

SAVOR...

Cold Hors d'Oeuvres

50 Piece Minimum Per Selection/Priced Per Piece

Shell Fish Selections with Traditional Garniture

Iced Jumbo Prawns, Alaskan King Crab Claws, Oysters on the Half-Shell, Steamed & Chilled Clams and Mussels. Served with mignonette, Pinot Noir cocktail sauce and lemon.

Market Price

Prosciutto and Seasonal Melon

\$4.00

Goat Cheese Truffles

Roasted Tomatoes and Grilled Bread

\$4.50

Assorted Filled Cucumber Cups

Pico De Gallo or Herbed Goat Cheese with Lemon Zest

\$4.00

Belgian Endive Spears

Chicken Caesar or Roquefort Cheese and Glazed Walnuts

\$4.00

Crostinis

Prosciutto, Peaches, Crescenza Cheese; Roasted Lamb, Goat Cheese, Fig Jam; Lamb, Pear, Mint Chutney; Garbanzo Bean, Feta, Roasted Red Peppers; Pear, Glazed Walnuts, Blue Cheese; Smoked Duck, Pear-Ginger Chutney, Radicchio; Herb Crusted Beef, Roasted Peppers, Salsa Verde

\$4.25

Chicory Date with Boursin and Glazed Pecan

\$4.00

Parmesan Crisp with Grilled Vegetables and Chives

\$4.00

Grilled Shrimp with Endive Salad

Fennel Aioli

\$4.25

Grilled Chicken Caesar Lettuce Wraps

\$4.00

Crab Salad

Citrus, Avocado, Chives, Ginger Aioli

\$4.50

Roasted Vegetable Skewers

\$4.00

*All orders are subject to a 20% service charge
Menu prices subject to change*

SAVOR...

Hot Hors d'Oeuvres

50 Piece Minimum Per Selection/ Priced Per Piece

Duck, Papaya and Cress Spring Rolls

Spicy Plum Sauce

\$4.00

Mushroom Profiteroles

Walnuts, Cream Cheese

\$3.50

Mini Quiche

Mushroom and Goat Cheese

Asparagus and Vermont Cheddar

Mozzarella, Tomato & Basil

\$3.50

Fig & Caramelized Onion Puffs

Goat and Cream Cheese in Puff Pastry

\$3.50

Adobe Chicken

Yellow Rice, Diced Chicken, Andouille Sausage, Herbs and Spices
in Shredded Phyllo

\$4.00

Crispy Spring Rolls

Chicken, Shrimp or Vegetarian

Soy, Hot Mustard, Sweet and Sour Dipping Sauces

\$4.00

Fennel Crusted Prawns

White Corn, Yukon Gold Potatoes

\$4.50

Gorgonzola & Cranberry Puffs

Walnuts, Goat Cheese Rosette

\$4.00

Pot Stickers

Chinese Dumplings filled with Chicken and Cabbage

Soy and Rice Wine Vinegar Dipping Sauce

\$3.00

Dungeness Crab Cakes

Remoulade Sauce

\$4.50

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SAVOR...

Hot Hors d'Oeuvres (continued) *50 Piece Minimum Per Selection/Priced Per Piece*

Smoked Gouda Profiteroles

Cream Cheese, Fresh Herbs, Roasted Red Pepper Coulis

\$3.50

Portobello Mushroom Puffs

Roma Tomatoes, Roasted Peppers, Jack and Goat Cheeses

\$3.50

Artichoke & Parmesan Fritters

Baby Artichoke Hearts, Parmesan Crust

\$3.50

Tartlettes of Liberty Duck Confit

Cherries, Black Pepper

\$4.00

Wild Mushroom Strudel

Thyme and Garlic

\$4.00

Spoons of Fennel Crusted Shrimp and Bacon Chowder

\$3.00

Lamb Lollipops

Lavender, Salt, Olives

\$4.50

Assorted Kabobs

Chicken, Garlic, Ginger, Spices, Lime Juice; Szechuan Beef, Garlic, Ginger, Teriyaki Sauce; Shrimp and Andouille, Red and Green Peppers; Chili-Lime Salmon, Southwest Spices

\$4.00

Spicy Chicken Wings

Ranch Dressing and Celery Sticks

\$3.50

Barbecued Baby Back Ribs

Spicy BBQ Sauce

\$5.00

Beef Sliders

Mini Cheeseburgers with accompaniments

\$3.50

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SAVOR...

