

APPETIZER PLATTER → \$45

feeds 15 people
minimum \$300

OLD BAY SHRIMP BRUSCHETTA

local poached shrimp, basil pesto,
garlic marinated Campari tomatoes, fig balsamic reduction

LUMPIA

Filipino style egg rolls, vegetables,
Brasstown Farms ground beef, sriracha sweet Thai chili sauce

STUFFED MUSSELS

parmesan creamed spinach,
crispy bacon, New Zealand green lip mussels

PIMENTO CHEESE POPPERS

house-made pimento cheese, garden fresh jalapeños bacon wrapped,
avocado ranch dipping sauce

BLACK & BLUE STEAK BITES

garlic and herb grilled flat iron steak, blue cheese mousse
caramelized red onion jam, garlic toasted crostinis

SOUTHERN STYLE DEVILED EGGS

classic deviled eggs with bourbon bacon jam

DEVIL'S ON HORSEBACK

bacon wrapped medjool dates,
stuffed with house-made pimento cheese, red wine reduction

AHI TUNA TOSTADAS

citrus wasabi marinated tuna, roasted corn & avocado relish,
sriracha crema

SAVANNAH HOT CHICKEN DIP

sriracha cream cheese fondue,
Local All-Natural chicken, spinach & artichoke hearts.
served with pickled vegetables, crusty French bread

SOUTHERN CHARCUTERIE BOARD

house-made pimento cheese, Ritz crackers,
pickled vegetables, smoked ham, bread and butter pickles, biscuits

PARTNERS



CHEF STATIONS (priced per person)

must be purchased with a buffet or an appetizer package

BEEF TENDERLOIN - \$14

slow roasted certified Angus beef tenderloin,
dinner rolls, red wine demi, caramelized onions

PRIME RIB - \$12

garlic and herb crusted prime rib,
dinner rolls, horseradish cream

CITRUS ROASTED TURKEY BREAST - \$9

dinner rolls, house-made cranberry chutney, dijon mustard

SOUTHERN BBQ - \$10

mesquite rubbed and slow cooked pork shoulder,
dinner rolls, Carolina mustard que and ancho chili bbq,
coleslaw

BROWN SUGAR ROASTED PORK LOIN - \$8

dinner rolls, dijon mustard, sriracha aioli

PASTA STATION - \$9

choice of pasta: LINGUINE or PENNE
Alfredo and Bolognese sauce,
grilled chicken, garlic shrimp, broccoli florets,
mix bell peppers, onions, parmesan cheese

SOUTHERN SLIDER STATION - \$10

CERTIFIED ANGUS BEEF SLIDERS
with pimento cheese, bourbon bacon jam
or

CHICKEN & WAFFLE SLIDER

with buttermilk brined fried chicken,
old bay aioli & petite waffle "buns"

CONTACT INFO

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THE SATED SPOON

caterer | private chef | meal prep



*satiating your experience
one plate at a time*

BUFFET

	ENTREES	SIDES	SALAD/SOUP	
LUNCH	2	2	1	\$25
DINNER	2	3	1	\$45

*30% Service Fee
minimum 25 people*

(includes disposable plates, flatware, cups & napkins)

ENTRÉE

MESQUITE ROASTED SALMON

*sustainable salmon, house-made BBQ rub, lemon butter sauce
house-made BBQ rub, lemon butter sauce*

GARLIC & HERB ROASTED CHICKEN

served with chicken gravy

CHICKEN ADOBO

SOUTHERN FRIED CHICKEN (mix pieces)

