



SAVOR

Wedding Catering Menu



HORS D'OEUVRES

CHICKEN

Asian Chicken Skewers

*Tender Chicken Layered with Sweet Pineapple and Red Pepper,
Glazed with a Savory Teriyaki Sauce*

Cornmeal & Honey Dipped Chicken

*Crispy Bite-Sized Chicken Served over Creamy White Cheddar Grits and
Garnished with Fresh Spring Onion*

Basil Chicken & Avocado Wonton Cup

Crisp Wonton Shells Filled with Herbed Chicken and Creamy Avocado

Chicken & Apple Tartlet

Delicate Pastry Filled with Savory Chicken and Sweet Apple Compote

Thai Chicken Satay

*Marinated Chicken Skewers Served with a House-Made Spicy Peanut
Dipping Sauce*

Cilantro-Ginger Chicken Slider

*Juicy Chicken Patty Topped with Bright Mango Slaw and Smoky
Chipotle Mayo*

Bacon-Wrapped Chicken Bite

*Succulent Chicken Wrapped in Crispy Bacon, Served with Creamy
Herb Ranch*



HORS D'OEUVRES

BEEF

Miniature Beef Wellington

Classic Beef Tenderloin and Mushroom Duxelles Wrapped in Golden Puff Pastry

Beef Slider

Premium Beef Patty with Herb Mayo, Sweet Tomato Jam and Peppery Arugula

Shaved NY Strip Steak

Thinly Sliced Premium Steak on a Pretzel Disk with Lemon Basil Aioli, Topped with Crispy Fried Onions and Fresh Arugula

Braised Short Rib Crostini

Tender Braised Short Rib with Caramelized Onions and Melted Gruyere on Toasted Crostini

Beef Tenderloin

Seared Tenderloin Medallion on a Sweet Potato Chip with Blue Cheese Aioli



HORS D'OEUVRES

PORK

Tomato & Pancetta Tartare

*Diced Fresh Tomato and Crispy Pancetta on a Parmesan Crisp,
Finished with Balsamic Pearls*

Black Pepper Bacon

Crispy Peppered Bacon with Parmesan Crème Fraîche and Micro Basil

Fig, Prosciutto & Fresh Mozzarella Focaccia

*House-Made Focaccia Topped with Sweet Fig, Prosciutto, and
Creamy Mozzarella*

Prosciutto & Pesto Cigar

*Thin-Rolled Creation of Prosciutto, Pesto, Arugula and Fresh
Mozzarella, Drizzled with White Truffle Oil*

Miniature Buttermilk Biscuits

*Flaky Biscuits Filled with Virginia Ham, Swiss Cheese, Honey and
Dijon Cream*

HORS D'OEUVRES

VEGETABLE

Potato Samosas

Golden Pastry Filled with Spiced Potatoes and Peas

Crisp Garden Spring Rolls

Fresh Vegetables Wrapped in Delicate Rice Paper with a Sweet Chili Dipping Sauce

Butternut Squash & Quinoa Fritters

Savory Fritters with Almonds and Mulling Spices, Served with Cranberry-Apple Chutney

Goat Cheese Truffles

Creamy Goat Cheese Rolled in Crushed Pistachios

Sweet Ricotta Tart

Delicate Pastry Filled with Sweet Ricotta and Topped with Spiced Orange Marmalade and Pine Nuts

Warm Goat Cheese Crostini

Melted Goat Cheese on Toasted Crostini Drizzled with Honey and Fresh Thyme

Truffled Arancini

Crispy Risotto Balls with Wild Mushrooms and a Dollop of Sherry Cream

Roasted Grape Tomato Crostini

Burst Tomatoes with Fresh Thyme and Creamy Ricotta on Artisanal Toast

HORS D'OEUVRES

SEAFOOD

Miniature Crab Cakes

Lump Crab Meat Delicately Seasoned and Served with Cilantro Crème

Coconut Shrimp

*Crispy Coconut-Crusted Shrimp Served with a Sweet and Tangy
Polynesian Chutney*

Seared Sesame-Crusted Tuna Wonton

*Fresh Tuna Encrusted with White and Black Sesame Seeds on a Crisp
Wonton, Topped with Wasabi Cream and Pickled Ginger*

LAMB

Grecian Lamb Meatball

*Aromatic Lamb Meatball with Feta Cheese, Grape Tomato, Kalamata
Olive and Fresh Mint*



HORS D'OEUVRES

SALADS

House Caesar Salad

Crisp Romaine Lettuce with Classic Caesar Dressing and a Toasted Parmesan Crisp

Compressed Watermelon Salad

Intensified Watermelon with Peppery Arugula, Pickled Onion, Crumbled Feta and Balsamic Pearls

Grilled Asparagus & Soft-Boiled Egg Salad

Tender Asparagus Spears with Crispy Salami, Perfectly Cooked Egg, Mixed Greens, Shaved Gruyere and Truffle Vinaigrette

Baby Kale & Farro Salad

Hearty Kale with Nutty Farro, Roasted Squash, Jewel-Like Pomegranate Seeds, Toasted Pumpkin Seeds and Tahini Dressing

Fig & Blue Cheese Salad

Fresh Figs with Tangy Blue Cheese, Delicate Frisee, Toasted Walnuts, Prosciutto and Port Wine Reduction

Heirloom Tomato & Burrata Salad

Colorful Heirloom Tomatoes with Creamy Burrata, Fresh Basil, Aged Balsamic, Extra Virgin Olive Oil, Micro Greens and Lemon Sea Salt



