



## FALL 2022 HORS D'OEUVRES MENU

Disposable plates and cutlery included. Prices subject to change. Delivery fee starts at \$25.

**Roasted Beet, Rainbow Carrot & Arugula Salad**  
w/Citrus Vinaigrette and Toasted Pistachios GF, Vegan  
Serving size 4 oz. cup  
25 servings \$75

**Crisp Garlic Green Beans, Roasted Red Onions, Toasted Almonds** GF, Vegan  
Serving size 4 oz. cup  
25 servings \$75

**Roasted Beet Hummus Dip** GF, Vegan  
roasted beets, simmered chickpeas, tahini, lemon, fresh garlic, salt, black pepper; celery sticks and carrots to dip  
Serving size 4 oz. cup  
25 servings \$75

**Harissa Roasted Carrot & White Bean Salad** GF, Vegan  
Mild Heat- roasted carrots, simmered white beans, harissa paste, fresh garlic, fresh parsley, fresh cilantro, lemon, toasted pumpkin seed, oil, salt, black pepper  
Serving size 4 oz. cup  
25 servings \$75

**Apple Cider Pecan Pulled Chicken Salad** GF, DF  
Includes Yellow & Blue Corn Tortilla Chips  
Serving size 4 oz. cup  
25 servings \$100

**Apple Butter Roasted Pork Tenderloin** GF, DF  
Serving size approximately 3 oz. pork (one slice)  
25 servings \$100

**Chicken Skewers** GF, DF  
boneless chicken thigh, lemon, thyme, parsley, oregano, garlic, oil, salt, black pepper  
Serving size 3 oz chicken on 6" bamboo skewer  
25 count, \$100

**Apple Cinnamon Energy Bites** GF, Vegan  
25 count, \$25

Thank you for considering Satori Meals for your next event.  
To start planning, please call 919-592-2330 or email [erica@satorimeals.com](mailto:erica@satorimeals.com).

