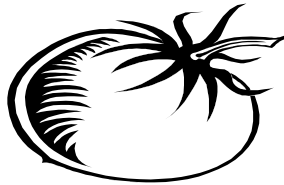


## About Us



Making Every Event one of  
Service and Quality

Savor Hospitality was founded in June, 2002 as a full service, custom catering company. We pride ourselves on a high level of personal service to assure your event's success. Each menu is designed specifically for you during your initial consultation. Savor Hospitality differs from many catering companies in that we provide more than simple food delivery. Savor Hospitality provides outstanding service and professionalism to its' clients that can include wait staff, linen table cloths, fine chrome and gold chafing dishes, and attractive table service. Savor Hospitality will handle everything from planning to cleaning up, just call and ask!

### **Chef Todd Mohr**

Chef Todd Mohr looks forward to using his business dining experience as Executive Chef at Raleigh's Rex Hospital and as a Chef at the National Security Agency in Washington, DC to provide the most wholesome, creative, and uniquely prepared items for your event. Chef Mohr's success providing foodservice to many of the top companies in the triangle will assure the highest level of quality and service for your business dining event.

### **Chef Greg Rasor**

Chef Greg Rasor has been a fixture in the triangle's culinary scene for 20 years. As Executive Chef at the Raleigh Sheraton, Greg presented attractive displays for corporate clients. As Executive Chef at The Glass Onion as well as Executive Sous Chef at Prestonwood Country Club, Greg designed elegant weddings and personal events. Chef Rasor looks forward to planning your special event that exceeds expectations.

# 2008 Catering Menu

# **S**avor Hospitality

Catered Events • Cooking School

**815 West Chatham St.  
Cary, NC 27511**

**Personalized Event Planning  
919 468-0515  
SavorHospitality.com**

### Menu includes:

Delivered Boxed Lunches  
Delivered Hot Buffets  
On-Site Plated Entrees and Buffets  
Hors d' Oeuvres Menu  
Breakfast, Break and Snack Items

## Lunch Menu

*Lunch items also available for delivery service*

### Savor Sandwich Buffet

\$8.95 per person

10 Person Minimum

*Presented buffet style on high quality disposable platters, with premium disposable forks, knives, plates and paper napkins.*

*Chef's assortment of our most popular specialty Panini and Wrap sandwiches, served with side pasta salad and chips or pretzels.*

### Savor Salad Bar

\$10.95 per person

10 Person Minimum

*Presented buffet style on high quality disposable platters, with premium disposable forks, knives, plates and paper napkins.*

*A colorful display of cool, crisp greens,  
Grilled Chicken Breast,  
Shredded Cheeses, Fresh Seasonal Vegetables,  
Herbed Croutons, and Premium Dressings  
for everyone to make their own perfect salad.  
Add Grilled Jumbo Shrimp for \$2.25 per person*

### Bakery Cookie/Brownie Platter

\$2.75 per person

*An attractive display of our house-baked Iced Brownies,  
Chocolate Chunk, Triple Chocolate, English Toffee,  
Peanut Butter or Oatmeal Raisin Cookies*

### Viennese Table

\$4.95 per person

*A gourmet dessert display that may include: Mini Eclairs, Mini Cheesecake,  
Brownies, Blondies, Chocolate Raspberry Bars, Key Lime Bars,  
Apple Betty Bars, Coconut Brownie Mounds, and Chocolate Pecan Bars*

### Soft Drink Service

\$2.75 per person

*Canned Coca-Cola products, Bottled Water*

\$2.25 per person

*Iced Tea or Lemonade*

## Breakfast Menu

**Breakfast items not available for delivery service**

\$8.95 per person - 10 Person Minimum

The following are served with seasonal fresh fruit display and fruit juice

### Continental Breakfast

*House baked fruit filled muffins and cinnamon buns drizzled with icing*

### New York Breakfast

Bagel Variety, Spreads and Biscotti

*We serve only the best bagels, freshly baked, chewy and fragrant  
Sweet, crunchy biscotti for coffee dipping or by themselves*

