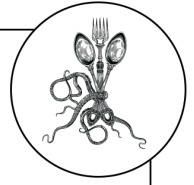




Appetizers



FROM THE GARDEN

Caprese Skewers
Mini Marinated Mozzarella, Cherry
Tomato + Fresh Basil

Crostini Assortment
*Choose Three

Pulled Burrata + Roasted Tomato

Goat Cheese, Blackberry + Arugula

Classic Bruschetta

Goat Cheese, Fig Compote + Fresh Thyme

Goat Cheese, Blackberry + Arugula

Classic Bruschetta + Balsamic Reduction

Goat Cheese, Fig Compote + Fresh Thyme

Strawberry, Whipped Ricotta + Honey

Olive Tapenade, Whipped Ricotta + Chive

Greek Bruschetta + Tzatziki

Mushroom Duxelles, Gruyère + Thyme

Pimento Cheese Biscuit
Southern Buttermilk Biscuit, Jalapeño
Pimento Cheese + Green Tomato Relish

Pimento Cheese Cucumber Cup
Jalapeño Pimento Cheese + Mini
Cucumber Cup

Mini Tomato Pie
Local Tomatoes, Ash County Cheddar,
Caramelized Onions + Fresh Basil Stuffed
Mushrooms Creamy Spinach + Artichoke
Stuffed Mushrooms + Shaved Parmesan

Tomato Basil Soup Shooter
Rich Tomato Soup + Jalapeño Cheddar
Cornbread Crouton

Roasted Red Pepper Bisque
Smoked Gouda, Creamy Bisque + Focaccia
Crouton

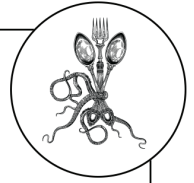
Spinach, Fennel + Leek Spiral
Flaky Puff Pastry, Cream Cheese +
Parmesan

Pricing is available upon request and is determined by your particular event details.

Please email catering@saltandcharm.co for more information!



Appetizers



FROM THE LAND

Roast Beef Crostini
Blackberry Reduction, Blue Cheese +
Arugula

Braised Beef Short Rib Tostada
Honey Poblano Cream + Pickled Red Onion

Deconstructed Beef Wellington
Puff Pastry Square, Mushroom Duxelle,
Horseradish Cream + Roasted Beef Tenderloin

Chicken or Beef Satay
Thai Peanut Dipping Sauce

Nashville Hot Chicken + Waffle
Bite
Belgian Waffle, Hot Honey Drizzle + Sweet
Heat Pickle

Cashew Chicken Salad Roll
Creamy Cashew Chicken Salad Wrapped in
Butter Lettuce with a Chive Knot

Carolina Pulled Pork Biscuit
Southern Buttermilk Biscuit, Pulled Pork,
Creamy Coleslaw + Spicy Pickle Relish

Mini Braised Pork Taco
Red Cabbage + Jicama Slaw + Cilantro

Candied Bacon Skewers
Sweet + Spicy Brown Sugar Rub

Mini BLT Crostini
Applewood Smoked Bacon, Basil Mayo, Micro
Greens + Cherry Tomatoes on Pumpnickle Round

Lamb Lollipop
with Tzatziki Sauce

Duck Confit
Duck Confit Bite with Creamy Blue Corn Grits,
Caramelized Leeks + Blackberry Reduction

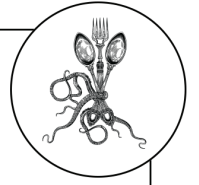
Sriracha Bacon Deviled Eggs
Crispy Bacon, Sriracha + Green Onion

Pricing is available upon request and is determined by your particular event details.

Please email catering@saltandcharm.co for more information!



Appetizers



FROM THE SEA

Shrimp + Grits Shooter

White Cheddar Grits, Seared Shrimp, Bell Pepper,
Mushrooms + Onions in a Creamy Sauce

Roasted Shrimp Cocktail Station

Jumbo Roasted Shrimp, Lemon Wedges +
Spicy Cocktail Sauce

Tuna Tartare Wonton Cups

Mango, Cucumber, Red Bell Pepper,
Edamame + Cilantro

Mini Crab Cakes

Roasted Red Pepper Remoulade, Micro
Greens, Lemon Twist

Hillbilly Oysters *Seasonal

Raw On The Halfshell, Creamed Collards +
Cornbread Crumble

Gin, Chili + Lime Oysters

End of Days Gin, Red Chilies + Lime Zest

Mini Baja Shrimp Taco

Chili Dusted Shrimp, Mango Salsa + Lime Crema

Bacon Wrapped Scallops

Jumbo Sea Scallops + Maple Glazed Bacon

Seared Scallop Shooter

White Cheddar + Gruyère Mac with Micro Greens

She Crab Shooter

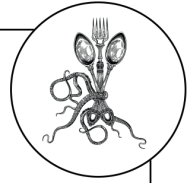
Creamy She Crab Bisque + Focaccia Crouton

Pricing is available upon request and is determined by your particular event details.

Please email catering@saltandcharm.co for more information!

Appetizers

STATIONED



Hummus + Crudité

Classic Hummus, Roasted Red Pepper Hummus, Edamame Hummus + Assorted Fresh Crudité

Spanish Tapas Board

Patatas Bravas, Spanish Tarragon Dipping Sauce, Tomato Garlic Confit, Green Harissa, Smokey Spanish Meatballs, Marcona Almonds, Chorizo, Jambon, Machego + Olives

Southern Style Charcuterie Board

Myer Lemon Curd Baked Brie, Sriracha Bacon Deviled Eggs, Jalapeño Pimento Cheese, Candied Pecans, Fresh Fruit, Cured Meats, Assorted Cheeses + Other Accompaniments

Antipasto Board

Assorted Italian Meats, Cheeses, Marinated + Grilled Vegetables, Tomato Skewers, Warm Spinach, Fennel, Leek and Artichoke Dip + Crostini

Fresh Fruit Display

Fresh Seasonal Fruit with a Honey + Lime Dip

Farmers Market Display

A Mixture of Fresh Seasonal Fruits, Fresh Grilled Vegetables, Salads + Biscuits with Local Jams + Honey

Seafood Display

Shrimp Cocktail, Oysters On The Halfshell, Crab Legs, Crab Claws, Lemons, Cocktail Sauce, Crackers + Tobasco

Pricing is available upon request and is determined by your particular event details.

Please email catering@saltandcharm.co for more information!