



~Savor Your Moments~

*Corporate Catering | Weddings |
Parties | Events*

This menu is only a sample of what our kitchen has to offer.

Call to make an appointment with one of our catering specialists to see how we can bring your wedding, corporate event, or private party to life with an inventive menu designed to match your vision and your budget. We can also help coordinate your event to your specific need.

775.387.1799 / Request A Proposal

www.savorycatering.net

Appetizers

- Baked Brie wheel with Garlic wrapped in puff pastry*
- Baked Brie wheel with Fig jam and fresh sliced apple wrapped in puff pastry*
- Parmesan crusted artichoke hearts lightly fried and served with an herbed lemon aioli*
- Jumbo shrimp wrapped with basil and prosciutto baked and served with a sweet chili sauce*
- Jumbo shrimp, served with a spicy cocktail sauce*
- Coconut crusted shrimp, served with a habanero orange dipping sauce*
- Crab cakes encrusted with panko breadcrumbs and served with a remoulade sauce*
- Burnt Ends of beef brisket seared and caramelized with our BBQ sauce*
- Cajun lamb lollipops grilled served with a creamy buttermilk sauce*

Crostini

- Traditional caprese with tomato and fresh mozzarella. Garnished with basil ribbons and balsamic drizzle*
- Smoked salmon cheese spread topped with smoked salmon*

- Smoked ham topped with sliced apple and caramelized onions

Bruschetta

- Fresh tomato and basil with balsamic vinaigrette*
- Feta Cheese, tomato, basil, olives and red onions*

Skewers

- Parmesan crusted with a marinara dipping sauce*
- Satay style in a spicy peanut sauce*
- Teriyaki style with pineapple chunks and homemade sauce*
- New York strip steak with Montreal style seasoning*
- Filet with a bourbon whiskey sauce*
- Tuscan style with garlic, lemon, oregano, and other spices with a balsamic glaze*
- Teriyaki style with pineapple chunks in a homemade sauce*
- Shrimp in a lemon garlic butter*
- Assorted seasonal fruit pops*
- Caprese pops with fresh mozzarella, grape tomatoes, and fresh basil. Drizzled with roasted garlic balsamic vinaigrette*
- Portobello mushrooms with Italian seasonings*
- Vegan meatballs*

Sliders

- Traditional hamburger with lettuce, tomato, ketchup, and Dijon mustard*
- Meatball with marinara and provolone*
- Pulled Pork Sliders. Slow roasted pulled pork, glazed with our original recipe smokey-molasses BBQ sauce*
- Fresh ground lamb sliders with goat cheese, arugula, pickled red onion, and mint jelly*
- Crab/Shrimp salad mixed with mayo, celery, onion, and old bay spices*
- Black bean or Portobello sliders with lettuce, tomato, sprouts, and an aioli sauce*

Stuffed Stuff

Rolls

- Asian inspired salad rolls with rice noodles, lettuce, carrots, cucumber, basil, and mint wrapped in rice paper and served with a peanut sauce*
- Chicken egg rolls served with ginger soy sauce*
- Veggie eggrolls with shredded carrots, cabbage, bean sprouts, and Asian spices served with a ginger soy sauce*
- Pork eggrolls with hoisin shredded pork, pickled daikon and carrots, jalapenos and cilantro served with a sriracha aioli*

Wontons

- *Ahi Poke Blossom served with oriental marinated cucumber and sesame seeds*
- *Chicken pot stickers with Asian veggies and ginger in a sweet Chile sauce*
- *Pork pot stickers with Asian veggies and ginger in a soy teriyaki sauce*
- *Chicken Asiago blossoms served with a ginger soy sauce*
- *Spicy Shrimp and ginger cups*

Mushrooms

- *Mushrooms stuffed with crabmeat duxelle with baked cheese on top*
- *Baked Mushrooms stuffed with an Italian sausage and blended cheese mixture*

Platters

- *Fresh fruit platter with seasonal fruits*
- *Seasonal garden vegetables served with dill dip and red pepper hummus, or traditional buttermilk dip*
- *Assorted cheese tray with crackers and grapes (can also be served with Italian meats)*
- *Caprese platter with sliced fresh mozzarella, tomatoes, and basil leaves. Sprinkled with salt and drizzled with a roasted garlic balsamic vinaigrette*
- *Antipasti platter served with salami, pepperoni, mozzarella, provolone, marinated artichoke*

*hearts, pepperoncini and cherry tomatoes.
Served with baguettes*

-Mediterranean tray with roasted eggplant, and garlic hummus served with cucumbers, tomatoes, pita chips and baguettes

- Smoked salmon cheese dip served with toasted pita chips

- Fresh fish or shrimp ceviche done traditionally with Pico de Gallo, cucumber, lime juice, and spices. Served with tortilla chips

- Traditional jumbo shrimp cocktail served with cocktail sauce and garnished with lemon wedges

Salads

-Summer spinach salad with strawberries, goat cheese, and candied walnuts with roasted garlic balsamic vinaigrette

-Garden salad with baby greens, thin sliced red onions, carrots, tomatoes, and cucumber. Tossed with a balsamic vinaigrette

-Roasted Beet salad with arugula, fresh roasted beets, walnuts, and goat cheese. Drizzled with roasted garlic balsamic vinaigrette.

-Classic Caesar salad with romaine lettuce, Parmesan cheese, and house made croutons all tossed in creamy Caesar vinaigrette

--Traditional Greek salad with tomatoes, cucumbers, red onion, feta cheese, and kalamata olives over iceberg and romaine lettuces with a Greek yogurt dressing

-Pasta salad with Italian marinated vegetables, black olives, and Parmesan in an herbed lemon vinaigrette

-Watermelon salad (seasonal) with fresh mint and feta cheese, sprinkled with a balsamic vinaigrette

Pastas

-Pasta with homemade marinara sauce and topped with fresh basil and parmesan

-Pasta Primavera tossed in homemade alfredo sauce

- Pasta tossed with chicken and sausage in a homemade alfredo sauce

Entrées

-Prime Rib slow smoked served with smoky horseradish sauce

-Tri Tip hickory smoked served with a smoky horseradish sauce

- Lamb chops, marinated in garlic and rosemary, served with a sweetened fresh herb mint sauce

- Chicken breast with sautéed artichokes, mushrooms and capers served in a lemon butter sauce

-Champagne chicken sautéed in a white wine garlic sauce with mushrooms

- Salmon served with lemon dill sauce

- Seasonal Fish with lemon garlic butter

Carving Stations

-Prime Rib slow smoked served with smoky horseradish sauce

-Tri Tip hickory smoked served with a smoky horseradish barbeque sauce

-Cherrywood smoked turkey

-Hickory Smoked Ham

**ask our catering specialist for a list of our homemade side dishes*

Perfect for snacks around the party

-Truffle homemade potato chips

- Savory sweet and spicy nuts

Desserts

- Variety Dessert Tray featuring an assortment of Mini Desserts: Lemon bar, Pecan bar, Granny apple Bar, Creamy cheesecakes, Brownie Bites, Key lime bar

-Assorted cookie platter