### Hot Breakfast Buffets

\$12.95 per person - 20 Person Minimum

The following are served with fruit juice

### Breakfast Biscuits

A selection of Ham, Bacon, Sausage, Egg, and Cheese on Biscuits  
Cheese Grit Soufflé

### American Breakfast

Scrambled Eggs, Bacon and Sausage, Breakfast Potatoes  
Freshly Baked Biscuits

### Southern Breakfast

Scrambled Eggs, Cheese Grit Soufflé, Ham and Bacon  
House made Sausage Gravy, Freshly Baked Biscuits

**Coffee Service with Breakfast—\$2.50 per person**

## Break Menu

*All Break Menu items are presented buffet style with high quality disposable wares and napkins.*

\$3.95 per person

Fresh Fruit, Vegetable, or Cheese Display (\$4.95)  
*Hand-diced or sliced seasonal fresh fruit, crisp vegetables or  
domestic and imported cheeses attractively displayed*

\$2.75 per person

### Bakery Style Cookie/Brownie Platter

*House-baked in assorted flavors, still warm and gooey*

### Snack Mix, Trail Mix, Nut Mix

*Your choice of mixed nuts, dried fruit and snack crunchies*

### Soft Pretzels with Mustard

*House-baked giant soft pretzels with mustard*

Visit [www.SavorHospitality.com](http://www.SavorHospitality.com) for more information

# Hors d' Oeuvres Menu

Prices are quoted based on 100 pieces.

Guideline: Light Hors d' Oeuvres reception – 4-6 pieces per person total

Medium Hors d' Oeuvres reception – 6-8 pieces per person total

Heavy Hors d' Oeuvres reception – 8-12 pieces per person total

## Hot Hors d'Oeuvres

- Mini Crab Cakes** - Our Specialty! Maryland style seasoned with Old Bay. \$350
- Flank Steak Sub**—Marinated, grilled, thinly sliced flank steak with mini yeast rolls \$350
- Mini Beef or Chicken Wellingtons** - Tender beef or chicken pieces, topped with sherried mushroom duxelle and wrapped in puff pastry. \$350
- Spanakopita** - Spinach, onion and feta cheese in flaky phyllo triangles. \$325
- Stuffed Mushrooms** - Piped with sautéed spinach and cream cheese. \$175
- Chicken Fajita Cornucopia** - Mini tortillas stuffed with cheese, peppers, chicken. \$350
- Beef or Chicken Sate** - Beef or chicken skewers in sweet coconut/peanut sauce. \$250
- BBQ Shrimp** - Jumbo shrimp grilled with orange BBQ sauce. \$350
- Bubbling Crab Dip** – Real Blue Crab meat baked with select cheeses \$175
- Spinach OR Artichoke Dip** – Creamy dip made with Spinach or Artichoke hearts \$125
- Mini Meatball Sub** - Mini meatballs in Marinara sauce with fresh-baked rolls. \$125
- Coconut Shrimp** – Jumbo Shrimp in Panco bread crumbs and shredded coconut. \$325
- Grilled Baby Lamb Chops** - Tender lamb chops coated with garlic and rosemary \$500
- Bacon Wrapped Scallops** - Large sea scallops wrapped in smoked bacon. \$300
- Baked Brie** - 1 Kilo Brie cheese topped with your choice of pesto, raspberry compote or brown sugar, wrapped in puff pastry and baked until golden brown. \$150
- Sweet and Sour Meatballs** - Mini meatballs, orange sauce topped with pineapple. \$125
- Pot Stickers** - Wonton wrapper filled with a spicy pork mixture. \$200
- Franks in the Blanket** - Smoky cocktail weenie wrapped in flaky puff pastry. \$200
- Shrimp Spring Rolls** – Two bite wonton wrappers with vegetables, baby shrimp. \$250
- Chicken Wings** – Buffalo or Teriyaki style. \$200
- Chicken Fingers** – Breaded and crispy fried chicken tenderloins \$120

