



722-1155
50 Miller Street •Winston-Salem, NC

Party Menu

Cheese and Fruit

Artisan Cheeses - Selection of handcrafted cheeses garnished with dried fruits, grapes, and English walnuts served on a wooden carving board accompanied with sliced breads and crackers. *\$85.00*

The Ultimate Brie – Imported French Triple Cream St. Andre Brie beautifully garnished with grapes and strawberries, accompanied by Bremmer Wafers. *\$75.00*

Baked Brie - A work of art! Warm Brie cheese encased in puff pastry with raspberry preserves, served with Bremmer Wafers. *\$65.00*

Imported Cheese Tray - A lovely assortment of imported cheeses beautifully garnished and served with assorted gourmet crackers. *\$55.00*

Gourmet Cheese Tray - A lovely assortment of domestic cheeses surrounding our special recipe cheeseball. Served with raspberry preserves and assorted gourmet crackers. *\$48.00*

Roquefort Grapes - Clusters of red delicious grapes coated with Bleu cheese and rolled in toasted pecans. *\$45.00*

Cheddar Cheese Ring Mold – A soft spreadable cheese ring filled with raspberry preserves surrounded by gourmet crackers. *\$40.00*

Gourmet Cheeseball - Our signature recipe cheeseball served with raspberry preserves, garnished with toasted pecans and gourmet crackers. *\$20.00*

Cheese & Fruit Display - A selection of sliced domestic and imported cheeses garnished with seasonal fruit and served with assorted gourmet crackers. *\$48.00*

Fresh Fruit Presentation - An elegantly arranged tray of fresh seasonal fruits. *\$40.00*

Raspberry Yogurt Dip - The best fruit dip you have ever tasted. Made with raspberry preserves and yogurt. *\$6.00 per pint*

Gourmet Chocolate Dipped Strawberries- Delicious Strawberries dipped in white and dark chocolate. *\$1.50 ea* Minimum order 24 pieces. (Available during Strawberry Season only)

For Large Parties and Weddings:

Colonial Gourmet Cheese, Fresh Fruit, Vegetable Crudite Presentation – A beautiful centerpiece presentation of cascading gourmet cheese, fresh fruit, and vegetables, served with assorted dips and crackers.

Suitable for weddings and large receptions. *\$6.00 per person*

Vegetables

Spinach Dip - A party classic! Beautifully presented in a cabbage “bowl” served with your choice of tortilla chips, cocktail rounds, toast points or pita dippers. **\$45.00**

Warm Spinach Artichoke Dip - For those who want it all. Served with your choice of tortilla chips, cocktail rounds, toast points or pita dippers. **\$45.00**

Warm Artichoke Parmesan Dip - Served with your choice of tortilla chips, cocktail rounds, toast points or pita dippers. **\$45.00**

Mexican Layer Dip - A festive tray of seasoned refried beans, sour cream, guacamole, chopped tomatoes, black olives, green onions, and cheddar cheese. Served with tortilla chips. **\$45.00**

Asparagus Spear Ecstasy - Beautiful asparagus presentation with lemon tarragon dipping sauce. **\$40.00**

Sesame Asparagus Canapés - Marinated asparagus in a toasted canapé with sesame seeds. **\$.75 each** Minimum order 24 pieces.

Fresh Vegetable Basket - Baby carrots, celery, red peppers, yellow squash, broccoli, cucumber, and asparagus with your choice of ranch dressing or Teziki sauce on the side. **\$35.00**

W/Spinach Dip on side - **\$40.00**

Grilled Seasonal Vegetables - Squash, zucchini, asparagus, eggplant, red peppers, and portabella mushrooms. Served with a light sour cream cucumber dip. **\$30.00**

Black Bean Salsa - A favorite for casual entertainment – includes tortilla chips! **\$25.00**

Antipasto Skewers - Imported olives, sun-dried tomatoes, mozzarella balls, and marinated artichoke hearts on miniature skewers. **\$1.75 each** Minimum order 24 pieces.

Stuffed Mushrooms - Jumbo mushrooms stuffed with spinach and Parmesan, or herbed breadcrumbs – served hot. **\$1.50 each** Minimum order 24 pieces.

Mediterranean Hors D'oeuvres Platter - includes Hummus, pita chips, olives, red peppers, feta cheese, and stuffed grape leaves. **\$45.00** Serves 25.

Antipasto Tray - Marinated artichoke hearts, grape tomatoes, imported olives, Genoa salami, Swiss cheese, and Feta cheese. **\$45.00** Serves 25.

Platter of Plenty - An assortment of colorful lightly-blanching seasonal vegetables with a lemon-garlic aioli dipping sauce. **\$45.00**

Tortellini Pick-Ups - Tri-colored tortellini tossed with a fresh walnut basil pesto sauce. **\$35.00** Serves 25.

