

*Savory Seasons*  
CATERING

**call us at:** 910-233-0609

**Find us at:** [Savoryscatering.com](http://Savoryscatering.com)

**Located at:** 1220 Wood Lily Circle  
Leland, NC 28451

# TABLE OF CONTENTS

---

1	About Us
2	What's Included in Catering Packages
3	Lunch Cuisine Selections
4	Chicken, Beef, and Pork Appetizer Selection
5	Seafood and Vegetarian Appetizer Selection
6	Social Appetizer Selection
7	Buffet Themed Menu Selections
8	Action Stations Themed Menu Selections
9	Dinner Buffet Menu Selections
10	Desserts
11	Beverage Selections
12	Additional Offerings and Services

# ABOUT US

---

As hospitality professionals, we take pleasure in delivering superior service and unparalleled cuisine.

As leaders in event management, we offer an extensive array of catered affairs ranging from casual low country barbecues, corporate events, wedding weekends, holiday parties, and the most elegant upscale occasions.

From the initial consultation to the moment your event is unveiled, our highly-trained and professional staff remains ever committed to fulfilling your vision of the picture-perfect catered occasion. Our timely responsiveness before, during, and after each event is essential to meeting each client's needs. In addition, Savory Seasons provides careful attention to every detail while delivering the best quality products available.

# WHAT'S INCLUDED IN OUR CATERING PACKAGES

---

Menu selections are custom-designed with only your event in mind. It would be too great a task to list every menu option available to you with Savory Seasons. Instead, we invite you to spend some time with our design team and chefs to create your custom menu.

Menu packages are priced per person in attendance at the event. An industry standard of twenty-two percent (22%) operations fee and six and three-quarters percent (6.75%) state sales tax.

**Our packages always include:**

- Site Evaluation and Set-up Plan
- Complete Individual Consultation
- Buffet Set-up and Design
- Buffet Breakdown and Clean-up

*Pricing subject to change.*

# SAVORY SEASONS LUNCH CUISINE SELECTIONS

## Boxed Lunch and Salads 16

Each Individually Packed Box Contains:

Potato Chips, Hand Fruit, Baked Cookie, and Bottled Water.  
All utensils, napkins, and condiments included

### **Chicken Caesar Salad**

Grilled Chicken Breast, Romaine Lettuce, Parmesan Cheese, and Garlic Herb Croutons with Caesar Dressing

### **Greek Salad**

Authentic Feta Cheese, Fresh Cucumbers, Tomatoes, and Red Onion with Pepperoncini over Salad Greens with Greek Vinaigrette, and Herb Chicken Breast

### **Caprice Salad**

Mixed Greens, Fresh Mozzarella, Vine-Ripened Tomatoes, Croutons, and Balsamic Dressing

### **Cranberry Chicken**

Chicken with Cranberries and Pecans served with Lettuce in a Flour Tortilla

### **Turkey Club Wrap**

Slices of Turkey with Bacon, Lettuce, Tomatoes, and Swiss Cheese rolled in a Flour Tortilla

### **Bavarian**

Smoked Black Forest Ham and Muenster Cheese, Lettuce and Tomato with Spicy Mustard on a Kaiser Roll

### **Little Italy**

Smoked Ham, Genoa Salami, Provolone Cheese, Roasted Peppers, Lettuce, and Tomato on White bread with Balsamic Glaze  
Sub Bread (optional)

***We offer more. Please ask, and we can customize to your needs.***

# SAVORY SEASONS APPETIZER SELECTION

## CHICKEN, BEEF, & PORK OPTIONS

All our appetizers are made from scratch, with fresh ingredients, quality meats, and Seafood.

All appetizers can be ordered in quantities of 10, starting with a minimum of 20.

We customize to your liking.