Specialty Platters

Deluxe Import and Domestic Cheese Tray

Chef's selection of Imported and Domestic Cheeses with Sliced Sourdough Baguettes and Assorted Crackers, Garnished with Seasonal Fresh Fruit. Serves 100

\$500

Side of Alaskan Smoked Salmon

Smoked Salmon served with Cocktail Breads, Bagel Chips, Hardboiled Eggs, Diced Red Onion, Capers and Cream Cheese. Serves 25

\$350

Deluxe Crudités Assortment

Chef's selection of Fresh Seasonal Vegetables, served with Ranch Dressing.

Serves 100

\$350

Charcuterie Board

A Classic Selection of Fine Pates, Thinly Sliced Cured and Smoked Meats and Sausages, Imported Cheeses and Classic Condiments. Serves 50

\$325

Antipasto Platter

Dry Italian Salami, Provolone Cheese, Roasted Peppers, Eggplant and Squash, Kalamata Olives, Giardiniera, Cherry Peppers, Pepperoncini and Marinated Artichoke Hearts. Serves 100

\$500

Fresh Sliced Fruit Tray

Selected Seasonal Fruit, may include Honeydew, Cantaloupe, Watermelon, Strawberries and Pineapple. Serves 100

\$475

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SAVOR...

Chef Attended Action Stations

25 Guest Minimum/Priced Per Person

All action stations require a SAVOR...Chef at \$125

Kobe Beef Sliders

Mini Cheese Burgers with House Made Pickles and Spicy Ketchup

\$7.00

Gnocchi Pasta

Potato Pasta “Pillows” with Grilled Pears, Gorgonzola Cream and Pine Nuts

\$9.00

Quesadillas

Fresh Tortillas, Mexican Cheese Blend, Grilled Chicken, Carne Asada, Sour Cream, Pico de Gallo, Molcajete Salsa and Guacamole

\$7.00

Crab Cakes

Crab cakes seared to order with a trio of Remoulade Sauces, Micro Greens and Chive Oil

\$7.50

Mediterranean Seafood

Spanish Calamari, Rock Shrimp, Octopus and Mussels with Gigante Beans and Romesco Sauce. Sautéed to order.

\$12.00

Risotto

Italian Risotto served in a martini glass with choice of Apple Smoked Bacon, Chopped Scallions, Fontina Cheese, Sour Cream, Bay Shrimp Scampi and Sautéed Mushrooms

\$7.00

Sushi

California Roll with Crab Meat, Avocado and Cucumber; Smoked Salmon Maki Roll; Jasmine Ahi Tuna Roll; Edamame, Wasabi Paste, Pickled Ginger and Soy Sauce

Market Price

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SAVOR...

Carvery Selections

Includes mini sandwich rolls and appropriate condiments

All carved items require a SAVOR...Carver at \$125

Whole Honey Baked Ham

Served with Grilled Pineapple Chutney and Gourmet Mustards. Serves 50

\$250

Roasted Turkey Breast

Served with Tomato-Tarragon Aioli. Serves 50

\$275

Herbed Leg of Lamb

Served with Tzatziki Sauce. Serves 30

\$200

Whole Roasted Baron of Beef

Served with Horseradish Cream and Au Jus. Serves 150

\$500

Roasted New York Strip Loin

Served with Forest Mushroom Ragout. Serves 35

\$300

Flame Grilled Tri-Tip

Served with Spicy Pico de Gallo Salsa. Serves 25

\$200

Pepper Roasted Pork Loin

Served with Orange Marmalade-Cranberry Relish. Serves 35

\$225

Roasted Tenderloin of Beef

Served with a Béarnaise Trio. Serves 25

\$275

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