



Catering Menu Appetizers

The following section is perfect for parties that require hors d'oeuvres & appetizers only or accompaniments to a buffet style event. Most of these items can be passed, but please note that server pricing is not included. These are set up in two categories based on pricing. If you would like us to come up with something special or you have something particular in mind for your menu please ask we will be happy to accommodate. (20 piece minimum)

Category I \$3 per guest

Mini Baked Potatoes

Red Potatoes with Bacon Bits, Chives, Sour Cream & Cheese

Pulled Pork

With Pickled Onions & Crostini

Bacon Wrapped Dates

Stuffed with Feta Cheese & Citrus Puree

Parmesan Potato Rounds

Served Warm on a Marble Slab with Red Bell Pepper Coulis Sauce

Mango Crab Salad Canapés

Saffron Risotto Rounds

Crab & Chive Salad Stuffed Peppedews

Seared Duck & Edamame Stuffed Mushrooms

Served with Savory Blackberry Reduction Sauce

Bacon Lettuce Stuffed Tomatoes

With Chipotle Mayo

Boursin Stuffed Roasted Red Potatoes

Prosciutto, Creamy Goat Cheese & Dried Fig Tarts

Served with Fresh Micro Greens on Puff Pastry

Roasted Chicken Tartlets

Served in Mini Shells with a Lemon Caper Vinaigrette

Blue Cheese, Caramelized Onion Squares

Served on Puff Pastries & Balsamic Reduction



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Category 2 \$4 per guest

Mini Halibut Cakes

Served Warm on a Marble Slab with Classic Remoulade Sauce

Chipotle Rabbit Ragu Canapés

Blood Orange & Shrimp Ceviche *Seasonal

*Optional Shot Glass Display

Prosciutto Wrapped Caesar Salad

Juniper Spiced Venison Canapés

With Orange Marmalade & Micro Greens

Beef Tenderloin Carpaccio Canapés

Served with Lemon Caper Vinaigrette & Micro Herbs

Coriander BBQ Quail Legs *Add \$2 Extra Per Guest

Petit Shrimp Cakes

Served Warm on a Marble Slab with Spicy Pomegranate Sauce

Tuna Tartar & Pastry Shell Canapés

Served with Chopped Red Bell Peppers, Red Onions, Mango Vinaigrette & Chives

Spice Crusted Tuna

Served with Crispy Snow Pea & Black Pepper Mignonette on Pumpnickel Rounds

Smoked Salmon & Boursin Cheese Tartlets

Served with a Dill Coriander Cream

Prosciutto & Fennel Bruschetta Canapés

Served with Roasted Fennel, Lemon Vinaigrette, Cracked Pepper & Fennel Fronds

Roast Beef Sandwich Setup

With Horseradish Sauce, Grain Mustard & Silver Dollar Rolls

Pulled Pork Sliders

Topped with Spicy Cole Slaw

*All prices subject to applicable sales tax

*Please alert us to any food allergies



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Catering Menu Buffet

The following section is perfect for parties that require heavier fare for a buffet style event. These items are plated on large platters, marble or in chafing dishes to maximize space and present the most elegant clean look possible for your event.

Category I (Starches & Vegetables) \$3 per guest

Lemon Grass & Ginger Rice Pilaf

Topped with Fresh Herbs

Israeli Couscous with Pecans & Sage

Pearl Pasta, Ground & Fresh Sage and Texas Pecans

Baked Spaghetti Squash

Served with Wild Mushroom Ragu

Corn & Tomato Gratin

Served with Fresh Corn, Sliced Tomatoes, Pecorino Cheese, Heavy Cream & Panko

Smokey Southern Succotash

Complete with Edamame, Bacon, Corn, Harvester Beans & Shallots

Grilled & Chilled Asparagus

Served with Chopped Egg, Applewood Smoked Bacon & Champagne Vinaigrette

Whipped Garlic Potatoes

Our Version Full of Cream and a Hint of Garlic

Roasted Fennel & Carrots

Served with Fresh Thyme, Oaxaca Cheese, & Oregano

Gnocchi Gratin

Served with Sautéed Spinach & Ricotta Cheese



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Category 2 (Salads & Sides) \$3 per guest

