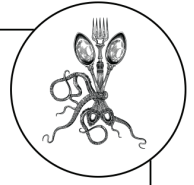




Appetizers



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 + 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, Cheddar, Caramelized
Onions + Fresh Basil

Tomato Basil Soup Shooter

Rich Tomato Soup + Jalapeño Cheddar
Cornbread Crouton

Stuffed Mushrooms

Creamy Spinach + Artichoke Stuffed Mushrooms
+ Shaved Parmesan

Roasted Red Pepper Bisque

Creamy Bisque with Smoked Gouda +
Focaccia Crouton

Spinach, Fennel + Leek Spiral

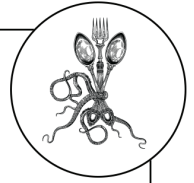
Flaky Puff Pastry, Cream Cheese +
Parmesan

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,
Cilantro

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

Chicken Satay
Thai Peanut Dipping Sauce

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

Cashew Chicken Salad Cups
Creamy Cashew Chicken Salad in Phyllo Cup
with a Chive Garnish

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

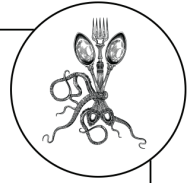
Sriracha Bacon Deviled Eggs
Crispy Bacon, Sriracha + Green Onion

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Appetizers



FROM THE SEA

Shrimp + Grits Shooter

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

Roasted Shrimp Cocktail

Jumbo Roasted Shrimp, Lemon Wedges + Cocktail Sauce

Tuna Tartare Wonton Cups

Mango, Cucumber, Red Bell Pepper, Edamame + Cilantro

Mini Crab Cakes

Red Pepper Remoulade, Micro Greens, Lemon

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

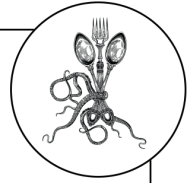
Creamy She Crab Bisque + Focaccia Crouton

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Appetizers

STATIONED



Hummus + Crudité

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

Spanish Tapas Board

Patatas Bravas, Tarragon Dipping Sauce, Tomato Garlic Confit, Smokey Spanish Meatballs, Marcona Almonds, Chorizo, Jamon, Manchego + Olives

Southern Style Charcuterie Board

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 Yogurt 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 + Tabasco

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