

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

PETTE 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 VEGETALE (\$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 PAELLA

shrimp, Prince Edward Island mussels, andouille sausage, mix peppers & onions,

springer mountain farms chicken, saffron, shellfish broth

STUFFED CHICKEN FLORENTINE

spinach & artichokes 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

ROASTED GARLIC

MASH POTATOES

SAFFRON RICE

PARMESAN

POTATO GRATIN

TUSCAN ROASTED

POTATOES

MAC & CHEESE

SAVANNAH RED RICE

SLOW COOKED

COLLARDS WITH ANDOUILLE

BUFFALO ROASTED

CAULIFLOWER

RATATOUILLE

(eggplant, zucchini, bell peppers & onions

simmered in a tomato sofrito sauce)

FIRE ROASTED VEGETABLES

(zucchini, squash, peppers & onions)

HONEY ROASTED

TRI-COLOR CARROTS

GARLIC BUTTER GREEN BEANS

SALADS

CAESAR

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 (\$13)

garlic peppercorn crusted, dinner rolls, red wine Demi

PRIME RIB CARVING (\$15)

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

BEEF TENDERLOIN CARVING (\$17)

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

tequila lime roasted chicken, sautéed peppers & onions, mix cheeses,

pico de Gallo, salsa verde, pineapple salsa, flour tortillas

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

BOX LUNCHES

minimum 8 ppl all box lunches include: kettle chips, pasta salad, house-made chocolate chip cookie

choose two (\$16 per person)

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 bun

VEGGIE HERO

baby spinach,

roasted red

peppers,

portabella,

fresh mozzarella,

pesto mayo,

hoagie bun

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 AT



CONTACT INFO

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CATERER MEAL PREP PRIVATE CHEF REVIEWS

Frequently Asked Questions

Q1: How large of an event will we cater to?
35-200 ppl.

Q2: What services do we provide?

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

Q3: What services do we offer?

- 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 you some 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