



Silver Spoon

c a t e r i n g

931.308.4127 • cateringbysilverspoon@gmail.com
cateringbysilverspoon.com

hors d'oeuvres

Chicken Salad

Tender chicken, celery, cranberries, toasted almonds. Served on toast points and/or with mini croissants.

Hot Chicken Bites

Bite sized chicken, fried to a golden brown and tossed in our homemade hot chicken seasoning. Served on Naan Bread.

Charcuterie Board

Smoked and cured assorted hard meats, domestic and imported cheeses, stone ground mustard, olives and flat breads.

Presentation of Cheeses

Fresh domestic and imported hard & soft cheese assortment, fruits, nuts, assorted flat breads.

Skewered Caprese Salad

Marinated mozzarella, basil, and cherry tomatoes on a skewer.

Jack Daniel's Ham on Sweet Potato Biscuits or Buttermilk Biscuits

Our Jack Daniel's Ham on your choice of bite sized sweet potato or buttermilk biscuits.

Beef Medallions on Rolls

Fresh yeast rolls, slow smoked beef tenderloin, arugula, creamy blue cheese sauce.

Shrimp Cocktail

Fresh chilled shrimp served on a bed of greens with cocktail sauce.

Crab Stuffed Mushrooms

Button mushrooms stuffed with lump crab meat and spices topped with parmesan.

Traditional Spinach Artichoke Dip

Spinach, artichokes and parmesan baked together to make a rich, creamy dip.

Traditional Hummus

Smooth & full of flavor, served with pita chips and fresh veggies.

Zesty Corn & Olive Dip

We call it "Good Dip" because it's just that good! A cold, flavorful dip full of red pepper, corn, olives, and green chiles. Served with corn chips. Perfect for any time of year.

Assorted Fresh Fruit

A seasonal variety of fresh fruit.

Assorted Fresh Veggies

A seasonal variety of fresh vegetables and dipping sauce.

Phyllo Wrapped Brie with Honey & Pecans

Fresh brie cheese, smothered with honey & chopped pecans.

Hogs in a Blanket

A spin on the traditional "pigs in a blanket" using andouille sausage and puff pastry.

Pork Belly

Seasoned & smoked. The possibilities are endless to serve this dish - skewered, on crostini, bite sized, crispy... you name it.

Chicken & Waffles Biscuits

Lightly breaded chicken, fried and served in between a waffle biscuit. Choice of Hot, Buffalo or Buttermilk Fried.

Smoked Salmon Dip


Perfect crowd pleaser that can be incorporated into almost any cocktail hour. Served with Pita Crisps, and/or fresh veggies.

Homemade Pimiento Cheese

Our Signature Pimiento Cheese has a slightly sweet flavor and a smooth texture. Adds a nice Southern vibe to a Charcuterie or Cheese Board. Can be incorporated into a cheese presentation or charcuterie.

Jalapeno Pimiento Cheese

Our Signature Pimiento Cheese with a slight kick. Can be incorporated into a cheese presentation or charcuterie.





salads

Greek Pasta Salad

Bowtie noodles, cucumber, chick peas, fresh tomatoes, olives and seasonings topped with zesty vinaigrette.

Garden Salad

Mixed greens, tomato, cucumber, cheddar, bacon, croutons.

Harvest Salad

Mixed greens, feta, dried cranberries, praline pecans. Perfect for fall and winter.






Watermelon-Feta Salad

Juicy, sweet watermelon paired with salty feta creates a unique and delicious summer time flavor. (seasonal)



Cucumber-Tomato Salad

Fresh cucumber, heirloom tomatoes, onion tossed in a light vinaigrette. Pairs well with any summer menu. (seasonal)

Spinach Salad (different varieties available)

-  Spinach with Dried Cranberries, Walnuts and Pomegranate Vinaigrette.
-  Spinach topped eggs and bacon served with warm bacon dressing.
-  Strawberry Spinach Salad (seasonal)
-  Spinach with Strawberries, Blueberries, Watermelon, Feta and Raspberry Vinaigrette. (seasonal)
-  Create your own spinach salad, ask for topping preferences.

Kale Salad (different varieties available)

-  Kale topped with bacon, red onion, mushrooms and goat cheese. Tossed in vinaigrette.
-  Kale topped with citrus fruit (seasonal), pine nuts, and gorgonzola. Tossed in vinaigrette.

soups

Tomato Bisque

Vine-ripened tomatoes pureed with fresh cream. Perfect with a grilled pimiento cheese sandwich and salad.

Loaded Potato Soup

Hearty American classic. Perfect with a grilled sandwich or salad.

