

Fall & Winter Entertaining

Time to get cozy, gather around, and have a great time!

AT THE BAR

GINGER SNAP PECANS OR ROSEMARY SPICED NUTS |
\$26 per pound

OUR PARMESAN POTATO CHIPS | \$24 | serves 15-20 |
great with our pan fried onion dip!

DIPS & SPREADS

\$8.50 per pint, \$16 per quart
chips, crackers, & pita sold separately

- pan fried onion dip
- pimento cheese
- lemony hummus
- artichoke aioli

OUR SIGNATURE RETRO CHEESEBALLS

\$18 each

- pimento cheese with toasted pecans
- cranberry horseradish with aged cheddar & toasted pistachios
- kalamata olive with rosemary, lemon, & toasted walnuts

BY THE DOZEN

\$25 per dozen | 2 dozen minimum

DEILED EGGS | with pecan-smoked bacon, pickled jalapeños, & microgreens

OUR BUTTERMILK BISCUITS | with pimento cheese or smoked ham & pepper jelly mayo

ASIAN PEARS | with fig jam, & buttermilk blue cheese wrapped in prosciutto

CRAB CAKES | \$30 per dozen | with lemon remoulade

PLATTERS

small serves 15, \$90 | large: serves 30, \$175

CHILI-ROASTED JUMBO SHRIMP | with cilantro cream

POACHED JUMBO SHRIMP | with our spicy horseradish cocktail sauce

GRILLED VEGETABLES | with cured tomato vinaigrette

LEMONY HUMMUS | with fresh and pickled vegetables, mixed olives, & grilled naan bread

ARTISAN CHEESES | garnished with fresh & dried fruits, local honey, sugared pecans, crackers & flatbread

BURRATA | sliced prosciutto, mixed olives, pickled vegetables, candied tomatoes, & pesto olive oil served with crackers, breadsticks and flatbread

BISTRO SANDWICHES

\$60 per dozen | 1 dozen minimum per selection

OUR SIGNATURE SPOONFED CHICKEN SALAD

HOUSE-ROASTED TURKEY | with brie, fig jam & arugula

NORTH CAROLINA SMOKED HAM OFF THE BONE

aged cheddar, pickled onion & pepper jelly mayo

GRILLED SIRLOIN STEAK | \$78 per dozen | roasted garlic aioli, grilled onion & arugula

WRAPS

\$60 per dozen | 1 dozen minimum per selection

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

GRILLED CHICKEN BAHN MI | with cabbage slaw, cucumber, & pickled jalapeños

MEDITERRANEAN | **vegetarian** | with chickpea hummus, grilled zucchini, peppers, pickled onion, cucumber, and mixed greens in a lemon olive oil dressing

ONE DISH ENTERTAINING

small serves 6-10, \$75 | oven ready

PULLED PORK BBQ | with tangy BBQ sauce

5 CHEESE MAC & CHEESE | topped with cheezits

BUTTERNUT SQUASH ORECCHIETTE | roasted squash layered with orecchiette pasta, roasted mixed mushrooms, onions, fresh spinach and mixed cheese in a light butternut squash cheese sauce

BAKED ZITI WITH ITALIAN SAUSAGE | spinach, & fresh mozzarella

CHEESE TORTELLINI | in our marinara, garlic sautéed spinach & fresh mozzarella

CHICKEN WILD RICE CASSEROLE | with toasted almonds, dried cherries & mushrooms in a light cream sauce

OUR HOUSE ROASTED TURKEY TETRAZZINI | with mixed mushrooms, onions, peas & spinach in a light cream sauce

CHICKEN VEGETABLE CURRY | on basmati coconut rice

CHEESE TOMATO TART

small | \$30 | 30 pieces

large | \$60 | 54 pieces

marinated tomatoes baked with gruyere on our flaky pastry crust

SALADS & SIDES

\$13.75 per lb | 2 lb minimum
1/4 lb recommended serving per person

NEW-FANGLED WALDORF SALAD | apples, pears, celery, grapes & sugared pecans in yogurt dressing

BROCCOLI SLAW | cabbage, broccoli, apples, dried cranberries & pistachios

MARINATED BEETS | with citrus fruits & fennel

QUINOA & CHICKPEA SALAD | with kale, vegetables, & olives in a turmeric tahini dressing

MARMALADE-ROASTED RAINBOW CARROTS | parsnips, & Brussels sprouts finished in lemon & mint

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

ROASTED FINGERLINGS | in a garlic aioli with pecan smoked bacon & arugula

SRIRACHA ROASTED EGGPLANT, PEPPERS, CAULIFLOWER AND SHIITAKES

PECAN-SMOKED BACON ROASTED BRUSSELS | finished in balsamic vinegar + maple syrup

FARRO | with shaved cauliflower, delicata squash, kale, & radish finished with garlic almonds, & Prairie Breeze aged cheddar + local sunflower shoots

GREENS

\$5.50 side salad | 8 person minimum

LOCAL BABY LETTUCES | sliced apple, fresh fennel, radish, grapes, & Prairie Breeze aged cheddar with poppy dressing

CHOPPED SALAD | with smoked bacon, grated egg, pickled onion, crunchy vegetables, cornbread croutons, & green goddess dressing **Add Chicken at \$3.75 per person**

CHOPPED KALE | confetti of vegetables, housemade garlic croutons, & lemon parmesan dressing

QUICHE

9" PIE | \$25 each
10" DEEP DISH | \$36 each

- pecan smoked ham & swiss • broccoli cheddar
- spinach feta • bacon & onion • bacon & onion
- prosciutto mozzarella • four cheese • sausage sweet potato

SEASONAL SCONES

\$24/per dozen | mini size
\$36/per dozen | individual size

- cranberry orange
- dark chocolate cherry
- maple pecan

MUFFINS

\$36/per dozen | individual size

- banana crunch
- pumpkin cream cheese
- double chocolate
- cranberry cream cheese

PIES

9" | serves 8 | \$30 each

CHOCOLATE CREAM | with whipped cream & chocolate curls

APPLE CRANBERRY STREUSEL

CHOCOLATE BOURBON PECAN

COCONUT CREAM | with toasted coconut

LAYER CAKES

6" | serves 6-8 | \$45 each
9" | serves 12-16 | \$60

CARROT CAKE | with maple cream cheese frosting

SKY HIGH WHITE CAKE | with coconut buttercream

CHOCOLATE CAKE | with swiss or peppermint buttercream, topped with ganache

SPICE CAKE | with cranberries and salted caramel buttercream

RED VELVET CAKE | with cream cheese frosting

WHOLE DESSERTS

serves 16 | \$60 each

- malted mousse cake with whipped cream
- pumpkin rum cheesecake with gingersnap crust
- turtle cheesecake with caramel, chocolate sauce, & praline pecans

SWEET TRAY

serves 15 | 45-50 pcs | \$60 each

an assortment of our favorite seasonal cookies, brownies, macaroons, & bars

SPOONFÊTE CUSTOM EVENT CATERING AVAILABLE

Please call to inquire. We love throwing a great party!

SPOONFED KITCHEN

1930 Eastwood Rd Suite 105
Wilmington, NC 28403

THE FINE PRINT

All custom orders are booked on a first come first serve basis. | Please call early to plan your event. | 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.

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