

# Food & Drink

Our menus are always evolving but our passion to prepare delicious food never changes.

## Meats

Flat Iron Steak / Oven Seared in Butter  
Beef Tri-Tip (Cali-Steak) / Hand Carved – Great Flavor  
Prime Rib / Carving Station  
Beef Top Round / Carving Station  
Slow Cooked Beef Brisket Au Jus / Sandwiches  
Chicken Breast / Grilled over Live Hardwood Charcoal  
Chicken Thighs / Deep Fried / Southern or Nashville Style  
Duck Breasts / Grilled over Live Hardwood Charcoal  
Pork Loin / Louisiana Spiced and Paneed  
Pork Tenderloin / London Broil Style  
Pork Butt / Smoked with Hickory or Mexican Carnitas Style  
Pork Butt / Asian Style BBQ  
Italian Fennel Sausage / Bell Pepper and Sweet Onion  
Smoked Sausage / Conecuh

## Shrimp / the Best from our Gulf Waters

Mini Cocktails  
West Indies Style  
Stuffed Avocado  
“Summertime” with Corn & Tomatoes  
Jambalaya  
Shrimp & Grits  
Greek Style with Feta, Olives, and Cucumbers  
Cold Salad with Orzo, Lemon, Herbs  
Collards, Olive Oil, Hot Chiles  
Scampi with Garlic, Butter, Cream, Parsley, Baguettes

## Seafood

Shrimp & Crab Half Shells  
Maple Roasted Salmon  
Lobster Rolls  
Pan Seared Tuna  
Gulf Coast Crabmeat / Crabcakes, Crab Sopes, Crab Fritters

## Build your Event around...

Paella / Chicken, Pork, Shrimp, Crab Claw, Saffron Rice with Peas and Peppers  
Chicken or Beef Sofrito / Lettuce Wraps and Tortillas / Chef’s Sauce  
Mini Chopped Steaks with Black Peppercorn Sauce / add Mashed Potato Skillet and Salad  
Conecuh Sausage & Grits / add Muffaletta and a Salad  
Mac & Cheese / Bowls of Chopped Bacon & Sausage, Pickled Jalapenos, and Extra Cheese!

## Meatballs are forever popular - true

Asian Chicken Meatballs with Broccoli  
Chicken Meatballs with BBQ Butter Sauce  
Green Chile Chicken Meatballs  
Lamb Meatballs with Mint and Feta  
Italian Meatballs simmered in Tomato Gravy  
Steakhouse Meatballs with Black Peppercorn Sauce

## Very Interesting

A wedge of Beemster Cheese (our favorite) / Minimalistic  
Meal in a Jar / picture an entrée salad in a Bell Jar displayed on ice  
Soup x 2 + Bread = Satisfying and Delicious

## New Stations – see our Two & Three Menu for more ideas

Hoppin John / Rice Bowl, Peas, Corn, Smoked Pork, Bacon Jam  
Noodle Bowl / Raman, Hot Chiles, Cilantro, Beef, Chicken, Pork, or Shrimp, Veggies  
Nachos / Guacamole, Black Bean, Jack Cheese, Salsa / GF  
Chicken & Gravy / Mashed Potatoes, Fried Chicken, Chicken Gravy  
Mini Hot Dogs / Chili, Kraut, Slaw and more – Popular!

## Hefty Complements

Mac & Cheese / Side Bowls of Bacon & Jalapenos  
Potato Galette / Idaho's, Red Skins, Mississippi Sweets  
Mashed Potatoes / Butter & Cream  
Stuffed Red Skins with Sour Cream  
Deep Fried Potato Croquettes  
Roasted Garlic Potatoes / Fresh Herbs  
Chef's Delicious Pasta / Seasonally Inspired

## Lite Complements

Spiced Up Seasonal Vegetables  
Arugula with Roasted Almond Crumbs and Vinaigrette  
Tomatoes in Season / Caprese Platter, with Asparagus & Egg,  
Raw Vegetables with Garden Vinaigrette / add Feta  
French Beans with Salt Roasted Almonds  
Sweet & Sour Broccoli

## Salads / one of our favorite things to make / seasonal, innovative, inspired, delicious

Chopped Salads / Seasonal Inspirations  
Ramen Slaw / we love it too  
Asian Noodles  
Pasta Pesto with Red Potatoes  
Seasonal Fruit / Cilantro & Nuts, Mojito Style, Fruit Puree  
Red Pepper Pesto with Sugar Snaps and Salted Pecans

