

## Signature Appetizers

### Charcuterie Board

House-made & imported cured & smoked meats, pickled vegetables, mustards, grilled baguette bread, & traditional accompaniments

### Mediterranean Crudite Display

Julienne Cut Carrots, Celery Sticks, Red, Orange + Yellow Peppers, Cucumber Wheels, Grape Tomatoes + Radishes Presented with Roasted Red Pepper Hummus

### Artisan Cheese & Fruit Board

Imported & domestic cheese, fresh fruit & berries, house-made jams, fig & apple chutney, pickled vegetables, gourmet crackers, & traditional accompaniments

### Italian Bruschetta Display

Diced Vine Ripened Tomatoes, Fresh Garlic + Onions blended with Olive Oil, Shaved Parmesan + Balsamic Vinegar Presented with Garlic Toasted Baguettes

### Hot Crab + Artichoke Dip

Lump Crab + Artichoke Hearts Blended in our Creamy Cheese Dip + Baked Served with Garlic Toasted Pita Angles

### Shrimp Cocktail Shooters

Jumbo Iced Spiced Shrimp with House made Cocktail Sauce served in Premium Shot Glasses



## POULTRY

Gingered Chicken + Mango  
Skewer  
Honey Garlic Chicken Skewers  
Smoked Jalapeno Chicken Salad on  
Cornbread  
Chicken Wings (Sweet Chili, BBQ,  
Buffalo, Jerk)  
Mini Chicken + Waffles  
Mini Shredded Chicken Tacos  
Buffalo Chicken Bites in Phyllo Cups

## BEEF & PORK

Tenderloin Crostini with Crispy Onion Curl  
(\$1 xtra)  
Peppered Beef Croustade w/ Arugula, Sun-Dried  
Tomato + Goat Cheese  
Beef Brochettes with Chili Lime Dip  
Spicy Beef Empanadas  
Bacon Wrapped Potato Bites with Spicy Sour  
Cream Dip  
Pulled Pork Mini Tacos with Pickled Onion  
Short Rib Mini Tacos w/Cucumber Aioli (\$1 xtra)  
Island Braised Short Rib Croustade (\$1 xtra)  
Brown Sugar Cured Bacon Popsicles  
All Beef Meatballs (BBQ, Italian, Swedish)

## SEAFOOD

Crispy Calamari  
Scallops Wrapped with Apple Wood Smoked  
Bacon  
(\$2 xtra)  
Mini Crab Cakes with Lemon Dill Aioli (\$2  
xtra)  
Mini Fish Tacos with Lime Cilantro Slaw

Coconut Breaded Shrimp with Sweet +  
Spicy Glaze (\$1 xtra)

## VEGETARIAN

Seasonal Fruit Ambrosia  
Mini Mozzarella Tomato  
Caprese  
Balsamic Fig + Goat Cheese Flatbread  
(Bacon Optional)  
Gorgonzola + Hazelnut Filled  
Mushroom  
Jalapeno Cornbread Bites w/  
Cinnamon Honey Butter  
Collard Green Spring Rolls  
Vegetarian Spring Rolls  
Southern Caesar Salad Wonton  
Cup  
Wild Mushroom Risotto Croquettes  
with Marinara  
Truffle Mac + Cheese Bites  
Gorgonzola + Sweet Onion Croustade  
Mushroom Ragu + Caramelized Onion Polenta  
Vegan Crab Cakes with Ginger Dill Aioli  
( \$1xtra)





SALT + KO

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\*All orders are subject to a 22% Service Charge, 3% Credit Card Fee and 6% Sales tax unless stated

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# SALT & KO

## Buffet Menu

Our Buffet Menu is a perfect choice for your next event.

Simply make your selections and let us do the rest.

*Service includes choice of Caesar or house salad, two sides, fresh bread and butter.*

### MAINS

#### Roasted Chicken

Your style choice:

*Mustard Glazed Chicken*

*Herb Roasted Chicken*

*Balsamic Roasted Chicken*

#### Sautéed Chicken Breast

Your style choice:

*Piccata – White Wine & Lemon Sauce with*

*Artichokes & Capers*

*Marsala – Button Mushrooms with Marsala Wine  
Sauce*

*Siciliana – Herbed Breadcrumbs with Tomato-Basil  
Sauce*

*Caribana- Panko Breaded served with Mango  
Chutney*

#### Beef

*Sliced Round of Beef*

*Flank Steak with Roasted Peppers (\$2 xtra pp)*

*Asian Flank Steak (\$2 xtra pp)*

*Flank Steak Marinated in Soy Sauce,  
Scallions, Fresh Ginger, Garlic and Sesame  
Seeds*

