed of Romaine Lettuce with Granny Smith Apple Slices, Crumbled Feta Cheese, Dried Cranberries with Citrus Dressing
- Traditional Caesar - A bed of Romaine Lettuce with Asiago and Parmesan Cheese Homemade Croutons with Caesar Dressing
- Bistro Salad - A bed of Romaine Lettuce with Sundried Cranberries, Walnuts and Crumbled Gorgonzola with Balsamic Vinaigrette
- Garden Salad - A bed of Romaine Lettuce, Shredded Carrot, Cucumber, Diced Tomato with Balsamic Vinaigrette or Ranch Dressing

Entrees

Poultry

- Chicken Florentine - Roasted Chicken Breast Topped with Spinach and Three Cheeses
- Chicken Piccata - White Wine Caper Sauce
- Chicken Marsala - Red Wine infused Mushroom Sauce
- Chicken Caprese - Chicken Breast with Pesto, Fresh Mozzarella and Fresh Tomato
- Tropical Chicken with fresh pineapple salsa
- Roasted or BBQ Chicken Quarter
- Herb Roasted Turkey Breast with Traditional Gravy

Beef

- Roast Beef with Brown Gravy
- Lime Ranch Flank Steak
- Beef Brisket - Add 4.00 per person

Pork

- Bourbon Glazed Pork Tenderloin
- Spiral Ham with Honey Glaze
- Barbeque with North and South Carolina Sauce on a Bun or Sliders

Vegetarian (minimum of 3)

- Lasagna -Roasted Vegetables in a white sauce layered with Noodles
- Cauliflower Steak topped with Roasted Vegetables (GF)
- Vegan Burger wrapped in lettuce with condiments (GF)
- Pasta Primavera with Pesto Cream Sauce

Sides

- Long Green Beans
- Fresh Roasted Vegetables
- Corn Soufflé
- Broccoli Rice Casserole
- Smashed Red Potatoes
- Sweet Potato Soufflé
- Roasted Potato Medley with Sweet and Red Potatoes
- Wild Rice with Dried Cranberries and Almonds
- Macaroni and Cheese
- Rosemary Roasted Potatoes
- Au Gratin Potatoes

Options:

Add China (White China with Silver Flatware and Water/Beverage Glass) for 3.00 per person
Glassware for the Bar (Wine, Pint Glass, Champagne) 1.00 per glass

Cancellations See Catering contract. 500.00 to secure your date.

Tasting - We offer group tastings, we typically have them 4 times a year and it is 50.00 per couple with 6 seats offered.

Tax North Carolina and Mecklenburg County sales tax of 8.25% will be added

Credit Card payments are accepted with an additional 4% charge

Delivery Minimum delivery 15.00 or 1.50 per mile - added if exceeds 20 miles

Savory Moments would love the opportunity to send over a quote for your Wedding Day. Contact information.

Website: savorymomentscatering.com

Phone: 704-910-3289

Address: 12125 Statesville Road - Huntersville, NC 28078

Email: contact@savorymomentsgourmet.com