Belgium Endive with Boursin Cheese – Creamy herbed goat’s cheese piped on a Belgium endive leaf. **\$1.50 each**

Belgium Endive with Hummus - Our special Mediterranean spice blended hummus piped on a Belgium endive leaf. **\$1.50 each** Minimum order 24 pieces.

Spanikopita - Blended spinach and cheese in a light phyllo pastry. **\$1.00 each** Minimum order 24 pieces.

Spinach & Cheese Squares - Sautéed spinach, cheddar cheese, and onions blended to make a “no crust” mini quiche. **\$.75 each** Minimum order 24 pieces.

Tomato Bruschetta - Delectable roma tomatoes, fresh basil, and black olives on baguette rounds. **\$1.00 each** Minimum order 24 pieces.

Stuffed Celery - Celery hearts stuffed with pimiento, Roquefort, or herbed cheese. **\$.75 each** Minimum order 24 pieces.

Tastes and Tidbits

Salem Kitchen's famous Handmade Cheesestraws – The snack that started it all. Made from real butter and cheddar cheese, these cheesestraws are by far the best in town. *Trans fat free* *\$16.00 lb.*

Roasted Pecan Halves – Roasted to perfection and lightly salted. They will be the hit of any party. *\$16.00 lb.*

Assorted Snack Mixes - Call for selection and availability. *\$6.95 lb.*

Finger Sandwiches Minimum order 24 pieces per sandwich.

Chicken Salad on Bread Rounds *\$1.25 each*

Pimiento Cheese *\$1.00 each*

Cream Cheese Olive Rounds *\$1.00 each*

Open-Faced Roma Tomato Rounds (Seasonal) *\$1.00 each*

Five-Vegetable Spread *\$.75 each*

Egg Salad *\$.75 each*

Open-Faced Cucumber Rounds *\$.75 each*

Eggstravaganza! – Deviled egg halves served on bed of parsley; plain or with chives. *\$.60 each* with caviar topping *\$1.00 each*

Self Service Bars

Belgium Waffle Bar – Belgium waffles served with Blueberries, Strawberries, and Raspberries with walnuts, chocolate sauce, assorted syrups, and whipped cream. Minimum guest number of 50. *\$10.00 per person*

Salem Kitchen's Signature Party Potatoes/Sweet Potato Casserole – Your choice of potato or Macaroni and Cheese served in a Martini Glass with assorted condiments such as cheddar cheese, sour cream, and bacon bits. *\$5.00 per person*

NEW

Ask us about our Barbeque Menu

Smoked Pork Shoulder chopped prepared especially for Salem Kitchen
And/or

Pulled Chicken Barbeque

Barbecue Slaw or Creamy Cole Slaw

Baked Beans, Potato Salad, Hushpuppies or Rolls, Banana Pudding, Tea or Lemonade
\$14.95 per person

Carving Station

Chef Carving Station – Your choice of Black Oak Ham, Marinated Tenderloin of Beef, Raspberry Glazed Turkey Breast, or Roasted Pork Tenderloin. Includes homemade rolls, horseradish sauce, and honey mustard spreads.

\$7.00 - \$10.00 per person (depending upon meat choices)

Beef

Marinated Tenderloin of Beef - By far the best filet in town. Beautifully garnished. Beef thinly sliced with fresh baked rolls, horseradish, and Honey Dijon mustard sauces. *\$165.00*

Tangy Meatballs - Delectable, melt in your mouth, all beef meatballs. Slow cooked in a cranberry sauerkraut sauce. *\$75.00*

Open-Faced Beef Tenderloin Sandwiches - Thinly sliced marinated tenderloin of beef on fresh baked sourdough baguettes. Spread with our sour cream spring onion sauce or horseradish sauce. *\$3.00 each* Minimum order 24 pieces.

Open-Faced Party Sandwiches - Prime Black Angus Sirloin Beef on thinly sliced, fresh baked sourdough baguettes spread with horseradish sauce. *\$2.00 each* Minimum order 24 pieces.

Beef Satay with Spicy Peanut Sauce - Skewers of perfectly marinated grilled beef. Sets the stage for an Asian flair. *\$2.50 each* Minimum order 24 pieces.

Poultry

Whole - Herb Roasted Turkey Breast - garnished on a party platter served with rolls. Served whole or carved - please specify preference. *\$75.00*

Lexington Style Chicken Barbeque - Served on potato rolls with barbeque and Texas Pete sauce on the side. *\$2.50 each* Minimum order 24 pieces.

Chicken Souvlaki Kabob - Skewered pieces of marinated tender chicken breasts. Served with Teziki dipping sauce on side. *\$2.00 each* Minimum order 24 pieces.

Thai Chicken Satay - Perfectly marinated Grilled Chicken Skewers with your choice of teriyaki or peanut dipping sauce. Add pineapple for a further tropical flair. *\$2.00 each* Minimum order 24 pieces.

