



SPOON &
SPINDLE

CATERING





SPOON &
SPINDLE

CATERING

HOW IT WORKS:

For weddings & events, we most commonly serve buffet style for speed & cost efficiency. Our buffets typically include two proteins & three sides. The price ranges from \$18 - 35 per person, & you are able to choose two proteins from the ENTREES section & three items from the SIDES section. You are able to customize your menu with selections from the PREMIUM sections for additional fees per person.

Plated & family-style service options are also available with additional fees.

We are also happy to offer hors d'oeuvres & premium hors d'oeuvres for cocktail hour as well as pre-set salads, beverage & bar packages, desserts, late-night snacks, & so much more!

Let's get started!



SPOON &
SPINDLE

CATERING MENU

PROTEINS

\$30 per person

Braised Short Ribs
Beef Bourguignon
Lemon Herb Roasted Chicken
Coq au Vin
Chicken Piccata
Creamy Tuscan Chicken
Pork Tenderloin
Brown Sugar Glazed Pork Loin
Miso Glazed Salmon
Herb Crusted Salmon
Brown Butter & Caper Salmon

PREMIUM PROTEINS

\$35 per person

Manchester Farms Quail
Filet Mignon
Joyce Farms Airline Chicken
Seven Hills Short Ribs
Roast Beef Carving Station
with Horseradish Cream

Not seeing what you're looking for?

Not a problem!

We love getting creative and collaborating
on custom menus.



SPOON &
SPINDLE

CATERING MENU

SIDES

*to be served buffet style or
plated; choose 3*

- | | |
|-------------------------|--|
| Garlic Mashed Potatoes | Vegetarian Risotto (spinach,
sun-dried tomato, or mushroom) |
| Roasted Red Potatoes | |
| Potatoes au Gratin | Mexican Street Corn |
| Roasted Root Vegetables | (on the cob) |
| Summer Squash Medley | Esquite |
| Crispy Brussel Sprouts | (off the cob) |
| Asparagus | Black Beans & Rice |
| Glazed Carrots | Ratatouille |
| Mac & Cheese | Rice Pilaf |
| French Green Beans | |
| Southern Green Beans | |



SPOON &
SPINDLE

CATERING MENU

SALADS

*can be added as a pre-set
salad for \$3 per person or
used as side choice on buffet*

Summer Berry

Greens, Strawberries, Blueberries, Boursin Cheese, Candied
Sunflower Seeds, Champagne Vinaigrette

Classic Caesar

Greens, Parmesan, Croutons, Caesar Dressing

Grazer

Greens, Coffee Roasted Beets, Boursin Cheese, Candied
Sunflower Seeds, Champagne Vinaigrette

Simple Salad

Greens, Cucumber, Tomato, Pickled Red Onion, Homemade
Ranch



SPOON &
SPINDLE

COCKTAIL HOUR

HORS' D'OUVRES

\$3 per person per item

Deviled Eggs
Pigs in a Blanket
Mini Quiche
Prosciutto Wrapped Melon
Fried Green Tomatoes
Arancini with Marinara
Vegetable Crudite Cups
Bruschetta
Mini Ham Biscuits
Benedictine Tea Sandwiches
Spanakopita
Avocado Crustini
Caprese Skewer
Jalepeno Poppers
Chips & Hummus
Cheeses Display
Fruit Display
Fried Green Tomatoes
Hush Puppies

PREMIUM HORS' D'OUVRES

\$5 per person per item

BBQ Pork Sliders
BBQ Chicken Sliders
Statesman Burger Sliders
Petite Crab Cakes
Charcuterie Display
Sushi Rolls
Egg Rolls
Shrimp Cocktail
Shrimp Kebob
Mini Shrimp & Grits
Mini Chicken & Waffles
Bacon Wrapped Scallops
Roast Beef & Horseradish
Cream Crustini
Smoked Salmon Blini



SPOON &
SPINDLE

B R U N C H

B U F F E T

\$25 per person

Build a Biscuit Bar:

Homemade Biscuits
Scrambled Eggs
Cheesy Scrambled Eggs
Bacon
Smoked Salmon
Pimento Cheese
Crispy Potatoes
S&S Special Sauce
Hot Sauce

Vegetarian Frittata
Frittata
French Toast
Shrimp & Grits
Pancakes
Crepes
Chicken & Waffles
Quiche

S I D E S

Potato Hash
Bacon
Sausage
Scrambled Eggs
Spuds
Toast
Bonuts
Bagels
Assorted Pastries
Cinnamon Rolls
Biscuits
Fresh Fruit



SPOON &
SPINDLE

SPECIAL PACKAGES

BBQ

\$20 per person

Pulled Pork BBQ
Pulled Chicken BBQ
Buns
Mac & Cheese
Potato Salad
Southern Green Beans
Coleslaw
Mild & Hot Sauce

