



CHEF SAVUR

Summer Cocktail Selections 2019



Grazing Boards

Pick 2

Garden

Chioggia Beets, Watermelon Radish, Persian Cucumbers, Feta, Pistachio

Vine

Heirloom Tomato, Opal Basil, Mozzarella

Field

Baby Vegetables, Olives, Dips and Crostini

Earth

Roasted Beets, Fennel, Aged Goat Cheese

Larder

Charcuterie, Cheese, Rosemary Honeycomb, Violet Mustard, Baguette

Dock

Smoked Salmon, Egg Whites, Egg Yolks, Capers, Parsley, Creme Fraiche, Toasts



Stationary or Passed Hors d'oeuvres

Pick 5

Seared Ahi Tuna

Purple Daikon, Tobiko Roe, Spicy Mayo

Seared Tenderloin Canapés

Horseradish Cream, Roasted Red Pepper, Baby Arugula

Grilled Asparagus and Mushroom Flatbread

Roasted Garlic, Leek, Parmesan

Summer Rolls

Assorted Vegetables, Shrimp, Peanut Sauce

Trio of Summertime Bruschetta

Cream Cheese, Lemon Zest, Spring Herbs

Hoisin Pulled Pork Sliders

Hawaiian Bread, Pickled Ginger Aioli

Shrimp and Avocado Cups

Wonton, Cilantro, Queso Fresco

Firecracker Shrimp

Sweet Chili, Chili Threads, Scallions

Baby Lamb Chop Lollipops

Mint, Chimichurri, Red Pepper Flake

Mini Croque Madames

Smoked Ham, Gruyere, Truffle Hollandaise

Vegetable Samosas

Scallion, Mint Chutney, Date Reduction

Bacon Wrapped Dates

Blue Cheese, Honey Walnuts, Scallions

Balsamic Peach Crostini

Burrata Cheese, Basil, Baguette

Roast Pork Belly


Steamed Taco, Scallion, Sweet Chili

Moroccan Meatballs

Ras-al-Hanout, Minted Yogurt, Chili

Mini Baked Potatoes

Creme Fraiche, Chives, Sea Salt



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We offer a selection of dishes that you can choose from to build your final menu. We want to provide you with an experience rather than just a meal. This should be something that you, your family, and your guests remember for years to come.

Local produce, meat and herbs that highlight the colors of the season. We envision the event beginning with platters where guests can walk by and "graze". Guests can sidle up to the food, grab it straight from the platter, or spoon it onto a plate while everyone is getting a drink, and mingling before the rest of the food arrives. You then have the option of transitioning to passed or stationary appetizers. These hors d'oeuvres should have a good mix of flavors, textures, temperatures and colors. Just imagine Summer: sunburst tomato, garlic scapes, beets, berries, mushrooms, peaches, etc...

Our prices begin at \$1500 for a party of 20 to 25 guests and depend on menu selections and what you specifically envision for the evening. My goal is to take your ideas and help them materialize. As every guest is different...every vision is different.