

SAVORA  
*catering*  
& EVENTS

2025 CORPORATE CATERING & EVENT PACKAGES



# SAVORA

*catering*  
& EVENTS



## *Crafting Unforgettable Experiences, One Bite at a Time*

Your event is a celebration of connection, and at Savora, we believe every detail should reflect that magic—especially the food. With a passion for culinary artistry and a commitment to excellence, we transform your event into a sensory masterpiece.

From intimate gatherings to lavish receptions, our experiences are designed to elevate your event. Each dish, thoughtfully prepared and beautifully presented, brings together flavor, creativity, and care, ensuring your guests are delighted and your day is seamless.

Here's how Savora makes your vision come to life:

### ***Personalized Service:***

*Share your vision with us, and we'll tailor every detail to your tastes, theme, and budget.*

### ***Artfully Curated Menus:***

*Collaborate with our expert chefs to design a menu that's as unique as you are.*

### ***Stress-Free Execution:***

*From preparation to service, we handle every aspect, so you can fully embrace the joy of your celebration.*

At Savora, we believe your event deserves more than a meal—it deserves an unforgettable culinary journey. Let us take the stress out of planning, so you can focus on cherishing every moment.

**Book now and let Savora turn your event into a celebration of extraordinary flavor and lasting memories!**

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## *passed hors d'oeuvres*

### **BEEF, PORK, LAMB**

MARINATED TENDERLOIN  
on focaccia with creamy horseradish sauce

BEEF CHUCK FLAP STEAK SKEWERS

BEEF BOURGUIGNON  
with bacon, onion, mushrooms, in a red  
wine sauce served over crostini

LOLLIPOP LAMB CHOPS  
with rosemary mint applesauce

CHEESESTEAK EGGROLLS  
with spicy ketchup

CARNITA EMPANADA  
with pineapple chutney and micro cilantro

PRIMO RIB MINI TACO  
braised short rib, fries, pickled cabbage,  
beer cheese

BOURBON GLAZED PORK BELLY  
sticky & sweet whiskey marinade,  
soy, anise, honey

HELLS SLIDERS  
angus beef, beer cheese, chorizo, aioli mayo

### **POULTRY**

NASHVILLE HOT HONEY CHICKEN & WAFFLE  
SKEWER

CHICKEN EMPANADAS

CRISPY CHICKEN ARANCINI  
stuffed with creamy risotto, served with  
thyme chicken au jus

TORTILLA SOUP SHOOTERS

DUCK CONFIT CROSTINI  
with mango salsa

BUFFALO CHICKEN POTATO SKINS

CHICKEN & CHORIZO MEATBALL  
with an orange glaze

### **SEAFOOD**

MINI CRAB QUESADILLAS

HADDOCK & STREET CORN EMPANADAS  
with chipotle aioli

SHRIMP CEVICHE CUPS  
garnished with a fried tortilla

SEA SCALLOPS  
wrapped in bacon

PETITE MARYLAND CRAB CAKES  
with smoky onion remoulade

SPICY TUNA TARTAR  
with soy sauce, ginger and sesame oil

SPICY SALMON & TEMPURA SHRIMP ROLLS

FRIED LOBSTER AND MAC AND CHEESE BALLS

AGUACHILE  
yellow fin tuna, gulf shrimp, avocado, cucumber

### **VEGAN/VEGETARIAN**

FRIED VEGETABLE DUMPLING  
with a soy ginger dipping sauce

CHILI RELLENO  
with tofu and tomato sauce

BLACK BEAN AND CHEESE TAQUITOS  
with chipotle sour cream

MEXICAN CORN FRITTERS  
with chipotle aioli

TOMATO BISQUE SHOOTERS  
served with a grilled cheese wedge

AVOCADO SUSHI ROLLS

GRANADA BITES  
guacamole, bell pepper, pomegranate



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## stationary hors d'oeuvres

each station serves 35 guests for one hour

### CHIPS AND DIPS

CHOOSE THREE (3)

- pico de gallo
- black bean hummus
- black corn salsa
- guacamole
- olive tapenade
- queso blanco

### CHARCUTERIE BOARD

- dried and cured meats
- artisan cheeses
- gourmet mixed nuts
- olives
- dried fruit
- mustard sauce
- cornichons

### GRILLED VEGETABLES

- broccoli and cauliflower
- red and yellow peppers
- asparagus
- green and yellow squash
- balsamic glaze

