

## APPETIZER

### PLATTER (\$45)

minimum \$300 for appetizers only (*feeds 15 ppl*)

#### 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

#### PIMENTO CHEESE POPPERS

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

#### ROASTED STEAK CROSTINIS (+\$7)

garlic roasted beef tenderloin (cooked mid rare), house-made Boursin cheese, caramelized onions, red wine reduction

#### PETITE CRAB CAKES (+\$6)

with house-made remoulade

#### GRILLED CHEESE & TOMATO BASIL BISQUE SHOOTERS (vegetarian)

cheddar & smoked gouda cheese, toasted sourdough, house-made tomato basil bisque

#### AHI TUNA TOSTADAS

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

#### SHRIMP & GRITS SHOOTERS

tomato bacon gravy, smoked Gouda grits

#### CUBAN SLIDERS

mojo roasted pork tenderloin, smoked ham, mustard, swiss cheese, pickles

#### DISPLAYS

(priced per person)

#### CHEESE & CRACKERS (\$10)

warm Brie cheese filled with fig chili jam, wrapped in puff pastry & served with artisan crackers

#### SAVANNAH HOT CHICKEN DIP (\$10)

sriracha cream cheese fondue, all-natural chicken, spinach & artichoke hearts, served with pickled vegetables, crusty French bread

#### LOW COUNTRY GRAZING BOARD (\$11)

smoked ham, chilled old bay shrimp, Bloody Mary cocktail sauce, house-made pimento cheese bread & butter pickles, petite biscuits, Better Fresh Farms local honey

#### GRILLED VEGETABLE (\$12)

grilled zucchini, summer squash, roasted peppers and asparagus, served with roasted garlic hummus, tzatziki and pita chips

#### COASTAL SEAFOOD (\$20)

old bay poached shrimp, New Zealand Green Lip Mussels, oysters on the half shell, with appropriate condiments

## SWEET TOOTH

### PLATTER

choose two (\$4 per person)

#### PECAN TARTS WITH BOURBON CARAMEL

#### DEATH BY CHOCOLATE BROWNIES

#### SOUR CREAM POUND CAKE WITH STRAWBERRIES & CREAM

#### GRAND MARNIER CHOCOLATE MOUSSE SHOOTERS

#### DISPLAYS

minimum 35 ppl (priced per person)

#### CANNOLI BAR (\$10)

petite cannoli shells filled with sweet ricotta filling, choice of: chocolate chips, M&Ms, candied pecans, Oreo pieces, toasted coconut

#### ASSORTED MACARON STATION (\$14)

## BUFFET

(minimum 35 ppl)

	ENTRÉE	SIDES	SALAD/SOUP
Package A (\$38/pp)	2	2	1
Package B (\$50/pp)	3	2	1

**30% Service Fee** (includes house-made garlic & herb yeast rolls)

## ENTRÉE

#### CRAB STUFFED SALMON

sustainable salmon, lemon caper cream

#### PECAN CRUSTED SALMON

sustainable salmon, honey mustard cream

#### LOW COUNTRY SHRIMP & FISH ETOUFFEE

#### STUFFED CHICKEN FLORENTINE

spinach & artichoke stuffed chicken breast, roasted garlic & parmesan cream

#### ROASTED CHICKEN

all-natural airline chicken breast, mesquite rub, mushroom demi glacé

#### TAJIN GRILLED MAHI MAHI

chimichurri sauce, pico de gallo

#### SWEET TEA & BOURBON BRINED PORK TENDERLOIN

house-made ancho chili BBQ

#### RED WINE BRAISED SHORT RIB (+\$7)

certified angus beef short rib, red wine braising jus

#### TEQUILA LIME GRILLED FLANK STEAK

chimichurri sauce

## SIDES

STARCHES

#### ROASTED GARLIC MASH POTATOES

#### SMOKED GOUDA GRITTS

#### PARMESAN POTATO GRATIN

#### TUSCAN ROASTED POTATOES

#### MAC & CHEESE

#### SAVANNAH RED RICE

VEGGIES

#### SLOW COOKED COLLARDS WITH ANDOUILLE

#### BACON ROASTED BRUSSELS SPROUTS

#### SQUASH CASSEROLE

#### FIRE ROASTED VEGETABLES (zucchini, squash, peppers & onions)

#### HONEY ROASTED TRI-COLOR CARROTS

#### GARLIC BUTTER GREEN BEANS

## SALADS

#### CAESAR

baby romaine, fresh parmesan cheese, herb roasted croutons, house-made caesar dressing

#### STRAWBERRY FETA

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

#### ARTISAN

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

#### SPINACH

shredded carrots, roasted red peppers, almonds, feta, dijon mustard vinaigrette

## SOUPS

#### TOMATO BASIL BISQUE

#### SMOKED HAM & CORN CHOWDER

#### HEARTY CHICKEN & VEGETABLE

## CHEF STATIONS

\*(must be purchased with buffet or an appetizer package)

\$125 Chef Station Fee with minimum 65 ppl  
(priced per person)

#### PASTA (\$11)

##### choice of:

- linguine, penne  
- alfredo sauce, italian sausage bolognese sauce  
- grilled chicken, garlic shrimp, broccoli florets  
- mix bell peppers, onions, parmesan cheese

