



# SALT & CHARM

## ENTRÉE *FROM THE LAND*

### HERB CRUSTED BEEF TENDERLOIN CARVING STATION

Shallot Red Wine Reduction

#### PETITE FILET

Red Wine Demi or Au Poivre

#### BRAISED BEEF SHORT RIBS

Red Wine, Thyme + Garlic

#### ROAST PRIME RIB

With Red Wine Demi Glace

#### GRILLED MARINATED FLANK STEAK

Garlic, Herb + Balsamic

#### OVEN ROASTED PORK LOIN

Pork Tenderloin Marinated In Garlic, Fresh Herbs + Olive Oil

#### APPLE CIDER ROAST PORK LOIN

Apple Cider Gastrique, Pickled Mustard Seed + Fennel With Citrus Chimichurri

#### GRILLED SKEWERS

Marinated Chicken Or Beef + Vegetables

#### LAMB CHOPS

Slow Roasted Dijon + Herb Crusted Lamb Chops

#### SOUTHERN PECAN CHICKEN BREAST

Maple Glaze + Bourbon Pecan Crumble

#### CHICKEN PICCATA

Caramelized Lemon, Capers + White Wine Pan Sauce

#### CHICKEN ROULADE

Bacon, Spinach, Mushrooms + Ricotta

#### MARRY ME CHICKEN

Spinach, Tomato Garlic Cream Sauce, Parmesan

Pricing is available upon request and is determined by your particular event details.  
Please email [catering@saltandcharm.co](mailto:catering@saltandcharm.co) for more information!



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## ENTRÉE *FROM THE SEA + GARDEN*

### SHRIMP + GRITS

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

### PAN SEARED FRESH CATCH

Chef's Choice Fresh Catch, White Bean, Lemon + Olive Stew With Local Microgreens

### PAN SEARED SALMON

Lemon + Tarragon Beurre Blanc

### DIJON + PANKO CRUSTED SALMON

Lemon Zest + Parsley

### S+C SIGNATURE CRAB CAKES

Jumbo Lump Crab, Red Bell Pepper, Green Onions, Herbs + Panko Seared In Brown Butter

### PAN SEARED SEA SCALLOPS

Browned Butter Seared Jumbo Sea Scallops, Shallot + White Wine

### WILD MUSHROOM GNOCCHI (VEGETARIAN)

Parmesan Cream Sauce

### STUFFED SQUASH (VEGETARIAN/GF)

Seasonal Squash, Wild Rice, Farro, Cranberry, Feta, Toasted Pecans, Fresh Herbs

### BROWNEED BUTTER PASTA (VEGETARIAN)

Orecchiette, Butternut Squash, Spinach, Mushrooms, Sage

### EGGPLANT ROLLATINI (VEGETARIAN)

Italian Herb Ricotta + Mozzarella, Eggplant, Marinara, Panko, Parmesan

### GRILLED CAULIFLOWER "STEAK" (VEGAN/GF)

Chef's Choice Seasonal Spice Blend + Fresh Herbs