

Salads

Seasonal Arugula Salad

baby rocket, dried cranberries, toasted almonds, crumbled feta, seasonal garniture, balsamic dressing

Baby Kale Caesar

baby kale, herb garlic croutons, caesar dressing

Mixed Seasonal Lettuces

mixed greens, roasted red pepper, citrus miso dressing

Plated Entrees

U10 Scallops

celery root puree, charred endive, saffron beurre blanc, carrot gastrique

Pan Seared Halibut

Israeli couscous, charred broccolini citrus fennel broth, wild fennel

Crispy Skin Airline Chicken

rice pilaf, roasted heirloom carrots, sauce piccata

Roasted Chicken Thighs

marble potatoes, roasted heirloom carrots, butter caper sauce

Pan Roasted Duck Breast

celery root & pommes puree, roasted cauliflower, figs, beet root gastrique

Roasted Pork Tenderloin Roulade

polenta cubes, charred broccolini, citrus pork sauce, pomegranates

Grilled Skirt Steak

roasted potatoes, charred broccolini, caramelized onions, sauce chimichuri

Red Wine Braised Short Ribs

creamy polenta, seasonal roasted vegetables, balsamico

Buffet & Family Style

Sides

Herbed Buttered Green Beans

kale, avocado, puffed quinoa, carrot, lemon tahini dressing

Charred Broccolini

citrus herb butter

Roasted Cauliflower

herb gremolata

Seasonal Roasted Vegetables

citrus herb butter or balsamic reduction

Wild Mushroom Risotto

Wild Rice Pilaf

Truffle Mashed Potatoes

Roasted Marble Potatoes

fresh herbs

Entrees

Citrus Roasted Salmon

herbed beurre blanc

Moroccan Spiced Roasted Chicken

pomegranate molasses, fine herbs

Roasted Chicken Diavolo

butter au jus

Seared Skirt Steak

salsa verde

CONNECT WITH OUR TEAM



For more information on our services or to request a customized menu and proposal, please contact
Director of Sales, Olivia Colt at
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Visit our website to submit an event webform at
Saltandhoneycatering.com/contact

We look forward to catering your next event!