#### NY STRIP LOIN CARVING (\$15)

garlic peppercorn crusted, dinner rolls, red wine demi

#### PRIME RIB CARVING (\$17)

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

#### BEEF TENDERLOIN CARVING (\$19)

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

#### SOUTHERN SLIDER

choose: two (\$12), all three (\$15)

BACON  
CHEESEBURGER  
certified angus beef short rib,  
house-made pimento cheese,  
crumbled smoked bacon  
on a Hawaiian roll

BBQ  
CHICKEN  
pulled  
all-natural chicken  
tossed in ancho chili BBQ  
on a Hawaiian roll

LUMP  
CRAB CAKE  
house-made  
old bay  
aioli  
on a Hawaiian roll

## ENHANCEMENTS

(\*must be purchased with a buffet or an appetizer package)

(priced per person)

#### SMOKED CHEDDAR MAC & CHEESE BAR (\$9)

served in individual cups with choice of: southern BBQ pulled pork, blackened chicken

#### BAKED POTATO BAR (\$8)

##### IDAHO RUSSET POTATOES

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

##### SWEET POTATOES

with brown sugar,  
cinnamon butter,  
marshmallows, candied pecans

#### FAJITA BAR (\$11)

tequila lime roasted chicken, sautéed peppers & onions, mix cheeses,  
pico de gallo, salsa verde, pineapple salsa, flour tortillas

#### LOW COUNTRY BOIL (\$25)

old bay steamed regional shrimp (GA wild when in season), andouille sausage,  
sweet corn, baby potatoes served with lemon wedges, hot sauce & saltine crackers

## BOXED LUNCHES

choose two (\$17 per person) (minimum 8 ppl)

all boxed lunches include: kettle chips, pasta salad, house-made chocolate chip cookie

#### ITALIAN CHICKEN

garlic & herb  
grilled chicken,  
balsamic glaze,  
lettuce, tomato,  
fresh mozzarella,  
pesto aioli,  
ciabatta bun

#### TURKEY BLAT

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

#### KING OF CLUBS

deli shaved roast beef  
& Black Forest ham,  
caramelized onions,  
lettuce, tomato,  
smoked bacon,  
garlic aioli,  
hoagie roll

#### VEGGIE HERO

baby spinach,  
roasted red  
peppers,  
portabella,  
fresh mozzarella,  
pesto mayo,  
hoagie roll

## BEVERAGES

choose two (\$3.25 per person)

SWEET TEA

UNSWEET TEA

LEMONADE

COKE PRODUCTS

BOTTLED WATER

## USE PRODUCTS FROM LOCAL BUSINESSES



## VENUES WE HAVE CATERED



## CONTACT INFO

169 Commercial Drive

Rincon, GA 31326

(407) 961-2618

[chefval@thesatedspoon.com](mailto:chefval@thesatedspoon.com)

[www.thesatedspoon.com](http://www.thesatedspoon.com)

[www.facebook.com/thesatedspoon](https://www.facebook.com/thesatedspoon)

[www.instagram.com/the\\_sated\\_spoon](https://www.instagram.com/the_sated_spoon)



CATERER



MEAL PREP



PRIVATE CHEF



REVIEWS

We will always be honest about what works, what doesn't, and what will give you the best outcome. When clients trust our guidance, the result is consistently the same: a seamless, stress-free event where our clients can actually enjoy the moment and guests leave impressed.

## Frequently Asked Questions

**Q1:** How large of an event will we cater?

35-200 ppl.

**Q2:** What services do we offer?

- appetizers
- traditional buffets
- action stations
- display stations
- plated meals

**Q3:** What do we provide?

- trained service staff
- high quality disposable plateware & rolled plasticware (\$1/guest)
- buffet setup & breakdown

**Q4:** Do we offer rental items?(guest tables, tents, linens, etc.)

No, but we can recommend rental vendors.

**Q5:** How can you secure our services for a particular date?

- signed catering agreement and
- 20% of the food total at the time of booking

**Q6:** What types of payment do we accept?

- checks
- cash
- Venmo, Zelle
- credit cards (Visa, Mastercard, American Express)

**Q7:** Do we accommodate special dietary needs?

Yes, we can provide meals that are:

- gluten free
- lactose free
- vegetarian

**Q8:** Do we offer tastings?

- yes, we provide complimentary tastings.
- a tasting menu will be chosen & adjusted to define the final menu.
- tastings usually happen on weekends between 10:30am-1:00pm.

**Q9:** What is our policy on leftovers?

- We package remaining leftovers in containers.
- We will inform the event coordinator where the containers are left.

**Q10:** How long does the buffet service last?

Generally lasts 1.5hrs(depending on event timeline).



**Established in September 2023, we are your one stop for all your culinary needs. Specializing in:**

- **catering for groups of various sizes,**
- **private chef service for more intimate & personal events,**
- **meal prep for families, couples & individuals who are too busy to cook.**

**We guarantee an over-the-top experience & more importantly, great tasting food.**

**Get in touch with us today & let us exceed your expectations!**

**satiating your experience  
one plate at a time**



**CATERER**  
deliciously  
different,  
exceptionally  
memorable



**PRIVATE CHEF**  
fine dining  
meets  
personal  
experience



**MEAL PREP**  
personalized  
wholesome  
meals made  
for you