



SAVOR

A CATERED EXPERIENCE BY CHEF PHILLIP DEWAYNE

2024 Catering Brochure

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HORS D'OEUVRES

Indulge in our signature assortment of meticulously crafted light bites, perfect for elevating any cocktail party or soirée. Delight your guests with these elegant creations designed to tantalize the palate and leave a lasting impression.

VEGETARIAN | *Meat-Free Selections*

TRUFFLE MUSHROOM ARANCINI | \$5

Crisp and golden risotto balls, delicately infused with truffle oil and filled with a decadent mushroom medley, accompanied by a drizzle of luxurious truffle aioli for a delightful finish.

CAPRESE SKEWERS | \$4

A delightful interpretation of the classic Caprese salad, featuring skewered cherry tomatoes, fresh mozzarella balls, and fragrant basil leaves, all drizzled with a tangy balsamic reduction and a sprinkle of sea salt, creating a perfect harmony of flavors and textures on each bite-sized skewer.

ASPARAGUS PUFF PASTRY BUNDLES | \$6

Tender asparagus spears, delicately wrapped in layers of flaky puff pastry, encasing a delectable filling of shredded Gruyere cheese and creamy chive & onion spread. Baked to a golden perfection, these bundles offer a delightful combination of buttery pastry, savory cheese, and vibrant asparagus flavors in every bite.

AVOCADO TOAST POINTS | \$4

Creamy avocado spread atop toasted pumpernickel crostini, adorned with a sprinkle of flaked sea salt and fresh dill. Each bite offers a harmonious blend of rich avocado flavor, earthy notes from the pumpernickel, and a hint of brightness from the dill, creating a delightful gourmet experience.

TRUFFLE MAC & CHEESE BITES | \$4.50

Creamy macaroni infused with delicate truffle essence, encased in a golden panko breadcrumb crust, garnished with a creamy truffle-infused mornay sauce.

GRILLED VEGETABLE FLATBREAD WITH BASIL PESTO | \$4

Artisanal flatbreads adorned with grilled seasonal vegetables, drizzled with aromatic basil pesto, and finished with a balsamic reduction glaze.

WALNUT AND SUN-DRIED TOMATO STUFFED BUTTON MUSHROOMS | \$5

Plump white button mushrooms filled with a flavorful medley of spinach, crunchy walnuts, sun-dried tomatoes, garlic shallots, and vibrant red bell pepper, garnished with a sun-dried tomato aioli.

CAPRESE PIZZA ROLLS | \$5

A delightful blend of fresh mozzarella, fragrant basil, and tangy marinara, rolled into savory bites and topped with a dollop of marinara sauce.

ARTISANAL FARMER'S MARKET CRUDITÉ CUPS | \$6

A vibrant selection of fresh, seasonal vegetables elegantly presented in individual tasting bowls, accompanied by a creamy hummus and buttermilk ranch drizzle over the top.

BURRATA CROSTINI WITH CARAMELIZED SHALLOTS AND BALSAMIC FIG JAM | \$4

Indulgent bites of creamy burrata cheese atop garlic-pepper crostini, adorned with sweet caramelized shallots and a rich balsamic fig compote, garnished with a balsamic reduction drizzle.

MAC & CHEESE HUSH PUPPIES WITH GARLIC AIOLI | \$4

Irresistible hushpuppies bursting with creamy macaroni and cheese, served with a side of zesty garlic aioli.

SAVORY SPINACH ARTICHOKE WONTON CUPS | \$5

Delicate wonton cups filled with a delectable blend of baked spinach and artichoke dip, offering a harmonious balance of flavors and textures, garnished with a sprinkle of Parmesan cheese.

ASIAGO-BASIL STUFFED MUSHROOMS | \$5

Tender baby portobello mushrooms filled with a luscious mixture of shredded asiago cheese, fresh basil, juicy cherry tomatoes, and shaved parmesan, topped with a balsamic glaze.

TARRAGON-INFUSED WATERMELON BITES WITH FETA AND BALSAMIC REDUCTION | \$3

Juicy watermelon cubes marinated in zesty lime juice, filled with creamy feta cheese and aromatic tarragon, finished with a drizzle of tangy balsamic reduction.

