

USE PRODUCTS FROM LOCAL BUSINESSES



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CATERER



PRIVATE CHEF



MEAL PREP



REVIEWS



***Established in September 2023,
The Sated Spoon is your one stop
for all your culinary needs.
Specializing in local catering for
groups of various sizes,
private chef service for more
intimate and personal events,
and meal prep for families,
couples and individuals who are
too busy to cook.***

***The Sated Spoon guarantees an
over-the-top experience and more
importantly, great tasting food.
Get in touch with us today and let
us exceed your expectations!***

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



CATERER

*deliciously different,
exceptionally memorable*



MEAL PREP

*personalized wholesome
meals made for you*



PRIVATE CHEF

*fine dining meets
personal experience*

APPETIZER PLATTER (\$45)

feeds 15 people (minimum \$300)

OLD BAY SHRIMP BRUSCHETTAlocal 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**garlic roasted beef tenderloin (cooked mid rare),
house-made Boursin cheese, caramelized onions,
red wine reduction (+\$5)**SOUTHERN STYLE DEVILED EGGS**

classic deviled eggs with bourbon bacon jam

DEVIL'S ON HORSEBACKbacon 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**CHORIZO & BEEF EMPANADAS**

cilantro lime crema

SHRIMP & GRITS SHOOTERS

tomato bacon gravy, smoked Gouda grits

CUBAN SLIDERSmojo roasted pork tenderloin, smoked ham,
mustard, Swiss cheese, pickles**BOX LUNCHES**

(choose two) \$16 per person

MINIMUM 8 PEOPLE all box lunches include:
kettle chips, pasta salad, house-made chocolate chip cookie**ITALIAN CHICKEN**garlic & herb grilled chicken, pesto aioli, lettuce, tomato,
fresh mozzarella, balsamic glaze, 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,
smoked bacon, lettuce, tomato, garlic aioli, hoagie bun**VEGGIE HERO**baby spinach, roasted red peppers, portabella,
fresh mozzarella, pesto mayo, hoagie bun**DESSERTS**

(choose two) \$4 per person

WHITE CHOCOLATE BANANA BREAD PUDDING

with bourbon caramel

GRILLED SOUR CREAM POUND CAKE

with strawberries, and cream

DEATH BY CHOCOLATE BROWNIES**CHOCOLATE MOUSSE SHOOTERS****BOURBON PECAN TARTS****OREO KEY LIME TARTS****BEVERAGES**

(choose two) \$3.25 per person

SWEET TEA**UNSWEET TEA****LEMONADE****COKE PRODUCTS****FRUIT PUNCH****BOTTLED WATER****BUFFET**

	ENTREES	SIDES	SALAD/SOUP	
LUNCH	2	2	1	\$35
DINNER	3	2	1	\$50

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

ENTRÉE**CRAB STUFFED SALMON**

sustainable salmon, lemon caper cream

BLACKENED RED FISH

andouille sausage cajun cream sauce

TAJIN GRILLED MAHI MAHI

house-made pico de gallo

CHICKEN ADOBOsoy & vinegar braised chicken quarters,
with onion & cracked black pepper**STUFFED CHICKEN FLORENTINE**spinach & artichokes stuffed chicken breast,
roasted garlic & parmesan cream**TEQUILA LIME GRILLED FLANK STEAK**

chimichurri sauce

SWEET TEA & BOURBON BRINED PORK TENDERLOIN

house-made ancho chili BBQ

EIGHTHOUR BRAISED BEEF BRISKET (+\$6)

local mushroom gravy

PAN ROASTED GROUPEL (+\$6)

tomato basil provencal

RED WINE BRAISED SHORT RIB (+\$8)

certified angus beef short rib, red wine braising jus

SIDES**ROASTED GARLIC MASH POTATOES****TUSCAN ROASTED POTATOES****PARMESAN POTATO GRATIN****SWEET POTATO SOUFFLÉ****SAVANNAH RED RICE****MAC & CHEESE****RICE PILAF****CREAMED COLLARDS WITH BACON CRUMBLES****SLOW COOKED COLLARDS WITH ANDOUILLE****OLD BAY SEASONED CORN ON THE COB****HONEY ROASTED TRI-COLOR CARROTS****BACON ROASTED BRUSSELS SPROUTS****GARLIC BUTTER GREEN BEANS****FIRE ROASTED VEGETABLES**

(zucchini, squash, peppers & onions)

SALADS**CAESAR**

fresh parmesan cheese, herb roasted croutons,

house-made Caesar dressing

TOMATO CUCUMBER

garlic & herb marinated tomatoes, feta, English cucumbers,

Bibb lettuce, red wine vinaigrette

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 AND CORN CHOWDER****HEARTY CHICKEN & VEGETABLE****CHEF STATIONS**

(priced per person)

*must be purchased with a buffet or an appetizer package

BEEF TENDERLOIN CARVING (\$15)slow roasted certified Angus beef tenderloin,
dinner rolls, red wine demi, caramelized onions**NY STRIP CARVING (\$11)**

garlic peppercorn crusted, dinner rolls, red wine Demi

PRIME RIB CARVING (\$13)

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

CITRUS ROASTED TURKEY BREAST CARVING (\$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

(choose two \$12) or (choose three \$15)

CERTIFIED ANGUS BEEFwith pimento cheese, bourbon bacon jam on a Hawaiian roll
or**BBQ CHICKEN**

pulled all-natural chicken tossed in ancho chili BBQ

on a Hawaiian roll
or**LUMP CRAB CAKE**

house-made remoulade on a Hawaiian roll

ENHANCEMENTS

(priced per person)

*must be purchased with a buffet or an appetizer package

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

served in individual cups

BAKED POTATO BAR (\$8)**IDAHO RUSSET POTATOES**

with sour cream, chives, bacon crumble,

cheddar cheese, butter, blackened chicken

Or

SWEET POTATOES

with brown sugar, cinnamon butter,

marshmallows, candied pecans

CANNOLI BAR (\$10)petite cannoli shells filled with sweet ricotta filling and choice of:
chocolate chips, M&Ms, candied pecans, Oreo pieces, toasted

coconut

SAVANNAH HOT CHICKEN DIP (\$10)

sriracha cream cheese fondue,

local 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