

SAVORA
catering
& EVENTS
BY HAKUNA HOSPITALITY GROUP

SOCIAL 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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CATERING & EVENTS

Passed Hors D'oeuvres

choice of 7 - \$15/person for one hour

BEEF, PORK, LAMB

MARINATED TENDERLOIN

on crostini with creamy horseradish sauce

BEEF CHUCK FLAP STEAK SKEWERS (GF)

*BEEF BOURGUIGNON

with bacon, onion, & mushrooms, in a red wine sauce served over crostini

*LOLLIPOP LAMB CHOPS (GF)

with a rosemary mint sauce

CHEESESTEAK EGGROLLS

with a spicy ketchup dipping sauce

MINI CUBAN SANDWICH

slow roasted pork, ham, and swiss

PRIMO RIB MINI TACO

braised short rib, fries, pickled cabbage, & beer cheese

MOROCCAN LAMB KABOB (GF)

with fig, apricot, and red pepper

HELLS SLIDERS

angus beef, beer cheese, & aioli mayo

CAROLINA PULLED PORK & CORN BREAD

POULTRY

CHICKEN & WAFFLE STACK

with chipotle aioli and honey

CHICKEN EMPANADAS

CRISPY CHICKEN ARANCINI

DUCK CONFIT CROSTINI

with mango salsa

BBQ CHICKEN POTATO SKINS (GF)

with a ranch dipping sauce

SIRACHA AND HONEY CHICKEN MEATBALL

BUFFALO WING POPPERS (GF)

with a blue cheese dipping sauce

LEMONGRASS CHICKEN POTSTICKERS

with a peanut hoisin dipping sauce

HOT HONEY CHICKEN SKEWER (GF)

BUTTER PECAN CHICKEN BITES (GF)

with a sour cherry chutney dipping sauce

SEAFOOD

CRAB QUESADILLAS

SHRIMP COCKTAIL (GF)

SHRIMP CEVICHE CUPS

garnished with a fried tortilla

*SEA SCALLOPS (GF)

wrapped in bacon

SMOKED SALMON WITH BRIE BITES

*PETITE MARYLAND CRAB CAKES

with smoky onion remoulade

SPICY TUNA TARTARE

with soy sauce, ginger and sesame oil

*CLAMS CASINO ON THE HALF SHELL

TEMPORA SHRIMP ROLLS

*LOBSTER MAC AND CHEESE BALLS

with fontina and truffle oil

VEGAN/VEGETARIAN

FRIED VEGETABLE DUMPLING

with a soy ginger dipping sauce

GOAT CHEESE FRITTERS

with fig compote

SPINACH & ARTICHOKE TART

in a flower shaped tart

STUFFED MUSHROOMS

with feta and spinach

TOMATO BISQUE SHOOTERS

served with grilled cheese wedge

FRENCH ONION SOUP BOULES

GRANADA BITES (GF)

guacamole, bell pepper, & pomegranate in a corn cup

SUMMER ROLLS

with a thai chili dipping sauce

HALLOUMI AND VEGETABLE SKEWER (GF)

savory cheese cubes, zucchini, peppers

PORTABELLA MUSHROOM AND RICOTTA PUFF

mushrooms, ricotta cheese, mozzarella cheese, and sun dried tomatoes in a puff pastry

*\$1 UPCHARGE/GUEST



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Stationary Hors D'oeuvres

each station serves 35 guests/hour - also serves as a late night snack

CHIPS AND DIPS \$115

CHOOSE THREE (3)

- traditional hummus
- black bean corn salsa
- guacamole
- beer cheese
- spinach and artichoke
- bacon and horseradish
- buffalo chicken

CHARCUTERIE BOARD \$195

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

GRILLED VEGETABLES \$105

- broccoli and cauliflower
- red and yellow peppers
- asparagus
- green and yellow squash
- balsamic glaze

FRESH FRUIT DISPLAY \$115

- berries
- grapes
- cantaloupe
- melon
- pineapple

ASSORTED SKEWER BOARD \$225

CHOOSE THREE (3)

- beef chuck flap steak
- teriyake glazed flank steak
- chipotle salsa chicken
- honey sesame garlic chicken
- marinated vegetables
- orange glazed shrimp

