

# SAVORA

*catering*  
& EVENTS  
BY HAKUNA HOSPITALITY GROUP

## CORPORATE CATERING & EVENT PACKAGES





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## ***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

BACON WRAPPED DATES

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

CHARCUTERIE SKEWER

### **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

BUFFALO WING POPPERS  
jalapeno, cream cheese, blue cheese

CRISPY SIRACHA SPRING ROLLS

HONEY GARLIC CHICKEN SKEWER

### **SEAFOOD**

MINI CRAB QUESADILLAS

SHRIMP COCKTAIL

SHRIMP CEVICHE CUPS  
garnished with a fried tortilla

\*SEA SCALLOPS  
wrapped in bacon

SMOKED SALMON WITH BRIE BITES

\*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

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

STUFFED MUSHROOMS  
with feta and spinach

TOMATO BISQUE SHOOTERS  
served with a grilled cheese wedge

CAPRESE SKEWERS

GRANADA BITES  
guacamole, bell pepper, pomegranate

SUMMER ROLLS  
with thai chili sauce

BRUSCHETTA

SPANAKOPITA

DEVEILED EGGS

*hors d'oeuvres priced from \$14 pp*



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## Stationary Hors D'oeuvres

*each station serves 35 guests/hour*

### **CHIPS AND DIPS**

*CHOOSE THREE (3)*

- caramelized onion
- roasted red pepper hummus
- black bean corn salsa
- guacamole
- spinach and artichoke
- honey siracha
- bacon and horseradish

### **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
- teriyaki glazed flank steak
- chipotle salsa chicken
- honey sesame garlic chicken
- marinated vegetables
- orange glazed shrimp

### **FLATBREADS**

- short rib
- americano
- antipasti
- pepperoni

### **GRAZEN GARDEN**

- artisan cheeses and cured meats
- vegetable crudite
- sliced and whole fruits
- jams, honey, dips
- assorted nuts and olives
- gourmet chocolate
- breadsticks, gourmet crackers, flatbreads

### **SLIDERS**

*CHOOSE TWO (2)*

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

### **GUAJILLO GLAZED WINGS**

- honey chipotle wing sauce
- cilantro house blue cheese

### **PRETZEL BAR**

- assorted pretzels
- tequila and lime mustard sauce
- queso blanco
- cinnamon & sugar
- cream cheese

### **SANDWICH DISPLAY**

*CHOOSE THREE (3)*

- torta al pastor
- caprese
- turkey pancetta
- pork tenderloin
- seared chicken
- ham and swiss
- marinated tofu and avocado

### **SUSHI ROLL**

*CHOOSE THREE (3)*

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

### **STREET TACOS**

- shrimp
- grilled chicken
- carnitas
- cauliflower

### **SHRIMP COCKTAIL**

- gulf shrimp
- cocktail sauce

### **CAMARONES DIABLOS**

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

### **DEVILED EGGS**

- traditional
- smoked salmon
- bacon and cheddar cheese

*stations priced from \$95*



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## Served Dinner      Buffet Dinner

*choice of salad, rolls, two entrees,  
one starch, one vegetable, four dessert  
minis, coffee and hot tea*

*choice of salad, rolls, two entrees, pasta,  
one starch, one vegetable, four dessert  
minis, coffee and hot tea*

### **SALADS**

#### **CEASAR SALAD**

crisp romaine lettuce, shaved cotija cheese, tortilla strips

#### **SPINACH SALAD**

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

#### **HOUSE SALAD**

mixed greens, cucumbers, grape tomatoes, lemon 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

#### **FILET MIGNON**

topped with garlic herb butter and madeira demi-glace

#### **LAMB CHOPS**

with rosemary mint applesauce

#### **PRIMO RIB SIGNATURE TACOS (2)**

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

### **POULTRY**

#### **HALF CHICKEN**

with fresh pineapple and mango salsa

#### **PROSCIUTTO WRAPPED CHICKEN**

with herbed goat cheese

#### **CREAMY CHICKEN PASTA**

penne pasta, asparagus, red & green peppers, garlic, red onions,  
parmesan cheese, parsley

#### **PECAN CRUSTED CHICKEN**

with charred shallot demi

#### **GRILLED CHICKEN STREET TACO (2)**

marinated chicken breast, salsa taqueria

*dinner packages priced from \$45 pp  
lunch packages priced from \$35 pp*



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## Served Dinner      Buffet Dinner