## Cold Hors d'Oeuvres

- Finger Sandwiches** - Variety of small, bite-sized tea sandwiches. \$150
- Pinwheels** - A selection of fillings wrapped in garlic herb flatbread and sliced thin. \$150
- Jumbo Shrimp Cocktail** - Jumbo shrimp served with cocktail sauce \$300
- Chicken Salad Tartlets** - House-made chicken salad filled into flaky phyllo shells. \$150
- Smoked Salmon Display** - Side of smoked salmon garnished with chopped olives, onions, peppers, eggs, capers and dill cream cheese, with French Bread rounds \$250
- Cheese Straws** - Southern traditional cheddar cheese pastry strips \$250
- Canape and Crostini** - Artfully crafted two-bite appetizers: roasted vegetable, smoked salmon tartar, marinated asparagus, shrimp, smoked chicken or Roma tomato. \$150
- Prosciutto Wrapped Asparagus** -Italian ham wrapped asparagus spears. \$250
- Antipasto Platter** - Cheese, smoked meats, olives and marinated vegetables. \$150
- Shrimp Salad and Cukes** - Shrimp salad in cucumber cups with fresh dill. \$150
- Tri-Color Tortillas and Chips** - Colorful corn chips and house-made salsa. \$100
- Vegetable Display** - Fresh, raw seasonal vegetable display with dipping sauce. \$100
- Cheese Display** - Imported and domestic cheese display, French bread rounds. \$150
- Fruit Display** - Seasonal fruit display with a sweet poppy seed dipping sauce. \$125

## Carving Stations

- Beef Tenderloin** - Served with fresh rolls, horseradish sauce. \$9.95 per person
- Beef Top Round** - Served with fresh rolls, horseradish sauce. \$4.50 per person
- Roasted Pork Loin** –Served with fresh rolls, whole grain mustard. \$6.95 per person
- Smoked Turkey Breast** - With bread variety, specialty aioli. \$4.25 per person
- Pit Ham** – Brown sugar glazed with whole grain mustard aioli. \$4.25 per person

# Boxed Lunch Menu

**Boxed Lunch Menu also available for delivery service**

\$8.95 per person

10 Person Minimum

*All boxed lunch items are served with side pasta salad and chips or pretzels*

## Savor Panini Sandwiches

*Our 8 inch house-baked Panini loaves are crusty outside, soft inside.*

Turkey American Panini

*Roasted Turkey Breast, American Cheese, Tomatoes, and Lettuce*

Roast Beef Cheddar Chipotle Panini

*Premium Roast Beef, Chipotle Mayonnaise, Cheddar, Tomatoes, and Lettuce*

Ham and Swiss Panini

*Ham and Swiss Cheese with Lettuce, Tomatoes and Honey Mustard sauce*

## Savor Wrap Sandwiches

*Our 13 inch garlic/herb wraps are the largest available*

Chicken Caesar Wrap

*Chicken Breast, Lettuce, Tomato, Cheddar /Jack cheeses, Caesar dressing*

California Turkey Wrap

*Turkey, Alfalfa Sprouts, Pesto Mayonnaise, sliced Tomato*

Roasted Vegetable Wrap

*Seasonal fFesh Roasted Vegetables with Ranch Dressing*

## Boxed Salads

*Served with premium dressings*

Chef Salad

*Gourmet Greens, Seasonal Vegetables, Cheeses, Turkey and Ham*

Garden Salad

*Crisp Lettuce, Broccoli, Cucumbers, Tomatoes, Carrots, Peppers*

Grilled Chicken Salad

*Mixed Greens tossed with Grill-Seared Chicken Breast, Parmesan Cheese*

**Add a Bakery Style Cookie to your boxed lunch ...\$1.50**

All menu items are prepared by Chef Todd Mohr and Chef Greg Rasor. Quantity of food prepared is determined by past practices and national catering standards. The appropriate amount of food for the number of attendees will be prepared, please estimate the number of attendees carefully to assure correct amount of food is provided. Please be aware of event beginning and end times, as they will be strictly adhered to. Additional event time will be billed accordingly.