### FRESH FRUIT DISPLAY

- berries
- grapes
- cantaloupe
- melon
- pineapple

### ASSORTED SKEWER BOARD

CHOOSE THREE (3)

- beef chuck flap steak
- chipotle salsa chicken
- marinated vegetables
- chipotle glazed shrimp

### FLATBREADS

- short rib
- americano
- antipasti
- pepperoni

### CAMARONES DIABLOS

- crispy shrimp
- fiery chili de arbol
- cool avocado ranch

### SLIDERS

CHOOSE TWO (2)

- shaved filet with caramelized onion
- spicy buttermilk chicken
- black bean and corn
- vegetarian cheesy mushroom

### GUAJILLO GLAZED WINGS

- honey chipotle wing sauce
- cilantro house blue cheese

### PRETZEL NUGGETS

- tequila and lime mustard sauce
- queso blanco
- cinnamon & sugar

### SANDWICH DISPLAY

CHOOSE THREE (3)

- torta al pastor
- caprese
- turkey pancetta
- pork tenderloin
- torta ahogada
- seared chicken

### SUSHI ROLL

CHOOSE THREE (3)

- yellow fin tuna
- gulf shrimp
- avocado
- spicy tuna or salmon
- tempura shrimp

### STREET TACOS

- shrimp
- grilled chicken
- carnitas
- cauliflower

*\*any of the items listed above can serve as a late-night snack*

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## dinner stations

### RAW BAR

- OYSTERS ON HALF SHELL
- POACHED SHRIMP COCKTAIL
- SEARED TUNA
- CRAB WAKAME SALAD
- SPICY SALMON ROLLS
- AVOCADO ROLLS

### CARVING STATION

CHOOSE THREE (3) MEATS

- BRAISED SHORT RIB
- TENDERLOIN OF BEEF  
with black pepper horseradish
- OVEN ROASTED TURKEY  
with cranberry mayo
- SALMON ROULADE  
with apricot and chipotle marmalade
- GRILLED SEASONAL VEGETABLES
- FOCACCIA LOAF

### HARVEST BAR

- BARLEY SALAD
- FARRO SALAD
- QUINOA SALAD
- CHICKPEA SALAD
- BLACK BEAN AND CORN SALAD
- FRESH FRUIT SALAD

### PHILLY STATION

- CHEESESTEAK
- CHICKEN CHEESESTEAK
- ITALIAN HOAGIE
- TOMATO PIE
- PRETZEL BITES
- ASSORTED TASTYKAKES

### PUB TACO BAR

- SHORT RIB
- CARNITAS
- CHICKEN
- BLACK BEANS AND WHITE RICE
- SHREDDED LETTUCE, DICED TOMATOES
- CREMA, SHREDDED CHEDDAR CHEESE
- GUACAMOLE AND PICO DE GALLO
- HARD TACOS AND SOFT TACOS
- HOUSE MADE TORTILLA CHIPS

### SLIDER STATION

- CHEESEBURGER
- BLACK BEAN
- BUFFALO SHREDDED CHICKEN
- CHEDDAR MAC AND CHEESE
- SPICY KETCHUP AND AIOLI MAYO
- PETITE BRIOCHE ROLLS

### MEDITERRANEAN STATION

- HERB ROASTED CHICKEN
- GRILLED FLANK STEAK
- PEPPERONCINI PEPPERS
- HUMMUS, BABA GHANOUSH
- ARTICHOKE HEARTS AND KALAMATA OLIVES
- FETA CHEESE, CUCUMBERS, CARROTS
- FLATBREADS, PITA BREAD

### FAJITA BAR

- STEAK
- CHICKEN
- PORTABELLA MUSHROOM
- ROASTED YELLOW AND GREEN PEPPERS
- PICO DE GALLO, CREMA
- SHREDDED CHEDDAR CHEESE
- FLOUR TORTILLAS & CORN TORTILLA CHIPS



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## buffet lunch

## buffet dinner

*choice of salad, rolls, two (2) entrees, one (1) starch, one (1) vegetable, four (4) dessert minis, coffee or hot tea*

### **SALADS**

#### **CEASAR SALAD**

crisp romaine lettuce, shaved cotija cheese, tortilla strips

#### **HOUSE SALAD**

mixed greens, cucumbers, grape tomatoes, lemon vinaigrette

#### **SPINACH SALAD**

baby spinach tossed with cherry tomatoes, red onion, dusted pistachios, and roasted shallot balsamic vinaigrette

