

# Holiday Menu



SAVORA  
catering  
& EVENTS  
BY HAKUNA HOSPITALITY GROUP

SAVORACATERING.COM

'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

## COCKTAIL PARTY

2 HOURS \$29/PERSON

### PASSED HORS D' OEUUVRES

Petite Maryland Crab Cakes

Beef Bourguignon

Sweet Potato Bites

Guacamole Deviled Eggs

Bacon Wrapped Dates

French Onion Soup Boules



### STATIONARY HORS D' OEUUVRES

#### 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



### BEVERAGE STATION

\$17/PERSON

Beer and Wine Bar with Soft Drinks

White Cosmopolitan

Cranberry Mule

Hot Caramel Apple Cider

Infused Water with Cucumber and Pomegranate



# Holiday Menu

## THREE TO FIVE HOUR EVENT WITH BUFFET

\$45/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

### BEVERAGES

\$17/PERSON

Beer and Wine Bar  
White Cosmopolitan  
Cranberry Mule

Soft Drinks  
Hot Caramel Apple Cider  
Water with Cucumber and Pomegranate

# Holiday Menu

**THREE TO FIVE HOUR EVENT WITH DINNER STATIONS**  
**\$54/PERSON**

## **STARTERS**

### **Passed Hors D' Oeuvres**

Lobster Mac and Cheese Balls

Petite Maryland Crab Cakes

Sweet Potato Bites

Bacon Wrapped Dates

Beef Bourguignon

Guacamole Deviled Eggs

Duck Confit Crostini

French Onion Soup Boules

## **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

## **BEVERAGES**

**\$17/PERSON**

Beer and Wine Bar with Soft Drinks

White Cosmopolitan

Cranberry Mule

Hot Caramel Apple Cider

Infused Water with Cucumber and Pomegranite