Sweet & Spicy Nuts

Perfect Snack for Around the Party

Savory's Signature Artisanal Cheese Platter *Add \$.50 Extra

Served with Domestic & Imported Cheeses, Fresh Grapes, Seasonal Berries,
Marcona Almonds, Water Crackers & Other Accompaniments

\$5.50 per Guest for Full Cured Meats

Fresh Seasonal Fruit Tray

'The Original' Silver Bowl Salad *Add \$2 Extra Per Guest

Sautéed Spicy Chicken, Romaine Lettuce, Bacon Bits, Grapes, Orange Slices,
Red Bell Peppers, Balsamic & Caesar Dressings

Served in a Silver Bowl

Wild Mushroom & Roma Tomato Bruschetta

Served on Crostini

Couscous & Asparagus Chilled Salad

Served with Fresh Cucumbers, Olives & Champagne Vinaigrette

Seasonal Crudités

Served with Cilantro Ranch & Sweet/Spicy Garlic Dipping Sauce

Classic Caprese Salad *Add \$2 Extra Per Guest

Fresh Mozzarella, Basil, Balsamic Reduction & Sliced Hot House Tomatoes

Demitasse of Soup

Choice of: Indian Corn, Baked Potato, Broccoli Cheese, Cream of Sun Dried Tomato,
Gazpacho, Butternut Squash, Beer Cheese or Classic French Onion

*Ask About Our Soups of the Day

Triple Dip *Add \$.50 Extra Per Guest

Southwestern Humus, Mediterranean Feta Cheese Salsa & Spinach Artichoke Dip

Served with Pita or Tortilla Chips



Category 3 (Protein) \$5 per guest

Chopped Italian Pot Roast

Served with Tomato Gravy

Manila Clams In White Wine Sauce *Add \$2 Extra Per Guest

Served with Jalapenos, Purple Potatoes & Chinese Sweet Sausage

Asiago & Prosciutto Roasted Chicken

Served with Fresh Sage and Red Bell Pepper Coulis Sauce

Chicken Stuffed with Sun Dried Tomato & Goat Cheese Roulade

Served with Fresno Cream Sauce

Category 3a (Protein) \$8 per guest

Tequila Cured Salmon

Served with Capers, Diced Red Onion, Dill Crème Fraiche & Fresh Sliced Bread

Tuna Tartar Station

Served with Crostini

Osso Bucco

Italian Style Braised Veal Shanks

Savory Shrimp Cocktail

Court Bouillon Simmered, Chilled & Sea Salt Dusted
Served with Ketel One Citron Cocktail Sauce

Grilled Lamb Chops

Served with Béarnaise Butter

Prosciutto Wrapped Figs *Seasonal

Served with Maytag Blue Cheese



Category 4 (Specialty Items) \$10 per guest

Mediterranean Spice Rubbed Beef Tenderloin

Roasted to Medium, Chilled & Sliced with Horseradish Crème Fraiche,
Whole Grain Mustard & Silver Dollar Rolls

Cassoulet

Confit of Duck & Sausage with White Beans & French Bread

Lobster Stuffed Manicotti

Served in a Garlic, Oregano & Lemon Cream Sauce with Fresh Corn Kernels

Category 5 (Desserts) \$3 per guest

Hand Rolled Truffles

Apricot Bon Bons

Lemon Curd Cups

Chocolate Ganache Cups

Rum Cake Bites

Grand Marnier Cheesecake Bites

Pumpkin Cheesecake Bites

White Chocolate Lemon Ganache Tartlets

Lusty Lemon Bars

Dulce de Leche Cream Bars

Cookies & Cream Cheesecake Bites *top sellers

Pretzel Pecan Fudge Chunks

Chocolate Dipped Crunchy Peanut Bars

Blissful Cranberry Bars

Toffee Chip Brownies

Coconut Macaroons (lined with chocolate)