*choice of salad, rolls, two entrees,  
one starch, one vegetable, four dessert  
minis, coffee and hot tea*

*choice of salad, rolls, two entrees, pasta,  
one starch, one vegetable, four dessert  
minis, coffee and hot tea*

### **SEAFOOD**

#### **GRILLED CRABCAKES**

lump crabmeat served with caper remoulade

#### **SEARED SCALLOPS**

sweet corn, haricots verts, bell peppers, cherry tomatoes, pancetta and basil

#### **ROASTED SALMON FILLET**

finished in a leek & herb butter sauce

#### **BLACKENED SEABASS**

with nori and mushroom broth

#### **SHRIMP GOVERNADOR TACOS (2)**

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

### **VEGETARIAN**

#### **GRILLED PORTABELLA MUSHROOM**

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

#### **SWEET POTATO STEAK**

toasted quinoa, shaved brussels sprout

#### **CREAMY PENNE PASTA**

asparagus, red & green peppers, garlic, red onions, parmesan cheese, parsley

#### **CRISPY CAULIFLOWER TACOS (2)**

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

#### **EGGPLANT RAVIOLI WITH MARJORAM PESTO**

four cheeses, marjoram sprigs, pesto sauce

### **STARCH SELECTIONS**

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

### **VEGETABLE SELECTIONS**

- street corn salad
- grilled asparagus with shaved parmesan
- sauteed haricot verts
- black bean and corn salad
- fried sweet plantains
- house-made corn cake
- roasted broccoli and cauliflower

*dinner packages priced from \$45 pp*

*lunch packages priced from \$35 pp*



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## *Dessert Station*

*choice of 4 mini desserts, 3 flavors of cupcakes, or a sheet cake  
with a served or buffet meal*

### MINI DESSERT OPTIONS

- salted chocolate caramel tart
- assorted macarons
- cannoli
- assorted cake pops
- tres leches
- assorted mini cupcakes
- raspberry cheesecake
- reese's cheesecake
- strawberry crunch cheesecake
- chocolate covered strawberries
- key lime margarita cheesecake
- tiramisu
- fruit tarts
- banana pudding
- pecan tarts
- creme brulee tart
- ganache brownie bites
- churros
- red velvet ganache
- pecan chocolate crunch bar
- lemon berry jazz bar
- oreo dream bar
- assorted cookies
- marble cheesecake truffle bar
- assorted petit fours
- lemon square
- chocolate beignets
- blondie
- vegan lime mango bars
- vegan tiramisu
- vegan raspberry blueberry bars
- vegan strawberry dream cake
- vegan chocolate dream cake
- gluten free assorted cookies
- gluten free marshmallow bar
- gluten free lemon pound cake
- gluten free cupcakes

### CUPCAKE OPTIONS

- vanilla
- chocolate
- strawberry
- red velvet
- carrot
- funfetti
- reeses
- creamsicle
- pina colada
- mint chocolate chip
- apple spice
- banana pudding
- strawberry crunch
- pink champagne
- fruity pebbles
- captain crunch
- smores
- strawberry sundae
- peanut butter and jelly

### CAKE FLAVORS

- vanilla
- chocolate
- red velvet
- southern lemon
- strawberry shortcake
- carrot
- strawberry white chocolate amaretto

### DESSERT ENHANCEMENTS \$15/PERSON

- cupcake tower
- donut tower
- crepe station
- fondue station
- waffle station
- whoopie pie station
- assorted candy bar
- smores bar

*Larger Cakes Available Upon Request*

*chef attendant required at certain stations  
certain enhancements may require additional rentals*



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## Sample Menu

### HORS D' OEUVRES

#### charcuterie board

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

#### fresh fruit display

berries, grapes, cantaloupe, honeydew, pineapple,

#### sliders

shaved filet with caramelized onion, spicy buttermilk chicken

### BUFFET LUNCH

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

stuffed garlic & herb roasted pork loin  
with spinach, oaxaca, and house roasted peppers

pecan crusted chicken with charred shallot demi

herbed roasted potatoes and grilled asparagus with shaved parmesan

### MINI DESSERT STATION

salted chocolate caramel tart

assorted macarons

tres leches

raspberry cheesecake

### COFFEE AND HOT TEA

### STANDARD BEER AND WINE BAR

choice of two reds, choice of two whites

choice of three beers, soft drinks

garnishes, ice

50 PERSON

(5) HOUR EVENT

food & beverage: \$3875

labor: \$1300

\$5175

100 PERSON EVENT

(5) HOUR EVENT

food & beverage: \$7750

labor: \$2500

\$9350

150 PERSON EVENT

(5) HOUR EVENT

food & beverage: \$8080

labor: \$3100

\$12500

*rentals vary depending on client needs and venue space.  
labor varies based off of venue space. Ask your catering director for a  
proposal.*