Payment policy: All events must include full payment of facility fees, if applicable, and 50% of agreed total menu cost. Balance of menu cost is due the day of the event. Payments may be made by company check, Visa, Mastercard, Discover, American Express. Prices are subject to 7.75% NC Taxes and \$25.00 delivery

Visit [www.SavorHospitality.com](http://www.SavorHospitality.com) for more information

815 West Chatham Street, Cary, N.C. 27511

Fax: 919 468-0516—email :[info@SavorHospitality.com](mailto:info@SavorHospitality.com)

# Hot Lunch Buffets for Delivery

Choose one entrée—\$18.95 per person, 15 person minimum

Choose two entrees—\$24.95 per person, 20 person minimum

Choose three entrees—\$27.95 per person, 30 person minimum

All entrees are served hot in chafing dishes and include serving utensils and linen tablecloths for service tables. Each meal includes one hour of service and your choice of one vegetable and one starch side dish, tossed salad with dressings and fresh yeast rolls.

20% service charge for Corporate Dinner delivery, includes 2 hours of service

## Choose from:

San Fran Chicken	Maple Bourbon Chicken
Chicken Tortellini Pesto	Parisian Chicken
Beef Tips in Mushroom Gravy	Soy Flank Steak
Creole Seafood	Seafood Tetrazzini
Beef or Vegetable Lasagna	Penne Primavera

## Vegetables:

Italian Garlic Green Beans	Roasted Mixed Vegetables
Country Yellow Squash	

## Starches:

Garlic Mashed Potatoes	White and Wild Rice
Herb Roasted Red Potatoes	

Additional Vegetable or Starch selection—\$2.25 per person

## On-Site

# Plated Hot Entree Menus

Plated hot entrees are not available for delivery or buffet service.

All plated hot entrees are served waiter style and include gourmet mixed greens salad with premium dressings and freshly baked yeast rolls (server labor charges may apply)

**Beef and Tuna Napoleon** – Beef tenderloin and tuna medallions seared and layered with potato hash and accompanied with a sundried cranberry demi-glaze. Served with fresh baby asparagus - \$29.95

**Glazed Salmon** – Rosemary and honey glazed salmon filet with lobster mashed potatoes and fresh baby asparagus, finished with a three vinegar reduction - \$29.95

**Southwestern Roasted Chicken** – A savory southwestern seasoned, roasted chicken half. Served semi-boneless with chipotle mashed potatoes and roasted corn - \$22.95

**Pan Seared Grouper** – A seasoned and seared grouper filet served with spinach and white bean ragout with roasted roma tomatoes - \$24.95

**Grilled Pork Chop** – A thick cut pork chop grilled to perfection, served with a wild mushroom and asparagus risotto and fried leeks - \$24.95

**Sliced Beef Tenderloin** – with wild mushrooms, fresh vegetable and herb roasted red potatoes - \$26.95

**Chicken Roulade** – White meat chicken breast is rolled with sautéed spinach and feta cheese, served with creamy parmesan risotto and fresh vegetable - \$24.95

**Roasted Sliced Pork Loin** – served with apple cranberry chutney, wild rice blend and steamed baby asparagus spears - \$24.95

## On-Site

# Hot Buffet Menus

Buffet items and Action Stations are not available for delivery service.

All buffet items are served buffet style in hot chafing dishes, and include your choice of one starch, one vegetable, gourmet mixed greens salad with premium dressings and freshly baked yeast rolls

Two or more buffet items are priced by adding 60% of second item to cost of the first