VIBRANT VEGAN SPRING ROLLS WITH SWEET & SOUR SAUCE | \$3

Delicately wrapped vegan spring rolls filled with crisp vegetables and aromatic herbs, garnished with a sweet and sour sauce drizzle.

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HORS D'OEUVRES *Cont.*

MEAT | *Savory Selections*

ITALIAN STEAK BRUSCHETTA | \$6

Garlic-pepper crostini topped with Italian marinated steak, fresh arugula, Roma tomatoes, and crispy pancetta, creating a symphony of flavors reminiscent of an Italian steakhouse.

STEAKHOUSE DEVILED EGGS | \$6

Southern-style deviled eggs filled with perfectly roasted beef tenderloin and a hint of honey sriracha, offering a tantalizing combination of creamy, savory, and spicy flavors.

CREAMY BLT CROSTINI | \$3

Herbed cream cheese piped onto crispy crostini and topped with applewood smoked bacon, fresh basil, and cherry tomatoes, creating a delightful twist on the classic BLT sandwich.

DIJON CHICKEN KABOBS | \$6

Tender chicken pieces marinated in a flavorful herb Dijon mustard, skewered and served on mini bamboo skewers for a savory and satisfying bite.

MAUI STEAK BITES | \$6

Succulent steak bites served with piped mashed potatoes and drizzled with teriyaki Polynesian sauce, offering a delightful blend of savory and sweet flavors.

SEAFOOD | *Coastal Creations*

SHRIMP ON SEASONED CRACKERS WITH PEPPER JELLY AND CREAM CHEESE | \$5

Succulent sautéed shrimp delicately placed on seasoned crackers, accompanied by a zesty pepper jelly and whipped cream cheese for a perfect harmony of flavors and textures.

MINI LOBSTER THERMIDOR | \$8

Bite-sized pastry shells filled with luscious lobster meat in a creamy, brandy-infused sauce, crowned with a sprinkle of Gruyère cheese for an indulgent treat.

MINI CRAB CAKES | \$6

Delicate crab cakes served on petite spoons, topped with a light lemon aioli for a burst of fresh flavor with every bite.

CAVIAR ON BLINI | \$8

Petite buckwheat pancakes topped with a luxurious dollop of crème fraîche and adorned with a generous portion of exquisite caviar, offering a sophisticated taste of the sea.

SEARED SCALLOP WITH MANGO SALSA ON SPOON | \$6

Perfectly seared scallops served on individual spoons, complemented by a vibrant mango salsa for a refreshing burst of tropical flavors.

DUCK CONFIT DEVILED EGGS | \$5

Deviled eggs filled with a delectable mixture of tender duck confit, zesty mustard, and creamy mayonnaise, topped with a crisp piece of duck skin for a savory crunch.

CRISPY DUCK SPRING ROLLS | \$5

Crispy spring rolls filled with succulent duck breast and crunchy vegetables, infused with flavors of chili, ginger, soy, and citrus, served alongside a sweet and tangy barbecue sauce for dipping.

BACON BOURBON BRUSSELS SPROUT BROCHETTE | \$5

Petite bamboo skewers loaded with dark brown sugar and bourbon applewood smoked bacon, paired with roasted Brussels sprouts, offering a delightful blend of sweet and savory flavors.

BEEF TENDERLOIN & FIG CROSTINI | \$4

Tender beef tenderloin slices paired with luscious Mission figs, fresh thyme, and a fig and lemon zest yogurt, served atop garlic pepper crostini for a sophisticated flavor profile.

CHEESEBURGER EGG ROLLS | \$6

Snack-sized egg rolls filled with seasoned ground sirloin, white cheddar cheese, onions, and spices, wrapped in a sesame seed-coated wrapper and deep-fried to crispy perfection.

LOBSTER BISQUE SHOOTERS | \$8

Silky smooth lobster bisque served in shot glasses, garnished with a succulent piece of lobster claw and a sprinkle of fresh chives for an elegant and flavorful indulgence.

TERIYAKI SEA BASS SKEWERS | \$8

Tender Chilean Sea Bass glazed with a soy-teriyaki sauce, threaded onto bamboo skewers for a delightful fusion of Asian-inspired flavors.

GRILLED SHRIMP SKEWERS WITH HERB MUSTARD VINAIGRETTE | \$6

Jumbo shrimp marinated and grilled to perfection, served with a tangy herb mustard vinaigrette for a refreshing and savory seafood experience.

