

Savoir
FARE
Restaurant & Catering

Autumn Menu

Butlered Hors d'oeuvres

BACON WRAPPED SCALLOPS IN SWEET SOY SAUCE
OLIVE TAPENADE IN PHYLLO SHELLS
MINI CRAB CAKES REMOULADE
SPANIKOPITA

Seated Served Salad

PEAR AND PARM
Fresh parmesan, red pear and walnuts
over mixed greens with a white balsamic vinaigrette

Entrées

BUTTERNUT SQUASH RAVIOLI
IN SAGE CREAM

ROAST PORK TENDERLOIN
IN GINGERED BROWN SAUCE

Sides

GARLIC MASHED POTATOES
ROASTED ROOT VEGETABLES WITH OLIVE OIL & FRESH HERBS
ASSORTED ROLLS & BUTTER

Soft Drinks/Mixers

Coffee/Tea

Buffet or Family Style Serving