Chicken Breast Roulades - Fresh roasted chicken breast stuffed with spinach, mushrooms and roasted red peppers with a dried tomato aioli spread. *\$1.50 each* Minimum order 24 pieces.

Mini-Quesadillas - Selection available includes chicken **or** vegetarian. Served with salsa on the side. *\$1.75 each* Minimum order 24 pieces.

Chicken Salad Phyllo Cups - Flaky Greek pastry filled with our special chicken salad recipe. *\$1.25 each* Minimum order 24 pieces.

Smoked Turkey Pumpkin Muffins - Our famous mini-pumpkin muffins with slices of smoked turkey and honey butter spread. *\$1.25 each* Minimum order 24 pieces.

Baja Rolls - Smoked turkey, guacamole, chopped tomato, and cheddar cheese in a flour tortilla served with salsa. *\$1.25 each* Minimum order 24 pieces.

Pork

Ham Biscuits - Your choice of Smithfield or Black Oak ham on our special bite size homemade biscuits.

2" Country Ham Biscuits \$12.00 per dozen

2" Black Oak Ham Biscuits \$9.50 per dozen

Stuffed Mushrooms - Jumbo mushrooms stuffed with sausage and cream cheese. Served hot. *\$1.50 each* Minimum order 24 pieces.

Puff Pastry Sausage Roll-Ups - Old-fashioned sausage roll-ups in puff pastry with Parmesan cheese and poppy seeds. *\$1.25 each* Minimum order 24 pieces.

Seafood

Ultimate Hot Crab Dip – Fresh Blue-crab meat in a delicately seasoned creamy dip includes toast points. *\$75.00*

Crab & Artichoke Dip - Fresh Blue-crab meat with artichokes in a delicately seasoned creamy dip, served hot with your choice of toast points or cocktail rounds. *\$65.00*

Crab Imperial Stuffed Mushrooms - Jumbo mushrooms stuffed with fresh crabmeat and cream cheese – served hot. *\$2.00 each* Minimum order 24 pieces.

Miniature Chesapeake Crab Cakes - Served with chipotle mayonnaise. *\$1.50 each* Minimum order 24 pieces.

Lobster Rolls - Treat yourself to this amazing light Lobster Salad with fresh celery and capers on a New York style split bun. *\$4.00 each* Minimum order 24 pieces.

Whole Poached Salmon - Encrusted with paper-thin cucumber slices. Artfully garnished and served with toast points, dill sauce, capers, chopped egg, and chopped red onion. *\$165.00*

Half Poached Salmon - Encrusted with paper-thin cucumber slices. Artfully garnished and served with toast points, dill sauce, capers, chopped egg, and chopped red onion. *\$80.00*

Half Smoked Salmon - Garnished with cucumber slices and served with dill sauce and toast points. *\$80.00*

Salmon Mousse - Served with cocktail rounds. *\$15.00 per pint*

Dilled Salmon Mousse - Piped onto rye bread rounds or cucumber rounds. *\$1.50 each* Minimum order 24 pieces.

Salmon Mousse - served on Belgium Endive Leaves. *\$1.50 each* Minimum order 24 pieces.

Grand Shrimp Cocktail - Large shrimp with lemon slices accompanied by Salem Kitchen's homemade cocktail sauce. *\$75.00*

Shrimp Mold with Whole Baby Shrimp - Shrimp and spices combine for a zesty dish with Salem Kitchen's homemade cocktail sauce and gourmet crackers. *\$50.00*

BBQ Bacon Wrapped Shrimp - Apricot Anchovy dipping sauce complements the smoked bacon perfectly. *\$1.75 each* Minimum order 24 pieces.

Blackened Tuna Bites - Chef's special. Perfectly blended blackened seasonings make these Tuna Bites absolutely sensational. Served with cream salsa! *\$75.00*
Serves 35.

Sweets

Shelbies - An elegant confectionery treat of buttercream, sandwiched between two pecan halves and dipped in chocolate. *\$1.25 each*
Minimum order 24 pieces.

Knackerli - The colors and shapes of the dried fruits and nuts on a bite- sized white or dark chocolate base make a gorgeous presentation. *\$1.50 each* Minimum order 24 pieces.

Chantilly Fruit Tartlets – Kiwis, strawberries, blueberries on chantilly custard in a mini tart shells. *\$1.50 each* Minimum order 24 pieces.

Cookie Tray - Arrangement of assorted homemade cookies on a tray. *\$1.00 each*
Minimum order 24 pieces.

Dessert Bar Assortment - 1" bite-size desserts including lemon bars, raspberry bars, brownies, pecan bars, or seasonal bars. *\$.50 each*
Minimum order 24 pieces.

Mini Cookies - Assortment of Chocolate Chip, Oatmeal Raisin, and Sugar. *\$.50 each* Minimum order 24 pieces.