

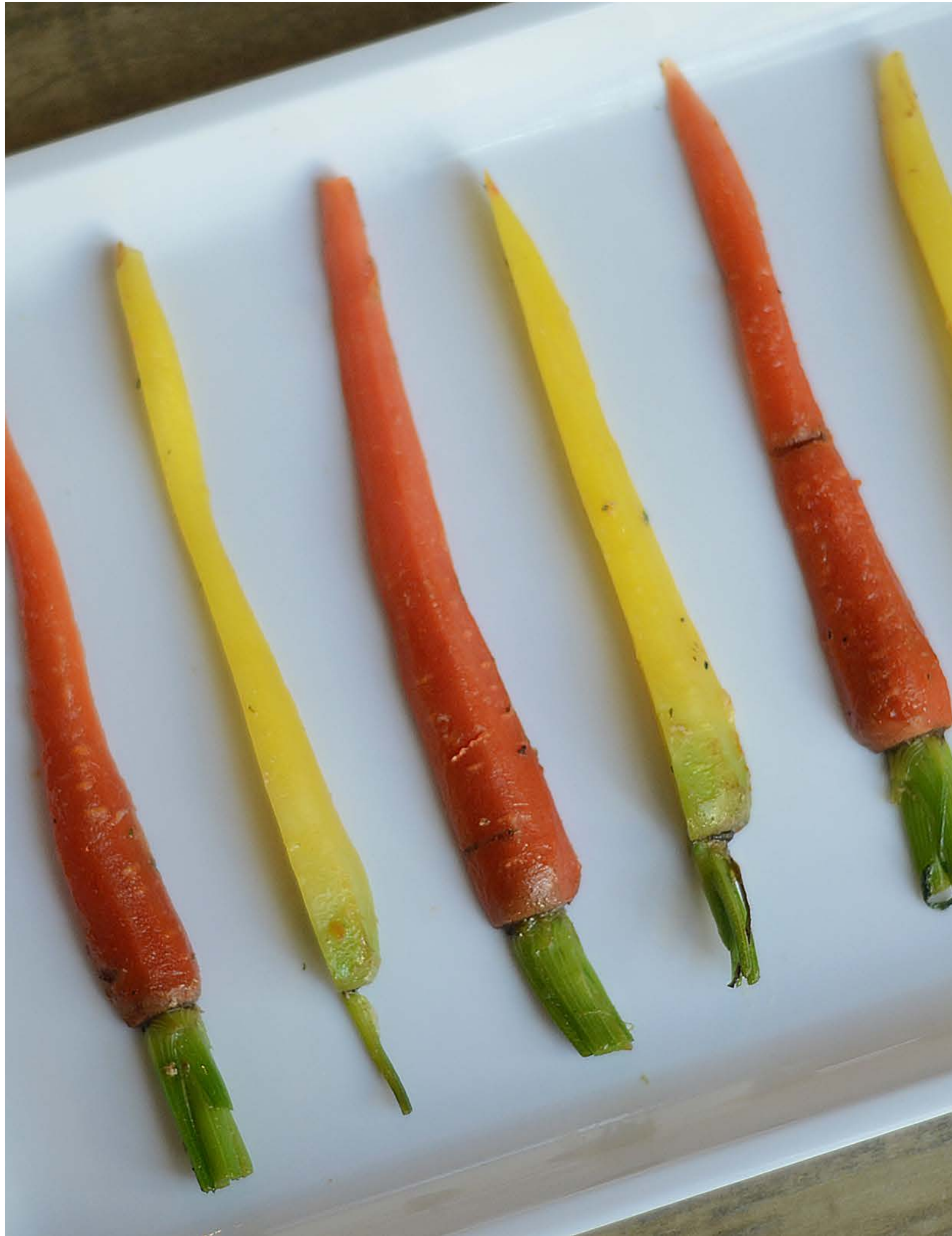


SAVOR

CULINARY SERVICES

*Spring and Summer*

CATERING MENU





# *table displays*

## **"Everything" Board**

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

## **Classic Cheese Board**

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

## **Salmon Platter**

Smoked Wild-Caught Salmon with Preserved Lemon Dip,  
Assorted Breadsticks and Crackers, Mustard Seeds &  
Micro-Radish

## **Risotto Bar**

with all the Toppings - Bacon, Shrimp, Peas, Chicken, Roasted  
Vegetables/Garlic Asparagus & Parmesan







# *beef appetizers*

## **Beef Carpaccio & Pickled Blueberries**

with Charred Spring Onion Salad & Tangerine Dressing

## **Mini Brisket Sandwiches**

with House Pickles & Shaved Red Onion on King  
Hawaiian Bread

## **Pepper Smoked Tenderloin**

with Cheddar Pepper Grits



# *Pork Entrees*

## **Pork Belly Skewers with Vietnamese Caramel**

with Nuoc Cham & Marinated Pearl Carrots and Onions

## **Gruyere Stuffed Meatballs**

with Mustard Cheese & Strawberry Pinot Noir Jam

## **Bourbon Braised Pulled Pork Mini Tacos**

with Sweet & Spicy Slaw





# *seafood appetizers*

## **Seared Scallops**

with Fennel, Beet Garnish & Champagne Butter

## **Teriyaki Glazed Salmon in Wonton Cups**

with Pineapple & Marinated Onion Salsa

## **Crabmeat Stuffed Deviled Eggs**

with Crispy Pancetta Garnish and Dijon Sauce

## **Spring Pea Gazpacho Shooter**

with Snapdragon Flower & Chilled Shrimp Garnish





# *poultry appetizers*

## **Roasted Chicken Mini Quiches**

with Housemade Ricotta, Huckleberry Gastrique and Arugula Salad

## **Kentucky Hot Chicken Sandwich**

with House Pickles, English Muffins & Dijon Sauce

## **Stuffed Grilled Quail with Italian Sausage**

with Roasted Peas, Carrots, Charred Green Onions and Fennel Jam

## **Turkey Sloppy Joes**

with Citrus Slaw on Poppy Seed Bun





# *veggie & cheese appetizers*

## **Zoodle Nests with Rainbow Carrots**

with Radish, Leek Medley, Housemade Ricotta & Beet Vinaigrette

## **Pimento Cheese on Fried Green Tomato**

with Tomato Relish

## **Cucumber Boats with Quinoa**

with Eggplant, Tomato, Parsley, Pickled Turnip Relish &  
Tzatziki Sauce

## **Vegetable Spring Rolls**

with Ginger Tahini Dipping Sauce





# *desserts*

## **Grilled Pineapple with Brie en Croute**

with French Vanilla Ice Cream

## **Citrus Curd Mini Pies**

with Meringue Topping & Edible Flowers

## **Rhubarb Strawberry Kolaches**

with Basil Buttercream Icing

## **Banana Cream Pie in a Jar**

with Crushed Vanilla Wafer and Scratch Vanilla Bean Pudding



LET US HELP YOU

— *Savor* —

THE SEASON

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