

Savoir
FARE
Restaurant & Catering

Spring Menu

Butlered Hors d'oeuvres

MUSHROOM VOL AU VENTS

SHRIMP WITH DILL IN PHYLLO SHELLS

SMOKED SALMON ON FRIED WONTONS WITH WASABI CREAM

WARM BRIE & ALMOND CROSTINI

Seated Served Salad

FRESH BERRY SALAD

Seasonal berries and almonds

over mixed greens with a raspberry vinaigrette

Entrées

POACHED FILET OF SALMON IN

DILL LEMON BEURRE BLANC

ROASTED BEEF TENDERLOIN IN

CABERNET SAUCE WITH HORSERADISH CREAM

Sides

JASMINE RICE PILAF WITH FRESH HERBS

ROASTED RED POTATOES WITH FRESH ROSEMARY

SPRING VEGETABLE BUNDLES

ASSORTED ROLLS & BUTTER

Soft Drinks/Mixers

Coffee/Tea

Buffet or Family Style Serving