



## Offsite Catering

Savvor Restaurant and Lounge

180 Lincoln Street

Boston MA 02111

857.250.2165 | [savorbostonlounge.com](http://savorbostonlounge.com)

### To Order

- ❖ Please email our Event Manager Courtney McCall at [courtney@savorbostonlounge.com](mailto:courtney@savorbostonlounge.com)
- ❖ All orders will receive a confirmation email. Please review this order carefully to ensure accuracy.
- ❖ To better serve you, please place orders at least 48 hours in advance. While we will do our best to accommodate last minute orders, it is not always possible.

### Delivery

- ❖ There is a minimum delivery charge of \$25 for all orders within the Boston area. Additional delivery charges will be added based on delivery location.

### Presentation and Set-up

- ❖ We tastefully present all of our chilled and temperate items on reusable white platters. Hot entrees are served in aluminum pans. Chafing dishes are available for an extra charge of \$8 per set-up. All orders include paper products and serving utensils for the recommended number of people.

# SALADS

Served Family Style with assorted dressings and our Savor-made cornbread  
Small 4-7 • Medium 8-12pp • Large 15-20pp

## GARDEN SALAD

Organic mesclun greens, tomatoes, carrots, cucumbers, peppers and red onions  
sm \$25 • med \$40 • lg: \$55

## CAESAR SALAD

Crisp romaine, croutons and shaved parmesan  
sm \$26 • med \$41 • lg: \$56

## GREEK SALAD

Organic mesclun greens, tomatoes, cucumbers, green peppers, carrots, feta cheese, Kalamata olives, pepperoncini, and red onions  
sm \$27 • med \$42 • lg: \$57

## SPINACH SALAD

Baby spinach, fresh strawberries, red onion, crumbled blue cheese, toasted almonds, and poppy seed dressing  
sm \$35 • med \$50 • lg: \$65

## ARUGULA SALAD

Arugula, grilled pears, fresh grated parmesan, and champagne vinaigrette  
sm \$35 • med \$50 • lg: \$65

## HOPPIN' JOHN SALAD

Crisp Romaine, tomatoes, fresh herbs, pearl onions, fresh shelled field peas, basmati rice, and apple cider vinaigrette  
sm \$35 • med \$50 • lg: \$65

## ORZO SALAD

Orzo pasta, sugar snap and green peas, grape tomatoes, red onion, feta cheese, and lemon vinaigrette  
sm \$32 • med \$52 • lg: \$72

### *Add*

*Grilled Sliced Chicken: \$2.50/pp*

*Grilled Sliced Steak: \$4.00/pp*

# APPETIZERS

Minimum 2 dozen, 48-hour notice required

## COLD STATIONARY PLATTERS

Small 8-12 • Large 12-20

### FRESH SEASONAL FRUIT

A variety of freshly sliced seasonal fruit  
sm \$30 • lg \$60

### VEGETABLE CRUDITÉS

Seasonal Vegetables with green goddess dressing  
sm \$27 • lg \$54

### GOURMET CHEESE AND CRACKERS

An assortment of gourmet chesses and crackers  
sm \$35 • lg \$70

### FRESH SEASONAL FRUIT AND CHEESE

A variety of freshly sliced seasonal fruit served with an assortment of gourmet cheeses and crackers  
sm \$40 • lg \$80

### SHRIMP COCKTAIL

Jumbo shrimp served with fresh lemon and cocktail sauce  
sm (2dz) \$72 • lg (4dz) \$144

### FINGER SANDWICHES

Freshly made petite finger sandwiches with your choice of fillings • \$36/dz

Grilled Vegetables with hummus spread • Curry Chicken Salad • Country Ham and Swiss • Smoked Turkey and Aged Cheddar • Creole Tuna Salad