### **BEEF, PORK, LAMB**

#### **STUFFED GARLIC & HERB ROASTED PORK LOIN**

with spinach, oaxaca, and house roasted peppers

#### **BRAISED BONELESS SHORT RIB**

glazed with coca-cola chile arbol glaze

#### **STEAK ASADA**

marinated ribeye

#### **PRIMO RIB SIGNATURE TACOS**

braised short rib, fries, pickled cabbage, cebollines, chipotle aoli, beer cheese

### **POULTRY**

#### **PROSCIUTTO WRAPPED CHICKEN**

with herbed goat cheese

#### **CHIPOTLE CHICKEN PASTA**

penne pasta, asparagus, red & green peppers, garlic, red onions, parmesan cheese and a chipotle glaze

#### **PECAN CRUSTED CHICKEN**

with charred shallot demi

#### **GRILLED CHICKEN STREET TACOS**

marinated chicken breast, salsa taquera



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## buffet lunch

## buffet dinner

*choice of salad, rolls, two (2) entrees, one (1) starch, one (1) vegetable, four (4) dessert minis, coffee or hot tea*

### SEAFOOD

#### GRILLED CRABCAKES

lump crabmeat served with caper remoulade

#### ROASTED SALMON FILLET

finished in a leek & herb butter sauce

#### BLACKENED SEABASS

with nori and mushroom broth

#### SHRIMP GOVERNADOR TACOS

shrimp, bacon, grilled onion, roasted poblano, aioli, beer cheese

### VEGETARIAN

#### GRILLED PORTABELLA MUSHROOM

marinated and topped with oven roasted tomatoes, caramelized onions, and gorgonzola

#### PENNE PASTA

asparagus, red & green peppers, garlic, red onions, parmesan cheese, chipotle glaze

#### CRISPY CAULIFLOWER TACOS

mixed cabbage, buffalo sauce, roasted corn, crema, avocado, jalapeno aioli, cilantro

### STARCH

- herb roasted potatoes
- mexican fried rice
- bourbon mashed sweet potatoes
- fried sweet potato fries
- quinoa with herbed mixed vegetables
- parsnip and potato puree

### VEGETABLE

- street corn salad
- fried sweet plantains
- black bean and corn salsa
- sauteed haricot verts
- grilled asparagus with shaved parmesan
- street corn salad

## Desserts

- mexican chocolate mousse cups
- mini raspberry cheesecake
- dulce de leche pastry pockets
- chocolate covered strawberries
- fruit tarts
- polvorones
- corn cake skillet
- chocolate churro budino cups
- brownie
- pecan tarts
- creme broulee tart
- beignets



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## boxed meals

*all boxed meals come with fruit cup, cookie, and bottle of water*

### SANDWICH

- ROSEMARY CHICKEN SANDWICH
- PANCETTA, OVEN DRIED TOMATOES, SPINACH, ARTICHOKE AIOLI
- TARRAGAN CHICKEN SALAD WITH MIXED GREENS
- BRAISED SHORT RIB WITH SAUTEED SWISS CHARD AND MELTED PROVOLONE
- TURKEY, OVEN DRIED TOMATOES, SPINACH, SPICY MAYO

### SALAD

- CAESAR WITH CRISP ROMAINE LETTUCE, SHAVED COTIJA CHEESE, TORTILLA STRIPS
- HOUSE WITH MIXED GREENS, CUCUMBERS, GRAPE TOMATOES, LEMON VINAIGRETTE
- SPINACH WITH CHERRY TOMATOES, RED ONION, DUSTED PISTACHIOS, BALSAMIC VINEGRETTE
- CAPRESE WITH MIXED GREENS, SLICED CHERRY TOMATOES, FRESH MOZZARELLA, BALSAMIC
- QUINOA SALAD WITH ROASTED RED AND GREEN PEPPERS

### SOUP

- TURKEY CHILI WITH RED BEANS, PEPPERS, AND ONIONS
- FRESH BASIL TOMATO
- TORTILLA SOUP WITH SHREDDED CHICKEN, AVOCADO, TORTILLA STRIPS, CREME FRESCA

*\*all of the items above are available buffet style  
\*add on dessert minis available*

