



SALT & CHARM

SAVORY BOARDS

CHARCUTERIE BOARD **\$140**

3 Artisan Cheeses, Salt & Charm's Famous Jalapeño Pimento Cheese, 3 Cured Meats, Assorted Fruit, Candied Pecans, Crackers (feeds 8-10)

SRIRACHA BACON DEVILED EGGS **\$48**

Bacon, Sriracha, Whole Grain Mustard, Duke's Mayo. Garnished With Fresh Chives (24)

BEEF TENDERLOIN PLATTER **\$145**

Tender Sliced Beef With Horseradish Cream + Dinner Rolls (feeds 8-10)

MEZZE PLATTER **\$90**

Hummus, Tabbouleh Salad, Grilled Vegetables, Olives, Artichoke, Tomatoes, Almonds, Feta + Pita (feeds 8-10)

SHRIMP COCKTAIL PLATTER **\$90**

Tail-On Large Shrimp With Cocktail Dipping Sauce + Lemon Wedges (feeds 10)

PULLED PORK PLATTER **\$90**

Build-Your-Own Sliders With Buns, Pulled Pork, North Carolina Barbecue Sauce, Slaw + Pickles (feeds 8-10)

SPINACH + ARTICHOKE DIP **\$35**

Extra Creamy, Super Cheesy + Loaded With Spinach + Artichokes. Served With Pita (feeds 6-8)

LOADED HUMMUS **\$35**

Hummus Topped With Feta Cheese, Olives, Tomatoes, Chickpeas, Parsley + Spices. Served With Pita (feeds 6-8)

CHICKEN SALAD PLATTER **\$70**

Half Tarragon Chicken Salad, Half Napa Chicken Salad, Sliced Croissants + Grapes (feeds 8-10)

SWEET BOARDS

DESSERT BOARD **\$85**

Jam Thumbprint Shortbread Cookies, Wedding Tea Cookies, Pecan Pie Bars (30 pieces)

COOKIE PLATTER **\$45**

Brown Butter Chocolate Chip Cookies, Blueberry Lemon White Chocolate Cookies, Fruity Pebbles Sugar Cookies, Snickerdoodles (20 pieces)

VEGAN/GF COOKIE PLATTER **\$60**

Chocolate Chili Cookies, Theodore Graham Cookies, Chocolate Chip Cookies (20 pieces)

BRUNCH BOARDS

BAGEL BOARD **\$140**

Assorted Bagels with Lox*, Cream Cheese, Hard-Boiled Eggs, Bacon, Cucumber, Tomato, Red Onion (feeds 8-10)

BUTTERMILK BISCUIT BOARD **\$140**

Choose 2: Country Ham With Egg + Pimento Cheese, Chorizo + Gouda with Pepper Jelly Or Egg + Cheese (12 Biscuits W/Fruit)

BREAKFAST CASSEROLE **\$40**

Sausage, Bacon, Eggs, Cheese, Bread Cubes (feeds 6-8)

FRESH FRUIT + BERRIES PLATTER **\$45**

Seasonal Fresh Sliced Fruit displayed with Grapes + Berries (feeds 8-10)

BACON OR VEG QUICHE **\$40**

Bacon, Tomato + Cheese OR Spinach, Roasted Red Pepper, Feta (feeds 6-8)

CAFE MUFFINS (CHOOSE 1) **\$36**

Blueberry Lemon, Chocolate Chip Coffee Cake Muffins, Golden Milk Muffin (V or Regular), PB+J Muffin (12 per order)

SANDWICH PLATTER **\$100**

Choose 3 (feeds 8-10)

Tarragon Chicken Salad Croissant With Arugula

Turkey + Cheddar Hoagie With Lettuce, Tomato, Pesto Mayo

Ham + Swiss Ciabatta With Lettuce, Tomato, Dijon Mayo

Rosemary Roast Beef On Ciabatta With Horseradish, Caramelized Onions, Arugula

Bahn Mi Veggie Wrap With Pickled Carrots, Cabbage + Peppers with Miso Hummus

Turkey BLT Wrap

Grilled Chicken Caesar Wrap

**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.*



SALT & CHARM

HORS D'OEUVRES

*will feed 8-10

JALAPEÑO PIMENTO CHEESE **\$35**

CUCUMBER CUPS

Mini Cucumber Cups Filled With Jalapeño Pimento Cheese

TEA SANDWICH DUO **\$35**

Mini Pimento Cheese Sandwiches + Mini Sliced Cucumber Sandwiches

BLT CROSTINI **\$45**

Bacon, Microgreens, Tomato, Mayo, Toasted Baguette

CAPRESE CUPS **\$50**

Mozzarella, Tomato, Fresh Basil, Balsamic Reduction

HAM + JAM BISCUIT STACKS **\$55**

Mini Buttermilk Biscuits, Country Ham, Blackberry Jam

BACON JAM MINI BISCUITS **\$55**

Mini Buttermilk Biscuits, Bacon Jam + Jalapeño Pimento Cheese

PUFF PASTRY SQUARES **\$55**

Caramelized Onion, Thyme, Goat Cheese, Honey

GRILLED SHRIMP SKEWERS **\$70**

Grilled Shrimp Prepared With Honey Lime Vinaigrette

BEEF TENDERLOIN BITES **\$75**

Sliced Beef Tenderloin + Horseradish Cream On Garlic Crostini

MINI CRAB CAKES **\$80**

Mini Crab Cakes Served With Red Pepper Remoulade + Lemon

CHICKEN SATAY **\$60**

Skewered Chicken Satay Served With Peanut Dipping Sauce

FAMILY STYLE

*minimum of 12 servings per item to order
*comes with two sides of your choice

\$18 PER SERVING

Bourbon Teriyaki Pork Tenderloin
Grilled Barbecue Chicken Breast
Lemon Herb Grilled Chicken
Chicken Piccata
Pulled Pork With House BBQ Sauce