FLATBREAD PIZZA \$125

- short rib
- americano
- antipasti
- pepperoni

GRAZEN GARDEN \$375

- 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 \$185

CHOOSE TWO (2)

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

GUAJILLO WINGS \$165

- honey chipotle wing sauce
- cilantro house blue cheese

PRETZEL BAR \$95

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

SANDWICH DISPLAY \$165

CHOOSE THREE (3)

- torta al pastor on telera roll
- caprese on ciabatta
- turkey pancetta on focaccia
- pork tenderloin on brioche roll
- seared chicken on sourdough
- ham and swiss on crispy baguette
- tofu and avocado on sourdough

SUSHI ROLL \$235

CHOOSE THREE (3)

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

STREET TACOS \$225

- shrimp
- grilled chicken
- carnitas
- cauliflower

SHRIMP COCKTAIL \$135

- gulf shrimp
- cocktail sauce

BRUSCHETTA \$105

- whipped ricotta
- olives
- crostini

DEVEILED EGGS \$95

- traditional
- smoked salmon
- bacon and cheddar cheese

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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 **\$45/person**

choice of salad, rolls, two entrees, pasta, one starch, one vegetable, four dessert minis, coffee and hot tea **\$49/person**

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

GRILLED FLANK STEAK (ADD \$3/PERSON)

with cherry tomato demi-glace

BRAISED BONELESS SHORT RIB (ADD \$5/PERSON)

glazed with coca-cola chile arbol glaze

FALL APART TOP SIRLOIN

with cremini mushrooms and a bordelaise sauce

STUFFED GARLIC AND HERB ROASTED PORK LOIN

with spinach, oaxaca, and house roasted peppers

LAMB CHOPS

with rosemary mint sauce

FILET MIGNON (ADD \$10/PERSON)

topped with garlic herb butter and madeira demi-glace

POULTRY

CHICKEN FRANCESE

pan seared chicken breast with lemon butter, white wine & parsley

BONELESS BREAST OF CHICKEN

stuffed with spinach, goat cheese, sun-dried tomatoes, & prosciutto with a cassis demi-glace

GRILLED TEQUILA CHICKEN

marinated in tequila, brown sugar, lime & cilantro served with a mango salsa

MOROCCAN CHICKEN

with olives, tomato & saffron

HALF CHICKEN

with a lemon butter sauce and a dash of paprika

LUNCH PACKAGES PRICED FROM \$39 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 **\$45/person**

choice of salad, rolls, two entrees, pasta,
one starch, one vegetable, four dessert
minis, coffee and hot tea **\$49/person**

SEAFOOD

GRILLED CRAB CAKES - (ADD \$5/PERSON)
lump crabmeat served with caper remoulade

COD PICATTA
with capers, garlic, sliced lemon

RED SNAPPER
with butter roasted tomato sauce

PAN SEARED SEA BASS - (ADD \$5/PERSON)
with lemon parmesan cream sauce

ROASTED SALMON FILLET
finished in a leek & herb butter sauce

VEGETARIAN

GRILLED PORTABELLA MUSHROOM
marinated and topped with oven roasted tomatoes, caramelized onions, and gorgonzola

SWEET POTATO STEAK
toasted quinoa, shaved brussels sprout

ZUCCHINI & EGGPLANT STACK
topped with san marzano tomatoes & fontina cheese

PASTA

CREAMY PENNE PASTA
asparagus, red & green peppers, garlic, red onions, parmesan cheese & parsley

BUTTERNUT SQUASH RAVIOLI
in a brown butter sauce

SACCHETINI WITH BRAISED BEEF & TALEGGIO
with a smoked kefir sauce & charred leek oil

CHIPOTLE CHICKEN PASTA
with asparagus, red and yellow peppers, parmesan cheese & parsley

TORTELLINI
spinach and ricotta cheese in a creamy tomato sauce

STARCH SELECTIONS

- mashed russet potatoes with butter
- herb roasted potatoes
- mexican fried rice
- mashed sweet potatoes
- peruvian inca potatoes
- quinoa with mediteranean vegetables
- polenta cake with parmesan