*Island Braised Short Ribs (\$3 xtra pp)*

#### Pork

*Roasted Pork Loin (Choice of Jerk or BBQ)*

*Jerk- Marinated in Jerk Glaze with caramelized  
apples*

*BBQ- House Barbecue Sauce served with Over  
Roasted Pears*

#### Fish

*Pan Seared White Fish*

*Salmon Filet (Jerked, Teriyaki, or Lemon + Herb) (\$2  
extra)*

*Broiled salmon seasoned with Jerk Spices served  
with Cucumber Raita*

*Caribbean Stewed Snapper in Coconut Broth (\$1  
xtra)*

#### Vegetarian

*Roasted Cauliflower Steak*

*Quinoa, Bulgar Wheat and Brown Rice Stuffed  
Peppers*

*Vegan Crab Cakes*



# Strolling Stations Menu

Up to 3-hour service

*Extended time available, please discuss your needs with your event planner*

*Wait staff to tend to station upkeep, bus tables and misc. guest services*

*Decorative props, stands, mirrored display's, tiered risers.*

*Commercial grade serving equipment*

## Slider Spot

Beef Patty, Vegan Patty  
Choice of Cheddar, Pepperjack or Swiss Cheese  
Lettuce, Tomato, Caramelized Onion, Fried Shallots

Assorted Condiments

## Taco 'Bout A Party

Shredded Chicken//Beef\*\*  
Roasted Whitefish  
Choice of Corn or Flour Tortillas  
Black Beans, Cojita Cheese, Pico De Gallo  
Jalapenos, Sour Cream, Salsa  
Choice of Hot Sauces

## From the Bayou

Shrimp Po' Boys // Muffuletta Bar\*\*  
Blackened Catfish  
Red Beans and Rice

## Mac and Cheese Bar

White Cheddar Macaroni and Cheese  
Choice of Fixings: Bacon Crumbles, Caramelized Onions,  
Chives,  
Jalapenos, Shredded Chicken, Broccoli, Mushrooms,  
Tomatoes

## BBQ Platter

BBQ Chicken Skewers  
Grilled Vegetable Skewers  
Slow-cooked Pulled Pork Sliders  
Baby Back Ribs (\$5 xtra)  
Skillet Cornbread  
Grilled Corn

## Mashed Potato Martini

Buttery Yukon Gold Potatoes// Roasted Garlic Smashed  
Red skins// Mashed Sweet Potatoes\*\*  
Garnishes Chives, Bacon Crumbles, Shredded Cheddar,  
Sour Cream, Salsa, Black olives, Candied Pecans,  
Cinnamon and home style gravy.

## Pan Asian Excursion

Vegetable Spring Rolls  
Vegetable // Pork Potsticker Lollipops  
Lo Mein Take Out Boxes  
Asian Chicken Lettuce Wraps  
Private Chef Stir Fry Station (\$5 xtra pp) \*\*\*

## Mediterranean Mezza

Kebab Tower  
Hummus + Pita Triangles  
Vegetarian Grape Leaves

\*Discounts available if multiple stations selected

\*\* Choice of one selection (\$2 xtra pp for additional options)

\*\*\* Chef Attended Station \$150 xtra

or Alfredo

Two Pastas: *Cheese Tortellini, Farfelle (bow-tie), Penne Rigate, Cavatappi, or Fettucini*

Choice of Two Proteins

## Family Style Menu

Family Style Service is a sit- down meal where your entrée choices are served on platters to your guest's table.  
Your guests can enjoy both entrees.

### MAINS

#### Sautéed Boneless Breast of Chicken

Your style choice:

*Piccata – White Wine & Lemon Sauce with Artichokes & Capers*

*Marsala – Button Mushrooms with Marsala Wine Sauce*

*Siciliana – Herbed Breadcrumbs with Tomato-Basil Sauce*

*Caribana- Panko Breaded served with Mango Chutney*

#### Pasta

*Three cheese Tortellini in a Garlic Parmesan Cream Sauce*

*Penne Pasta in a Roasted Tomato-Basil Sauce, Red Pepper Flakes, Parmesan*

#### Sliced Round of Beef

*Roasted beef with a Mushroom Wine Sauce*

*Pan Seared Salmon served with Fresh Ginger,*

*Thyme and Spring Onion in light Crème Sauce with*

*fresh Basil*

#### Island Roasted Pork Loin

*Jerk- Marinated in Jerk Glaze with caramelized apples*

*BBQ- House Barbecue Sauce served with Oven Roasted Pears*

#### Jerked Salmon Filet

\$2 add'l

*Broiled Salmon seasoned with Jerk Spices served with Fresh Mango Chutney*

#### Asian Flank Steak

\$2 add't'l

#### Ginger + Thyme Salmon Filet

\$2 addt'l

*Flank Steak Marinated in Soy Sauce, Scallions, Fresh  
Ginger, Garlic and Sesame Seeds, grilled and sliced  
thin.*

