

Holiday Menu



SAVORA
catering
& EVENTS
BY HAKUNA HOSPITALITY GROUP

'TIS THE SEASON TO SIP, SAVOR &

celebrate, deliciously.

THIS HOLIDAY SEASON, SHARE THE JOY AND THE FLAVOR WITH A MENU THAT'S UNIQUELY YOU.



FROM ARTFUL SMALL BITES AND SIGNATURE COCKTAILS TO CHEF-DRIVEN DINNER STATIONS AND DECADENT DESSERTS, EVERY DETAIL IS CRAFTED TO MAKE YOUR CELEBRATION SHINE.

WHETHER YOU'RE HOSTING A SPARKLING COCKTAIL PARTY OR AN ELEGANT HOLIDAY DINNER — AT HOME OR IN A SPACE YOU LOVE — SAVORA SETS THE SCENE AND SAVES ALL THE STRESS. WE'LL HANDLE EVERY DETAIL SO YOU CAN SAVOR THE SEASON AND FULLY ENJOY EVERY MOMENT & MEMORY MADE.



HAKUNA
HOSPITALITY GROUP

SAVORACATERING.COM



holiday menu

TWO HOUR COCKTAIL PARTY

\$29/PERSON



PASSED HORS D' OEUVRES

Maryland Crab Cakes

Beef Bourguignon

Sweet Potato Bites

Guacamole Deviled Eggs

Bacon Wrapped Dates

French Onion Soup Boules

STATIONARY HORS D' OEUVRES

CHIPS AND DIPS

Caramelized Onion

Roasted Red Pepper Hummus

Guacamole

Spinach and Artichoke

ASSORTED SKEWER BOARD

Teriyaki Glazed Flank Steak

Honey Sesame Garlic Chicken

Marinated Vegetables

Orange Glazed Shrimp



CHARCUTERIE BOARD

Dried and Cured Meats

Artisan Cheeses

Gourmet Mixed Nuts

Dried Fruits, Olives, Cornichons

Mustard Sauce

GRILLED VEGETABLES

Broccoli and Cauliflower

Red and Yellow Peppers

Asparagus

Green and Yellow Squash

Balsamic Glaze



DESSERTS

Orange Cranberry Cheesecake

Mint Chocolate Pecan Cookies

Eggnog Bread Pudding



Holiday Menu

THREE TO FIVE HOUR BUFFET

\$49/PERSON

STARTERS

Grazen Garden

Aged Manchego, Brie with Cranberry Compote, Sharp White Cheddar
Blue Cheese Crumbles, Goat Cheese with Honey & Pistachio
Prosciutto, Soppressata, Genoa Salami, Pepper-Crusted Turkey Slices
Fresh Assorted Fruits, Vegetable Crudite
Artichoke and Spinach Dip, Hummus Dip, Guacamole Dip
Gourmet Crackers, Tortilla Chips, Flatbread
Olives, Cornichons, Cranberries, Pomegranate Seeds, Dried Apricots & Figs

MAIN DISHES

Buffet Dinner

Pear Salad
Roasted Turkey Breast with Black Pepper-Sage Gravy
Apple Cider Glazed Smoked Ham
Creamy Lemon Garlic Butter Pasta
Caramelized Onion Smashed Red Potatoes
Honey-Thyme Roasted Fall Vegetables
Homemade Cranberry Sauce

DESSERTS

Eggnog Bread Pudding
Peppermint Chocolate Bark
Pecan Tarts

Holiday Menu

THREE TO FIVE HOUR DINNER STATIONS

\$59/PERSON

STARTERS

PASSED HORS D' OEUVRES

Petite Maryland Crab Cakes

Sweet Potato Bites

Bacon Wrapped Dates

Beef Bourguignon

Guacamole Deviled Eggs

Duck Confit Crostini

STATIONARY HORS D' OEUVRES

CHIPS AND DIPS

Caramelized Onion

Roasted Red Pepper Hummus

Guacamole

Spinach and Artichoke

CHARCUTERIE BOARD

Dried and Cured Meats

Artisan Cheeses

Gourmet Mixed Nuts, Dried Fruits

Olives, Cornichons, Mustard Sauce

MAIN DISHES

DINNER STATIONS

Pasta Station

Butternut Squash Ravioli in a Brown Butter Sauce

Sacchetini with Braised Beef & Taleggio with a Smoked Kefir Sauce & Charred Leek Oil

Cesar Salad

Pull Apart Garlic Butter Wreath

Carving Station

Turkey Breast with Black Pepper-Sage Gravy

Roasted Tenderloin with Rosemary

Herb Roasted Potatoes

Honey-Thyme Roasted Fall Vegetables

Herb Cheese Slider Rolls

DESSERTS

Orange Cranberry Cheesecake

Mint Chocolate Pecan Cookies

Fruit Tarts



BOOK NOW



& ENJOY A

Holiday Promo!

Book your holiday event by October 15th for events through January 31, 2026 & enjoy a complimentary upgrade or add on!



FESTIVE BEVERAGE PACKAGE

build your own hot chocolate bar or apple cider station



HOLIDAY TREAT TOWERS

sweet treats, pretzel bar, macaron stations or mini donut tower



GUEST THANK YOU GIFT BAGS

peppermint bark, mints, chocolate & signature gift

January Bonus: Book a January celebration and receive two complimentary upgrades instead of one!