

Corporate Menus

LUNCH OPTIONS

PICK UP OR DELIVERY!

GREAT FOR MEETINGS, BOAT RIDES AND DECK PARTIES! ENTERTAINING AT ITS EASIEST.

WE ARE ALWAYS HAPPY TO CUSTOMIZE FOR YOUR GROUP

BISTRO SANDWICHES

ON SOFT POTATO ROLLS

purchase in increments 6 per flavor)

\$30.00 (GF add .75 per sandwich)

We recommend 1.5 sandwiches per person

OUR SIGNATURE SPOONFED CHICKEN SALAD

SPOONFED TUNA SALAD | with chopped apple, pumpkin seeds and whole grain mustard mayo with pickle relish

HOUSE ROASTED TURKEY BREAST | aged Cheddar, cucumber, pickled onions, & pepper jelly mayo

NORTH CAROLINA SMOKED HAM OFF THE BONE | whole grain mustard mayo and pickled onions

GREEN GODDESS | with hummus, sliced tomato, cucumber, fresh mozzarella, pickled onion and local pea shoots (V)

GRILLED SIRLOIN STEAK | \$78 PER DOZEN | garlic aioli, baby arugula and bacon onion jam(V)**MINIMUM 1 DOZEN**

WRAPS

Purchase in increments of 6 per flavor: \$30

We recommend 1.5 wraps per person

GRILLED CHICKEN CAESAR | with chopped romaine, Parmesan, crisp vegetables, and lemony Parmesan dressing

GRILLED CHICKEN BANH MI | with cabbage slaw, cucumber, sriracha mayo, & pickled jalapenos

CHEF SALAD | Sliced turkey, ham, cheddar, & mixed vegetables in our ranch dressing

MEDITERRANEAN | V | with chickpea hummus, grilled zucchini, peppers, cauliflower, pickled onion, cucumber, & mixed greens in a lemon olive oil

SELECT SIDES

PARMESAN CHIPS | \$24 | serves 15

PAN FRIED ONION DIP | \$16/quart

OUR BUTTERMILK OR JALAPENO CHEDDAR

BISCUITS | served with honey butter | \$24 per dozen

SOFT POTATO ROLLS | served with honey butter | \$15 per dozen

SIDE SALADS

PRESENTED IN BLACK DISPOSABLE BOWLS.

GARNISHED AND READY TO SERVE!

\$3.75 PER PERSON

FRESH FRUIT + BERRY SALAD | pineapple, mixed melons, grapes, mixed berries

POPPY SLAW | cabbage, broccoli, apples, dried cranberries in our poppy dressing

ROASTED SWEET POTATO SALAD | sugared pecans, dried cranberries in a cider dressing

ROASTED FINGERLING POTATO SALAD | in a roasted garlic aioli with pecan smoked bacon & arugula

PICNIC POTATO SALAD | old school with celery, pickle relish, hard boiled eggs and a whole grain mustard dressing

LEMON SPAGHETTI | with shaved Parmesan, baby arugula, fresh basil and herbs in a fresh lemon olive oil dressing

SESAME NOODLES | crunchy vegetables, cucumber, toasted sesame seeds, fresh herbs and our sesame ginger dressing

BLT PASTA SALAD | in a Green Goddess dressing

FARRO | seasonal farro bowl with crunchy vegetables, kale, Brussel sprouts in our citrus dressing topped with garlic almonds, Prairie Breeze Aged Cheddar + local sunflower shoots

CHOPPED BRUSCHETTA | our garlic croutons, tomatoes, cucumbers, fresh mozzarella, onion olives and pickled peppers in a pesto basil vinaigrette

GREEK SALAD | of chickpeas, feta, tomatoes, cucumbers, onions, olives, pickled peppers and fresh & dried herbs in red wine dressing

FRESH CORN + AVOCADO SALAD (SEASONAL)

QUINOA SALAD | fresh apples, fennel, goat cheese, radish, & spinach in a cider vinaigrette

MARINATED LENTILS | celery leaves, local radish, citrus fruits, local sprouts

GREEN SIDE SALADS

\$5.50 PER PERSON

RED, WHITE & BLUE | local greens, mixed berries, sugared pecans and fresh goat cheese in our poppy dressing

ROMAINE WEDGE | confetti of vegetables, tomatoes, bacon, cornbread croutons, & our Green Goddess dressing