**Flank Steak with Roasted Peppers**

\$2 add'l

*Seasoned, grilled Flank Steak is thinly sliced and  
served with our Roasted Tri Color Peppers*

**Island Braised Boneless Short Ribs**

\$3 add'l

*Fork tender Beef Short Ribs are slow braised with  
fresh Rosemary and smothered with a rich Tomato  
stew infused with Red Stripe Beer*

## Plated Dinner Menu

Plated Style Service is a sit down meal where your entrée choices are served individually to your guest. Your guests are able to enjoy a customized experience. *Service includes salad, two sides, fresh bread and butter.*

### **Sautéed Boneless Breast of Chicken -**

Your style choice:

*Piccata – White Wine & Lemon Sauce with  
Artichokes & Capers*

*Marsala – Button Mushrooms with Marsala  
Wine Sauce*

*Siciliana – Herbed Breadcrumbs with  
Tomato-Basil Sauce*

*Caribana- Panko Breaded served with  
Mango Chutney*

### **Salmon Filet -**

*Broiled Salmon served with Fresh Ginger , Thyme  
and Spring Onion in light Crème Sauce with fresh  
Basil*

### **Jerked Salmon Filet-**

*Broiled Salmon seasoned with Jerk Spices served  
with Fresh Mango Chutney*

### **Sliced Round of Beef-**

*Roasted beef with a Mushroom Wine Sauce*

### **Asian Flank Steak -**

*Flank Steak Marinated in Soy Sauce, Scallions, Fresh  
Ginger, Garlic and Sesame Seeds, grilled and sliced  
thin.*

### **Flank Steak with Roasted Peppers-**

*Seasoned, grilled Flank Steak is thinly sliced and  
served with our Roasted Tri Color Peppers*

### **Island Braised Boneless Short Ribs**

*Fork tender Beef Short Ribs are slow braised with  
fresh Rosemary and smothered with a rich Tomato  
stew infused with Red Stripe Beer*

### **Pork Loin-**

*Jerk- Marinated in Jerk Glaze with caramelized  
apples  
BBQ- House Barbecue Sauce served with Oven  
Roasted Pears*

### **Vegan Crab Cakes-**

*Hearts of Palm and Nori Seaweed mixture that  
mimics the Classic Harbor Favorite*



## Accompaniments

Entrée Choices are served with your choice of sides (select 2)

### Starches

Curried Redskins  
Oven Roasted Redskin Potatoes  
Truffled Parmesan Whipped Potatoes  
Potatoes Au Gratin  
Vegetable Rice Pilaf  
Coconut Rice Pilaf  
Saffron Infused Rice  
Aromatic Jasmine Rice  
Cornbread Stuffing

### Salad

House Salad  
Caesar Salad  
Roasted Beet Salad (*Add'l \$1*)

### Vegetables

Fresh String Beans  
Braised Mixed Greens  
(Cabbage, Collards, Kale)  
Rainbow Cabbage  
Corn on the Cob  
Seasonal Garden Medley  
Curried Vegetables  
Glazed Baby Carrots  
Tri Color Carrots  
Snow Peas  
Three-Island Succotash  
Grilled Asparagus (*Seasonal, addt' \$1*)

### Pasta

White Cheddar Mac and Cheese  
Italian Ziti with Romesco Sauce  
Fettuccine with Alfredo Sauce  
Bow Tie Pasta with Tomato Sauce  
Penne Pasta  
Rigatoni Salad  
Macaroni Salad



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## Late Night Snacks

### **Gourmet Sliders**

*Served with truffle fry cones*

#### **American**

*All-beef sliders, caramelized onions, tomato, romaine lettuce, cheddar cheese*

#### **Fried Chicken**

*Buttermilk-fried chicken, romaine lettuce, tomato, served with ranch, BBQ, and/or honey mustard*

#### **Veggie**

*All-Veggie sliders, caramelized onions, tomato, romaine lettuce, cheddar cheese*

### **Large Soft Pretzels**

*Bavarian pretzels served with beer cheese, mustards, BBQ*

### **Detroit-Style Pizza**

### **Soft Tacos**

*Citrus-pulled chicken/fish/ground beef, queso, jalapenos, ranchero sauce, lime creme*

### **Coney Bar**

*Hot dog station, Detroit Coney Chili, Better Made Chips*

### **Fried Chicken and Fries Cone -cut fries**

