

SALAD TO GO

ALL YEAR

2 pound minimum

\$13.50
per lb

- TUNA SALAD** | apples & sunflower seeds in a bumpy mustard dressing
- DEVEILED EGG SALAD** | grated egg, celery leaves & cornichons in a mustard mayo
- POPPY SLAW** | cabbage, broccoli, apples, dried cranberries & shredded carrots
- PICNIC POTATO SALAD** | chopped egg, olives, pickles & celery
- ROASTED FINGERLINGS** | in a garlic aioli with pecan smoked bacon & arugula
- ROASTED SWEET POTATO SALAD** | sugared pecans, dried cranberries in a cider honey vinaigrette
- BLUE CHEESE POTATO SALAD** | Vidalia onions, pecan smoked bacon & buttermilk blue cheese
- ROASTED PICKLED BEETS** | pickled onions & orange supremes
- MARMALADE ROASTED CARROTS** | red onion, fresh lemon & mint
- LEMON SPAGHETTI** | fresh basil, arugula, Parmesan & fresh lemon and olive oil dressing
- NEW-FANGLED MACARONI SALAD** | chopped vegetables in a sweet creamy dressing
- LEMON DILL CHICKEN PASTA SALAD** | rotini pasta, chicken, grapes, cucumbers, & celery
- CHICKPEA SALAD** with zucchini ribbons, tomatoes, feta, chili flakes & fresh herbs
- ROASTED CAULIFLOWER, CAPERS & BRUSSELS SPROUT PETALS** | dressed in citrus vinaigrette
- MARINATED LENTILS** | celery leaves, radishes & Terra Vita sprouts
- CAULIFLOWER TABBOULEH** | bulgur, fresh mint & chopped vegetables
- QUINOA SALAD** | fresh apples, fennel & spinach in a cider vinaigrette
- GREEK SALAD** | tomatoes, cucumber, mixed olives, peppers & toasted feta in an herb vinaigrette
- SRIRACHA ROASTED EGGPLANT, CAULIFLOWER AND MUSHROOMS** | scallions & fresh mint
- FARRO** with fresh vegetables, citrus vinaigrette, Prairie Breeze cheddar, & garlic almonds
- SESAME GINGER NOODLES** | crunchy vegetables, fresh herbs, and toasted sesame seeds

\$14.50
per lb

- HOMEMADE ROASTED CHICKEN SALAD** | mixed grapes & celery
- ORZO SALAD WITH SMOKED SALMON** | capers & dill in a lemon olive oil vinaigrette
- ROASTED VEGETABLES** | eggplant, mixed peppers, yellow squash, onion, asparagus, & sweet potatoes in a tomato vinaigrette

EAT YOUR GREENS!

8 person minimum

\$5.50
per person

- RED, WHITE & BLUE** | local lettuces, mixed berries, sugared pecans and fresh goat cheese in a poppy vinaigrette (Spring/Summer)
- CHOPPED COBB SALAD** | mixed greens, grilled chicken, chickpeas, Prairie Breeze cheddar, crisp vegetables in an herb vinaigrette topped with garlic almonds
- CHOPPED KALE** | grated egg, confetti of vegetables, pickled onions & garlic crumbs in a creamy Parmesan dressing
- HUMBLE ROOTS FARM GREENS** | fresh apple, fennel, dried cranberries, grapes, Prairie Breeze cheddar and spiced pumpkin seeds in a cider dressing topped with cornbread croutons (Fall/Winter)

SPRING & SUMMER

2 pound minimum

\$13.50
per lb

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

SHREDDED BRUSSELS SPROUTS WITH BLUEBERRIES | in a poppy dressing topped with toasted almonds

BLT PASTA SALAD | in a buttermilk dressing

FRESH CORN & AVOCADO | in a lime dressing

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

FRESH GREEN BEANS with radicchio, pickled onions, castelvetro olives & whole-grain mustard dressing

ASPARAGUS WITH ROASTED PEPPERS | goat cheese and kalamata olive dressing

MEXICAN STREET CORN | roasted corn with cotija cheese, lime, cilantro, chilis, and garlic aioli

FALL & WINTER

2 pound minimum

\$13.50
per lb

NEW FANGLED WALDORF | mixed apples, pears, sugared nuts, grapes & dried fruits in an orange yogurt

ROASTED BRUSSELS SPROUTS | pecan smoked bacon & balsamic vinegar

FARRO | roasted root vegetables, fresh goat cheese and kale

ROASTED DELICATA SQUASH on French lentils and spinach in a pomegranate molasses vinaigrette

ROASTED EGGPLANT PASTA SALAD | with cured tomatoes

PEAR SALAD | apples, blue cheese, mixed nuts, fennel & fresh herbs in a maple dressing

ROTINI PASTA WITH GRILLED CHICKEN | roasted butternut squash & onion, fresh spinach, dried cranberries, spiced pumpkin seeds & Prairie Breeze aged cheddar in a cider dressing

THE FINE PRINT

- All custom orders are booked on a first come first serve basis. Please call early to plan your event.
 - 72 hour notice is appreciated for placing catering orders. Some of our ingredients come from local farmers and specialty vendors & require more notice.
 - We accept: Cash, Check, Visa, MasterCard, Discover & American Express.
 - Pick up orders require pre-payment or credit card on file.
 - Delivery available for event catering only.
 - Prices & menu subject to change based on availability.
 - Please inquire about SpoonFête full service custom event and wedding catering.
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SPOONFED KITCHEN

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