### CHICKEN

#### Grilled Chicken Skewers

Your choice of Sauce: Orange Glaze, Buffalo, Asian BBQ, Sweet Chili Thai, Honey Garlic 6

#### Buffalo Meatballs

Chicken, Celery, Spices, and Buffalo Sauce served with Ranch Drizzle 5

#### Deviled Eggs

Pimento Cheese and Bacon Stuffed Eggs with Fresh Chives 5

#### Chicken & Waffles

Maple Glazed Grilled Chicken with Sweet Waffle and Sweet and Spicy Maple Cream 6

#### Pot Sticker

Fried Lemongrass and Chicken Potsticker served with Ponzu Sauce 5

### BEEF

#### Swedish Meatballs

Demi and Sour Cream with Fresh Dill and Shallots 4

#### Beef Tenderloin Silver on Croustade

Served with Horseradish Cream and Red Onion Marmalade 5

#### Beef Tenderloin Skewer with Garlic and Cumin 5

#### 16 Hour Smoked Brisket with Sweet Sauce Slider 5

#### Beef and Brie Pastry

Tenderloin, Brie, and Carmelized Onions 6

### PORK

#### Pork Belly

Bourbon Marinated Candied Pork Belly 5

#### BBQ Slider

Hand Pulled Pork Butt, Vinegar-Based, on Sweet Roll with Mango Cilantro Slaw 6

#### Bacon Chicken

Applewood Bacon Wrapped Chicken Skewers with BBQ Sauce 7

#### BBQ Cone

Pulled Pork with Kettle Chips and Slaw served in Bamboo Cone and tasting fork 6

#### Pork and Pineapple

Smoked Pork Belly and Roasted Pineapple served with Fried Hawaiian Roll 7

# SAVORY SEASONS APPETIZER SELECTION

## SEAFOOD AND VEGETARIAN OPTIONS

All our appetizers are made from scratch, with fresh ingredients, quality meats, and Seafood.

All appetizers can be ordered in quantities of 10, starting with a minimum of 20.

We customize to your liking.

### SEAFOOD

#### **Mini Crab Cakes with Remoulade Sauce 5**

#### **Margarita Shrimp**

Chilled Shrimp with Cilantro, Onion, and Pepper Margarita 5

#### **Applewood Bacon-Wrapped Scallop with Light Seasoning 6**

#### **Lobster Bisque**

Shooter House Made Bisque, finished with Sherry and Cream, and Fresh Chive 6

#### **Mini Lobster Roll**

Buttered Brioche, Mayo-Based Lobster Salad, Dill, and Old Bay 7

#### **Lobster Mac & Cheese**

Fresh Lobster, Pasta Shells, Swiss, Asiago, and Cheddar, Cream Sauce, and extra Butter 7

#### **Seared Ahi Tuna**

Ahi Tuna, Sweet Soy, Wakame Salad, Wasabi Aioli served on Asian Soup Soon 7

#### **Cajun Shrimp**

Chilled Cajun 16/20 Shrimp served with Boom Boom Sauce 7

### VEGETARIAN

#### **Dirty Martini Cheese**

Green Olives, Mild Gorgonzola, and Cream Cheese in Pastry Cup 5

#### **Parmesan Cheese Twirls**

Parmesan and Black Pepper in Puff Pastry 6

#### **Pimento Cheese Sandwich**

Pimentos, Cheddar, Mayo, and Spices on Mini Country White Bread 4

#### **Eggplant Rollatini**

Lightly Fried Eggplant, Fresh Tomato Sauce, and Seasoned Ricotta Cheese 6

#### **Caprice Skewers**

Fresh Mozzarella, Grape Tomato, Pesto Marinade, and Balsamic Drizzle 4

# SAVORY SEASONS APPETIZER SELECTION

## SOCIAL APPETIZER

All our appetizers are made from scratch, with fresh ingredients, quality meats, and Seafood.

All appetizers can be ordered in quantities of 10, starting with a minimum of 20.

We customize to your liking.

