

SALT + KO

Signature Appetizers

Serves 15-20

Charcuterie Board

House-made & imported cured & smoked meats, pickled vegetables, mustards, grilled baguette bread, & traditional accompaniments (\$150)

Mediterranean Crudite Display

Julienne Cut Carrots, Celery Sticks, Red, Orange + Yellow Peppers, Cucumber Wheels, Grape Tomatoes + Radishes Presented with Roasted Red Pepper Hummus (\$100)

Artisan Cheese & Fruit Board

Imported & domestic cheese, fresh fruit & berries, house-made jams, fig & apple chutney, pickled vegetables, gourmet crackers, & traditional accompaniments (\$150)

Build-Your-Own Crostini Board

Toasted crostini with spreads like herbed goat cheese, whipped ricotta, fig jam, and roasted red pepper hummus. Add toppings such as marinated artichokes, roasted cherry tomatoes, olives, and caramelized onions. (\$140)

Italian Bruschetta Display

Diced Vine Ripened Tomatoes, Fresh Garlic + Onions blended with Olive Oil, Shaved Parmesan + Balsamic Vinegar Presented with Garlic Toasted Baguettes (\$85)

Hot Crab + Artichoke Dip

Lump Crab + Artichoke Hearts Blended in our Creamy Cheese Dip + Baked Served with Garlic Toasted Pita Chips (\$140)

Shrimp Cocktail Shooters

Jumbo Iced Spiced Shrimp with House made Cocktail Sauce served in Premium Shot Glasses (\$160)



Select 3 for \$12.95pp/ 4 for \$14.95pp

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

1-833-SALTNKO

contact@saltandko.com

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

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

\$25 One Selection

\$40 Two Selections

\$50 Three Selections

Roasted Chicken

Your style choice:

Mustard Glazed Chicken

Herb Roasted Chicken

Balsamic Roasted Chicken

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

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

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)

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)

Vegetarian

Roasted Cauliflower Steak

Quinoa, Bulgur Wheat and Brown Rice Stuffed Peppers

Vegan Crab Cakes

Vegan Mushroom Stroganoff

Strolling Stations Menu

\$44.95 pp Choice of Three Stations 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

Pasta Station

Marinara, Spicy Tomato, Pesto with garlic sauce, Vodka, or Alfredo
Two Pastas: *Cheese Tortellini, Farfelle (bow-tie), Penne Rigate, Cavatappi, or Fettucini*
Choice of Two Proteins
Julienne Italian Chicken Breast, Sweet Italian Sausage, Roasted Veggies, or Italian Cocktail Meatballs.

*Discounts available if multiple stations selected

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

*** Chef Attended Station \$150 xtra

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

\$45 per person (select two)

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

Island Roasted Pork Loin

Jerk- Marinated in Jerk Glaze with caramelized apples

BBQ- House Barbecue Sauce served with Oven Roasted Pears

Ginger + Thyme Salmon Filet

\$2 add'l

Pan Seared Salmon served with Fresh Ginger, Thyme and Spring Onion with fresh Basil

Jerked Salmon Filet

\$2 add'l

Broiled Salmon seasoned with Jerk Spices served with Fresh Mango Chutney

Asian Flank Steak

\$2 add'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

Rack of Lamb- \$55pp

Herb-crusted rack of lamb served with a rosemary demi-glace.

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 -\$38pp

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 -\$42pp

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

Jerked Salmon Filet- \$42pp

*Broiled Salmon seasoned with Jerk Spices served with
Fresh Mango Chutney on top of rice & farro pilaf, fresh
kale, & fire roasted tomatoes*

Sliced Round of Beef- \$40pp

Roasted beef with a Mushroom Wine Sauce

Rack of Lamb- \$55pp

Herb-crusted rack of lamb served with a rosemary demi-glace.

Vegetarian Eggplant Parmesan- \$38pp

*Layers of crispy breaded eggplant, marinara sauce, mozzarella,
and parmesan cheese baked to perfection.*

Vegetable Wellington- \$38pp

*Puff pastry filled with roasted vegetables, wild mushrooms, and
spinach, served with a red pepper coulis.*

Asian Flank Steak -\$45pp

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

Flank Steak with Roasted Peppers-\$45pp

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

Island Braised Boneless Short Ribs- \$45pp

*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- \$35pp

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

Vegan Crab Cakes- \$38pp

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

Grilled Ribeye Steak - \$60pp

*A 12 oz. hand-cut ribeye steak, perfectly grilled and served
with a choice of:
Garlic Herb Butter
Peppercorn Demi-Glace
Red Wine Reduction*

Stuffed Bell Peppers- \$35pp

*Bell peppers stuffed with quinoa, black beans, roasted
corn, and spices, served with a smoky tomato sauce.
Vegan/ Gluten Free*

Lemon Herb Roasted Chicken-\$40pp

*Half roasted chicken with lemon, rosemary, and thyme,
carved and served with pan jus.*

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
Maple Glazed Sweet Potatoes

Salad

House Salad
Caesar Salad

Pear and Arugula Salad (Addt'l \$2)
Roasted Beet Salad (Addt'l \$2)

Vegetables

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

Pasta

Baked Three Cheese Macaroni and Cheese
Italian Ziti with Romesco Sauce
Fettuccine/ Garganelli with Alfredo Sauce
Bow Tie Pasta with Tomato Sauce Penne
Pasta
Macaroni Salad



Late Night Snacks

\$8 per person

Gourmet Sliders Served with truffle fries

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

Fried chicken tenders and fresh-cut fries