KALE + ROMAINE CAESAR | shaved Parmesan, confetti of vegetables, garlic "crumbs" and our lemony Parmesan dressing

SWEATER WEATHER | local greens, shaved apple, Asian pear, fennel, roasted grapes, fresh goat cheese topped with spiced pumpkin seeds in our cider dressing

ENTREE SALADS

ADD A GREEN SALAD OR FRESH FRUIT!
\$12.00 PER PERSON

CHOPPED COBB SALAD | of greens, grilled chicken, smoked bacon, grated eggs, aged cheddar and crisp vegetables in our poppy dressing topped with cornbread croutons

LEMON DILL CHICKEN PASTA SALAD | with grapes, celery and cucumber

AUTUMN CHICKEN PASTA SALAD | rotini pasta with grilled chicken, roasted delicata squash, apples, dried cranberries, fennel, kale, aged cheddar, spiced pumpkin seeds and our maple cider dressing

SMOKED SALMON ORZO SALAD | with capers, fennel, lemon zest and cucumber in a lemon olive oil dressing

LEMON SPAGHETTI | with grilled chicken, Parmesan, fresh mozzarella, cured tomatoes, arugula in a basil vinaigrette

GRILLED VEGETABLES | (eggplant, portobellos, peppers, asparagus, sweet potato, onions, tomatoes, squash) topped with a roasted tomato vinaigrette (Vegan)

SALAD ADD-ONS

GRILLED SLICED CHICKEN: \$3.75 PP

CHILI ROASTED SHRIMP: \$7.50 PP

GRILLED SLICED STEAK SIRLOIN: \$10 PER 6 OZ STEAK

CHICKEN

\$7.00 PER PERSON

PRESERVED LEMON GRILLED CHICKEN BREAST | garnished with grilled Vidalia onions + lemons served with artichoke aioli

PEACH BBQ CHICKEN BREAST | with grilled Vidalias

CILANTRO LIME CHICKEN | with smashed avocado

BANH MI CHICKEN | on coconut rice

SOUVLAKI CHICKEN | with cucumber yogurt sauce

STEAK

\$12.00 PER PERSON

GRILLED COFFEE AND HERB RUBBED STEAK | sirloin served with horseradish cream

KOREAN GLAZED STEAK | served with chili mayo

AFTERNOON BREAK PLATTERS

SERVES 15 GUESTS \$90

LEMONY HUMMUS I with fresh and pickled vegetables, olives & pita bread served in a basket for you to keep!

ARTISAN CHEESES I with fresh & dried fruits, local honey, mixed nuts, crackers, & flatbreads

BURRATA & CHARCUTERIE I with sliced prosciutto, mixed salamis, mortadella, goat cheese, mixed olives, pickled vegetables, dried figs, crackers, breadsticks, & flatbreads

SHRIMP MANGO SALSA + GUACAMOLE + TORTILLA CHIPS

COOKIE TRAY

\$2.50 PER PERSON

- Dark Chocolate Chip with sea salt • Peanut Butter Chocolate Chip • White Chocolate Salted Oatmeal
- Cocoa White Chocolate • Gluten Free Chocolate Chip • Chocolate dipped Coconut Macaroons (GF)
- Lemon Crinkles (spring/summer) • Gingersnaps (fall/winter)

SWEET TRAY

\$3.50 PER PERSON

A seasonal assortment of our favorite cookies, brownies and bars!

ASSORTED BEVERAGES

SWEET TEA
1 Gallon

\$12

UNSWEET TEA
1 Gallon

\$12

NATHALIE'S ORGANIC LEMONADE
1/2 Gallon

\$8

Assorted individual beverages

bottled waters (flat + sparkling), Brooklyn's Best Teas + Lemonades, Spindrift Seltzers, Pelligrinos, POP cultured sodas, Coke, Sprite + Diet Coke

\$2.50/each

THE FINE PRINT

All custom orders are booked on a first come first serve basis. | Please call early to plan your event. A 72 hour notice is appreciated for placing catering orders. | Some of our ingredients come from local farmers and specialty vendors & require more notice. | We accept: Cash, Check, Visa, MasterCard, Discover & American Express. Pick up orders require pre-payment or credit card on file. | Delivery available for event catering only. | Prices & menu subject to change based on availability. | Please inquire about SpoonFête full service custom event and wedding catering.