COCONUT SHRIMP | \$5

Extra-jumbo shrimp seasoned with sea salt, black pepper, and spices, coated in a crunchy mixture of macadamia nuts and flaked coconut, fried to a golden brown perfection for a tropical twist on a classic favorite.

CRAB STUFFED MUSHROOMS | \$6

Plump mushroom caps filled with a delectable mixture of seasoned crab meat, offering a savory and satisfying seafood sensation.



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PARTY FAVORITES

Indulge in our signature assortment of meticulously crafted light bites, perfect for elevating any cocktail party or soiree. Delight your guests with these elegant creations designed to tantalize the palate and leave a lasting impression.

SOUTHWESTERN EGGROLLS | \$5

A savory, fusion appetizer that combines the flavors of Southwestern cuisine with the convenience of Chinese-style egg rolls. Our rolls are filled with a mixture of spiced chicken, black beans, corn, cheese, and bell peppers.

PHILLYCHEESE STEAK EGGROLLS | \$6

A creative twist on the classic Philadelphia cheesesteak sandwich, combining its beloved flavors in a crispy egg roll wrapper. Our egg rolls are stuffed with thinly sliced beef, melted cheese, and often onions and peppers, mirroring the traditional sandwich fillings. They are deep-fried until golden brown.

SPINACH ARTICHOKE DIP | \$6

A creamy, rich appetizer beloved for its flavorful combination of ingredients. It consists of chopped spinach and artichoke hearts blended with cream cheese, sour cream, garlic, and various cheeses, such as Parmesan and mozzarella.

BUFFALO CHICKEN DIP | \$5

Spicy, creamy appetizer that captures the bold flavors of Buffalo wings in a convenient, scoopable form. It typically combines shredded chicken, cream cheese, ranch or blue cheese dressing, and a generous amount of hot sauce for heat.

CHEESEBURGER SLIDERS | \$5.50

Miniature versions of the classic cheeseburger, offering a delightful combination of flavors in a small, convenient size. These sliders typically feature a small, juicy beef patty topped with melted cheese, often cheddar or American, and are served on soft, slightly toasted buns.

PULLED PORK SLIDERS | \$5.50

Delicious, bite-sized treat that pack the rich flavors of slow-cooked barbecue into a small package. These sliders consist of tender, shredded pork that has been slow-cooked until it's melt-in-your-mouth soft, typically seasoned with a blend of spices and smothered in barbecue sauce.

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BUFFET MENUS

Embark on a culinary journey around the globe with our carefully curated buffet menu selections, where flavors from diverse cuisines come together to tantalize your taste buds. From the vibrant spices of Asian cuisine to the comforting soul food of the South, from the rich and savory delights of Italian and French fare to the bold and fiery flavors of Mexican dishes, and from the fresh and succulent offerings of seafood to the tropical tastes of the Caribbean, our menu celebrates the rich tapestry of global gastronomy. Each dish is thoughtfully crafted to showcase the unique ingredients, techniques, and traditions of its respective culinary heritage, ensuring a dining experience that is as memorable as it is delicious. Get ready to embark on a culinary adventure like no other, where every bite tells a story and every dish is a celebration of culinary diversity.

SOUTHERN HOSPITALITY | \$26

Cobb salad with grilled chicken, avocado, bacon, and blue cheese dressing | BBQ Ribs | Spaghetti | Baked Macaroni & Cheese | Roasted brussel sprouts

SUNDAY'S BEST | \$28

Caesar salad with romaine lettuce, parmesan, croutons, and creamy caesar dressing | Herb-Roasted Chicken | Slow-Cooked Beef Brisket | Creamy Mashed Potatoes | Green Beans

SOUTHERN COMFORT | \$29

Watermelon, feta, and mint salad | Fried Chicken | Old Fashioned Pot Roast | Mashed Potatoes | Collard Greens with Turkey

ITALIAN DELIGHT | \$30

Caprese salad with fresh mozzarella, tomatoes, and basil | Chicken Parmigiana | Bella Ciao Bolognese | Herbed Orzo | Sautéed Spinach with Garlic and Lemon

