



SAVOR

CULINARY SERVICES

EASTER 2019 MENU



SAVOR BOARDS

“Everything” Board

Handcrafted Board with Artisan Cheeses, Fresh Fruit, Nuts, Pickled Vegetables, Olives, Dips, Chocolates & More

Classic Cheese Board

Artisan Meats & Cheeses with Housemade Jams, Crackers/Grilled Bread, Nuts & Seasonal Fruit

Custom Easter Board

Create Your Own - We Can Make it Gluten, Dairy and Nut Free!



MAIN DISHES

Pomegranate Molasses Glazed Ham

Roasted Lamb with Spiced Cherry Glaze

**Herb and Garlic Roasted Pork Tenderloin
with Honey Mustard Sauce**



SIDE DISHES

Honey Herb Glazed Whole Baby Carrots

Potatoes Au Gratin with Gruyere Cheese

Proscuitto-Wrapped Asparagus

**Bacon-Wrapped Green Beans with Garlic
Butter & Brown Sugar Drizzle**

Four-Cheese Mac 'n Cheese

**Roasted Brussel Sprouts with Pork Belly,
Garlic, Brown Sugar & Balsamic Drizzle**

Bruschetta Deviled Eggs

Asparagus and Chive Tart

Creamy Spring Peas with Bacon & Mint

Strawberry Rhubarb Salad



DESSERTS

Coconut Cream Pie with Meringue

Classic Banana Pudding

Carrot Cake with Cream Cheese Icing

Hummingbird Cupcakes

**Chocolate Malt Nest Cake with
Candied Eggs on Top**

**Easter Pie with Ricotta Orange Filling
and Phyllo Dough Shell**

Bunny Butt Sunday Cones





**BOOK A PERSONALIZED
EASTER MEAL BY APRIL 18!**

(817) 277- 3031

WWW.SAVORCULINARYSERVICES.COM