FAJITA BAR

\$20 per person

Ground Beef
Pulled Chicken
Peppers & Onions
Black Beans & Rice
Pico de Gallo
Salsa Verde
Esquite
Flour & Corn Tortillas

PASTA

\$18 per person

Spaghetti Bolognese
Penne Alfredo
Focaccia
Caesar Salad

TACO BAR

\$20 per person

Ground Beef
Pulled Chicken
Tomatoes
Lettuce
Peppers & Onions
Salsa Verde
Pico de Gallo
Sour Cream
Flour & Corn Tortillas
Shredded Cheese

*Drop off service available.
Due to the nature of ingredient
sourcing, tastings are not
available for these packages.*



SPOON &
SPINDLE

DESSERTS

SMALL BITES

Chocolate Chip Cookies
Snickerdoodles
Banana Pudding Shooters
Chocolate Mousse Shooters
Mini Pies
Brownies
Cheesecake Bites
Monkey Bread

CUTTING CAKES

Lemon Blueberry
Red Velvet
Chocolate
Vanilla
Cheesecake





SPOON &
SPINDLE

BAR & BEVERAGE

BAR OPTIONS

FULL OPEN BAR: \$25 per
person

*(3 beers, 3 wines, Vodka, Gin,
Bourbon, Whiskey, Sodas,
Tonic, Limes)*

BEER, WINE, TWO

SIGNATURES: \$18 per
person

*(3 beers, 3 wines, 2 signature
cocktails)*

BEER & WINE: \$15 per
person

(3 beers, 3 wines)

NON-ALCOLIC BEVERAGES

SODAS: \$3 per person
*Coke, Diet Coke, Sprite,
Ginger Ale*

TEAS: \$1 per person
*Sweet, Unsweet, Lemon Infused
Water*

COFFEE: \$2 per person
*Regular, Decaf, Sugar,
Creamer*





SPOON & SPINDLE

S T A F F & S E R V I C E



Spoon & Spindle's Staff & Service fee covers the following:

- Set Up, Maintenance, & Clean Up of any food or beverage display we provide (hors d'oeuvres, buffet, bar, dessert, non-alcoholic beverages, coffee station, etc.) Spoon & Spindle does not set up, handle, or clean any food or beverage items NOT provided ourselves.
- Place setting set up (linens, napkin folding, chargers, plates, utensils, water glasses)
- Bussing tables, trash removal, and general clean up (sweeping, wiping down tables)
- Serving buffet or plated meals in a timely & efficient manner

Staff & Service is billed as a flat fee taking into consideration our service and kitchen staff.



SPOON & SPINDLE

BARTENDING



Spoon & Spindle's bartenders cover the following:

- Set Up, Maintenance, & Clean Up of bar area (icing drinks, cutting garnishes, mixing batch cocktails, wiping down bar, trash removal)

Bartenders are billed as \$250 per bartender with 1 bartender for every 20-85 guests.

Last call must take place 30 minutes prior to last song with a 15 minute service window until bar closes.

EXAMPLE:

Last Song: 10:00

Last Call: 9:30

Bar Closes: 9:45



SPOON &
SPINDLE

A D D I T I O N A L F E E S

RENTALS:

Every catering proposal will include an \$8 per person fee to cover the following basic rentals:

- Linen Napkin (color decided by client)
- White Dinner Plate with Gold Rim
- Silver Salad & Dinner Fork, Dinner Knife
- Water Glass

*We are always open to working with you on more unique rentals for your event!

GRATUITY

Gratuity is not included on your invoice. Typically, gratuity is calculated as 18% of your food & beverage total. This can be paid via Honeybook or in cash on the day of your event.

ICE SERVICE:

Any venue requiring Spoon & Spindle to haul in ice will be an additional flat fee of \$150.

OFF-SITE TRASH:

Any venue requiring Spoon & Spindle to haul away trash will be an additional flat fee of \$150.

TRAVEL:

Any event 20 or more miles from Spoon & Spindle/Town of Orange will incur a travel fee dependent on location.



SPOON &
SPINDLE

D A T E S & D E T A I L S

PAYMENTS:

A non-refundable retainer of \$750 is due to reserve your date with Spoon & Spindle. The remaining payments will be split into 3 equal parts due 8 months, 4 months, and 2 weeks prior to your event date.

At the two week mark, your final guest count is also due. If the guest count lowers after the final payment, no refunds will be made. If additional guests are added after the two week mark, an additional \$100 per person will be required.

FINAL GUEST COUNT:

The final guest count should include vendors and children. It is due 2 weeks prior to your event date.

QUESTIONS?

We have answers! We are more than happy to set up phone or in-person meetings to chat about your event in more detail before we come up with a custom proposal.

Be sure to reach out to eat@spoonandspindle.com or call 540.308.5874 today!