Coastal Kitchen
SAVANNAH, GA
CATERING

Luncheon Drop Menu

CK Cut Fruit – amaretto dip 5.5/pp

Deviled Eggs – traditional filling, paprika 3.75/pp

Salmon Rillette – cucumber round, tzatziki sauce, pickled mustard seeds, chives 6.75

Ham + Garlic Biscuit – peach mustard aioli, white cheddar 4.75/pp

Charcuterie Station – cheeses + meats, fruit + crackers, condiments 12/pp

Layered Greek Hummus Dip – grilled pita, fresh vegetables, cukes + tomatoes 7.25/pp

CK Jumbo Pickled Shrimp – bloody mary cocktail, lemon 9.25/pp

Savannah Tomato Sandwiches – basil mayo, king thin 3.75/pp

Mini Cucumber Sandwiches – dill mayo, butterbread 3.75 /pp

Pimento Cheese Sandwiches – cabbot white cheddar, butter bread 3.75/pp

Southwestern Chicken Salad Croissants– pickled jalapeno + cilantro, chipotle-lime vin 6.75/pp

Spinach & Artichoke Dip - pita + tortilla chips 7.75/pp

Caprese Kabobs – pesto mozz, marinated tomato, basil, b glaze 4.5/pp

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCCREASE YOUR RISK OF FOODBOURNE ILLNESS.

Desserts

Double Fudge Blondies – graham cracker topping **5/pp**

Mini Banana Pudding – cinnamon pastry cream, whipped cream, mini wafers **5/pp**

Oatmeal Cranberry Cookies 5/pp

Mini Key Lime Cheesecake – vanilla whip, oreo crumb **5/pp**

(Prices subject to change depending on market)

+ $175 DELIVERY/SETUP FEE + 7% GA SALES TAX

-OR-

20% Service Fee + 7% GA SALES TAX
(SERVICE FEE PAYS STAFF WAGES- NOT A GRATUITY)

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