

## GRILL & GO!

Fire up the grill and leave the rest to us.

**SPREADS** | \$8.50 per pint | \$16 per quart | pan fried onion dip • pimento cheese • kalamata olive

**PARMESAN CHIPS** | \$22 per pint | serves 15

**SUMMER GAZPACHO** | \$16 per quart

**BY THE DOZEN** | \$25 per dozen

**DEVILED EGGS** | with pecan-smoked bacon & microgreens

**CRABCAKES** | with lemon remoulade

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

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

**PLATTERS** | small: serves 15, \$75 ea | large: serves 30, \$140 ea

**CHILI-ROASTED JUMBO SHRIMP** | with cilantro cream

**GRILLED VEGETABLES** | with roasted tomato vinaigrette

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

**POACHED JUMBO SHRIMP** | with our spicy horseradish cocktail sauce

**BURRATA** | sliced prosciutto, mixed citrus olives, pickled vegetables, candied tomatoes, & pesto olive oil with garlic toasts

**CEVICHE** | local fish in citrus with mango, pickled jalapeños, & avocado with our roasted tomatillo salsa and tortilla chips

**ENTRÉE PLATTERS** | serves 10 | \$100 ea

**SESAME GINGER CHICKEN** | on black rice with sriracha roasted vegetables

**SOUVLAKI CHICKEN** | with lemony hummus and Greek salad

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

**SALADS & SIDES** | \$12.50 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 in our poppy vinaigrette

**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

**GREENS | \$4.50 side salad | \$8.75 entrée salad | 8 person minimum**

**RED, WHITE & BLUE** | baby lettuces, mixed berries, sugared pecans and fresh goat cheese in a poppy vinaigrette

**CHOPPED COBB SALAD** | mixed greens, grilled chicken, chickpeas, Prairie Breeze cheddar, crisp vegetables in an herbed vinaigrette topped with garlic almonds

**CHOPPED KALE** | grated egg, confetti of vegetables, pickled onions & garlic crumbs in a creamy Parmesan dressing

**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 | \$24 ea**

**SEASONAL SCONES | individual/mini size \$33/\$20 per dozen** | lemon blueberry • cranberry orange • cherry chocolate chip

**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 | \$40 per quart | serves 10-14** | peach, cherry, & blueberry topped with oatmeal streusel

**CAKES | \$45** | 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 | \$36 per dozen**

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

**KRISPY TREATS** | brown butter • cookies & cream

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

**GLUTEN FREE** | chocolate chip cookies • brownies • coconut macaroons

**EVENT CUSTOM CATERING AVAILABLE** | Please call to inquire. We love throwing a great party!

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## 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 our full service custom event and wedding catering.

### SPOONFED KITCHEN

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