\$20 PER SERVING

Shrimp + Grits *1 Additional Side ONLY
Roasted Panko Crusted Salmon Filet
Chicken Florentine With Pasta *1 Additional Side ONLY
Jerk Mahi-Mahi With Pineapple Salsa
Beef Bolognese Lasagna

\$22 PER SERVING

Sliced Beef Tenderloin
Fresh Catch with Roasted Red Pepper Sauce
Crab Cakes With Red Pepper Remoulade

SIDES

Garlic Lemon Roasted Broccoli
Creamy Parmesan Mashed Potatoes
Browned Butter Goat Cheese Mashed Sweet Potatoes
Roasted Garlic Green Beans With Almonds
Seasonal Herb Roasted Mixed Vegetables
Garlic + Herb Roasted Potatoes
Roasted Lemon Asparagus
Honey + Thyme Roasted Carrots
Cumin Roasted Carrots
Cucumber Tomato Salad
Coleslaw
Rice Pilaf
Coconut Rice
Yeast Rolls

PREMIUM SIDES + \$2/PERSON

White Cheddar Mac + Cheese
Orzo Pasta Salad With Roasted Seasonal Vegetables
Southern Succotash (June-September Only)
Rosemary Creamed Corn (June-September Only)
Italian Chopped Salad
Loaded Potato Salad
Cobb Salad
Jalapeño Cheddar Cornbread



SALT & CHARM

FAMILY STYLE TACOS

TACO BAR | \$18 PER SERVING

*CHOICE OF 2 PROTEINS. FLOUR OR CORN TORTILLAS
SERVED WITH MEXICAN RICE, CHEESE, LETTUCE, SOUR
CREAM AND HOMEMADE SALSA

Ancho Chili Chicken
Chili-Lime Shrimp
Pulled Pork
Barbacoa Beef
Chili & Garlic Roasted Cauliflower *vegan
Spiced Sweet Potato & Chickpeas *vegan

TACO BAR EXTRAS

32oz Street Corn Salad | \$20
16oz Guacamole + Chips | \$17
16oz Mango Salsa + Chips | \$17
16oz Housemade Salsa + Chips | \$15

FAMILY STYLE SIDES

\$35 EACH | FEEDS 6-8

Rice Pilaf
Paprika + Garlic Roasted Potatoes
Roasted Green Beans with Dijon Vinaigrette
Cucumber + Tomato Salad with Red Onion + Red Wine
Vinaigrette
Loaded Potato Salad (Bacon, Cheddar Cheese, Sour
Cream, Green Onions)
Southern Coleslaw (Green + Purple Cabbage, Carrots,
Traditional Mayo Dressing)

\$45 EACH | FEEDS 6-8

White Cheddar Mac + Cheese
Garlic Mashed Potatoes
Tortellini Pasta Salad
Herb + Garlic Roasted Seasonal Veggies
Mexican Street Corn Salad (Charred Corn, Cilantro, Cotija
Cheese, Jalapeño + A Creamy Dressing)

FAMILY STYLE SALADS

\$45 EACH | FEEDS 6-8

Garden Salad - Mixed Greens, Tomato, Radish, Cucumber,
Red Bell Pepper, Carrot, Balsamic Vinaigrette
Cobb Salad - Chopped Romaine, Hard Boiled Egg, Bacon,
Blue Cheese, Tomato, Cucumber, Green Goddess Dressing
Caesar Salad - Chopped Romaine, Shaved Parmesan,
Croutons, Caesar Dressing
Italian Chopped Salad - Chopped Romaine, Marinated
Chickpeas, Artichoke Hearts, Olives, Sundried Tomatoes,
Cured Meats, Parmesan, Italian Vinaigrette
Seasonal Fruit Salad With Poppyseed Dressing

FAMILY STYLE EXTRAS

12 Jalapeño Cheddar Corn Muffins | \$26
8 Servings Garlic Bread | \$16
12 Buttermilk Biscuits | \$26
12 Dinner Rolls | \$16
16oz Tarragon Or Napa Chicken Salad | \$16
16oz Jalapeño Pimento Cheese | \$14
16oz Blue Pimento Cheese | \$14

DESSERTS *6-8 Servings

Key Lime Pie | \$45
Chocolate Flourless Torte | \$50
Family Style Banana Pudding | \$45
V/GF Matcha Loaf With Lemon Glaze | \$30
Seasonal Cobbler | \$35
S+C Signature Candied Pecans 1 Quart | \$16
Basque Cheesecake | \$50
Specialty Cakes By Request