ENTREES

POULTRY

Seared Chicken Breast

Tender Chicken with Thyme, Crispy Kale and a Delicate Champagne Cream Sauce

Chicken Breast Provencal

Classic Preparation with White Wine, Thyme, Mushrooms, Tomatoes, Onions and Green Olives

Barcelona Chicken Roulade

Chicken Breast Rolled with Manchego Cheese, Roasted Red Peppers and Asparagus, Drizzled with Saffron and Wild Mushroom Crème

BEEF

Beef Brisket

Slow-Cooked Brisket Topped with Crispy Onions and Cherry BBQ Sauce

Filet Mignon

Premium Cut Served with Swiss Chard, Garlic Potato Mash and Micro Salad

Petite Tender Beef Medallions

6 Oz. Medallions with Roasted Shallots and Rich Merlot Sauce

Beef Short Ribs

Tender Cabernet-Braised Short Ribs with Red Cabbage and Crispy Parsnips

ENTREES

SEAFOOD

Almond Crusted Salmon

Fresh Salmon with a Crunchy Almond Crust, Sautéed Leeks and Lemon Cream

Sauteed Salmon

Delicate Salmon with Bright Lemon Dill and Fragrant Pesto

Roasted Cod

Flaky Cod with Charred Rapini and Herbed Scallion Sauce

Bacon Wrapped Scallops

Sweet Scallops Wrapped in Savory Bacon with Butterscotch Rutabaga Cream, Crispy Capers and Fresh Parsley

Pan Roasted Chilean Sea Bass

Premium Sea Bass with Lemon Fennel Aioli

Tuscan Shrimp

Sautéed Shrimp with Tri-Colored Peppers, Olives, Plum Tomatoes and Capers

Seared Arctic Char

(Additional Charge Per Guest)

Delicate Fish with Pink Peppercorn, Grilled Hearts of Palm, Hazelnut Orange Gremolata and Wilted Kale



ENTREES

VEGETARIAN

Fontina Risotto Cakes

Creamy Risotto Cakes with Sautéed Spinach, Butternut Squash and Charred Tomato Sauce

Pappardelle Pasta

Wide Ribbon Pasta with Wild Mushroom Crema, Taleggio Cheese and Zucchini Ribbons

Eggplant & Ricotta Involtini

Thin-Sliced Roasted Eggplant Rolled with Herb-Infused Ricotta, Topped with San Marzano Tomato Sauce and Microgreens

Wild Mushroom & Truffle Wellington

Sautéed Wild Mushrooms with Caramelized Shallots and Truffle Oil Wrapped in Golden Puff Pastry

Roasted Vegetable Tian

Layered Seasonal Vegetables with Herbs de Provence, Aged Balsamic Reduction, and Toasted Pine Nuts

Stuffed Acorn Squash

Roasted Acorn Squash Filled with Quinoa, Dried Cranberries, Toasted Pecans, and Aged Goat Cheese, Drizzled with Maple Glaze

SIDE DISHES

Truffled Pommés Purée

Silky Potato Purée Infused with Truffle Oil and Finished with Chives

Roasted Brussels Sprouts with Pancetta

Caramelized Brussels Sprouts with Crispy Pancetta and Aged Balsamic Reduction

Wild Mushroom Risotto

Creamy Arborio Rice with a Medley of Wild Mushrooms, White Wine, and Parmigiano-Reggiano

Maple-Glazed Root Vegetables

Seasonal Root Vegetables Glazed with Vermont Maple Syrup and Fresh Thyme

Grilled Asparagus with Lemon Zest

Tender Asparagus Spears with Extra Virgin Olive Oil, Lemon Zest, and Maldon Sea Salt

Roasted Fingerling Potatoes

Herb-Roasted Fingerling Potatoes with Garlic Confit and Rosemary

Harissa-Spiced Couscous

Pearl Couscous with North African Harissa Spice, Preserved Lemon, and Mint

SIDE DISHES

Creamed Spinach with Nutmeg

Tender Spinach in a Velvety Cream Sauce with Freshly Grated Nutmeg

Honey-Glazed Rainbow Carrots

Multi-Colored Heirloom Carrots Glazed with Local Honey and Finished with Fresh Dill

Braised Fennel with Orange

Slow-Cooked Fennel with Orange Segments, White Wine, and Fennel Fronds

Farro Pilaf with Dried Fruits

Nutty Farro with Dried Apricots, Cherries, and Toasted Almonds

Caramelized Cauliflower

Golden Brown Cauliflower Florets with Smoked Paprika and Toasted Breadcrumbs



DESSERTS

Pumpkin Mascarpone Mousse Shooter

Velvety Pumpkin Mousse Layered with Mascarpone Cream in an Elegant Shot Glass

S'mores Trifle

Layers of Chocolate, Graham Cracker and Toasted Marshmallow in a Nostalgic Yet Refined Presentation

Poached Pear with Dried Cranberries

Wine-Poached Pear Served with Dried Cranberries and Vanilla Spiced Cream

Passion Fruit Mousse

Tropical Passion Fruit Mousse Accompanied by a Chocolate-Covered Orange Slice

Maple Walnut Trifle

Rich Maple and Walnut Layers with Snickerdoodle Cookie Crumbs

Tres Leches

Traditional Three-Milk Cake Topped with Dulce de Leche and Fresh Seasonal Fruit

All of the above items can be created accommodating any special dietary needs such as gluten free, dairy free, etc.





Savor

THE SWEETEST DAY OF
YOUR LIVES



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