



SAVOR

CULINARY SERVICES

Spring & Summer

CATERING MENU



TABLE DISPLAYS

Savor Board

Artisan Cured Meats, Local Cheese, Seasonal Fruit, House Pickled Vegetables, Chocolates and Assorted Crackers and Crostini

Risotto Bar

Bacon, Shrimp, Peas, Chicken, Asparagus, Roasted Vegetables and Fresh Shaved Parm

Mini Lobster Tacos

Avocado Mango Pico, Microgreens, and Cilantro Lime Crème Fraiche Drizzle

Burrata and Black Truffle Crostini

Local Olive Oil Drizzle and Cracked Pink Peppercorns



SMALL BITES

Ceviche Tostada

*Wild Caught Snapper, Salmon, Citrus and Chili
Marinated Jicama and Diced Avocado*

Wild Caught Grilled Flounder Cakes

Citrus Aioli, Carrot Slaw and Herb Salad

Organic Chicken Satay

*Vietnamese Carmel Sauce, Avocado Mango
Pico, Microgreens, and Cilantro Lime Crème
Fraiche Drizzle*

Smoked Chicken Lollipops

Honey Lemon Glaze

Crispy Pork Belly Lettuce Cups

Pickled Vegetables, Cilantro, Sriracha Aioli and Ginger

44 Farms Flatiron Steak Skewers

Roasted Jalapeno Chimichurri

Roasted Beef Medallions with Freeze Dried Oranges

*Pistachio Goat Cheese, Fresh Chiffonade of
Mint and Orange Tarragon Vinaigrette Drizzle*

Wild Mushroom Flatbread

*Roasted Black Garlic, Gruyere, Balsamic Reduction,
Cracked Pepper, Basil Oil and Micro Arugula*

Crispy Sriracha Chicken Sliders

Daikon Radish Slaw



MAIN DISHES

Grilled Lambchop Moroccan Barbecue Glaze

Mint Curry Oil

Rosemary Smoked Short Rib

Tallow Herbed Butter

Pan Roasted Herb Airline Chicken Breast

Rosemary Ju and Micro Flowers

Sous Vide Olive Oil Poached Seabass

Fresh Herbs, Artichokes and Wild Mushrooms

Cedar Plank Salmon

Fennel, Blood Orange and Rose Petal Salad

Bone In Pork Chops

Fig and Dijon Pan Sauce

Grilled Bison Fillet

Champagne Grape Conserve and Blue Cheese Crumble

Beef Tenderloin

Orange Horseradish Sauce and Purple Corn Flower



ENTREE SIDES

Tomato and Roasted Lemon Salad

Red Onion, Toasted Pinenuts, Pomegranate, and Herbs

Herbed Wild Rice Cakes

Sundried Tomato Coconut Pan Sauce

Fondant Potatoes

Thyme Sprigs and Garlic Butter

Zucchini Ribbons, Haricot Vert and Spring Peas

Fresh Mint and Lemon Olive Oil Drizzle

Sizzling Halloumi Cheese with Fava Beans and Mint

Lemon Zest, Peas, Local Olive Oil and Pepperoncini

Roasted Baby Carrots

Agrodolce



SWEET BITES

Passion Fruit Mousse

Coconut Shortbread

Blackberry Lavender Pannacotta

Local Flowers

Pistachio Tart

Fresh Berries

Tiramisu Trifle

Spiced Cream





Savor

THE FRESHEST FLAVORS
OF THE SEASON



BOOK A CUSTOMIZED CATERING NOW

817-277-3031

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