Cranberry Florentines

Chocolate Covered Strawberries

Mini Cup Cakes

*All prices are subject to applicable sales tax



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Catering Stations Menu

Carving Station

**Market Price*

Sliced to Order

Beef Tenderloin, Prime Rib, Roast Beef, Leg of Lamb, Turkey Breast or Ham
Served with Silver Dollar Rolls & Accompanying Sauces

Mashed Sweet Potato Bar

\$6 Per Guest

Served in a Martini Glass (optional)

Add Your Own:

Chopped Candied Nuts, Mini Marshmallows, Cooked Diced Cinnamon Apples,
Golden Raisins & Brown Sugar

Macaroni & Cheese Bar

\$6 Per Guest

Served in a Martini Glass (optional)

Add Your Own:

Applewood Smoked Bacon Bits, Chives, Housemade Croutons,
Diced Cooked Wild Mushrooms & Sour Cream

'The Original' Mini Silver Bowl Salad Station

\$6 Per Guest

Served in a Mini Silver Bowl

Made to Order:

"The Original" Sautéed Spicy Chicken
Chopped Romaine Lettuce with Balsamic & Caesar Dressing
Topped with Bacon Bits, Grapes, Orange Slices & Red Bell Peppers

Grilled Cheese Station

\$5 Per Guest

Made to Order

Choose From:

Fresh White, Whole Wheat or Rye Bread
Sliced Cheddar, Colby Jack or Provolone Cheese
Add: Sliced Tomato, Prosciutto or Avocado
Served with Tomato Basil Soup Demitasse



Quesadilla Station

\$5 Per Guest

Made to Order

Choose From:

Chicken, Brisket & Portabella Mushrooms
Shredded Cheddar, Colby Jack & Oaxaca Cheese
Add: Onions, Bell Peppers & Spinach
Served With Pico de Gallo & Sour Cream

Egg Omelet Station

\$6 Per Guest

Made to Order

Choose From:

Bacon, Sausage, Ham, Egg Whites, Shredded Cheddar, Colby Jack & Oaxaca Cheese
Red Bell Peppers, Wild Mushrooms, Jalapenos, Spinach, Onions & Diced Tomatoes
Served with Salsa

Pasta Station

\$6 Per Guest

Made to Order

Choose From:

Diced Grilled Chicken Breast & Italian Sausage
Savory Marinara Sauce, Alfredo Sauce & Pomodoro Sauce
Broccoli, Spinach & Portabella Mushrooms
Angel Hair, Fettuccini & Bow Tie Pasta
Served with Bread Service & Garlic Butter

*Additional Chef/Server fee required

*Price subject to applicable sales tax

*Some substations are available



Catering Menu Buffet 'Themed'

We've put together a couple of themed buffets for you to choose from.
Substitutions are available at special request.
Add an Artisanal cheese board for just \$3.50 per person or a dessert for \$3.

Go West BBQ

\$25 per person

- 11 Hour Slow Cooked Brisket
- Smokehouse Savory Chicken
 - Chipotle Potato Salad
- Molasses & Brown Sugar Baked Beans
- Slow Roasted Sweet & Spicy Pork Ribs
 - Texas Toast
- Relish Trays & BBQ Sauce

The Tex – Mex Way

\$25 per person

- Chicken & Beef Fajitas
- Whole Wheat Tortillas, Sautéed Onions & Peppers
 - Charro Beans & Cilantro Rice
 - Chocolate Dusted Grilled Shrimp Skewers
- Shaved Lettuce, Pico de Gallo & Shredded Oaxaca Cheese
 - Salsa Roja, Guacamole & Tortilla Chips