MEXICAN SURPRISE | \$30

Mexican street corn salad with cotija cheese | Carne Asada (*grilled marinated steak*) | Chicken Tacos Al Pastor | Mexican Rice with Tomato and Cilantro | Fajita-styled Charred Bell Peppers and Onions

LATINO FUSION | \$30

Mixed greens with mango and passion fruit vinaigrette | Churrasco (*grilled beef*) with Chimichurri | Carnitas (Mexican pulled pork) | Arroz con Gandules (*rice with pigeon peas*) | Collard Greens with Sautéed Garlic

ASIAN FUSION | \$35

Sunomono (Japanese cucumber salad with sesame seeds and wakame) | Teriyaki Chicken | Grilled Salmon | Steamed Jasmine Rice | Stir-Fry Mixed Vegetables with Soy Sauce and Ginger

FRENCH TINGS | \$37

Niçoise salad with olives and haricot verts | Coq au Vin (chicken in wine sauce) | Pan-Seared Scallops | Saffron Rice Pilaf | Grilled Asparagus with Herbes de Provence

UPSCALE CARIBBEAN | \$37

Mixed greens with roasted plantains with a ginger sesame dressing | Caribbean Jerk Chicken | Pan Seared Red Snapper | Rice and Peas (rice with kidney beans) | Glazed Carrots, Garlic Tomatoes, and Thyme

GREEK CLASSICS | \$40

Greek salad with feta, olives, cucumbers, tomatoes, and red onion | Grilled Lamb Chops | Chicken Souvlaki | Lemon and Herbed Roasted Potatoes | Grilled Squash and Zucchini with Olive Oil and Herbs

SEAFOOD SPECIAL | \$50

Arugula Salad with shaved Parmesan and lemon vinaigrette | Grilled Sea Bass | Shrimp Scampi | Risotto alla Milanese (Saffron Risotto) | Grilled Asparagus with Balsamic Glaze

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PLATED MENUS

Experience culinary excellence with our meticulously curated plated menus. Each dish is a masterpiece of flavor and presentation, meticulously crafted to delight your senses and elevate your event to new heights. Indulge in a dining experience that combines sophistication, flavor, and impeccable service, ensuring that every guest leaves with a lasting impression of elegance and refinement.

MENU 1 | \$41

Beet and Goat Cheese Salad, complemented by a Honey Balsamic Dressing. Then, savor the succulent Seared Duck Breast, drizzled with a delectable Cherry Reduction Sauce. Accompanied by Truffle Mashed Potatoes and Haricots Verts with Almond Slivers, this menu promises an unforgettable dining experience.

MENU 2 | \$37

Frisée Salad adorned with a Poached Egg and Dijon Vinaigrette. Delight in the tender Braised Short Ribs, accompanied by a savory Red Wine Jus. Herb Roasted Fingerling Potatoes and Glazed Carrots with Thyme complete this menu, offering a symphony of comforting and sophisticated flavors.

MENU 3 | \$34

Arugula and Parmesan Salad paired with a zesty Lemon Vinaigrette. Dive into the ocean's bounty with Pan-Seared Scallops in a Saffron Beurre Blanc. Indulge in Wild Mushroom Risotto and Grilled Asparagus with Hollandaise Sauce, promising a taste of the sea with each bite.

MENU 4 | \$44

Endive and Apple Salad dressed in a flavorful Blue Cheese Dressing. Delight in the Herb-Crusted Rack of Lamb with Mint Pesto, accompanied by Au Gratin Potatoes and Roasted Brussels Sprouts with a Balsamic Glaze. This menu promises a symphony of savory delights for the discerning palate.

MENU 5 | \$29

Experience rustic elegance with our charming menu selection. Begin with a Mixed Greens Salad featuring Roasted Pear, Walnuts, and a Mustard Vinaigrette. Dive into the comforting flavors of Coq au Vin, served with Garlic Pomme Puree and Rainbow Carrots. This menu promises a cozy dining experience with a touch of sophistication.

MENU 6 | \$55

Mixed Greens Salad adorned with Gorgonzola, Walnuts, and Pear, drizzled with a Champagne Vinaigrette. Revel in the succulent Filet Mignon with a Red Wine Reduction, accompanied by Garlic and Herb Roasted Fingerling Potatoes and Sautéed Green Beans with Caramelized Shallots. This menu promises a luxurious culinary experience fit for royalty.

