

GRILL & GO!

Fire up the grill and leave the rest to us.

MEMORIAL DAY THROUGH LABOR DAY

SPREADS | \$8.50 per pint | \$16 per quart | pan fried onion dip • pimento cheese • lemony hummus
ASSORTED CHIPS, CRACKERS, FLATBREADS, & PITA CRISPS AVAILABLE IN OUR MARKET!

PARMESAN CHIPS | \$24 | serves 15

SUMMER GAZPACHO | \$16 per quart

BY THE DOZEN | \$25 per dozen

DEVILED EGGS | garnished with pecan-smoked bacon, pickled jalapeños, & microgreens

SUMMER PEACHES or **FRESH MELON** | wrapped in NC cured ham, fresh mozzarella, & basil

BUTTERMILK BISCUITS | with pimento cheese or smoked ham with pepper jelly

CRABCAKES | **\$30 per dozen** | with lemon remoulade

PLATTERS | garnished and ready to serve! | small serves 15, \$90 | large: serves 30, \$175

CHILI-ROASTED SHRIMP | with cilantro cream

POACHED JUMBO SHRIMP | with our spicy horseradish cocktail sauce

GRILLED VEGETABLES | with roasted tomato vinaigrette

LEMONY HUMMUS | with fresh and pickled vegetables, olives & pita bread

BURRATA & CHARCUTERIE | with sliced prosciutto, mixed salamis, mortadella, truffle goat cheese, mixed olives, pickled vegetables, pesto olive oil, crackers, breadsticks, & flatbreads

ARTISAN CHEESES | with fresh & dried fruits, local honey, mixed nuts, crackers, & flatbreads

ENTRÉE PLATTERS | serves 10 | \$150

BAHN MI CHICKEN | on jasmine rice with sriracha roasted vegetables

SOUVLAKI CHICKEN | with lemony hummus, grilled naan bread, and Greek salad

GRILLED STEAK SIRLOIN | served on roasted fingerlings in a roasted garlic aioli with arugula

SESAME SEARED TUNA LOIN | \$180 | with sesame ginger dressing, fresh herbs, scallions, Bibb lettuce, cucumber salad, and jasmine rice

BISTRO SANDWICHES | \$54 per dozen | 1 dozen minimum per selection

HOUSEMADE CHICKEN SALAD

HOUSE-ROASTED TURKEY | aged cheddar, cucumber, pickled onion, & pepper jelly mayo

NORTH CAROLINA SMOKED HAM OFF THE BONE | aged cheddar & whole-grain mustard mayo

GREEN GODDESS | **vegetarian** | hummus, tomato, cucumber, fresh mozzarella, pickled onion, sprouts, & Green Goddess dressing

GRILLED SIRLOIN STEAK | \$78 per dozen | roasted garlic aioli, pickled onions, & arugula

SHRIMP SALAD | \$78 per dozen | fennel, lemon, tarragon, and Bibb lettuce

WRAPS | \$54 per dozen | 1 dozen minimum per selection

GRILLED CHICKEN CAESAR | with chopped romaine, parmesan, crisp vegetables, and lemony Parmesan dressing

GRILLED CHICKEN BAHN MI | with cabbage slaw, cucumber, & pickled jalapeños

CHEF SALAD | turkey, ham, cheddar, & mixed vegetables in ranch dressing

TUNA SALAD | with apples, spiced pumpkin seeds & butter lettuce

MEDITERRANEAN | vegetarian | with chickpea hummus, grilled zucchini, peppers, pickled onion, cucumber, and tzatziki with feta

SALADS & SIDES | \$13.50 per lb | 2 lb minimum | 1/4 lb recommended serving per person

LEMON SPAGHETTI | fresh basil, pine nuts, arugula & Parmesan

FRESH FRUIT & BERRY | pineapple, mixed melons, grapes, mixed berries

POPPY SLAW | cabbage, broccoli, apples, dried cranberries & pistachios

FRESH CORN & AVOCADO | in a lime dressing

CHOPPED BRUSCHETTA | garlic croutons, tomatoes, cucumbers, fresh mozzarella, onion, olives & pickled peppers in a red wine vinaigrette

BLT PASTA SALAD | in a green goddess dressing

ROASTED SWEET POTATO SALAD | sugared pecans, dried cranberries in a cider honey vinaigrette

ROASTED FINGERLINGS | in a garlic aioli with pecan smoked bacon & arugula

SRIRACHA ROASTED EGGPLANT, CAULIFLOWER AND MUSHROOMS | scallions & fresh mint

FARRO | with shaved cauliflower, asparagus, radish finished with garlic almonds, & Prairie Breeze Aged Cheddar + local sunflower shoots

NEW-FANGLED MACARONI SALAD | chopped vegetables in a sweet creamy dressing

• **More salads & green salads available on our SALADS MENU – please inquire!** •

QUICHE | **see sizes below** | smoked ham & swiss • broccoli cheddar • spinach feta • marinated tomato, basil, & mozzarella • pecan smoked bacon & onion

10" DEEP DISH | **\$36 ea**

9" PIE | **\$25 ea**

SEASONAL SCONES | **individual/mini size \$36/\$24 per dozen** | lemon blueberry • cranberry orange • cherry chocolate chip • iced coconut

PIE | **9"** | **serves 8** | **\$28 ea** | chocolate cream with whipped cream & chocolate curls • white chocolate banana cream with whipped cream & caramel sauce • key lime • lemon cream with blueberries • cherry peach

SUMMER FRUIT CRISP | **\$50** | **serves 10-14**

CAKES | **9" serves 12-16, \$60** | carrot cake with maple cream cheese frosting • coconut layer cake layered with coconut buttercream & lemon curd, topped with toasted coconut • chocolate cake with swiss buttercream, topped with ganache • fresh strawberry cake layered with roasted strawberry jam & cream cheese frosting • red velvet cake with cream cheese frosting

BY THE DOZEN

BARS | **\$36** | deeply fudgy brownies (Oprah's favorite!) • beach brownies • lemon squares

KRISPY TREATS | **\$36** | brown butter • cookies & cream

COOKIES | **\$24** | dark chocolate chip with sea salt • lemon crinkles • peanut butter chocolate chip • old-fashioned sugar cookie • salted white chocolate oatmeal

GLUTEN FREE | **priced per dozen** | chocolate chip cookies • brownies • coconut macaroons

SPOONFÊTE | CUSTOM EVENT CATERING AVAILABLE

Please call to inquire. We love throwing a great party!

SPOONFED KITCHEN

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