

SAVORA

catering & events

BY HAKUNA HOSPITALITY GROUP



Your social event is a celebration of family, friends, and neighbors 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 dinners to grand celebrations, every Savora experience is crafted to elevate your event. Whether you're celebrating milestones, recognizing achievements, or inspiring growth, our team thoughtfully curates menus that blend flavor, creativity, and care—ensuring your guests feel delighted and your event unfolds seamlessly.

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 your event.

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 enjoying every moment.



Enhancements...

just to name a few

DAY OF COORDINATION \$800 AND UP

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 \$6/PERSON AND UP

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 \$3/PERSON AND UP

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 \$350 AND UP

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 \$20/PERSON AND UP (PLUS SHIPPING)

We know that not everyone you love will be able to join you in person, but they can still be very much a part of the event. To share a little piece of the event with them, we offer special custom gift boxes filled with sweet treats, favors, or personalized keepsakes from your event. Gift boxes can be shipped within the United States.

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.

SPEAK TO YOUR CATERING DIRECTOR ABOUT OTHER ENHANCEMENTS AVAILABLE



Passed Hors D'oeuvres

choice of 6 - \$15/person for one hour

BEEF, PORK, LAMB

*MARINATED TENDERLOIN
 on crostini with creamy horseradish
 sauce

BEEF FLAP STEAK SKEWERS (GF)

BOURBON GLAZED PORK BELLY (GF)
 sticky & sweet whiskey marinade

*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

POULTRY

CHICKEN & WAFFLE STACK
 with hot honey and pickle slice

CHICKEN EMPANADAS

CRISPY CHICKEN ARANCINI

*DUCK CONFIT CROSTINI
 with mango salsa

BBQ CHICKEN POTATO SKINS (GF)
 with a ranch dipping sauce

SIRACHA & HONEY CHICKEN
 MEATBALL

BUFFALO WING POPPERS (GF)
 with a blue cheese dipping sauce

LEMONGRASS CHICKEN POTSTICKERS
 with a peanut hoisin dipping sauce

KOREAN CHICKEN SKEWER (GF)
 honey, garlic, soy sauce, sesame

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

TEMPORA SHRIMP ROLLS

*LOBSTER MAC AND CHEESE BALLS
 with fontina and truffle oil

VEGAN/VEGETARIAN

FRIED VEGETABLE DUMPLING
 with a soy ginger dipping sauce

STREET CORN SALAD CUPS (GF)

SPINACH & ARTICHOKE POPPER

GRANADA BITES (GF)
 guacamole, bell pepper, & pomegranate
 in a corn cup

VEGETABLE EGG ROLLS
 with a thai chili dipping sauce

CAPRESE SKEWER (GF)
 mozzarella cheese, cherry tomatoes, fresh
 basil topped with a balsamic glaze

CARAMELIZED ONION & FETA TART

PORTABELLO ARANCINI
 mushrooms, spinach, mozzarella, and
 provolone

SMOKED GOUDA ARANCINI

VEGETABLE CRUDITE
 with hummus dip

* \$1 UPCHARGE/GUEST



Stationary Hors D'oeuvres

each station serves 40 guests/hour - also serves as a late night snack

CHIPS AND DIPS \$115

CHOOSE THREE (3)

- traditional hummus
- black bean corn salsa
- guacamole
- queso bravo white cheese
- spinach and artichoke
- tzatziki
- buffalo chicken

CHARCUTERIE BOARD \$205

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

GRILLED VEGETABLES \$125

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

FRESH FRUIT DISPLAY \$135

- berries
- grapes
- cantaloupe
- melon
- pineapple

ASSORTED SKEWER BOARD \$245

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 \$145

- short rib
- americano
- antipasti
- pepperoni

GRAZEN GARDEN \$475

- 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 \$125

- assorted soft and hard pretzels
- honey mustard sauce
- queso bravo white cheese
- butter cream
- brownie batter