### **Cheese Board**

Hard Provolone, Gorgonzola, Merlot Cheese, Parmesan, Balsamic & Cipolline, served with Assorted Crackers and Fruit Garnish

Feeds 20-30 -- 175

Feeds 30-50 -- 325

### **Seasonal Fruit Platter**

Season Fruit Selection of Watermelon, Cantaloupe, Honey Dew, Pineapple, and Strawberry, served with sweet Yogurt Dip

Feeds 20-30 -- 110

Feeds 30-50 -- 200

### **Crudités**

Fresh Vegetables to include: Broccoli, Green Beans, Carrots, Celery, Cucumbers, Tomato, and Peppers with Ranch Dip

Feeds 20-30 -- 75

Feeds 30-50 -- 140

### **Shrimp Cocktail**

16/20 P&D and Tail on, Steamed in Court Bouillon and Chilled, served with Cocktail, Remoulade, and Fresh Lemons

5LB Tray -- 180

10LB Tray -- 250

### **Charcuterie**

Sliced Soppressata, Prosciutto, Salami, Cured Dry Sausage, and Italian Cheeses garnished with Marinated Red Peppers, Marinated Olives, Grapes, Candied Pecans, and Dried Fruit, served with Crackers and Bread

Minimum 40 People -- 600

### **Grilled Vegetable**

Zucchini, Yellow Squash, Mushrooms, Red Peppers, Asparagus, and Carrots, Marinated with Fresh Herbs, Garlic, and Grilled, served Chilled

Feeds 30 -- 175

### **Savory Seasons Crab Dip**

Crab, Cream Cheese, Spices, and Butter Cracker Crumb, served with Fried Old Bay Flour Tortillas

6LB Tray -- 175

12LB Tray -- 320

# SAVORY SEASONS THEMED MENU SELECTIONS

## BUFFETS

All Savory Seasons Buffets are customizable to your liking

### **Carolina Barbecue**

Slow Cooked, Smoked Tender Pork and BBQ Chicken Breast served with Homemade BBQ Baked Beans, Southern Style Cole Slaw, Macaroni & Cheese, and Country Corn Bread with Whipped Honey Butter and Southern Sweet and Unsweetened Iced Tea and Lemonade 17

### **Shrimparoo**

Fresh Local Jumbo Shrimp steamed to perfection and tossed with Low Country Seasoning served Hot and Tender. Accompanied by Boiled New Potatoes and Smoked Sausage, Corn on the Cob, Whipped Butter, Southern Style Cole Slaw, Macaroni & Cheese, and Southern Sweet and Unsweetened Iced Tea, and Lemonade 25

### **Low Country Steam Pot**

Fresh Local & Regional Seafood Including: Clams, Mussels, Jumbo Shrimp, Crab Legs, Smoked Sausage, New Potatoes, Corn on the Cob, Smoked Gouda Macaroni & Cheese, Tossed Garden Salad with Citrus Vinaigrette, Country Muffins, and Whipped Honey Butter served with Southern Sweet and Unsweetened Iced Tea and Lemonade 40

### **Fresh Catch**

Roasted Vegetable Medley, Mango Cilantro Slaw, Sweet & Sour Chicken, Blackened Mahi Mahi with Pico De Gallo and Fresh Lemon, \*Local Oysters on Half Shell, Butter and Herbs, Saltines, Roasted Red Potatoes, Sweet Rolls and Butter, Sweetened and Unsweetened Iced Tea and Lemonade 38

### **All American Cookout**

Six ounce Home-style Hamburgers and all-beef Hot Dogs with BBQ Baked Beans, Southern Style Cole Slaw, Kettle Chips, Lettuce, Tomato, Onion, Pickles, Ketchup, Mustard, Relish, Cheese, and Rolls served with Sweetened and Unsweetened Iced Tea and Lemonade 17

# SAVORY SEASONS THEMED MENU SELECTIONS

## ACTION STATIONS

All Savory Seasons Action Stations are customizable to your liking

### **Slider Station**

Sliced Beef, Grilled Chicken, and BBQ served with Assorted Dinner Rolls and Sweet Rolls  
Toppings Include: BBQ Sauce, Pesto Mayo, Horseradish Cream, Red Onion Marmalade, Cole Slaw, Fresh Mozzarella Cheese, Lettuce, Tomato, Sweet Pickles, Kettle Chips, and Roasted Vegetable Salad 20

