



Salade!a

CATERING

grazing & cocktail hour

Cultivating healthy community since 1988

Our mission is to bring you healthy, hand-crafted Mediterranean-inspired food tied to the warm, welcoming spirit of hospitality and togetherness.

Saladela!
CATERING

 919.489.5776 ext. 2

 Catering@saladela.com

Saladela.com

Hors D'oeuvres

Canapé

| | |
|---|-------|
| House-cured salmon, dill labneh caper | 45 dz |
| Mills Family Farm Beef, horseradish, crispy shallots | 32 dz |
| Falafel croquette, whipped hummus (vg) | 28 dz |

Salmon Pinwheels

| | |
|---|-------|
| Dill labneh caper, arugula, flour tortilla | 32 dz |
|---|-------|

Grilled Satay

| | |
|------------------------------------|-------|
| Cilantro, lemon, garlic, oil glaze | |
| NC Shrimp (gf) | 48 dz |
| Chicken (gf) | 32 dz |

Mini Quesadilla

| | |
|---|-------|
| Pico de gallo, cilantro lime sour cream. | |
| NC Shrimp | 36 dz |
| Chicken | 30 dz |
| Vegetarian (v) | 28 dz |

Mini Spanakopita

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|---------------------|-------|
| Tzatziki sauce. (v) | 30 dz |
|---------------------|-------|

Chicken Mini Biscuits

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|-------------------------------|-------|
| Aleppo pepper pimento cheese. | 30 dz |
|-------------------------------|-------|

Farm Fresh Deviled Eggs

| | |
|-----------------------------------|-------|
| Classic (gf, v) | 28 dz |
| Moroccan w/ Aleppo pepper (gf, v) | 28 dz |

Crunchy Potato Croquettes

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|------------------------------|-------|
| Chive crème fraiche. (gf, v) | 28 dz |
|------------------------------|-------|

Mac & Cheese Bites

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|------------------------|-------|
| Hot buffalo honey. (v) | 28 dz |
|------------------------|-------|

Stuffed Cremini Mushrooms

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|---|-------|
| Spinach, Holly Grove chèvre, EVOO breadcrumbs. (v) | 30 dz |
|---|-------|

Bacon Wrapped Shrimp

48 dz

Stuffed Grape Leaves

| | |
|--------------------------|-------|
| Lebanese style. (gf, vg) | 28 dz |
|--------------------------|-------|

Caprese Skewers

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|-------------------------|-------|
| Balsamic, EVOO. (gf, v) | 28 dz |
|-------------------------|-------|

Falafel Skewers

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|------------------------|-------|
| Tahini sauce. (gf, vg) | 28 dz |
|------------------------|-------|

v – vegetarian

vg – vegan

gf – gluten free

min. 10 required

price per dozen. 2 dozen min. per item

place settings not included. place settings +1 pp

Party Platters

Mezze Platter

Serves 12-15

Hummus, grape leaves, spanakopita, feta, torshi (Lebanese pickles), olives, fresh pita & pita crisps. (v)

78

Lebanese Tapas Board

Serves 12-15

Falafel croquettes, crudité, classic & beet hummus, fresh pita & pita crisps. (vg)

60

Crudité Board

Green goddess, lemon tahini (vg).

Small (serves 8-10)

40

Large (serves 12-15)

70

Hummus Tapas

Serves 8-10

Fresh pita & pita crisps. (vg)

40

Brioche Sliders

Min. 2 dozen

Kofta beef & lamb

44 dz

Falafel (v)

44 dz

Chicken salad

44 dz

Albacore tuna salad

44 dz

Chicken Tender Platter

Serves 8-10

Classic style w/ honey mustard

48

Buffalo style w/ white French

48

Charcuterie Board

Serves 8-10

Cheese selection, cured meats, seasonal accoutrements, grilled baguette.

90

v – vegetarian

vg – vegan

gf – gluten free

place settings not included. place settings +1 pp

Simply Southern Platter

Serves 12-15

Crispy chicken tenders, Aleppo pimento cheese, classic deviled eggs, fried pickles, pita crisps, white French dip.