MENU 7 | \$29

Arugula and Shaved Parmesan Salad dressed in a luscious Balsamic Reduction. Delight in Herb-Roasted Chicken Breast with a Dijon Mustard Sauce, served with Creamy Polenta with Parmesan and Roasted Brussels Sprouts with Bacon Lardons. This menu promises a symphony of flavors for every palate.

MENU 8 | \$47

Baby Spinach Salad featuring Roasted Turnips, Goat Cheese, and a Citrus Vinaigrette. Savor the Seared Sea Bass with Lemon Beurre Blanc, accompanied by Truffle Risotto and Grilled Asparagus with Lemon Zest. This menu promises an unparalleled dining experience for the discerning palate.

MENU 9 | \$32

Experience culinary fusion with our innovative menu selection. Begin with a Seaweed Salad featuring Avocado and a Yuzu Vinaigrette. Delight in the Miso-Glazed Salmon, served with Jasmine Rice Pilaf with Lemongrass and Stir-Fried Snow Peas with Shiitake Mushrooms. This menu promises a tantalizing fusion of flavors from around the globe.

MENU 10 | \$27

Mixed Greens Salad featuring Roasted Pear, Blue Cheese, and Candied Walnuts. Savor the Pork Tenderloin with Apple Cider Reduction, served with Butternut Squash Risotto and Roasted Broccolini. This menu promises a cozy dining experience with a touch of rustic charm.

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ACTION STATIONS

Elevate your dining experience with our meticulously curated stations, where culinary creativity meets exquisite taste. Each station offers a captivating journey through flavors, textures, and presentations, meticulously designed to delight every palate. From live action stations showcasing the art of culinary craftsmanship to thoughtfully curated buffet-style offerings, our stations promise an unforgettable culinary adventure tailored to your event's unique ambiance and vision. Indulge in a feast for the senses as our skilled chefs bring their expertise to life, ensuring an unparalleled dining experience that will leave a lasting impression on you and your guests.

CHEF CARVING STATIONS | *Prices Vary*

BOURBON GLAZED PORK LOIN | \$9

SLOW ROASTED STEAMSHIP OF BEEF | \$10

OVEN ROASTED MAPLE TURKEY BREAST | \$12

BRAISED LEG OF LAMB | \$16

SLOW ROASTED BEEF TENDERLOIN | \$22

ROSEMARY AND GARLIC RUBBED PRIME RIB OF BEEF | \$24

FRIED RICE STATION | \$24

Experience live preparation of customizable fried rice with your choice of shrimp, chicken, or vegetables, including egg, traditional seasonings, and a variety of sauces. Select from an array of fresh vegetables such as bean sprouts, water chestnuts, bell peppers, onions, green peas, diced carrots, edamame, and mushrooms. Choose your protein from options like tofu, chicken, shrimp, or Beyond Meat, and enhance your dish with condiments like parsley, Sriracha, Tabasco, and pickled peppers.

GOURMET SALAD STATION | \$18

Indulge in our premium salad offerings, featuring classics like Caesar and Greek, alongside a customizable salad bar. Explore an array of dressings, toppings, and proteins to craft your perfect salad, tailored to your taste preferences and dietary needs.

PASTA STATION | \$28

Craft your perfect pasta dish at our action station! Select from a variety of noodles including penne, spaghetti, or fettuccine, and pair it with your choice of sauce such as Alfredo, marinara, or pesto. Complement your creation with delectable options like cheese tortellini, penne pasta, or zucchini noodles.

FAJITA & TACO BAR | \$21

Craft your perfect taco with soft flour tortillas or crispy corn tortillas, along with your choice of protein ranging from poultry, beef, to seafood. Accompany your taco with flavorful rice and your preference of pinto or black beans, mixed onions, assorted bell peppers, shredded cheese, crisp lettuce, sour cream, creamy guacamole, and zesty pico de gallo. Complete your meal with crunchy tortilla chips and fresh salsa for a delightful Mexican-inspired feast.