### **Taco/Burrito Bar**

Soft Flour Tortilla and Corn Chips, Grilled Chicken, Roasted Vegetables, Diced Beef, Sautéed Onions & Peppers, Queso, Cheddar Cheese, Sour Cream, Pico De Gallo, Guacamole, Lettuce, Picante, Verde, Mango Salsa, Hot Sauce, Mexican Rice, and Black Beans 20

### **Pasta Toss**

Chef Prepared to order Penne, Tortellini, and Bow Tie Pasta with your choice of Alfredo, Marinara, or Pesto Sauce  
Assorted Vegetables and Toppings include: Sausage, Olives, Ham, Broccoli, Tomatoes, Chicken, Shrimp, Artichokes, Green Peppers, Mushrooms, and Parmesan Cheese served with Tossed Salad, Rolls and Butter, with Sweet or Unsweetened Iced Tea and Lemonade Cooked to Order 25

### **Fried Rice Bowl**

Chef Prepared to Order, Choice of White or Brown Rice or Quinoa  
Assorted Toppings Include: Asian Pork, Beef, Chicken, Shrimp, Scrambled Eggs, Green Onions, Peppers, Pineapple, Avocado, Carrots, Pickled Onions, Peas, Corn, and Black Beans  
Sauces: Asian BBQ, Sriracha Mayo, Cilantro Cream, Japanese Mayo 20

# SAVORY SEASONS DINNER MENU SELECTIONS

## DINNER BUFFET

Our Dinner Buffets are Completely Customizable to your liking

### Option One

Mixed Greens, Cranberries, Pecans, and Feta

Grilled Pork Tenderloin with Mushrooms and Shallot Demi Glacé, Orange Glazed Chicken Thighs, Roasted Red Potato Wedges, Green Beans, Rolls and Butter served with Sweet and Unsweetened Iced Tea 17

### Option Two

Pulled Vinegar Pork, Grilled BBQ Chicken Thighs, Seasoned Green Beans, Southern Cole Slaw, Potato Salad, Sweet Rolls, and Butter served with Sweet BBQ and Vinegar Sauce with Sweet and Unsweetened Iced Tea 16

### Option Three

Romaine, Tomatoes, Cucumbers, Carrots, and Croutons

Grilled Chicken Marsala, Grilled Pork Tenderloin with Honey Garlic Sauce, Yukon Gold Potatoes, Roasted Vegetables, Rolls and Butter served with Sweet and Unsweetened Iced Tea 20

### Option Four

Caesar Salad

\*Sliced NY Strip, Red Wine Demi Glace, Grilled Chicken Thighs in a Tomato Basil Compote, Roasted Broccoli, Carrots, Mushrooms, Peppers, Red Potato Hash, Rolls, and Butter served with Sweet and Unsweetened Iced Tea 28

### Option Five

Mixed Greens, Mandarin Oranges, Almonds, Feta Cheese

\*Roasted Prime Rib of Beef with Au Jus and Horseradish Cream, Grilled Chicken Thighs, Creamy Alfredo Pesto, Smashed Yukon Gold Potatoes, Roasted Vegetable Medley, Rolls, and Butter served with Sweet and Unsweetened Iced Tea 35

### Option Six

Shrimp & Grits, \*Sliced NY Strip Chimichurri, Pan Seared Lemon chicken, Roasted Red Potatoes, Green Beans, Rolls, and Butter served with Sweet and Unsweetened Iced Tea 45

