

SAVORA

catering
& EVENTS
BY HAKUNA HOSPITALITY GROUP

SOCIAL CATERING & EVENT PACKAGES





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





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
- teriyake 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
- black bean and corn
- cheeseburger
- 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

- 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.*

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

Specialty Mocktails

STRAWBERRY-RHUBARB PUNCH

basil garnish

WATERMELLON-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

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





The Savora Difference!

MENU

Whether hosting an intimate dinner or a grand celebration, 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!