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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 (2) 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

- GARDEN SALAD
- FARRO SALAD
- QUINOA SALAD
- CHICKPEA SALAD
- WHITE BEAN TURKEY CHILI
- FRESH FRUIT SALAD

### PHILLY STATION

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

### ASIAN STATION

- TERIYAKI STEAK SKEWER
- GENERAL TSO CHICKEN SKEWER
- GINGER SOY ROASTED MUSHROOM SKEWER
- THAI NOODLE SALAD
- EDEMAME
- CRISPY CRAB RANGOONS

### 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

### PASTA STATION

CHOOSE (2) PASTAS

- PENNE PASTA
- RAVIOLI WITH EGGPLANT AND MARJORAM PESTO
- TORTELLINI
- CHIPOTLE CHICKEN PASTA
- CAESAR OR GARDEN SALAD
- BREADSTICKS
- SHAVED PARMESAN CHEESE

*stations priced from \$23 pp*



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## All Day Meeting

### OPTION ONE

#### 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

### OPTION TWO

#### 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

## Beverage Enhancements

### STANDARD FULL BAR

### STANDARD BEER & WINE BAR

### PREMIUM FULL BAR

### PREMIUM BEER & WINE BAR

*add soft drinks to option one or two for an additional fee  
packages priced from \$50 pp*



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

## Enhancements

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

*lunch packages priced from \$25 pp*



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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

### HIBISCUS MARGARITA

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

### PURPLE MERMAID

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

### FRIDA'S CLOUD

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

### MOLE OLD FASHIONED

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

### PEACH BOTTOMS

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

### RED SANGRIA

with fresh fruit and grapefruit soda

### CLASSIC MOJITO

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

### LIMONCELLO FRESCO

vodka, limoncello, lemon, simple syrup, soda water

*beverage packages priced from \$19 pp*



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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**

#### **BAR ALA CARTE**

- mixers
- garnishes
- soft drinks
- ice

#### **BEVERAGE STATION**

- iced tea
- lemonade
- infused water
- *\*upcharge soft drinks*

### **CHAMPAGNE TOAST**

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

- regular
- decaf
- hot tea

#### **HOT CHOCOLATE STATION**

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

*beverages priced from \$5 pp*

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## Beverage List

### STANDARD PACKAGE

#### 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 PACKAGE

#### 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*





## Enhancements

### DAY OF COORDINATION

Perfect for the organized couple who just wants to relax and enjoy their big day! Savora will ensure every detail you've planned is executed seamlessly. This service includes:

- Consultation: A detailed meeting to understand your vision.
- Timeline Management: Crafting and executing a personalized schedule.
- Vendor Coordination: Ensuring vendors arrive on time and meet your expectations.
- On Site Supervision: Hands on support to keep everything running smoothly, so you can focus on celebrating.

### FAVOR PACKAGES

Make your event truly unforgettable with our exclusive favor package! This thoughtful add-on ensures every guest leaves with a token of the celebration. Whether it's customized keepsakes, sweet treats, or elegant mementos, our favor packages are designed to add a personal touch to your special day.

### MENU PRINTING

Enhance your event's sophistication with our professional menu printing services! Whether you're hosting a wedding, corporate function, or special celebration, we create beautifully designed menus that complement your theme and elevate your guests' experience. From elegant layouts to personalized touches, our menus are crafted with care to showcase your culinary offerings in style. Let us bring the finishing touch to your table!"

### LAWN GAMES

Take your outdoor gatherings to the next level with our lawn game rentals! From classic cornhole and giant Jenga to oversized Connect Four and more, we provide everything you need to create unforgettable moments. Let us help you add a playful touch to your event—because nothing brings people together like a little friendly competition!"

*Speak to your catering director about other enhancements available*



# SAVORA

## catering

& EVENTS  
BY HAKUNA HOSPITALITY GROUP

### 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!**