Vegetable Beef Soup


Small pieces of our homemade pot roast are combined with veggies, spices and tomato juice and simmered on low for hours. Hearty and comforting. Delicious with cornbread.

Beef Chili

Ground beef, beans, and spices slowly simmered to perfection. Pairs well with our Signature Pimiento Cheese.

White Bean Chicken Chili

All white meat chicken, white beans and spices to add a little kick. A great alternative to traditional beef chili.





main course

Beef Tenderloin

Fork tender beef tenderloin medallions smoked slowly and perfectly seasoned.

Prime Rib

Seasoned and slowly smoked with the bone-in for a tender and juicy cut of meat.

Beef Medallions

Tender Teres Major beef medallions season and grilled to perfection. Perfect on a carving station or buffet.

Roasted Bone-In Chicken Breast

Juicy, bone-in chicken breast seasoned with onion & garlic rub and slowly roasted.

Basil Grilled Chicken

Boneless chicken breast smothered in an basil butter mixture then grilled to perfection. Topped with basil and garlic infused butter.

Chicken Breast Eden Isle

Boneless chicken breast, wrapped in bacon and slowly simmered in a cream sauce. Served over a bed of long grain & wild rice.

Smoked Barbecued Chicken Breast

Juicy, bone-in chicken breast, slowly smoked and basted in our homemade spicy vinegar barbecue sauce.

Fried Chicken

Juicy chicken, hand-breaded and fried to golden brown. Great served with biscuits.

Hot Chicken

Our juicy fried chicken tossed in our spicy hot rub.

Jack Daniel's Ham

Savory ham seasoned with Jack Daniel's Whiskey and slowly roasted overnight.

Shrimp & Grits

Fresh shrimp and kielbasa in a white wine reduction, served with jalapeño cheese grits.

Shish Kabobs

Choice of chicken, beef or shrimp. Meat and fresh seasonal veggies skewered and grilled.

Pulled Pork Barbecue

Pork butts slowly smoked overnight and pulled by hand. Served with our homemade barbecue sauce.

Pot Roast

Traditional southern style pot roast, slowly roasted and seasoned with onion & mushroom gravy.

Chicken & Waffles

Our juicy fried chicken served over a fluffy waffle, drizzled with maple syrup.

St Louis Style Ribs

Locally grown pork by WEAVER FARMS, these ribs are seasoned to perfection and slowly smoked. Fall off the bone tenderness guaranteed. A fantastic addition to any Southern menu.





sides

Garlic Mashed Potatoes

Baby reds combined with cream, butter, parsley and a hint of garlic.

Twice Baked Potatoes

Idaho spuds baked once and then stuffed again with seasoned mashed potatoes and topped with cheddar cheese and parsley.

Sweet Potato Casserole

Creamy sweet potatoes blended with sugar and spices, topped with pecan streusel.

Roasted Seasonal Potato Medley

Yukon Gold, New Potatoes, and Sweet Potatoes seasoned and roasted until fork tender.

Cheesy Ranch Potatoes

Baby reds smothered in Ranch, topped with cheddar and bacon pieces

Southern Style Cornbread Dressing

Homemade cornbread, crumbled and seasoned with sage & spices.

Southern Style Green Beans

Slowly cooked and seasoned with our Jack Daniel's Ham, onion and spices.

Silver Spoon "Signature" Green Beans

Whole Green Beans, sprinkled with bacon pieces and roasted in a zesty sauce.

Baked Beans

Slowly simmered and seasoned with bacon, onion, peppers and spices.

Roasted Seasonal Vegetables

A variety of fresh veggies seasoned and roasted under high heat for a crisp texture.

Corn Pudding

Sweet creamy corn baked until gold brown, rich and delicious.

Roasted Asparagus

Fresh asparagus spears seasoned with olive oil, hint of lemon & spice and topped with parmesan cheese

Broccoli-Rice Casserole

Hearty and full of cheese, broccoli and white rice. Perfect for fall and winter.

Red Quinoa with Roasted Vegetables

Tender red quinoa blended with fresh roasted vegetables. A light accompaniment to any meal.

Smoked Cheddar Grits

The ultimate Southern side dish, smooth and creamy.

Baked Cinnamon Apples

Sliced tart apples seasoned with cinnamon and sugar and baked until perfectly tender.

Roasted Okra

Fresh from the garden okra sliced and lightly seasoned and roasted for a crisp, organic flavor. (seasonal)

Three-Cheese Mac & Cheese

Rich & Creamy Mac & Cheese. Goes well with anything!

Summer Squash Casserole

Yellow squash, onion, cheese and seasonings baked and topped with a crispy cracker crust. Just like your Grandma made it! (seasonal)

breads

Yeast Rolls

Fresh white roll dough, risen and baked to golden brown.