## Beef and Pork Buffet Items

**Soy Flank Steak** - Marinated, grilled, thinly sliced lean flank steak. \$20.95

**Sliced Prime Rib** – Premium slow roasted prime rib au jus - \$22.95

**Beef Tips** - Tender beef tips in a savory mushroom sauce. \$18.95

**Beef Stroganoff** - Tender beef cubes simmered in sour cream sauce with mushrooms. \$18.95

**Country Style Meatloaf** - Ground beef with tomatoes, mushrooms, special seasonings. \$16.95

**Dijon Roasted Pork Loin** - Slow roasted Pork loin coated in whole grain dijon mustard. \$18.95

**Cranberry Apple Pork Loin** - Pork loin stuffed with sauteed cranberries, apples, raisins \$18.95

**Pit Ham** – Brown sugar glazed sliced pit ham. \$16.95

**Beef Lasagna** - Wavy layers of pasta, meat sauce, ricotta and mozzarella cheeses. \$16.95

## Poultry Buffet Items

**Maple Bourbon Chicken** - Quartered chicken, slow roasted in a maple bourbon glaze. \$17.95

**Chicken and Spinach Roulade** - Stuffed chicken breast with spinach garlic feta cheese \$18.95

**Garlic and Rosemary Chicken** - Quartered chicken rubbed with garlic and rosemary \$17.95

**Chicken Tortellini Pesto** - Tender chicken with cheese filled pasta in basil pesto sauce. \$16.95

**San Fran Chicken**—Flash fried chicken breast with Swiss cheese poultry gravy, broccoli \$18.95

## Seafood, Pasta and Vegetarian Buffet Items

**Honey Glazed Salmon** – Pan seared salmon in our house glaze. \$22.95

**Shrimp and Scallops Provencale** - Jumbo shrimp, scallops, fresh garlic, tomatoes. \$20.95

**Tortellini Carbonara** - Cheese pasta,our creamy garlic/parmesan sauce, Italian ham. \$18.95

**Baked Ziti with Italian Sausage** - Penne Pasta, marinara sauce, sliced mild sausage. \$18.95

**Chunky Penne Primavera** - Tomatoes, zucchini, yellow squash, onions, red peppers \$16.95

**Vegetable Lasagna**—Pasta layers separated by onions, garlic, spinach, ricotta and mozzarella cheeses and tomato sauce. \$16.95

**Beef Lasagna** - Wavy layers of pasta, meat sauce, ricotta and mozzarella cheeses. \$16.95

## Side Dishes

**Vegetables** – Green Beans in Red Pepper Butter, Roasted Mixed Vegetables, Country Style Yellow Squash, Southwestern Roasted Corn, Italian Broiled Tomatoes, Honey Tarragon Carrots, Steamed Garlic Parmesan Asparagus Spears.

**Starches** - Garlic Mashed Potatoes, Roasted Red Potatoes, Creamy Parmesan Risotto, Wild Rice Blend, Candied Maple Sweet Potatoes, Rice Pilaf, Penne Pasta in Garlic Butter.

# Action Stations

Our live stir-fry stations include items which are prepared to order, right before your eyes.

Your choice of stations prepared with:

Beef: \$15.95, Shrimp: \$16.95, Chicken: \$15.95, Choice of Two: \$17.95 per person

## Stir-Fry Stations

**Caesar Salad Stir-Fry** - Your choice lightly sauteed with tomatoes, olives, carrots, parmesan cheese, herbed croutons and Caesar dressing over cool, crisp romaine greens.

**Pasta Stir-Fry** - Your choice with garlic, tomatoes, roasted red peppers, black olives, mushrooms, parmesan cheese and choice of marinara, alfredo or pesto sauces.

**Asian Stir-Fry** - Your choice with snow peas, carrots, broccoli florettes, baby Asian corn and choice of sweet and sour, sesame or teriyaki sauces. Served over steamed white rice.

**Fajita Stir-Fry** - Your choice with green peppers, red peppers, onions, jalapenos, cheddar/jack cheeses and cilantro salsa. Served folded into an herbed tortilla.

**Cake Stir Fry** - Cake cubes warmed with your choice of "adults-only" liqueur dessert sauces with whipped cream and shaved chocolate. \$5.95 per person

**Bananas Foster** - Sliced bananas sauteed with butter, brown sugar, orange juice and brandy, flamed, topped with chocolate chips or vanilla ice cream. \$6.95 per person

Additional labor charges apply: \$25 per Chef per hour