

SALT& CHARM

## SIDES

SEASONAL ROASTED VEGETABLES HONEY + THYME ROASTED CARROTS MAPLE GLAZED CARROTS SUMAC, GARLIC + OREGANO ROASTED CARROTS **ROASTED LEMON + HERB ASPARAGUS** PROSCIUTTO WRAPPED ASPARAGUS **ROASTED GARLIC + LEMON BROCCOLI** SAUTÈED BROCCOLI RABE SAUTÈED GREEN BEANS WITH BACON + SHALLOTS BACON WRAPPED GREEN BEAN BUNDLES LEMON HERB + ALMOND GREEN BEANS SOUTHERN SUCCOTASH WITH BACON CREAMED OR TRADITIONAL COLLARDS HERBED FINGERLING POTATOES GARLIC POTATOES GINGER GARLIC MASHED POTATOES LOADED MASHED POTATOES TWICE BAKED LOADED POTATOES THYME + GRUYÈRE POTATOES AU GRATIN HASSELBACK HERB ROASTED POTATOES GOAT CHEESE BROWN BUTTER SWEET POTATOES WHITE CHEDDAR GRITS **MISO BROWNED BUTTER GRITS** CHAMPAGNE OR PARMESAN RISOTTO ROSEMARY CREAMED CORN CAROLINA GOLD RICE PILAF WHITE CHEDDAR + GRUYÈRE MAC AND CHEESE YEAST ROLLS, BISCUITS, JALAPEÑO CHEDDAR CORNBREAD + COMPOUND BUTTER

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