## brunch buffet

- EGGS BENEDICTS
- SCRAMBLED EGGS
- SHRIMP & SPINACH ENCHILADAS
- FRENCH TOAST
- BACON
- SAUSAGE
- HERB ROASTED ROSEMARY POTATOES
- MIXED GRILLED VEGETABLES
- WAFFLES
- FRESH FRUIT
- SWEET BREADS, DANISHES, MUFFINS
- ORANGE JUICE
- CRANBERRY JUICE
- COFFEE AND HOT TEA

## Enhancements

- OMELETTE STATION
- RIBEYE STEAK
- BREAKFAST SANDWICHES
- BREAKFAST TACOS
- MINI DESSERTS
- HOT CHOCOLATE STATION
- SOFT DRINKS
- ICED TEA AND LEMONADE
- MIMOSA BAR
- BLOODY MARY BAR





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## All Day Meeting



### CONTINENTAL BREAKFAST

- SWEET BREADS, DANISHES, MUFFINS
- FRESH FRUIT
- YOGURT PARFAITS
- COFFEE AND HOT TEA
- DISPENSER OF INFUSED WATER

### MID MORNING SNACK

- MIXED NUTS
- GRANOLA BARS

### LUNCH (COLD BUFFET)

- ASSORTED SANDWICHES
- GARDEN SALAD BAR WITH BREADSTICKS
- ASSORTED CHIPS
- COOKIES AND BROWNIES
- DISPENSER OF ICED TEA
- COFFEE REPLENISHMENT

### AFTERNOON SNACK

- VEGETABLE CRUDITE
- WHOLE FRUIT

### COCKTAIL HOUR

- CHARCUTERIE BOARD
- CHIPS AND DIP DISPLAY
- SLIDER STATION
- ASSORTED SKEWER BOARD

### CONTINENTAL BREAKFAST

- SWEET BREADS, DANISHES, MUFFINS
- FRESH FRUIT
- YOGURT PARFAITS
- COFFEE AND HOT TEA
- DISPENSER OF INFUSED WATER

### MID MORNING SNACK

- MIXED NUTS
- GRANOLA BARS

### LUNCH (HOT BUFFET)

- CHIMICHURRI SALMON
- CHIPOTLE CHICKEN PASTA
- HERB ROASTED POTATOES
- SAUTEED HERICOT VERTS
- CEASAR SALAD WITH BREADSTICKS
- DISPENSER OF ICED TEA
- COFFEE REPLENISHMENT

### AFTERNOON SNACK

- COOKIES
- BROWNIES

### COCKTAIL HOUR

- CHARCUTERIE BOARD
- CHIPS AND DIP DISPLAY
- SLIDER STATION
- ASSORTED SKEWER BOARD

## Enhancements

### STANDARD FULL BAR

### PREMIUM FULL BAR

### STANDARD BEER & WINE BAR

### PREMIUM BEER & WINE BAR

*\*add soft drinks to option one or two for an additional fee*

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## *beverage packages*

### **STANDARD FULL BAR**

- choice of two reds
- choice of two whites
- choice of three beers
- soft drinks
- mixers & garnishes
- ice

### **PREMIUM FULL BAR**

- choice of three reds
- choice of three whites
- choice of three beers
- soft drinks
- mixers & garnishes
- ice

### **STANDARD BEER AND WINE BAR**

- choice of two reds
- choice of two whites
- choice of three beers
- soft drinks
- ice

### **PREMIUM BEER AND WINE BAR**

- choice of three reds
- choice of three whites
- choice of three beers
- soft drinks
- ice

## *specialty cocktails*

### **PINEAPPLE MATADOR**

reposado infusion with pineapple, chile guajillo & chile de arbol, agave, agavero orange, fresh lime juice

### **MOLE OLD FASHIONED**

bulleit bourbon, brown sugar, peychauds, bitterman's mole bitters, luxardo cherry

### **HIBISCUS MARGARITA**

teremana blanco small batch tequila, cointreau, hibiscus, fresh lime, simple syrup

### **PEACH BOTTOMS**

larceny straight bourbon, lemon, sage-infused simple syrup, peach nectar, white tea

### **PURPLE MERMAID**

cucumber infused blanco tequila, butterfly pea tea, lavender simple syrup, fresh mint, lime

