

SAVOR...

Cold Hors d'oeuvres

Beef Tenderloin Canapés

With Horseradish Aioli
\$5.25/ per piece

Country Pâté Canapés

With Fig Jam on Toasted French Bread
\$4.50/ per piece

Prosciutto & Seasonal Melon

\$4.25/ per piece

Prosciutto Di Parma Canapés

With Fresh Mozzarella, Onion & Basil
On Toasted French Bread
\$4.75/ per piece

Iced Jumbo Prawns

Served with Lemon & Cocktail Sauce
\$33.00/ per dozen

Herb Roasted Vegetable Brochettes

\$4.25/ per piece

Goat Cheese Truffles

With Roasted Tomatoes & Grilled Bread
\$4.25/ per piece

Filled Cucumber Cup

With Herbed Goat Cheese & Lemon Zest
\$4.25/ per piece

Crostini with Garbanzo Bean, Feta Cheese and Roasted Red Pepper

\$4.50/ per piece

Parmesan Crisp with Roasted Vegetables and Chives

\$4.25/ per piece

Split Alaska King Crab Leg Display on Ice

Served with Lemon & Cocktail Sauce
Market Price

Minimum number of 50 pieces per selection

ADMINISTRATIVE FEE:

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SAVOR...

Hot Hors d'oeuvres

Assorted Mini Quiche

\$3.75/ per piece

Crispy Spring Rolls

Pork or Vegetable, Served w/Soy, Hot Mustard, and Sweet & Sour Dipping Sauces
\$4.25/ per piece

Pot Stickers

Chinese Dumplings Filled w/Pork and Cabbage
Served w/Soy and Rice Wine Vinegar Dipping Sauce
\$3.50/ per piece

Alaska King Crab Cakes

With Remoulade Sauce
\$4.75/ per piece

Assorted Kabobs, Choice of

Jamaican Chicken with Mango Chutney
Szechuan Beef, Garlic, Ginger, Teriyaki Sauce
Shrimp & Andouille, Red and Green Peppers,
Red Onion
Chili-Lime Salmon with Southwest Spices
\$4.25/ per piece

Roasted Jalapenos

Stuffed w/Shrimp, Caramelized Onion and Jack Cheese
\$4.75/ per piece

Baked Escargot Mushroom Caps

Served in Garlic Butter
\$4.75/ per piece

Hot Baby Lamb Chops

With Dried Cherry Compote & Mint Jelly
\$4.75/ per piece

Fennel Crusted Shrimp

With Plum Dipping Sauce
\$4.75/ per piece

Spicy Chicken Wings

With Ranch Dressing & Celery Sticks
\$3.75/ per piece

Sliders

Kobe Beef or Pulled Barbecue Pork, on Brioche Bun with Accompaniments
\$4.25/ per piece

Santa Fe Southwest Crispy Chicken Roll

With Sour Cream and Guacamole
\$4.25/ per piece

Curry & Cumin Vegetable Croquettes

\$3.50/ per piece

Minimum number of 50 pieces per selection

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Hot Hors d'oeuvres (Continued)

Sundried Tomato Risotto Cakes

With Fresh Basil and Asiago Cheese

\$3.25/ per piece

Artichoke and Parmesan Fritters

*With Roasted Garlic Aioli, Baby Artichoke
Hearts and Parmesan Crust*

\$3.75/ per piece

Alaska Reindeer Sausage

*En Croute with Dijon Mustard and Caramelized
Onion*

\$3.75/ per piece

Portabella Mushroom Puffs

*With Roma Tomatoes, Roasted Peppers, Jack
and Goat Cheeses*

\$3.75/ per piece

Warm Tomatoes Stuffed with Fresh Baby Spinach and Herbed Goat Cheese

\$3.75/ per piece

Child Friendly Chicken Fingers

With Honey Mustard and Barbecue Sauce

\$3.25/ per piece

Fig and Caramelized Onion Puffs

*With Goat and Cream Cheese in Puff
Pastry*

\$3.75/ per piece

Almond Chicken with Spicy Orange Relish

\$3.75/ per piece

Minimum number of 50 pieces per selection

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SAVOR...

