

SALTHOUSE

CATERING

GOURMET TO GO FAMILY STYLE DINNER MENU

AVAILABLE FOR A MINIMUM OF 6 PEOPLE. FULLY COOKED WITH FINISHING/REHEATING INSTRUCTIONS. PRE-ORDER ONLINE WITH MINIMUM 72 BUSINESS HOURS NOTICE. CONTACT FREE DELIVERY OR PICK UP. NO MENU SUBSTITUTIONS PLEASE. ORDER AT

[HTTPS://SALTHOUSECATERING.COM/GOURMETTOGO](https://salthousecatering.com/gourmettogo)

SOUTHERN STYLE

\$51.00 PER PERSON

CHEF'S BEST OF SEASON PLATTER

Local Seasonal Vegetables (Roasted, Pickled, Marinated, Raw) |
Seasonal Sliced Fruits & Berries | Nuts | Olives | Sliced Cured Meats |
Gourmet Mustards | Lavosh Chips | Crostini

SPINACH SALAD

Baby Spinach | Seasonal Melon | English Cucumbers | Toasted
Hazelnuts | Feta | Vanilla Vinaigrette (GF, V)

PAN SEARED SALMON

Pickled Rhubarb Pureé (GF)

BBQ RUBBED HERITAGE FARMS PORK LOIN

Charred Corn Relish (GF)

MUSTARD-BRAISED CAULIFLOWER

Lusty Monk Mustard | Capers | Lemon | Herb Bread Crumbs (V)

SOUTHERN STYLE GREEN BEANS

Vidalia Onion | Benton's Ham Hock | Hot Sauce (GF)

ASSORTED ROLLS

Honey Butter (V)

FIELD TO FORK

\$47.00 PER PERSON

FARMER'S MARKET PLATTER

Local Seasonal Crudité | Green Goddess Dip | Traditional Hummus |
Assorted Seasonal Sliced Fruits & Berries | Mixed Nuts | Lavosh Chips (V)

SALTHOUSE SALAD

Local Greens | South Carolina Pecans | Aged Gouda | Dried
Blueberries | Grape Tomatoes | White Balsamic Gastrique (GF, V)

HARICOT VERTS

Shallots | Lemon (GF, VE)

ROASTED FINGERLING POTATOES

Extra Virgin Olive Oil | Sea Salt (GF, VE)

FIELD TO FORK

(CONTINUED)

STUFFED SPAGHETTI SQUASH

Sweet Potato | Dried Blueberry | Walnut | Chickpea | Lemon
| Thyme (GF, VE)

BOILED PEANUT FALAFEL

Roasted Garlic Yogurt Sauce (V)

BENNE SEED ROLLS (V)

ITSA ITALIAN

\$50.00 PER PERSON

ITALIAN ANTIPASTO PLATTER

Sliced Cured Meats | Roasted Peppers | Salthouse Mozzarella |
Parmigiano-Reggiano | Marinated Artichokes & Mushrooms |
Peruvian Peppers | Mustard Braised Cauliflower | Seasonal Caponata |
Assorted Olives | Marcona Almonds | Crostini

CAESAR SALAD

Romaine Hearts | Shaved Parmesan | Focaccia Croutons |
Caesar Dressing

SALTHOUSE CAPRESE

Salthouse Handmade Mozzarella | Heirloom Tomatoes |
Aged Balsamic Pearls | Fresh Basil | California Olive Oil (GF, V)

BOLOGNESE LASAGNA

Ground Pork & Lamb | San Marzano Tomato Sauce | Thyme

HERB ROASTED JOYCE FARMS CHICKEN THIGHS

Fresh Oregano & Rosemary | Basil Pesto (GF)

ROASTED HARICOT VERTS

Shallots | Lemons | Sliced Almonds | Parmesan (GF, V)

GARLIC BREAD

California Olive Oil | Fresh Herbs | Lemon (V)



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UPTOWN DOWNSOUTH \$48.00 PER PERSON

SOUTHERN ANTIPASTO PLATTER

Chef's Selection of House Made Local Pickles | Salthouse Pimento Cheese | Boiled Peanut Hummus | Sliced Benton's Country Ham & North Carolina Serrano Ham | Gourmet Mustards | Deviled Farm Eggs | South Carolina Pecans | Lavosh Chips

BRUSSELS SPROUT SLAW

Shaved Brussels Sprouts | Carrot | Apple Cider Vinaigrette (GF, VE)

SALTHOUSE MEATLOAF

Red Eye Gravy

GRILLED BBQ SHRIMP SKEWERS

Mango Coulis (GF)

POTATO PURÉE

Buttermilk | Roasted Garlic | Chives (GF, V)

LOCAL SMOKED COLLARD GREENS

Braised Collards | Pancetta | Sweet Onions | Sherry Vinegar (GF)

SALTHOUSE BUTTERMILK BISCUITS

Whipped Butter (V)

STRICTLY CONTINENTAL \$65.00 PER PERSON

CHEF'S SELECTION CHEESE & CURED MEAT PLATTER

Imported & Domestic Cheeses | Seasonal Fruits & Berries | Salthouse Jams | Assorted Nuts | Sliced Cured Meats | Cornichons | Garlic Taffy | Assorted Mustards | Assorted Olives | Crostini | Crackers

RED RUSSIAN KALE SALAD

Local Tomatoes | Dried Blueberries | Sunflower Seeds | Prima Donna Gouda | English Peas | Lemon Vinaigrette (GF, V)

PAN SEARED BUTCHER STEAK

Horseradish Dijonnaise (GF)

PAN SEARED LOCAL, SEASONAL FISH

Candied Carrot Coulis (GF)

POTATO GRATIN

Layered Potatoes | Austrian Gruyere | Cream (GF, V)

BENNE SEED ASPARAGUS

Roasted Chopped Asparagus | Parmesan | Roasted Garlic | Fresh Lemon | Toasted Benne Seeds (GF, V)

ARTISANAL BREAD BASKET

Whipped Butter (V)