VEGETABLE SELECTIONS

- grilled asparagus with shaved parmesan
- sauteed haricot verts
- roasted broccoli and cauliflower
- mediterranean mixed vegetables
- roasted brussel sprouts with bacon
- street corn salad
- glazed carrots

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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, ala carte \$6/person

MINI DESSERT OPTIONS

- deep fried apple pie empanada
- salted chocolate caramel tart
- 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
- pistachio baklava
- 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
- gluten free macarons

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

**CHEF ATTENDANT REQUIRED AT CERTAIN STATIONS
CERTAIN ENHANCEMENTS MAY REQUIRE ADDITIONAL RENTALS**



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Beverage Packages

STANDARD FULL BAR

\$26/person up to 2 hours

\$32/person for 2 to 6 hours

- liquor package
- choice of two reds
- choice of two whites
- choice of three beers
- soft drinks
- mixers & garnishes
- ice

PREMIUM FULL BAR

\$30/person up to 2 hours

\$36/person for 2 to 6 hours

- liquor package
- choice of three reds
- choice of three whites
- choice of three beers
- soft drinks
- mixers & garnishes
- ice

STANDARD BEER & WINE BAR

\$22/person up to 2 hours

\$26/person for 2 to 6 hours

- choice of two reds
- choice of two whites
- choice of three beers
- soft drinks
- ice

PREMIUM BEER & WINE BAR

\$24/person up to 2 hours

\$28/person for 2 to 6 hours

- choice of three reds
- choice of three whites
- choice of three beers
- soft drinks
- ice

Specialty Cocktails

.....or bring your own recipe

\$149/30 guests

PINEAPPLE MATADOR

reposado infusion with pineapple, chile guajillo & chile de arbol, agave, agavero orange, fresh lime juice

ORANGE CRUSH

orange-flavored vodka, triple sec, valencia oranges, splash lemon-lime soda

HIBISCUS MARGARITA

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

PEACH BOTTOMS

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

PURPLE MERMAID

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

MOLE OLD FASHIONED

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

FRIDA'S CLOUD

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

CLASSIC MOJITO

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

LIMONCELLO FRESCO

vodka, limoncello, lemon, simple syrup, soda water

PRICES DO NOT REFLECT BARTENDER FEE



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Specialty Mocktails

.....or bring your own recipe

\$89/30 guests

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

WHISKEY AND CIGAR BAR

\$25+/person

WINE SERVICE AT DINNER

\$7/person

BAR ALA CARTE

\$6/person

- mixers
- garnishes
- soft drinks
- ice

BEVERAGE STATION

\$6/person

- iced tea
- lemonade
- infused water

CHAMPAGNE TOAST

\$9/person

COFFEE STATION ALA CARTE

\$4/person | \$5 for iced | \$6 for spiked

- regular
- decaf
- hot tea

HOT CHOCOLATE STATION

\$4/person

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

SOFT DRINKS ALA CARTE

\$3/person

- coke
- diet coke
- sprite
- ginger ale

DIRTY SODA BAR

\$7/person

- coke
- diet coke
- sprite
- assorted flavorings

PRICES DO NOT REFLECT BARTENDER
FEE OR CIGAR HOST

Beverage List

STANDARD PACKAGE

SPIRITS

- titos vodka
- beefeater gin
- don q rum
- captain morgan spiced rum
- jim beam bourbon
- dewars scotch
- jameson irish whiskey
- teremana tequila reposado

WINE - LINE 39

choose four (4)

- merlot
- cabernet
- pinot grigio
- sauvignon blanc
- chardonnay
- rose

BEER/SELTZER/CIDER

choose four (4)

- miller lite
- coors lite
- dogfish head 60 minute IPA
- yuengling
- corona
- down east traditional cider
- white claw hard seltzer
- stella (non-alcoholic)

PREMIUM PACKAGE

SPIRITS

- grey goose vodka
- bombay sapphire gin
- bacardi rum
- captain morgan spiced rum
- makers mark bourbon
- johnny walker black scotch
- tullamore dew irish whiskey
- casamigos tequila anejo

WINE - JOSH CELLARS

choose five (5)