## HOT APPETIZER PLATTERS

Small 8-12 • Large 12-20

### CHICKEN DRUMMETTES

Plain Fried, Sweet Chili or BBQ (choose 1 per platter)  
sm \$38 • lg \$75

### BATTERED CHICKEN TENDERS

Seasonal Vegetables with green goddess dressing  
sm \$38 • lg \$75

### EMPANADAS

Vegetarian, Beef or Chicken (choose 1 per platter)  
Veg - sm \$25 • lg \$35  
Meat - sm \$37 • lg \$55

### CHEESEBURGER SLIDERS

sm \$45 • lg \$70

## COLD HORS D'OEUVRES

### CAPRESE SKEWERS

Marinated mozzarella and grape tomatoes • \$22/dz

### PIMENTO CHEESE GOUGÈRES

Herb flecked dough puffs filled with creamy pimento cheese • \$20/dz

### DEVILED EGGS

Fresh halved hard boiled eggs stuffed with pureed seasoned egg yolks • \$32/dz

### CURRIED SHRIMP TARTS

French pastry shells filled with creamy curried shrimp • \$33/dz

### SEARED HANGER STEAK

Served on a crostini with tomato jam • \$35/dz

## HOT HORS D'OEUVRES

*Hot Hors d'Oeuvres are served temperate*

### CAJUN CRAB CAKES

Topped with Savvor aioli • \$35/dz

### CARIBBEAN GRILLED CHICKEN SKEWERS

Served with Creole BBQ sauce • \$28/dz

### CRAWFISH HUSHPUPIES

Bite sized cornmeal fritters filled with fresh crawfish meat served with spicy aioli • \$31/dz

### BOURBON BEEF SKEWERS

Served with balsamic glaze • \$35/dz

### JERK CHICKEN WONTONS

Jerk marinated chicken wrapped in a wonton shell with green onion • \$25/dz

### BACON WRAPPED SCALLOPS • \$38/dz

### HERB STUFFED MUSHROOM CAPS • \$26/dz

# SANDWICHES

Minimum Order of 10

## HOT SANDWICHES

\$8.50 per person

### PULLED PORK

Slow cooked pork roast, shredded and piled high on a potato bun

### SOUTHERN REUBEN MELT

Thin sliced ham, Swiss cheese, coleslaw and special dressing served on rye

### PIMENTO GRILLED CHEESE AND TOMATO

House-made pimento cheddar cheese spread and tomato griddled to perfection

### JERK CHICKEN BREAST WITH MANGO CHUTNEY

Grilled chicken breast marinated in jerk spices with mango chutney served on a bulkie roll

### KENTUCKY HOT BROWN TURKEY WRAP

Roast turkey breast, bacon, tomato relish, shredded romaine and aged cheddar mornay sauce

### GRILLED CUBAN

Ham, roast pork, Swiss cheese, dill pickle and yellow mustard on a French roll

### EGGPLANT MELT

Baked layers of eggplant, mozzarella, marinara and parmesan

## COLD SANDWICH

\$8.50 per person

### SMOKED TURKEY AND AGED CHEDDAR

Smoked turkey with chipotle mayo, tomatoes, aged cheddar and romaine

### NEW ORLEANS MUFFULETTA

Genoa salami, mortadella, provolone cheese, olive salad, lettuce and tomato on sourdough

### CURRY CHICKEN SALAD WRAP

Curried chicken salad (all white meat) with chopped walnuts and slice red grapes on whole grain bread

### CREOLE TUNA SALAD

Tuna salad with creole seasoning, lettuce, tomato, and cheddar on country white bread

### COUNTRY HAM AND SWISS

Domestic ham, Swiss cheese, romaine, tomatoes and honey mustard

### GRILLED VEGGIE WITH BLACK BEAN GUACAMOLE

Grilled eggplant, roasted red peppers, marinated artichoke hearts, sprouts, baby spinach and roasted garlic mayo

## BAG LUNCH

\$11.95-12.95 per person

### SAVVOR LUNCH BOX – \$11.95

- Hot or Cold Sandwich
- Bag of Chips
- Your Choice: Cookie, Brownie or Fresh Fruit
- Your Choice: Canned Soda or Bottled Water