# SAVORY SEASONS DESSERT SELECTIONS

## INDIVIDUAL AND PLATTERED DESSERTS

No Substitutions on Assorted Platters

### ASSORTED DESSERTS BY THE PLATTER

#### **Mini Cheese Cake**

Chocolate, Fruit, Macadamia Nut

50 Pieces -- 120

#### **Sweet Street Cupcakes**

Red Velvet, Chocolate, Vanilla Bean, Jelly Roll, Peanut Butter Cup

32 count -- 160

#### **Macaroons**

Chocolate, Vanilla, Raspberry, Pistachio, Lemon, Coffee

144 count -- 300

#### **Dessert Bars**

Lemon, Pecan, Oreo, Magic

64 count -- 220

#### **Fresh Baked Cookies**

Sugar, Chocolate Chip, Oatmeal Raisin, Macadamia Nut, Chocolate Chunk

By the dozen -- 17

#### **Fudge Brownies (no nuts)**

24 - 2oz. Brownies -- 52

### INDIVIDUAL DESSERTS

#### **Individual Cakes**

Red Velvet Cake, Tiramisu Cake, Key Lime Pie, Upside Down Pineapple Cake 8

#### **Whole Cakes**

Red Velvet, Chocolate Cake, Carrot Cake, Lemon Cake, NY Cheese Cake

10in Round / 12-16 serving -- 45

# SAVORY SEASONS BEVERAGE SELECTIONS

## BEVERAGE SERVICES

Event Beverage Pricing is based on a four-hour event and charged per person.

Cash Bars, additional hours, or by-the-hour pricing can be accommodated.

Please contact our event specialist for accurate pricing and menu information.

We also offer bartending service for clients supplying their own alcohol.

### Standard Bar

**Canned Beer:** Pernicious, Michelob Ultra, Red Oak, Seltzers

**Bottled Wine:** Chardonnay, Merlot, Pinot Grigio, Cabernet

Soft Drinks and Bottled Water 25

### House Bar

**Canned Beer:** Red Oak, Bud Lite, Michelob Ultra, Modelo, White Claws

**Bottled Wine:** Chardonnay, Merlot, Pinot Grigio, Cabernet

**Hard Liquor:** Tito's Vodka, Bacardi Rum, Tanqueray, Gin, 1800 Tequila, Jack Daniel's Bourbon, Maker's Mark Whiskey

All Mixers, Juice, Garnishes, soft Drinks, and Bottled Water 30

### Premium Bar

**Canned Beer:** Stella Artois, Bud Lite, Michelob Ultra, Goose Island IPA, Modelo, White Claws

**Bottled Wine:** Chardonnay, Merlot, Pinot Grigio, Cabernet

**Hard Liquor:** Tito's and Grey Goose Vodka, Gosling's Rum, Hendrick's Gin, Patron Silver, Russel's 6-year Rye, Crown Royal, Dewer's 12-year Scotch

All Mixers, Juice, Garnishes, Soft Drinks, and Bottled Water 40

### Mock-tail's Bar

Bubly Seltzer's, Coke, Diet Coke, Sprite, Ginger Beer, Shirley Temple

Mojitos: Blackberry, Blueberry, and Strawberry

Lemon Honey Ginger Switchel, Espresso Martini, Cranberry Lime Cocktail, Michelob Zero

**Mixers Included:** Orange, Cranberry Juice, Tonic, Seltzer, Ginger Ale, Coke, Diet Coke, Sprite, Ginger Beer, Margarita, Sour Mix, Old Fashioned, Lemons, Limes, Oranges, Cherries

# ADDITIONAL OFFERINGS & SERVICES

## LABOR & EQUIPMENT

### LABOR

**Bartenders:** \$200 per night (estimate 5 hours)

**Waiters:** \$125

**Utility:** \$100

**Chef:** Call for pricing, depends on service needed

### TABLEWARE OFFERINGS

#### Clear Plastic

Dinner Plates, Dessert Plates, Reflection Fork, Knife, Dessert Fork, 9 and 12-ounce Clear Cups, and Dinner and Cocktail Napkins, 3.75 pp

#### White Plastic Silver Rim Silver Service

Dinner Plates, Dessert Plates, Reflection Fork, Knife, Dessert Fork, 9 and 12-ounce Clear Cups, and Dinner and Cocktail Napkins, 4.95 pp

#### China Service

We rent all our china and silverware for quality purposes. You must purchase in rack sizes. They will not split.

#### White China Service Cost

**Plates of any size:** \$.50 EA, Racks of 20

**Cups of any size:** \$.50 EA, Racks of 25-36

**Silverware:** \$.50 EA, Packs of 10

**White Resin Chairs:** \$3.50 EA

**Samsonite Chairs:** \$2.00 EA

**Linen Napkins any color:** \$1.25 EA, Packs of 20

*Linens, Chair Covers, Sashes, Equipment, and Tables can vary in price and can be ordered by the piece.*