Specialty Platters

Side of Alaska Smoked Salmon

\$425/per tray

Smoked Salmon Served with Cocktail Breads, Bagel Chips, Hardboiled Eggs, Diced Red Onion, Capers & Cream Cheese

(Serves 25)

(February, March, April – Market Price)

Deluxe Crudités Assortment

\$400/per tray

Chef's selection of Fresh Seasonal Vegetables, Served with Ranch Dressing

(Serves 100)

Charcuterie Board

\$350/per tray

A Classic Selection of Fine Pâtés Thinly Sliced Cured & Smoked Meats & Sausages, Imported Cheeses & Classic Condiments

(Serves 50)

Antipasto Platter

\$525/per tray

Dry Italian Salami, Provolone Cheese, Roasted Peppers, Eggplant & Squash, Kalamata Olives, Giardiniera, Cherry Peppers, Pepperoncini & Marinated Artichoke Hearts

(Serves 100)

Fresh Sliced Fruit Tray

\$525/per tray

Selected Seasonal Fruit, May Include Honeydew, Cantaloupe, Watermelon, Strawberries & Pineapple

(Serves 100)

Deluxe Import & Domestic Cheese Tray

\$525/per tray

Chef's Selection of Imported & Domestic Cheeses with Sliced Sourdough Baguettes & Assorted Crackers, Garnished with Seasonal Fresh Fruit

(Serves 100)

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Specialty Platters (Continued)

Grilled Vegetable Display

\$400/ per tray

*Artistically Arranged Marinated Grilled Zucchini, Summer Squash, Red and Yellow Peppers, Portabella Mushrooms, Eggplant, Artichoke Hearts and Green Onion
Served with Sliced French Bread and Roasted Red Pepper Aioli
(Serves 100)*

Asian Barbecue Pork Platter

\$350/ per tray

*Hoisin Marinated Pork Loin Served with Toasted Sesame Seeds and Hot Mustard
(Serves 100)*

Whole Poached Alaska Salmon

\$425/ per tray

*A Decorative Display of Whole Poached Alaska Salmon
Served with Herbed Cream Cheese, Capers, Red Onions, Lemons and Mini Bagels
(Serves 50)*

Asian Delight Platter

\$750/ per tray

*A Selection of Assorted Sushi & Nori Sushi Rolls with Soy & Wasabi Dipping Sauces
Handmade Vegetable Spring Rolls with Sweet Thai Dipping Sauce
Asian Noodle Salad with Roasted Asian Vegetables
(Serves 100)*

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SAVOR...

Carvery Selections

Carved Items Include

Fresh Baked Mini Sandwich Rolls & Appropriate Condiments

- Hickory Smoked Pit Ham** **\$275/ each**
Carved to Order Fine Smoked Ham, Brown Sugar Mustard and Honey Glazed, Served with Caramelized Onion, Pineapple Relish, Stone Ground and Honey Mustards
(Serves 50)
- Boneless Whole Roasted Turkey with Drumsticks** **\$295/each**
Whole Tom Turkey Seasoned and Roasted to Perfection, Served with Cranberry-Orange Relish, Sage Mayonnaise and Giblet Gravy
(Serves 50)
- Citrus Crusted Herbed Roasted Leg of Lamb** **\$225/ each**
Domestic Farm Raised Lamb Leg Coated with Dijon Mustard and Crusted In Our Citrus Herbed Panko, Tender Roasted & Accompanied with Rosemary Minted Demi Glacé and Balsamic Caramelized Onion
(Serves 30)
- Whole Roasted Baron of Beef** **\$600/each**
Served with Horseradish Cream & Au Jus
(Serves 150)
- Garlic Herb Crusted Roasted Whole Tenderloin of Beef** **\$295/each**
Choice Tenderloin of Beef Rubbed with Fresh Garlic and Herbs, Roasted Medium Rare, Served with Cremini Mushroom Demi-Glacé and Creamy Horseradish Sauce
(Serves 25)
- Dena'ina Wellington Sirloin Au-Poivre** **\$350/each**
Prime Grade Sirloin Seasoned with Dijon Mustard and Fresh Herbs with Wild Mushroom Duxell, Enveloped in Puff Pastry, Roasted Until Golden Brown on the Outside and Medium Rare on the Inside, Accompanied by Sauce Bordelaise
(Serves 40)