### ON THE LIGHTER SIDE – \$12.95

- Choice of Salad
- Piece of Fresh Fruit
- Granola Bar
- Bottled Water

**Assorted Beverages: \$1.75/pp**

*A selection of Canned Beverages and*

*Spring & Sparkling Waters*

## ENTREES

Choose from our selection of our southern and Caribbean favorites  
*48-hour advance notice required on all entrée orders*  
*Inquire about available chafing dish rentals*  
Small 4-7 • Medium 8-12pp • Large 15-20pp

### BUTTERMILK FRIED BONELESS CHICKEN

Boneless chicken breasts coated in a heavenly breading and fried to perfection served with house pickles  
sm \$30 • med \$52 • lg: \$85

### KENTUCKY BOURBON STEAK BITES

Chargrilled and smothered with peppers and onions  
sm \$46 • med \$80 • lg: \$110

### JAMBALAYA

A spicy dish of chicken, smoked sausage, shrimp and jasmine rice  
sm \$46 • med \$80 • lg: \$110

### HERB ROASTED PORK TENDERLOIN

Thyme, rosemary and basil marinated pork served with roasted potatoes  
sm \$42 • med \$70 • lg: \$95

### LASAGNA

Choice of Three-Cheese, Meat or Vegetarian  
**Cheese:** sm (9-12) \$58 • lg (18-24): \$115  
**Veg:** sm (9-12) \$60 • lg (18-24): \$120  
**Meat:** sm (9-12) \$62 • lg (18-24): \$125

### CAJUN PASTA

Bowtie pasta, red bell pepper, broccoli and mushrooms in a garlic cream sauce  
sm \$40 • med \$68 • lg: \$90  
**Add Chicken:** sm \$46 • med \$80 • lg: \$110

### MEATLOAF WITH MUSHROOM GRAVY

Our own special recipe made with fresh ground chuck, mild onions, green peppers and more. Served with Mushroom Gravy  
sm \$30 • med \$52 • lg: \$85

## SIDES

Serves 10

### BLACK-EYED PEAS AND RICE

26.95

### BUTTERED CORN

20.95

### THREE-CHEESE MACARONI

48.95

### STEWED GREENS

35.95

### WHIPPED POTATOES

30.95

### CANDIED YAMS

35.95

### ROAST BRUSSELS SPROUTS AND PARMESAN

40.95

### FRIED PLANTAIN

20.95

### CORNBREAD STUFFING

30.95

### ROASTED POTATOES

23.95

### HARICOT VERTS & GARLIC

35.95

## SWEETS

1-week advance notice required on all dessert orders

### CHOCOLATE DIPPED STRAWBERRIES

Top Selected Strawberries dipped in chocolate  
\$22/dz

### COOKIES

Available in chocolate chip, soft sugar and red velvet  
\$20/dz

### BROWNIES

Available in chocolate fudge, red velvet or blondie  
\$30/dz

### CAKE BALLS

Cake balls dipped in chocolate available in a variety of colors – chocolate or vanilla  
\$30/dz

### CHOCOLATE COVERED OREOS

Oreo cookies dipped in chocolate in a variety of colors  
\$30/dz

### CUPCAKES

Available in chocolate or vanilla  
\$35/dz

### SPECIALTY CUPCAKES

Available in red velvet, coconut, lemon, German chocolate, or carrot  
\$42/dz

## SWEETS BAR

Custom dessert display featuring candy, small signature cake and an assortment of 3 signature pastries from the selections below:

**Chocolate Dipped** – Bananas, Strawberries & Oreos

**Cake Balls** – Chocolate and Vanilla

**Brownies** – Fudge and Red Velvet

**Cupcakes** – Chocolate or Vanilla

**Cookies** – Assortment

25ppl - \$150

50 ppl - \$250

100ppl - \$550

150 - \$700