



SALT & CHARM

APPETIZERS *FROM THE GARDEN*

CAPRESE SKEWERS

Mini Marinated Mozzarella, Cherry Tomato, Balsamic Reduction + Fresh Basil

CROSTINI ASSORTMENT *CHOOSE 3

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

CUCUMBER CUP CANAPÈ

Mini Cucumber Cups Filled With Choice Of Jalapeño Pimento Cheese,
Whipped Feta with Seed Crunch or Smoky Carrot Dip With Salsa Macha

MINI TOMATO PIE

Tomatoes, Cheddar, Caramelized Onions + Fresh Basil

TOMATO BASIL SOUP SHOOTER

Rich Tomato Soup + Cheddar Crouton

STUFFED MUSHROOMS

Creamy Spinach + Artichoke Stuffed Mushrooms + Shaved Parmesan

ROASTED RED PEPPER BISQUE

Creamy Bisque with Smoked Gouda + Herbed Crouton

PETITE PUFF

Golden Puff Pastry With Choice of Sun-dried Tomato, Spinach, Leek,
Cream Cheese + Parmesan OR
Caramelized Onion, Goat Cheese, Honey + Thyme

*Pricing is available upon request and is determined by your particular event details.
Please email catering@saltandcharm.co for more information!*



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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, Cilantro, Lime, Crushed Peanuts

NASHVILLE HOT CHICKEN + WAFFLE BITE

Belgian Waffle, Hot Honey Drizzle + Sweet Heat Pickle

CAROLINA PULLED PORK BISCUIT

S+C Buttermilk Biscuit, Pulled Pork, House BBQ Sauce, Coleslaw + Spicy Pickle Relish

MINI BRAISED PORK TACO

Red Cabbage + Carrot Slaw With Cilantro

CANDIED BACON SKEWERS

Sweet + Spicy Brown Sugar Rub

MINI BLT CROSTINI

Applewood Smoked Bacon, Basil Mayo, Microgreens + Cherry Tomatoes On Brioche Toast

LAMB LOLLIPOP

Herb + Garlic Crusted With Tzatziki Sauce

DUCK CONFIT

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

SRIRACHA BACON DEVILED EGGS

Crispy Bacon, Sriracha, Whole Grain Mustard, Duke's Mayo + Garnished With Fresh Chives

COUNTRY HAM CROQUETTES

With Red Eye Aioli + Hot Honey Chow Chow

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APPETIZERS *FROM THE SEA*

SHRIMP + GRITS SHOOTER

White Cheddar Grits, Shrimp Simmered In A Creamy Bell Pepper, Onion + Mushroom Sauce
With Crispy Bacon

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 Microgreens

SHE CRAB SHOOTER

Creamy She Crab Bisque + Focaccia Crouton

SHRIMP TOAST

Honey Butter Chili Shrimp, Garlic Aioli, House Pickles

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.*

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APPETIZERS STATIONED

HUMMUS + CRUDITÉ

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

SPANISH TAPAS BOARD

Patatas Bravas, Tarragon Dipping Sauce, Pan Con Tomate, Spanish Meatballs, Marcona, Chorizo,
Jamon, Manchego + Olives

SOUTHERN STYLE CHARCUTERIE BOARD

S+C Pepper Jelly Cheese Puffs, Deviled Eggs, Jalapeño Pimento Cheese, House Jam, Candied Pecans, Fresh + Dried Fruit,
Cured Meats, Assorted Cheeses + Other Accompaniments

ANTIPASTO BOARD

Italian Meats, Cheeses, Grilled Vegetables, Tomato Skewers, Warm Spinach, Fennel, Leek + Artichoke Dip With 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 Half-shell, Crab Legs, Crab Claws, Lemons, Cocktail Sauce,
Crackers + Tabasco

*S+C SIGNATURE SEAFOOD DISPLAY

Shrimp Cocktail, Oysters On The Half-shell, Clams en Escabeche, Herbed Fish Rillettes, Roasted
Tomatillo Cocktail Sauce, Citrus Chimichurri Mignonette, Lemons, Crackers + Tabasco

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