70

Dips & Spreads

Serves 12-15

Hummus, Aleppo pimento cheese, fresh pita & pita crisps. (v)

60

Gourmet Cheese Board

Dried fruit, nuts, olive tapenade, crostini, & pita crisps. (v)

Large (serves 12-15)

90

Cocktail Sandwiches

Min. 2 dozen

Chicken Salad

30 dz

Ham & Swiss

30 dz

Turkey Pesto

30 dz

Roast Beef

30 dz

Caprese (v)

30 dz

Savory Meatballs

Serves 8-10

Beef & lamb, tomato pomegranate sauce.

45

Seasonal Fruit Platter

Serves 8-10

46

Desserts

Dessert Bars

44 dz

Choice of dessert bars by the dozen.

Min. 1 dozen.

Lemon Bars

Walnut Fudge Brownies

Cream Cheese Brownies

Salted Caramel Fudge (vg)

Blondies (gf)

Pecan Pie Bars

Cheesecake Bites

38 dz

Min. 2 dozen.

New York Style

Caramel Turtle

Chocolate

Petite Desserts

24 dz

Choice of petite desserts.

Min. 2 dozen.

Lemon

Chocolate Mocha

Cheesecake Brownies

Salted Caramel Fudge (vg)

Petite Tarts

30 dz

Min. 2 dozen.

Fruit

Key Lime

French Silk

Baklava Board

54

Assortment of walnut and pistachio baklava.

24 pieces total.

Mini Dessert Platter

56

Assortment of cheesecake brownies, chocolate fudge brownies, lemon bars, pecan pie bars, & cookies.

32 pieces total. serves up to 25.

Assorted Cookies

19 dz

Min. 2 dozen.

Chocolate Chip

Oatmeal Raisin

Cranberry White Chocolate

Snickerdoodle

French Macaron

30 dz

Assortment of mocha, chocolate, raspberry, pistachio, vanilla, & lemon (gf)

Mini Cupcake

30 dz

Choice of mini cupcakes.

Min. 2 dozen.

Strawberry buttercream

Chocolate

Vanilla

Vegan mini cupcake (vg)

Gluten-free mini cupcake (gf)



Celebration Cake

Freshed baked favorites from Mad Hatter's Cafe & Bakeshop.

10" cake serves up to 16.

Death by Chocolate

59

Strawberry Buttercream

59

Tiramisu

59

v – vegetarian

vg – vegan

gf – gluten free

all desserts include place settings

Terms & Conditions

Ordering Terms

Orders must be placed 48 hours in advance. We understand that sometimes life can put you in a pinch. If you need catering on short notice, please give us a call at (919) 489-5776 to see if we can accommodate your needs. If we can, we will!

Orders for Monday must be placed by 5pm the previous Friday.

All purchases are subject to a service charge, sales tax, and delivery fee.

Payment Options

We accept payments via Visa, Mastercard, Discover, & American Express.

Check and cash payments must be received at least 24 hours prior to event date.

Invoices are issued by email, and payment is due by 5pm the day before the event date.

Cancellation Terms

For all orders less than \$500, we will accept cancellation up to 48 hours prior to the delivery date requested for a full refund.

Orders greater than \$500 require a minimum of 72 hours notice for full refund.

Events with staffing or equipment rentals require at least 5 working days' notice for cancellation.

Delivery Terms

Please note that your order will arrive within a 30-minute window surrounding the delivery time selected.

Deliveries require a \$100 order minimum.

Additional Services

All catering arrives in eco-friendly disposable boxes and platters. Reusable dishes and platters can be rented for an additional charge.

Tables, place settings, serving dishes, and other equipment are available upon request for an additional fee.

Rented equipment will be collected the next business day. Any breakages or losses of rented equipment will incur an additional replacement charge.

Please contact us to discuss our options to provide serving staff.

Safety

We do our best to avoid cross contamination in the kitchen, including nuts and gluten allergens. However, we do not operate in a nut-free or gluten-free facility.

We are not responsible for food safety practices that occur after the delivery has been made.