Southern Style Buttermilk Cornbread

A classic Southern accompaniment.

Garlic Cheddar Biscuits

Cheesy with loads of flavor with a hint of garlic.

Southern Style Buttermilk Biscuits

Buttermilk biscuits are perfect for biscuits bars, brunch, etc. Served with homemade preserves.

Waffle Biscuits

Biscuit texture with a very slight hint of sweet and markings of a traditional waffle.

Herbed Breads

A mixture of Artisan Breads. Makes a nice bread station presentation.





brunch

Quiche

Egg and Cheese blended with spices and your choice of fillings baked in a golden crust. Choose: Ham, Bacon, Spinach, Asparagus, Mushrooms, Red Peppers, and Onion.

Sausage Breakfast Casserole

Eggs, Sage Sausage, Cheddar and Spices create a delicious, hearty casserole.

Southern Style Buttermilk Biscuits

Perfect for any occasion and great for a "Biscuit Bar." Delicious paired with our Jack Daniel's Ham.

Tomato Pie

Fresh tomatoes and basil marry with delicious cheese and spices in this summer-time treat. (seasonal)

Orange Vanilla Fruit Salad

Grapes, strawberries and blueberries tossed in a light and delicious orange vanilla syrup.

Frittata

Fresh eggs, potato, onions, cheese & spinach prepared in a skillet and baked to perfection. A delicious, hearty egg dish perfect for a buffet.

Bagels by Walnut Hill Coffee House

Flavors: Plain & Everything

Cinnamon Rolls

Yeast raised dough, cinnamon & sugar topped with creamy frosting (maple or vanilla).

Hashbrown Casserole

Southern Classic. Shredded Hashbrown Potatoes combined with cheese and seasonings topped with a crispy crust.

Smoked Salmon

Fresh smoked salmon filet, served cold or warm with our homemade Remoulade.

boxed lunches

Salad Trio Boxed Lunch

Garden Salad or Seasonal Variety, Chicken Salad, Greek Pasta Salad or Orange Vanilla Fruit Salad & Cookie

Cheese & Fruit Boxed Lunch

Perfect Vegetarian option filled with a variety of seasonal fruit, cheeses, crackers & nuts for a healthy lunch on the go. Includes a cookie.

Deli Style Sandwich Boxed Lunch

Deli Sandwich of Choice, Pasta Salad or Chips, Garden Salad or Seasonal Variety & Cookie

food stations

Macaroni & Cheese Bar

Taco and/or Fajita Bar

Mashed Potato Bar

Waffle Station

Donut Station

Biscuit Bar

Dessert Bar





desserts

Homemade Pies

Fudge, Apple, Pecan, Coconut Cream, Strawberry (seasonal), Blackberry (seasonal), Blueberry (seasonal), Chess.

Tennessee Cheesecake

Creamy cheesecake with a delicious graham cracker/pecan crust.

Hot Cobbler

Peach, Blackberry, Blueberry, Cherry or Chocolate served with Handcrafted local ice cream.

Banana Pudding

Homemade sweet custard layered over fresh bananas and crunchy vanilla wafers.

Bread Pudding with Jack Daniel's Whiskey Sauce

Warm bread pudding topped with a spicy whiskey sauce.

Mississippi Mud Cake

Rich chocolate cake, topped with toasted marshmallows and chocolate sauce.

Holy Cow Cake

Chocolate fudge cake infused with caramel and sweetened condensed milk.

Southern Hospitality Pie

Light and airy, layered with toasted coconut & pecans, topped with chocolate chips and caramel.

bited sized desserts

Fudge Iced Brownies

Homemade rich chocolate brownie topped with fudge icing.

Key Lime Tarts

Our homemade Key Lime Pie in a single serving tart size.

Chocolate Dipped Strawberries

White & dark chocolate.

Oreo Truffles

Oreo cookies rolled into truffles and coated with white & dark chocolate.

Reba's "Can't Leave 'Em Alone Bars"

Yellow cake swirled with gooey chocolate.

Seasonal Bar Cookie Assortment

A mixture of seasonal bar cookies.

drinks

Tea

Sweetened and/or Unsweetened.

Fruited Tea

Sweet and full of citrus flavors.

Hot Russian Tea

Spiced tea seasoned with cloves & cinnamon, served hot.

Citrus & Herb Water

Ice cold water infused with seasonal citrus fruits and/or herbs.

Food Allergies must be reported to Silver Spoon Catering two weeks prior to the event if dietary accommodations are required. Silver Spoon Catering is not responsible for allergic reactions that may occur during the event.