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BREAKFAST & BRUNCH MENU

Start your day with our delightful Breakfast and Brunch menu, expertly crafted to bring a perfect blend of savory and sweet morning favorites. From classic breakfast staples to innovative brunch creations, our menu offers a wide variety of options to satisfy every palate. Enjoy freshly baked pastries, fluffy pancakes, hearty egg dishes, and vibrant fruit platters, all prepared with the finest ingredients. Whether you're hosting a business meeting, a family gathering, or a special celebration, our breakfast and brunch selections are designed to provide a memorable and delicious start to your day.

CLASSIC CONTENTENTIAL BREAKFAST | \$15

This package includes a delectable array of Baked Pastries, including Croissants, Assorted Muffins, and Danish Pastries. Accompanying these delights is our refreshing Fruit Platter, offering a selection of Seasonal Fresh Fruit and a Berry Medley. Additionally, enjoy the wholesome combination of Greek Yogurt paired with our delicious Granola.

TRADITIONAL BREAKFAST BUFFET | \$18

This package includes Scrambled Eggs and your choice of one (1) Breakfast Meat Options: Crispy Bacon, Sausage Links, or Turkey Sausage Patties. You can also choose two (2) side dishes: Hash Browns, Roasted Breakfast Potatoes, or Southern Stone Grits. Complete your meal with a platter of a seasonal fresh fruit tray.

CLASSIC BRUNCH BLISS BUFFET | \$23

This package includes fluffy buttermilk pancakes and scrambled eggs, paired with your choice of breakfast meat—crispy bacon, sausage links, or turkey sausage patties. Complete your meal with a side dish selection such as Southern stone grits, hash browns, or breakfast potatoes. Accompanied by a refreshing seasonal fresh fruit tray.

SIGNATURE SAVOR BRUNCH BUFFET | \$30

This package includes a delightful breakfast spread, featuring Scrambled Eggs alongside Buttermilk Pancakes and Chicken and Waffles. Guests can also indulge in two breakfast meat selections from our premium offerings, including Crispy Bacon, Sausage Links, or Turkey Sausage Patties. Complementing these savory delights, guests will enjoy two side options from Hash Browns, Southern Stone Grits, or Roasted Breakfast Potatoes. To add a refreshing touch, the menu includes a selection of fresh seasonal fruit.

ELEGANT BRUNCH AFFAIR BUFFET | \$45

This package includes made-to-order gourmet omelets with a variety of fresh fillings, served alongside Belgian waffles and French toast with berry compote. For sides, guests can indulge in breakfast potatoes and choose between two mouthwatering meat options: candied bacon or gourmet sausage links. As an additional specialty, clients can opt for smoked salmon bagels or avocado toast. To complete the meal, guests can enjoy a refreshing fruit salad with honey-lime dressing.

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DESSERTS

PASSED

LEMON MERINGUE TARTLETS | \$3.50

Bite-sized tarts with a tangy lemon curd and a light, airy meringue topping.

MINIATURE PANNA COTTAS | \$4.00

Smooth vanilla bean panna cotta served in petite glasses with a berry compote.

GOURMET CHEESECAKE BITES | \$3.75

Creamy cheesecake squares with a graham cracker crust, topped with seasonal fruit.

RASPBERRY COULIS ÉCLAIRS | \$4.25

Light éclairs filled with a velvety raspberry cream and finished with a raspberry glaze.

TIRAMISU BITES | \$4.00

Layers of espresso-soaked sponge cake and mascarpone cream in a single bite.

CARAMEL SEA SALT PROFITEROLES | \$4.25

Choux pastry puffs filled with caramel cream and a touch of sea salt.

PEACH BELLINI SORBET CUPS | \$4.00

Refreshing peach sorbet served in elegant mini cups with a hint of prosecco.

MINI MOCHA CUPCAKES | \$3.75

Rich chocolate cupcakes with a coffee-infused frosting and a dusting of cocoa.

FAMILY STYLE

DECADENT CHOCOLATE LAVA CAKE | \$6

Rich chocolate cakes with a molten center, served with vanilla bean ice cream.

SEASONAL FRUIT CRUMBLE | \$5

A warm crumble made with seasonal fruits and a buttery topping, served with a dollop of cream.

LEMON BASIL CHEESECAKE | \$6

Creamy lemon cheesecake with a hint of fresh basil, served with a berry compote.

CLASSIC PANNA COTTA | \$5.50

Smooth vanilla panna cotta topped with a fresh fruit sauce and mint leaves.

