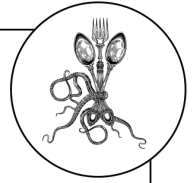


Soup & Salad



SALADS

Pear + Shaved Brussels

Lacinato Kale, Shaved Brussels, Sliced Pear, Bacon, Parmesan + Pepper Jelly
Vinaigrette + Pomegranate Arils

Panzanella

Tuscan Style Bread Salad with Fresh Tomatoes, Shaved Red Onion, Mozzarella,
Basil + Balsamic Reduction

Wedge

Iceberg Wedge, Bacon, Diced Plum Tomatoes, Buttermilk Blue Cheese Dressing
+ Brioche Crouton

Burrata Caprese

Sliced Heirloom Tomato, Burrata, Basil Pesto + Balsamic Reduction

Snap Pea

Parmesan, Pepper Jelly Vinaigrette + Pomegranate Arils

Spinach + Strawberry

Gorgonzola, Candied Pecans, Pickled Red Onion + Poppyseed Dressing

Caesar

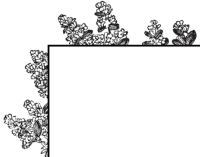
Romaine, Candied Pine Nuts, Parmesan, Cornbread Crouton + Caesar Dressing

Roasted Beet + Goat Cheese

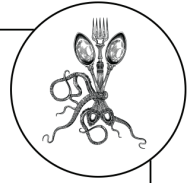
Arugula, Spiced Walnuts, Pickled Red Onion + Pomegranate Arils

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

Please email catering@saltandcharm.co for more information!



Soup & Salad
SOUPS



Tomato Basil

Rich Tomato Soup with Jalapeño Cornbread Crouton

Roasted Red Pepper + Gouda

Creamy Bisque with Smoked Gouda + Focaccia Crouton

Leek + Potato

Creamy Potato Soup with Sautéed Leeks + Fresh Chive Garnish

She Crab Bisque

Creamy Crab Bisque with a Drizzle of Crème Fraiche

Roasted Butternut Squash

Browned Butter Roasted Squash with Crème Fraiche Drizzle + Toasted Pepitas

Seafood Cioppino

Rich Tomato + Herb Seafood Broth with Clams, Mussels, Shrimp + Crostini

Creamy Fish Chowder

Roasted Corn, Potatoes, Bacon + Focaccia Crouton

Wild Rice + Mushroom

Rich Sherry + Cream Base with Fresh Herbs + Parmesan Tuile

Miso Roasted Carrot

Bright + Creamy with Ginger, Onion + Fennel with a Cilantro Garnish

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