CLASSIC ITALIAN LASAGNA

with garlic bread

MAPLE GLAZED PORK LOIN

SHRIMP AND GRITS

served with smoked tomato bacon gravy

GRILLED CHICKEN PARMESAN

served with garlic bread

CAJUN ROASTED MEATLOAF

served with mushroom gravy

BBQ BRAISED SHORTRIBS +\$5

GRILLED MAHI MAHI +\$5

with pineapple salsa

GARLIC & ROSEMARY CRUSTED ROAST BEEF +\$5

with brandy peppercorn gravy

SIDES

ROASTED GARLIC MASH POTATOES

PARMESAN POTATO GRATIN

SMOKED GOUDA MAC & CHEESE

ROASTED SWEET POTATO HASH

SWEET POTATO MASH

SAVANNAH RED RICE

STEAMED JASMINE RICE

TUSCAN ROASTED BABY POTATOES

BACON ROASTED GREEN BEANS

BUTTER POACHED ASPARAGUS

ROASTED VEGETABLE HASH

with zucchini, summer squash,

Brussels sprouts, mix bell peppers, onions

SLOW COOKED OKRA & TOMATOES

OLD BAY ROASTED CAULIFLOWER FLORETS

SKILLET JALAPENO CHEDDAR CORNBREAD

YEAST ROLLS

ROASTED CORN & PARMESAN SPOON BREAD

GLAZED TRI-COLOR BABY CARROTS

SALADS

CAESAR

*house-made Caesar dressing,
fresh parmesan cheese, herb roasted croutons*

TOMATO CUCUMBER

*garlic and herb marinated tomatoes, feta,
English cucumbers, red wine vinaigrette, Bibb lettuce*

STRAWBERRY FETA

*baby spinach, strawberries, feta,
pecans, tomatoes, balsamic vinaigrette*

ARTISAN

*mix baby greens, cherry tomatoes,
shaved cucumbers and carrots, ranch dressing*

SPINACH

*shredded carrots, roasted red peppers,
almonds, feta, Dijon mustard vinaigrette*

SOUPS

TOMATO BASIL BISQUE

SMOKED HAM AND CORN CHOWDER

HEARTY CHICKEN AND VEGETABLE

ENHANCEMENTS (priced per person)

FAJITA BAR - \$9

*tequila lime roasted chicken,
sautéed peppers/onions, mix cheeses, pico de Gallo,
salsa verde, pineapple salsa, flour tortillas*

SMOKED CHEDDAR MAC & CHEESE BAR - \$9

*with choice of: southern BBQ pulled pork, blackened chicken
andouille sausage, corn, asparagus, spinach*

POTATO BAR - \$8

IDAHO RUSSET POTATOES

*with sour cream, chives, bacon crumble,
cheddar cheese, butter, blackened chicken*

or

SWEET POTATOES

with brown sugar, cinnamon, marshmallows

LOW COUNTRY BISCUIT BAR - \$9

WHITE LILY BUTTERMILK BISCUITS WITH CHOICE OF:

*smoked bacon butter, honey, country ham,
andouille sausage, sausage gravy, assorted jams*

DESSERTS - \$4 per person

SALTED CARAMEL CHEESECAKE

OREO COOKIE PEANUT BUTTER PIE

DEATH BY CHOCOLATE BROWNIES

WHITE CHOCOLATE BANANA BREAD PUDDING

GRILLED SOUR CREAM POUND CAKE

with fresh berries, and vanilla whipped cream

BEVERAGES (\$3.25 per person)

SWEET TEA

UNSWEET TEA

LEMONADE

COKE PRODUCTS

FRUIT PUNCH

BOTTLED WATER

BOX LUNCHES (\$15.75 per person)

MINIMUM 8 PEOPLE

*all box lunches come with kettle chips,
choice of:
whole fruit (apple, orange, banana) or pasta salad,
AND
house-made chocolate chip cookie or decadent brownie*

SLOW ROASTED TURKEY

cranberry aioli, lettuce, tomato, ciabatta bun

TURKEY BLAT

*slow roasted turkey, smoked bacon, lettuce,
tomato, avocado, garlic aioli, ciabatta bun*

ROAST BEEF

*deli shaved roast beef, horseradish cream, lettuce,
tomato, caramelized onions, ciabatta bun*

RATATOUILLE VEGGIE

*Italian roasted zucchini, squash, eggplant,
roasted red pepper aioli, spinach, ciabatta bun*