The Roman Feast

\$27 per person

- Wild Mushroom & Tomato Bruschetta
 - Anti Pasto & Olive Platter
- Lobster Manicotti In Saffron Corn Cream Sauce
- Savory Meat Marinara, Alfredo or Mushroom Marsala Sauce
 - Angel Hair, Fettuccini, Bow Tie or Penne Pasta
 - Classic Caesar Salad
 - Brick Oven Garlic Bread



Asian by Design

\$26 per person

- Sesame & Walnut Chicken With Pineapple Sauce
 - Stir Fry Veggies
- Lemon Grass & Ginger Rice Pilaf
 - Pot Stickers
- Beef Satay With Peanut Sauce
 - Veggie Spring Rolls
 - California Sushi Rolls

*All items subject to applicable sales tax

*Please alert us to any food allergies



Catering Menu Dinner Options

The following section gives you the opportunity to bring Savory Bistro to your home or event hall to cook specifically for you. Here are several options to build a coursed meal. We give you the structure and the menu items. You build your dinner party or event!

Option 1

This option gives you three courses and a choice of one entrée

Salad or Soup
Main Entrée
Dessert

Option 2

This option gives you three courses and a choice of two entrées

Salad or Soup
Main Entrée
Dessert

Option 3

This option gives you a choice of four courses
*Please note these courses can be in whatever order you like

Appetizer
Salad or Soup
Main Entrée
Dessert

Option 4

This is the Grand Daddy Option; your choice of two at each course except dessert and a choice of family style appetizers

Appetizer
Salad & Soup
Main Entrée
Dessert



Please see the attached menu options to make your choices.

We are happy to design new dishes.

All Beef Prices are subject to Market Prices, particularly during the Holidays.

Soups & Salads

Soups

Two Tone Vichyssoise

Chilled Potato Leek & Sweet Potato Soups in one bowl

Indian Sweet Corn Soup

Served with Poblano Crème Fraiche

Tomato Consommé

Served with Mini Seared Scallops, Creamed Peas & Vegetable Mélange

Sun Dried Tomato Soup

Served with Tiny Mozzarella Balls

Crab & Basil Bisque

White Bean & Escarole Soup

Served with Sweet Italian Sausage

Butternut Squash Puree

Served with Honey Crème Fraiche & Tasso Ham Croutons

Salads

The Classic Caesar Salad

Served with Fresh Romaine Chopped, Mixed Croutons, Shaved Parmesan & Caesar Dressing

Field Green Salad

Served with Croutons, Bacon Bits, Grape Tomatoes, Cheese, Champagne Vinaigrette & Ranch

Heirloom (or Hothouse) Tomato Salad

Served with Applewood Bacon Bits, Crumbled Blue Cheese, Red Bells & Champagne Vinaigrette

Boston Bibb Lettuce & Apple Crisps

Served with Micro Herbs, Shaved Manchego & Pomegranate Cinnamon Vinaigrette

Grilled Pancetta Wrapped Radicchio Wedge

Served with Balsamic Reduction

Cauliflower & White Bean Salad

Served with Fresh Fennel, Prosciutto, Feta & Lemony Vinaigrette



Appetizers

Tuna Tartar

With Diced Mango, Red Bell Peppers, Red Onion & Orange-Savory Vinaigrette

Sage Dusted Scallops

With Lemon Risotto

Rabbit Confit

With Dried Cherry/Cranberry Gastrique, Pasta Shells & Bulls Blood Leaf Salad Micro Greens

Seared & Chilled Duck Breast

Served with Micro Green Salad & Raspberry Reduction

Grilled Beef Skewers

Served with Seasonal Grilled Vegetables & Classic Demi

Prosciutto Wrapped Figs *Seasonal

Served with Brown Butter Gnocchi, Pancetta Croutons & Balsamic Reduction

Welsh Rarebit (Classic Cheese Sauce)

