

Savoir
FARE
Restaurant & Catering

Summer Menu

Butlered Hors d'oeuvres

BEEF TENDERLOIN CROSTINI WITH FRESH PESTO
FRESH TOMATO MOZZARELLA BRUSCHETTA
LIME & CILANTRO MARINATED SHRIMP COCKTAIL
SESAME CRAB IN PHYLLO SHELLS

Seated Served Salad

BLEU AND BLUE
Fresh blueberries, bleu cheese and walnuts
over mixed greens with a balsamic vinaigrette

Entrées

MARINATED & GRILLED CHICKEN BREASTS
IN FRESH FRUIT SALSA
RATATOUILLE TARTS WITH FRESH MOZZARELLA
WITH GRILLED PLANKS SUMMER SQUASH

SOY & GINGER MARINATED
& GRILLED FLANK STEAK

Sides

FRESH LOCAL GREEN BEANS
ROASTED FINGERLING POTATOES WITH FRESH HERBS
ASSORTED ROLLS & BUTTER

Soft Drinks/Mixers
Coffee/Tea

Buffet or Family Style Serving