


Salted  Sugared  
EDGE LEDGE

Catering, Events & Large Group Orders

DELIVERY & PICKUP

LUCKY  ELEVEN  
Hospitality Group

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**BREAKFAST + BRUNCH + LUNCH + DINNER + HORS D'OEUVRES**  
**group lunch + business meetings + boxed lunch + weddings + events**



**For information contact [Mara@salted-edge.com](mailto:Mara@salted-edge.com) or 602-909-2553**

48 hour notice required for all large orders

Delivery and other fees may apply



# A la Carte Options

## HORS D'OEUVRES (PRICED BY THE PIECE)

**\$3 Wild Mushroom Tartine** | mushroom marmalade + goat cheese spread + pecorino + mustard seed + fathead honey

**\$3 Crispy Maple Bacon Deviled Eggs** | smoked tomato bacon jam + pickled Fresno chili + spicy sauce

**\$6 Steak Sliders** | beef medallions + caramelized onion + basil pesto aioli + arugula + roasted peppers + mini brioche bun

**\$3 Char-Grilled Chicken Wings** | sweet chili gochujang sauce + grilled pineapple salsa + micro cilantro

**\$4 Hot Mama Crispy Chicken Sliders** | spicy crispy chicken breast + pickles + chipotle aioli + mini brioche bun

**\$5 Dry-aged Prime Sliders** | gruyère + roasted garlic aioli + red wine onion marmalade + brioche bun

**\$6 Pork Belly Sliders** | black garlic glazed pork belly + cucumber salad + jalapeno honey aioli + pickled fresno chilis + cilantro + mini brioche bun

**\$3 Bison Meatballs** | roasted garlic tomato sauce + parmesan + fresh basil

**\$ 3.5 Short Rib Potato Croquette** | braised short rib + gouda + mozzarella + chive + espelette aioli

**\$3 Bruschetta** | heirloom tomatoes + fresh mozzarella + fresh basil + balsamic reduction + garlic parm toast

**\$70 Seasonal Homemade Hummus Platter (serves 10-12)** seasonal homemade hummus + assortment of seasonal vegetables + garlic flatbread

**Charcuterie Platter** (\$155 serves 25 or \$300 serves 50) | rotating selection of cured meats + assortment of cheeses + accoutrement + pickled vegetables



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# Buffet + Pan-Style Options

## **PAN-STYLE SALADS** (serves 10)

**\$75 Cobb Salad** | garden greens + fire roasted corn + egg + avocado + marinated house tomatoes + applewood smoked bacon + bleu cheese + avocado ranch dressing

**\$75 Wasabi Caesar Salad** | baby romaine + parmesan + brioche crouton crumble + white anchovy + cured egg yolk + teardrop tomatoes + wasabi caesar dressing

**\$55 House Salad** | chef's salad + roasted corn + tomatoes + sherry tarragon vinaigrette + spicy pecan

**\$75 Seasonal Harvest Salad** | savory greens + quinoa + roasted sweet potato + corn + maple vinaigrette + maytag blue + dark cherries + cajun pecans + bacon + tomatoes

## **PROTEIN ADD ON** (SERVES 10)

**\$60 Grilled Chicken Breast**   **\$120 Glazed Faroe Island Salmon**   **\$120 Steak Medallions**

## **CHEF'S BREAD BOARD SELECTIONS**

\$30 Ten Herb Butter buns

\$40 Ten Honey-Dipped Cornbread

\$30 Ten Cayenne Parmesan Popovers

\$40 Ten Orange Rosemary Biscuits

ASK ABOUT CUSTOM OPTIONS



# Buffet + Pan-Style Options

## PAN-STYLE ENTREES (serves 10)

**\$140 Teriyaki Chicken Bowl** | grilled chicken + red peppers + green beans + broccoli + carrot + teriyaki glaze + rice + sesame seeds + scallions

**\$170 Southwestern Bowl** | braised beef chuck + cilantro rice + pico de gallo + black bean relish + fire roasted corn + garbanzo beans + chipotle aioli + avocado

**\$150 Bolognese** | bison + dry-aged wagyu + pork + rigatoni + tomato sauce + herb ricotta + pecorino

**\$160 Salmon Bowl** | grilled Faroe Island salmon + roasted potato + green beans + citrus herb cream sauce + heirloom tomatoes