### **RED SANGRIA**

with fresh fruit and grapefruit soda

### **FRIDA'S CLOUD**

teremana blanco, lavender Infused simple syrup, coconut cream, fresh lime

### **CLASSIC MOJITO**

flor de cana rum, fresh mint, fresh squeezed lime juice, simple syrup, soda

### **LIMONCELLO FRESCO**

vodka, limoncello, lemon, simple syrup, soda water



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## *specialty mocktails*

### **STRAWBERRY-RHUBARB PUNCH**

basil garnish

### **WATERMELON-JALEPENO**

#### **SMASH**

lime garnish

### **MINT JULIES**

lime and mint garnish

### **PINEAPPLE EXPRESS**

coconut water, tamarind, fresh pineapple

### **STRAWBERRY-TYME COOLER**

club soda, citrus, berries, fresh herbs

### **BLOOD ORANGE SPRITZER**

club soda, orange juice, simple syrup

### **SUNRISE**

non-alcoholic sparkling wine, orange juice, grenadine

### **APPLE CIDER SANGRIA**

sparkling water, apples, oranges, pomegranate

## *beverage upgrades*

### **WINE SERVICE AT DINNER**

#### **ALA CARTE**

- mixers
- garnishes
- soft drinks
- ice

#### **BEVERAGE STATION**

- iced tea
- lemonade
- infused water

### **CHAMPAGNE TOAST**

#### **COFFEE STATION ALA CARTE**

- regular
- decaf
- hot tea

#### **HOT CHOCOLATE STATION**

- marshmallows
- caramel sauce
- chocolate
- peppermint
- whipped cream



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## beverage list

### STANDARD

#### SPIRITS

- absolut vodka
- beefeater gin
- bacardi rum
- captain morgan spiced rum
- jim beam bourbon
- dewars scotch
- jameson irish whiskey
- teremana tequila reposado

#### WINE - CHOOSE 4

- merlot (red) cloud break
- cabernet (red) mina mesa
- pinot grigio (white) belvino
- sauvignon blanc (white) amaci
- chardonnay (white) common vine
- rose (pink) band of horses

#### BEER/SELTZER - CHOOSE 3

- miller lite
- dogfish head blue hen
- modelo negra
- corona
- corona lite
- bud light
- big oyster atlantico

### PREMIUM

#### SPIRITS

- grey goose vodka
- bombay sapphire gin
- diplomatica reserva rum
- kracken spiced rum
- makers mark bourbon
- glenlivet (12 year) scotch
- johnny walker black
- casamigos tequila anejo

#### WINE - CHOOSE 5

- merlot (red) clos de bois
- cabernet (red) alamos
- pinot grigio (white) barone fini
- sauvignon blanc (white) nobilo
- chardonnay (white) fransican
- rose (pink) fleur de prairie

#### BEER/SELTZER - CHOOSE 4 FROM STANDARD AND/OR PREMIUM

- modelo especial
- 2SP the russian
- dewey orange crush
- 2SP up, up & away
- liquid alchemy cider

*\*additional items may be available if they are not on this list-  
ask your catering director for more details*



# SAVORA

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*the Savora difference!*

## **MENU**

Whether hosting a small office party on site or a grand celebration at a venue, Savora Catering will tailor a menu package to suit your occasion. If you don't see an item on our menu, please inquire, and we will do our utmost to accommodate your request. Our award-winning chefs will prepare your menu fresh on the day of your event. Many menu items can be made gluten-free, vegetarian, and/or vegan. Please discuss any food allergies with your catering director.

## **PROFESSIONAL STAFF**

We are more than just a caterer – we are your premier concierge event professionals. Lori Seward, our Catering and Events Director, will collaborate with you to meticulously plan your event. She will assist you in selecting a menu and budget that aligns with your company's vision, and will provide a comprehensive, detailed proposal. On the day of your event, one of our professional event managers will be your direct point of contact, ensuring the seamless and flawless execution of every detail. Please note that menu prices do not include labor charges.

## **RENTAL EQUIPMENT**

Savora Catering will coordinate all of your equipment needs with our equipment rental company. Equipment needs might include tents, tables, chairs, linens, glassware, silverware, and cooking/service ware. Please note that rental estimates will fluctuate, depending upon final guest count. Additional fees may apply.

**Contact our Catering and Events Director today to schedule your personalized consultation!**

**Lori@savoracatering.com**

**Call or text (302) 545-8000**

**YOUR UNIQUE VISION, CREATED WITH PASSION.  
EXPERIENCE SAVORA!**