APPLE CINNAMON BREAD PUDDING | \$5.50

Comforting bread pudding with apples and cinnamon, served warm with a caramel sauce.

PEACH MELBA SUNDAE | \$5.50

Vanilla ice cream topped with fresh peaches and raspberry sauce, finished with a mint garnish.

CHOCOLATE AND CARAMEL TART | \$6

Rich chocolate tart with a layer of salted caramel, served with whipped cream.

HAZELNUT PRALINÉ PROFITEROLES | \$6

Light pastry puffs filled with hazelnut cream and drizzled with a praline sauce.

STATIONARY

GOURMET MACARON DISPLAY | \$12

A selection of delicate macarons in flavors such as pistachio, raspberry, and vanilla bean.

ARTISAN CHEESE AND FRUIT PLATTER | \$15

An assortment of fine cheeses paired with seasonal fruits and gourmet crackers.

MINI TIRAMISU CUPS | \$10

Elegant cups layered with espresso-soaked ladyfingers and mascarpone cream.

FRESH BERRY TARTLETS | \$12

Individual tarts with a light pastry crust, filled with cream and topped with fresh berries.

CHOCOLATE FONDUE FOUNTAIN | \$18

A flowing fountain of rich chocolate served with an assortment of fruits, marshmallows, and cookies.

LEMON AND LAVENDER SHORTBREAD COOKIES | \$11

Buttery shortbread cookies with a hint of lemon zest and lavender.

ELEGANT GELATO BAR | \$20

A selection of smooth gelatos in flavors like vanilla bean, hazelnut, and berry swirl.

VANILLA BEAN CUPCAKES | \$11

Light vanilla cupcakes with a creamy frosting and a touch of sprinkles.

COURSED

VANILLA BEAN CRÈME BRÛLÉE | \$10

Creamy vanilla custard with a perfectly caramelized sugar crust.

CHOCOLATE FONDANT WITH RASPBERRY COULIS | \$11

Warm chocolate fondant with a molten center, served with a tangy raspberry coulis.

POACHED PEARS IN RED WINE | \$12

Elegant poached pears in a spiced red wine reduction, served with a dollop of mascarpone cream.

TIRAMISU | \$11

Classic tiramisu with layers of espresso-soaked ladyfingers and mascarpone cream, dusted with cocoa powder.

COCONUT AND MANGO PANNA COTTA | \$11

Smooth panna cotta infused with coconut and mango, finished with a mango coulis.

RASPBERRY AND ALMOND GALETTE | \$12

Rustic almond tart with a raspberry filling, served with a scoop of vanilla ice cream.

RED VELVET CAKE | \$10

Rich red velvet cake with cream cheese frosting and a touch of vanilla.

SPICED APPLE TART | \$11

Flaky tart with spiced apples, served with a caramel sauce and a sprinkle of sea salt.

CHOCOLATE HAZELNUT MOUSSE | \$12

Velvety chocolate mousse with a hint of hazelnut, served with a crisp tuile cookie.

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FULL BAR PACKAGE

SILVER PACKAGE | \$30

Cuervo Silver Tequila
Cruzan Silver Rum
Four Roses Bourbon
New Amsterdam Gin
Svedka Vodka
Beer (Select 2 from Silver beer list)
Wine (Select 2 from Silver wine list)

GOLD PACKAGE | \$40

Altos Tequila
Bacardi Rum
Dewar's Scotch
Jack Daniel's Whiskey
Tanqueray Gin
Tito's Vodka
Woodford Reserve
Beer (Select 3 from Gold beer list)
Wine (Select 3 from Gold wine list)

PLATINUM PACKAGE | \$50

Appleton Estate Rum
Bombay Sapphire Gin
Grey Goose Vodka
Knob Creek Bourbon
Patron Silver Tequila
Beer (Select 4 from Platinum beer list)
Wine (Select 4 from Platinum wine list)

BAR MIXERS | \$7

Includes Bar Ice; Soft Drinks (Coke, Diet Coke, Sprite, and Ginger Ale); Mixers (Tonic Water, Club Soda, Orange Juice, Cranberry Juice, Grapefruit Juice, Pineapple Juice, Triple Sec, Rose's Sweet Lime, Bitters); Water, Condiments (Oranges, Cherries, Lemons, and Limes), Plastic Cups: 8oz and 12 oz, White Beverage Napkins.