**\$140 Farmhouse Bowl** | grilled chicken breast + zucchini + green beans + marinated house tomatoes + sweet potato + pickled apricots + maple vinaigrette + basmati rice + creamy garlic sauce

**\$170 Braised Short Rib Dinner** | braised short rib + potato puree + seasonal vegetable

**\$180 Steak Medallions Dinner** | grilled steak medallions + garlic potato puree + diane sauce



## PROTEIN ONLY (SERVES 10)

**\$60 Grilled Chicken Breast**

**\$120 Glazed Faroe Island Salmon**

**\$120 Steak Medallions**

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# Buffet + Pan-Style Options

## PAN-STYLE SIDES (serves 10)

\$50 Potato Puree

\$50 Roasted Potatos

\$30 House-made Potato Chips

\$60 Vegetables (choose 1)

**Charred Broccolini** | crispy garlic chips + sherry + chili + parmesan

**Vadouvan Roasted Carrots** | honey yogurt + basil mint chimichurri + pistachio gremolata

**Creamed Spinach**

\$70 Mac + Cheese | five cheese sauce + cavatappi pasta + bacon parmesan herb crumble



## DESSERTS

⇒ Assorted Donuts, Hand Held cakes, cookies & sweet treats from **Sugared LEDGE Bakery**



⇒ Assortment of Mini desserts

**Kentucky Bourbon Butter Cake** | cake + caramel drizzle + vanilla bean ice cream

**Berries N Cream** | champagne crème anglaise + wild berries (seasonal)

ASK ABOUT CUSTOM OPTIONS



# Large Group Delivery

## INDIVIDUAL BOWLS

### **\$20 Teriyaki Chicken Bowl**

grilled chicken + red peppers + green beans + broccoli + carrot + teriyaki glaze + rice + sesame seeds + scallions

### **\$20 Farmhouse Bowl**

grilled chicken + zucchini + green beans + marinated house tomatoes + sweet potato + pickled apricot + rice + maple vinaigrette + creamy garlic sauce

### **\$24 Salmon Bowl**

grilled Faroe Island salmon + roasted potato + green beans + citrus herb cream sauce + heirloom tomatoes

### **\$27 Steak Medallion Bowl**

grilled steak medallions + garlic potato puree + diane sauce

### **\$22 Bolognese Bowl**

bison + dry-aged wagyu + pork + rigatoni + tomato sauce + herb ricotta + pecorino

## INDIVIDUAL ENTREES

### **\$20 Grilled Chicken Mac & Cheese**

cheese sauce + cavatappi pasta + bacon parmesan herb crumble

### **\$17 Grilled Chicken Wasabi Caesar Salad**

(+ \$10 grilled chicken + \$12 add salmon + \$13 add grilled shrimp)

grilled chicken + parmesan + crispy potato chips + white anchovy + cured egg yolk + teardrop tomatoes + wasabi caesar dressing

### **\$22 Dry-Aged Prime Edge Burger**

red wine onion marmalade + black pepper bacon + gruyere cheese + roasted garlic aioli + arugula + brioche bun  
(includes fries, house-made chips or side dinner salad)

### **\$17 Hot Mama Crispy Chicken Sandwich**

buttermilk chicken breast + house-made spicy pickles + chipotle aioli + brioche bun + hot sauce  
(includes fries, house-made chips or dinner side salad)

### **\$17 Grilled Chicken caprese Sandwich**

grilled chicken + fresh mozzarella + heirloom tomatoes + basil aioli  
(includes fries, house-made chips or side dinner salad)

