

## Salty Fig Catering Weddings and Events Menu

The following menus include your choice of 2 proteins, 2 starch sides, 3 hot vegetables or salads, and choice of bread. Vegetarian or plant-based mains can be incorporated for guests.

### Backyard BBQ: \$48/person

Southern fried chicken  
BBQ chicken  
Braised beef brisket  
Pulled pork or chicken  
Salt and pepper or BBQ ribs (pork-St. Louis style)  
Pulled BBQ jackfruit with pineapple (v)

### Classic Comforts: \$55/person

#### Poultry

Honey pepper grilled chicken with strawberry basil balsamic salsa  
Crispy olive and lemon chicken breast  
Caprese baked chicken  
Fig and brie stuffed chicken, thyme beurre blanc  
Wild rice and porcini mushroom stuffed turkey breast, pan sauce

#### Pork

Bacon wrapped pork tenderloin-bourbon honey BBQ sauce (gf)  
Chorizo couscous stuffed pork tenderloin herb stuffed pork loin, natural jus  
Slow roasted pork belly, Chinese 5 spice glaze

#### Beef

Slow roasted striploin  
Espresso braised short ribs  
Flat iron steak-chimichurri  
Fried flank steak, red pepper, artichoke salsa

#### Vegetarian and plant-based mains

Roasted Italian vegetable risotto (v)  
Blistered tomato, pesto and feta penne pasta (veg)  
Stuffed acorn squash (v)  
Crispy tofu cutlets, red pepper romesco (v)

## Starch

Sour cream and chive whipped potatoes  
Rosemary and roasted garlic smashed potatoes  
Beer braised beans  
Confit fingerling potatoes  
Chipotle roasted yams, salsa verde  
Wild rice pilaf

## Salads

Classic Caesar  
Grapes and greens  
Panzanella  
Watermelon, arugula, feta  
Roasted beet, arugula, goat cheese  
Summer berry spinach (Spring/Summer)  
Roasted squash spinach (Fall/Winter)  
Honey Dijon coleslaw  
Roasted corn and black bean

## Vegetables

Lime butter roasted corn on the cob  
Grilled asparagus (seasonal)  
Honey roasted rainbow carrots  
Roasted vegetable medley  
Spiced squash  
Green beans and bacon

## Breads

Brioche rolls  
Baguette  
Buttermilk biscuits  
Waffles (+ \$2)

## Late Night Snacks (priced per person)

Pulled pork sandwiches (\$15) - Crusty rolls, honey Dijon coleslaw, sweet pickles

Sandwich platter (\$14) – Assorted sandwiches, crudité and dip

Taco Bar (\$18) – Choice of 2 proteins (pulled chicken, pulled pork, taco beef or chipotle roasted cauliflower), shredded lettuce, red cabbage, cheese, salsa, sour cream, hot sauce, choice of corn or flour tortillas

Thai Noodle Salad Boxes (\$14) – Soba noodles, peanut sauce, red cabbage, carrots, bell peppers, green onion, dry roasted peanuts, cilantro

**Something Sweet: \$7/person**

Beignets and berries  
Espresso dark chocolate mousse  
White chocolate chai mousse  
Lemon meringue jars  
Tiramisu jars  
Cheesecake jars  
Assorted sweets and squares  
Seasonal galettes (v)  
Fresh fruit skewers, mint syrup