All Carved Items Require a SAVOR...Carver at \$125

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Carvery Selections (Continued)

*Carved Items Include
Fresh Baked Mini Sandwich Rolls & Appropriate Condiments*

Roast Loin of Pork

\$250/each

*Marinated with Rosemary, Garlic, Black Pepper and Apple Juice, Oven Roasted, Served with Dijon Demi-Glacé and Arctic Cranberry Sauce
(Serves 35)*

Oven Roasted Bison Strip Loin

\$375/each

*Buffalo Roast Coated Heavily with Fresh Herbs, Green and Black Peppercorn, Roasted Medium Rare, with Merlot Demi-Glacé, and Horseradish Sauce, Served with Caramelized Cream Onions with Fresh Thyme
(Serves 40)*

Roast Prime Rib of Beef

\$350/ each

*Prime Grade Boneless Rib of Beef, Herb Coated and Roasted to Perfection, Accompanied with Jus-Lié, Creamed Horseradish and Creole Honey Mustard Sauce
(Serves 40)*

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Chef Attended Action Stations

Lavish Salad Station

\$7.95/per person

Traditional Caesar Salad

Crisp Romaine Hearts, Seasoned Croutons, Caesar Dressing, Grated Parmesan & Asiago Cheeses & Anchovies

Field of Greens Salad

With Spring Mix, Grape Tomatoes, Carrots, Cucumbers, Radishes, Fresh Basil, Roasted Asparagus, Roasted Eggplant, Feta Cheese and White Balsamic Vinaigrette, Served with Baskets of Fresh Breads & Rolls

Lots of Pasta Station

\$16.50/per person

Penne, Cheese Tortellini, & Fusilli Pastas

Marinara, Alfredo Cream, Pesto, or Spinach Cream Sauces

Baby Shrimp, Mini Meatballs, Italian Sausage, Chicken Strips, Chopped Clams

Roasted Peppers & Onions, Fresh Chopped Herbs, Roasted Garlic, Black Olives, Green Onions, Mushrooms, Sundried Tomatoes & Red Pepper Flakes

Parmesan & Asiago Cheeses,

Garlic Bread Sticks & Focaccia Bread

Quesadillas

\$7.25/per person

Fresh Tortillas, Mexican Cheese Blend, Grilled Chicken, Carne Asada, Sour Cream, Pico de Gallo, Molcajete Salsa & Guacamole

Asian Stir Fry Station

\$18.50/ per person

Sliced Beef Sirloin Tips, Chicken Strips, Baby Shrimp, Julienne Pork Loin

Hoisin, Mandarin, & Coconut Ginger Cream Sauces

Sugar Snap Peas, Broccoli, Julienne Carrots, Peppers & Onions, Green Onions, Water Chestnuts, Rice Noodles, Steamed Jasmine Rice, Chili Peppers, Cashews & Peanuts

All Action Stations Require a SAVOR...Carver at \$125

Menu based on a minimum of 25 guests

Less than minimum number of guests an additional \$125.00 service fee will apply

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Chef Attended Action Stations

(Continued)

Dena'ina Seafood Station

\$24.95/ per person

Shrimp, Scallops, Mussels, & Oysters

Choice of Pesto Cream Sauce, Scampi Butter, or Alfredo Sauce

Fresh Chopped Herbs, Roasted Garlic, Green Onions, Mushrooms, Broccoli, Sundried Tomatoes, Red Pepper Flakes & Onion & Pepper Medley

Served with Garlic Bread Sticks & Fresh Baked Dinner Rolls

Mediterranean Gyros Station

\$17.50/ per person

Mini Pita Bread with Lamb & Pork Gyro Slices

Sautéed Sliced Tomatoes, Caramelized Onions

Tzatziki Sauce & Hummus

Tomato Basil Bruschetta, Olive Tapenade & Artichoke Fondue

Served with Assorted Fresh Baked Breads

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