- merlot
- cabernet
- pinot grigio
- sauvignon blanc
- chardonnay
- rose

BEER/SELTZER/CIDER

choose four (4) standard and/or premium package

- modelo especial
- stella artois
- kona big wave
- guinness
- bells two hearted IPA
- goose island
- white claw hard seltzer

ADDITIONAL ITEMS MAY BE AVAILABLE IF THEY ARE NOT ON THIS LIST-ASK YOUR CATERING DIRECTOR FOR MORE DETAILS

Enhancements... just to name a few

DAY OF COORDINATION

PERFECT FOR THE ORGANIZED GUEST WHO JUST WANTS TO RELAX AND ENJOY THEIR EVENT. 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 AND SIGN PRINTING

ENHANCE YOUR EVENT'S SOPHISTICATION WITH OUR PROFESSIONAL SIGN PRINTING SERVICES. WHETHER YOU'RE HOSTING A WEDDING, CORPORATE FUNCTION, OR SPECIAL CELEBRATION, WE CREATE BEAUTIFULLY DESIGNED SIGNAGE THAT COMPLEMENT YOUR THEME AND ELEVATE YOUR GUESTS' EXPERIENCE. FROM ELEGANT LAYOUTS TO PERSONALIZED TOUCHES, OUR SIGNS 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 CORN HOLE 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!

GIFT BOXES

WE KNOW THAT NOT EVERYONE YOU HOLD DEAR WILL BE ABLE TO JOIN YOU IN PERSON ON YOUR SPECIAL DAY, BUT THEY CAN STILL BE VERY MUCH IN YOUR HEARTS. TO SHARE A LITTLE PIECE OF THE CELEBRATION WITH THEM, WE OFFER SPECIAL CUSTOM GIFT BOXES FILLED WITH LOVE, SWEET TREATS, AND KEEPSAKES FROM YOUR DAY. GIFT BOXES CAN BE SHIPPED WITHIN THE UNITED STATES.

KIDS FUN ZONE

A SPECIAL TABLE JUST FOR THE LITTLE ONES WITH FUN ACTIVITIES TO KEEP THEM SMILING ALL NIGHT LONG. A TABLE FILLED WITH PUZZLES, COLORING BOOKS, GAMES, AND SO MUCH MORE! WHILE THE GROWN UPS GET TO MINGLE AND CELEBRATE, LITTLE ONES GET THEIR OWN "SPACE" TO HAVE FUN THE ENTIRE NIGHT.

CHILDRENS BUSY BAGS

TO KEEP OUR YOUNGEST GUESTS ENTERTAINED, WE CAN PROVIDE CUSTOMIZED BUSY BAGS FILLED WITH AGE-APPROPRIATE ACTIVITIES, SNACKS, AND SMALL FAVORS. THESE THOUGHTFULLY PREPARED BAGS ENSURE THAT CHILDREN REMAIN HAPPILY ENGAGED THROUGHOUT THE CELEBRATION, GIVING PARENTS PEACE OF MIND AND ALLOWING EVERYONE TO FULLY ENJOY THE EVENT.

SPEAK TO YOUR CATERING DIRECTOR ABOUT OTHER ENHANCEMENTS AVAILABLE



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The Savora Difference!

MENU

WHETHER HOSTING A SMALL BABY SHOWER OR GRAND DINNER 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. LABOR CHARGES BEGIN AT \$35 PER ASSOCIATE WITH A MINIMUM OF FIVE HOURS. LABOR CHARGES CAN VARY, BUT A GENERAL GUIDELINE IS TO BUDGET FOR 8 STAFF MEMBERS FOR A 100-PERSON EVENT.

RENTAL EQUIPMENT

SAVORA CATERING CAN COORDINATE ALL OF YOUR EQUIPMENT NEEDS WITH AN EQUIPMENT RENTAL COMPANY FOR YOU. EQUIPMENT NEEDS MIGHT INCLUDE TENTS, TABLES, CHAIRS, LINENS, GLASSWARE, SILVERWARE, AND COOKING/SERVICE WARE. RENTAL COSTS CAN VARY, BUT A GENERAL GUIDELINE IS TO BUDGET BETWEEN \$10 AND \$15 PER PERSON.

**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