SANDWICH DISPLAY \$175

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 \$145

- gulf shrimp
- cocktail sauce

BRUSCHETTA \$105

- whipped ricotta
- olives
- crostini

DEVILED EGGS \$95

- traditional
- smoked salmon
- bacon and cheddar cheese





Served Dinner Buffet Dinner

choice of salad, rolls, two entrees,
one starch, one vegetable, four dessert minis,
coffee and hot tea **\$47/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 \$4/PERSON)
with cherry tomato demi-glace

BRAISED BONELESS SHORT RIB (ADD \$3/PERSON)
glazed with coca-cola chile arbol glaze

FALL APART TOP SIRLOIN (ADD \$5/PERSON)
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 FRANCÉSE

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



Served Dinner

choice of salad, rolls, two entrees,
 one starch, one vegetable, four dessert minis,
 coffee and hot tea **\$47/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 \$6/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 (ADD \$3/PERSON)

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

Buffet Dinner

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

Dessert Station

choice of either 4 mini desserts, 3 flavors of cupcakes, or a sheet cake (included) with a served or buffet meal.

Ala carte \$6/person

MINI DESSERT OPTIONS

- baked apple pie empanada
- salted chocolate caramel tart
- cannoli
- tres leches
- assorted mini cupcakes
- raspberry cheesecake
- reese's cheesecake
- strawberry crunch cheesecake
- key lime margarita cheesecake
- tiramisu
- fruit tarts
- banana pudding
- pecan tarts
- creme brûlée 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
- lemon square
- blondie

DESSERT OPTIONS (ADD \$1/PERSON)

- pistachio baklava
- assorted petit fours
- chocolate covered strawberries
- assorted cake pops
- vegan tiramisu
- vegan raspberry blueberry bars
- vegan strawberry dream cake
- vegan chocolate dream cake
- gluten free assorted cookies
- 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



Lunch Buffet

\$39/person

CHOOSE ONE SALAD, ONE ENTREE, ONE PASTA, ONE VEGETABLE, ONE STARCH, AND FOUR DESSERT MINIS FROM PAGES 5, 6, AND 7
COFFEE AND HOT TEA AVAILABLE FOR AN ADDITIONAL \$3/PERSON

Brunch Buffet

\$39/person

- eggs benedict
- scrambled eggs
- shrimp & spinach enchiladas
- french toast
- bacon
- sausage
- herb roasted rosemary potatoes

- mixed grilled vegetables
- waffles
- fresh fruit
- sweet breads, danishes, & muffins
- orange juice
- cranberry juice
- coffee and hot tea

Enhancements

\$5/Person

- breakfast sandwiches
- breakfast tacos
- mini desserts

\$7/Person

- mimosa bar
- bloody mary bar
- specialty cocktail

\$10/Person

- omelete station
- ribeye steak
- crepe station

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

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 four 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 four beers
- soft drinks
- ice

PREMIUM FULL BAR

\$30/person up to 2 hours
\$36/person for 2 to 6 hours

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

PREMIUM BEER & WINE BAR

\$24/person up to 2 hours
\$28/person for 2 to 6 hours

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

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
- 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

Specialty Mocktails

.....or bring your own recipe

\$89/30 guests

STRAWBERRY-RHUBARB PUNCH
basil garnish

WATERMELLON-JALEPENO
SMASH
lime garnish

MINT JULIES
lime and mint garnish

PINEAPPLE EXPRESS
coconut water, tamarind, fresh pineapple

NO 'JITO
ginger ale, lime juice, maple syrup, mint

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

BERRY BURLESQUE
ginger beer, black current puree, lime juice, honey, mint

Beverage Upgrades

WHISKEY AND CIGAR BAR
\$25+/person

WINE SERVICE AT DINNER
\$7/person

BAR ALA CARTE (IF CLIENT PROVIDES
ALCOHOL)

\$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



The Savora Difference!

MENU

Whether hosting a small intimate affair 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. 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