Served with an Apple Crab Salad & Challah Toast

Artisanal Cheese Plates

Individually Created Cheese Plates – Domestic & Imported Cheeses

Amaretto Braised Pork Belly

Amaretto Demi & Roasted Fennel

Confit of Tuna

Served with Pickled Onions, Bed of Mache Lettuce & Mustard Caper Sauce



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Entrees

Beef

Beef Tenderloin

Served with Saffron Whipped Potatoes, Sautéed Harvester Beans & Warm Brie Sauce

Beef Tenderloin Au Poivre (Peppercorn Crusted)

Served w/One Giant Sea Scallop, Roasted Bell Pepper, Cilantro Infused Spinach & Bourbon Corn Sauce

Grilled Beef Tenderloin

Served with Sweet Potato Stuffed Cannelloni, Jumbo Lump Crab Meat, Crumbled Blue Cheese & Garlic Cream Sauce- *Our Signature Dish*

Lavender Rubbed Buffalo Strip

Served with Fingerling Potatoes, Carrot Slaw & Asparagus Tips with Classic Demi

Veal Gibraltar

With Tomato & Ricotta Polenta Cake, Steamed Baby Beets & Pimento Cheese

Chicken & Fowl

Parmesan Encrusted Chicken

Served with Purple Potato Mash, Thyme Mustard Sauce & Chipotle Drop Biscuit

Goat Cheese & Sun Dried Tomato Chicken Breast

Served with Sage Scented Cannellini Beans, Roasted Spaghetti Squash & Pan Jus

Pan Seared Chicken Breast

Served with Caramelized Root Vegetables, Twice Baked Potatoes & Classic Veloute Sauce

Bricked Grilled Game Hen

Served with a Tamarind Glaze, Shaved Carrots & Potato Fennel Puree

Pan Seared Duck Breast

Served with Apple Cider Beurre Blanc, Butternut Squash, Rice Pilaf, Kiwi Currant Salsa & Dried Fruit Gastrique



Game

Ancho Chile- Espresso Braised Lamb Shanks

Served with Quick Seared Zucchini & Italian White Bean Puree

Chipotle Braised Rabbit

Served with Papparadelle Pasta, Fresh Peas & Julienne Celery Root

Lamb T-Bone

With Mint Infused Mole, Puree of Yellow Split Pea & Grilled Fresno Peppers

Lamb en Croute

With Pomegranate Demi, Cauliflower Casserole & Sautéed Asparagus

From The Sea

Mango BBQ Blazed Salmon

With Baked Beans & Spicy Coleslaw

Seared Black Cod (Sablefish)

Served with Whipped Plantains, Black Bean Puree & Pineapple Salsa

Sage Dusted Deep Sea Scallops

Served with Roasted Poblano Cilantro Couscous & Warm Onion Vinaigrette

Seared Halibut

Served with Strawberry Salsa, Crisp Asparagus & Citrus Couscous

Fried Catfish & Lobster

With Homemade Spinach Pasta, Fresh Tomatoes & Poblano Mango Sauce

Pork

Braised Banana Leaf Pork

Served with Cardamom Scented Rice, Grilled Pineapple & Braising Sauce

Caramel Glazed Bone in Pork Loin

With Chipotle Sweet Potatoes & Baked Cauliflower

Classic Osso Bucco

Served with Orzo Pasta, Succulent Tomato Sauce & Shaved Fennel



Vegetarian

Wild Mushroom & Smoked Gouda Cheese Wellington

With Haricot Verts, Frisee Salad & Slow Roasted Tomato Basil Sauce

Wild Mushroom Tofu Lasagna

With Thyme Romesco Sauce & Sharp Provolone

Zucchini Crepes

With Roasted Peppers, Julienne Vegetables, Emmentaler Cream Sauce & Micro Green Salad

Deserts

El Diablo Devils Food Cakelette

With a Tangerine Butter Sauce

Bourbon Pecan Tart

With Caramel Chocolate Sauce

Seasonal Fruit Cobbler

With Vanilla Bean Ice Cream

Cookies & Cream Cheesecake

Just Like the Real Thing

*All prices are subject to applicable sales tax

*Please alert us to any food allergies