*Each full bar package menu will include ivory cocktail napkins, disposable wine and Collins cups, garnishes (lemons, limes, and cherries), beverage straws, and set-ups. Set-ups include club soda, tonic water, juices (cranberry, pineapple, grapefruit, and orange), soft drinks (Coke, Diet Coke, and Sprite), water, and ice. *Real glassware available upon request for an additional charge.*

SIGNATURE DRINKS

His and Hers signature drinks are very popular for our wedding events. Clients may select up to two signature drinks to add onto a full bar package. Signature drinks will be pre-paid for based on the count and liquor level you select.

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BEER + WINE PACKAGES

SILVER PACKAGE | \$20

Select 2 wine varietals:

House Red Wine (e.g., Cabernet Sauvignon or Merlot) House White Wine (e.g., Chardonnay or Sauvignon Blanc)

Select 2 beer choices:

Bud Light, Budweiser, Coors Light, Michelob Ultra, or Miller Lite

GOLD PACKAGE | \$30

Select 3 wine varietals:

Cabernet Sauvignon, Malbec, Merlot, Pinot Noir, Chardonnay, Pinot Grigio, Sauvignon Blanc, or Prosecco

Select 3 beer choices:

Bud Light, Budweiser, Coors Light, Michelob Ultra, Miller Lite, Crosstown Traffic IPA, Ghost River, Wiseacre Ananda, Wiseacre Tiny Bomb, Memphis Made Fireside

PLATINUM PACKAGE | \$40

Select 4 wine varietals:

Cabernet Sauvignon, Malbec, Merlot, Pinot Noir, Chardonnay, Pinot Grigio, Sauvignon Blanc, or Prosecco

Select 4 beer choices:

Bud Light, Budweiser, Coors Light, Michelob Ultra, Miller Lite, Crosstown Traffic IPA, Ghost River Golden, Wiseacre, Ananda, Tiny Bomb, Memphis Made, Corona, Stella Artois, Topo Chico Seltzer, White Claw, High Noon

Additional Considerations:

All packages can be customized to accommodate specific preferences, event themes, and budgets.

Pricing may vary based on the selected wine and beer brands, and availability. Packages can include a combination of open bar service or limited drink tickets, depending on the event structure and client preferences.



SAVOR

A CATERED EXPERIENCE BY CHEF PHILLIP DEWAYNE

BARTENDERS

Savor Catering only hires friendly and knowledgeable TABC certified bartenders to work our events.

We require two bartenders for the first 100 guests. Beyond 100 guests we customize your bartender count based on the number of bar fronts you will be utilizing.

Bartenders are paid \$200 each for their eight-hour shift. Bartenders arrive two hours ahead of the event for set-up. They work five hours during your event, and breakdown for one hour after the event concludes.

Our dedicated bar team greatly appreciates gratuity based on their exemplary service. We do not allow tip jars to be displayed at our events. If you feel so inclined to tip, we ask that you present a cash envelope to our event manager on duty who will distribute it post event to the bar team. The recommended amount is \$50-\$75 per bartender.

SERVERS

Savor Catering works with an experienced and friendly team of servers to work our events.

The quantity of servers needed for each event varies based on guest count and style of service. We will recommend the number of servers we know are needed to ensure exemplary service and we will revisit the number of staff with you when we receive your final guest count two weeks prior to the event date.

Servers are paid \$175 per event.

Our dedicated serving staff greatly appreciates gratuity based on their excellent service. We do not allow tip jars to be displayed at our events. If you feel so inclined to tip, we ask that you present a cash envelope to our event manager on duty who will distribute it post event to the server team. The recommended amount is \$20-\$30 per server.

FLATWARE, GLASSWARE, NAPKINS, AND PLATES

Savor Catering will provide real or disposable flatware, glassware, napkins, and plates based on your event needs at an additional cost. Pricing for these items varies based on specific client needs, market pricing, quantity, and the style you select. We will list these items on your menu proposal so you may see and approve costs.

The pricing below are estimates based on a standard package that would include an entrée plate, dessert plate, dinner fork, knife, spoon, dessert fork, napkin, and glassware for water and wine

Real \$9 per person

High-end Bamboo Disposable: \$5 per person