

S ALTHOUSE

CATERING

GOURMET TO GO WEEKEND GETAWAY SELECTIONS

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)

EYE OPENER

\$25.00 PER PERSON

GOURMET JUMBO CINNAMON ROLLS (V)

BROCCOLI AND CHEDDAR FRITATTA (GF, V)

4" Squares

BREAKFAST POTATOES

Bell Peppers | Onions (GF, VE)

FRESH SLICED FRUIT

Chef's Selection of Fresh Seasonal Fruit | Honey Yogurt (V)

APPLEWOOD SMOKED BACON (GF)

BLOODY MARY SKEWERS

Citrus Shrimp | Pickled Okra | Pickled Green Tomato | Salami | Olive (GF)

HAPPY HOUR

\$32.00 PER PERSON

BEST OF SEASON PLATTER

Local Seasonal Crudité | Seasonal Sliced Fruits & Berries | Mixed Nuts | Olives | Sliced Cured Meats | Gourmet Mustards | Lavosh Chips | Crostini

GREEN GODDESS DIP (GF, V)

TRADITIONAL HUMMUS (GF, VE)

SHRIMP COCKTAIL

Citrus Shrimp | Salthouse & Natural Blonde Bloody Mary Pipettes | Fresh Lime (GF)

TOMATO PIE TARTLETS **Requires reheating*

Local Tomato | Parmesan (V)

DINNER PARTY

\$55.50 PER PERSON

CHEF'S SELECTION CHEESES

Domestic Cheeses | Dried Fruits | Grapes, & Berries | Salthouse Jams | Assorted Nuts | Assorted Crackers (V)

SALTHOUSE SALAD

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

PAN-SEARED LOCAL, SEASONAL FISH

Candied Carrot Coulis (GF)

HERB ROASTED JOYCE FARMS CHICKEN BREAST

Fresh Oregano & Rosemary | Basil Pesto (GF)

SMASHED PURPLE POTATOES

Sorghum | Roasted Garlic | Boursin | Chives (GF, V)

BENNE SEED ASPARAGUS

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

ASSORTED ROLLS

Whipped Butter (V)