ASK ABOUT BOXED LUNCH OPTIONS



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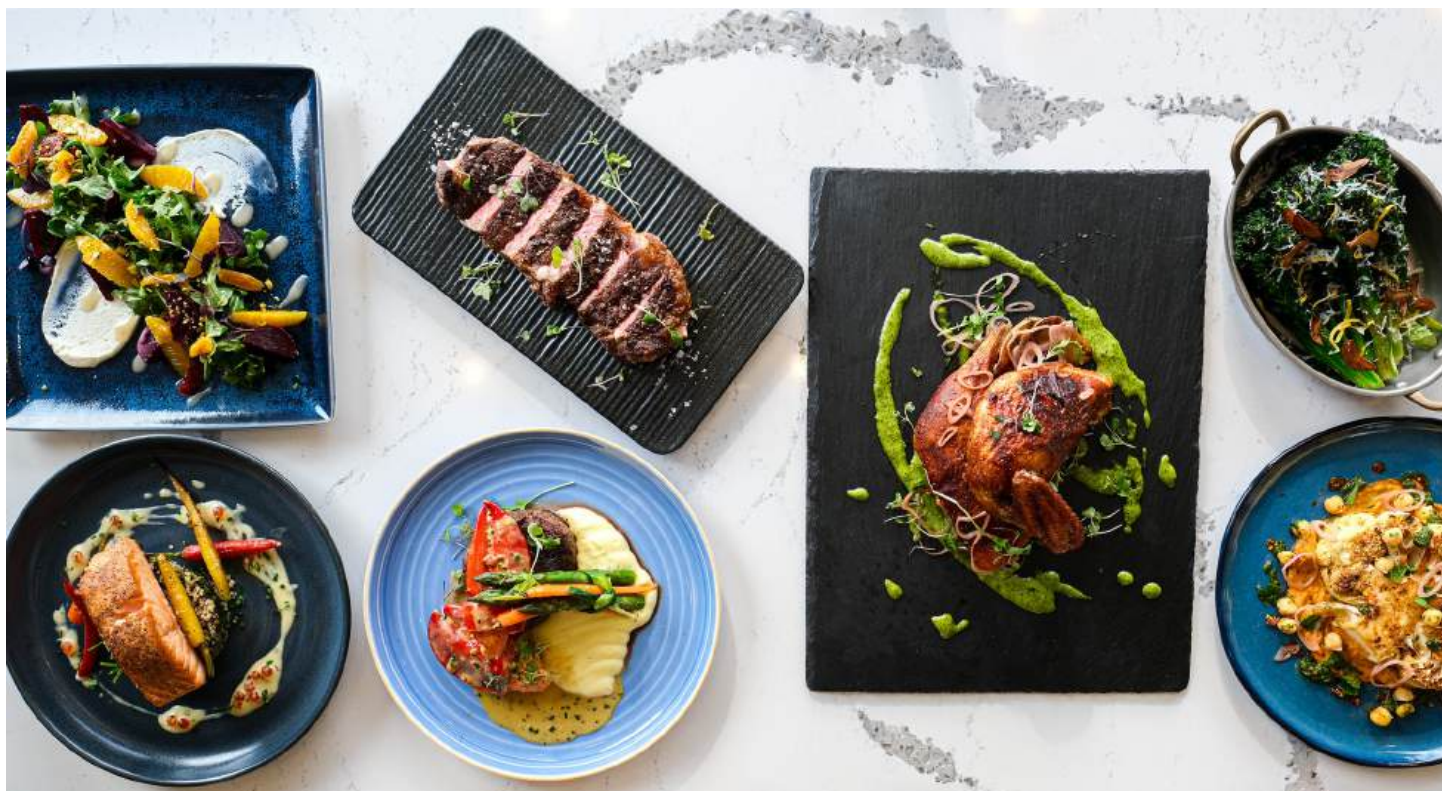
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WE ALSO OFFER CUSTOM COURSED & PLATED MEAL OPTIONS! LET  
US KNOW THE TYPE OF EVENT YOU ARE LOOKING FOR AND WE  
WILL BUILD THE PERFECT MENU!

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# Wedding Party Cocktail Hour Package

## SALTED EDGE PATIO BAY RENTALS

- ⇒ UP TO 30 GUESTS FOR 1 TO 1.5 HOURS
- ⇒ MUST RESERVE MINIMUM OF 72 HOURS IN ADVANCE BY CONTACTING [SALES@SALTED-EDGE.COM](mailto:SALES@SALTED-EDGE.COM)
- ⇒ \$50 NON-REFUNDABLE BOOKING FEE RESERVES THE FRONT PATIO BAY AND THE PATIO BAR AREA FOR THE WEDDING PARTY
- ⇒ CUSTOMIZED DRINK MENUS BASED ON YOUR BUDGET
- ⇒ FOOD OPTIONS AVAILABLE ON REQUEST

*Pre-wedding food delivery  
to the bridal suites  
also available!*



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[SALES@SALTED-EDGE.COM](mailto:SALES@SALTED-EDGE.COM)

[SALTED-EDGE.COM](http://SALTED-EDGE.COM)

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