## Cool and Warm Dips with Assorted Crisps

Cool Spinach Dip  
Warm Cheese Dip  
Warm Artichoke Dip  
Baked Feta Dip  
Spicy Chicken Dip  
Cordon Bleu Dip  
Crab Dip  
Black Bean & Queso Dip  
Tzatziki Cups  
Moroccan Eggplant Dip

## Finger Foods

Sopes / Beef, Chicken, Sausage, Vegetarian, Vegan, Crab  
Grilled Cheese Sandwiches / Passed Only / Bacon Jam, Caprese, Pancetta  
Mini Pizzas / Sausage, Margarita, Zucchini, White with Spinach, White with Mushroom  
Tomato Pies  
Greek Salad Skewers  
Grit Cakes / Pimento Cheese, Bacon, Roasted Garlic  
Endive Leaves / Almond Chicken, Vegan, Goat Cheese and Tapenade  
Greek Feta Skewers / Kalamata, Grape Tomato, Cucumber  
Bacon Rolls on Picks / Sausage, Brussel Sprout, Spicy Ham, Turkey  
Flat Iron Steak Bites on Picks  
Flat Iron Steak Skewers with Steak Sauce  
Char-Grilled Chicken Bites with White BBQ Sauce  
Simple Roasted Chicken on Skewer  
Chicken Teriyaki Skewers  
Chicken Marsala Skewers  
Roasted Mushroom Skewers  
Stuffed Mushrooms / Roasted Garlic, French Style, Sausage & Pepper  
Farmers Market Roasted Veggie Skewers  
Crabcakes with Cocktail Sauce  
Deviled Eggs are forever popular / Bacon, Sriracha, Tapenade, Herb, Pimento Cheese  
Shrimp Toast with Classic (zesty!) Cocktail Sauce  
Idaho Skins / Beef & Bleu, Lorraine (Bacon, Swiss, Onion), Greek Chicken & Feta, Corn & Cheddar  
Mini Buttermilk Biscuit Sandwiches / Chicken, Country Ham, Sausage  
Crunchy Won Tons / Pimento Cheese, Bacon Jam, Cesar Salad, Cream Cheese & Pepper Jelly  
Crostini / Cuban, Roasted Turkey & Cheddar, Roast Beef, Grilled Chicken with Chimichurri  
Fried Green Tomato Fritters / Dip Sauce  
Fried Corn Fritters with Honey  
Chef's Cheese Selections / Assorted Crisps, Mini Muffins, Seasonal Fruit, Roasted Nuts, Preserves  
Italian Meats & Cheeses / Focaccia, Olives  
Caprese Platter in Season  
Watermelon Salad Skewers in Season  
Melon & Italian Ham / with or without Artisan Cheese  
Fresh Mozzarella with Basil and Oven Dried Tomatoes on Picks  
Chef's Market Seasonal Fruit on Skewers

## Cocktail Sandwiches

Roast Beef  
Almond Chicken  
Chicken Salad  
Bacon Jam  
Flat Iron Steak  
Flat Iron Steak with Bleu Cheese  
Vegan with Hummus  
Philly Style Pork & Broccoli  
Chicken Banh Mi  
Brown Sugar Ham  
Pimento Cheese  
Pimento Cheese and Bacon  
Broccoli Cheese  
Shrimp with Louisiana Hot Sauce  
Prosciutto & Feta  
Egg with Tapenade  
Bacon, Kale, Tomato  
Muffaletta  
Mini Hot Dogs  
Slider Burgers  
Steak with Sweet Soy & Green Onion

## Whole Grain Toast Cups, Taro Cups, and Potato Cups

Caprese / Mozzarella, Basil, Tomato  
BKT / Bacon, Kale, Tomato  
Vegan with Hummus  
Cheese Fondue  
Avocado with Crema  
Sweet Potato with Brown Sugar

## Seasonal Notes

### Fall & Winter

Mushrooms, Greens, Broccoli, Apples, Pears, Citrus, Cranberries, Brussel Sprouts, Carrots, Winter Squash, Beets, Kale, Lentils, Dried Beans, Dried Fruits

### Spring & Summer

Asparagus, Berries, Peppers, Tomatoes, Peaches, Basil, Vidalia's, Yellow Squash, Zucchini, Eggplant, Plums, Muscadine, Melons, Peas, Cherries,

### All Year

Avocados, Lettuces, Arugula, Spinach, Grape Tomatoes, Pineapple, Bell Peppers, Poblano, Jicama, Grapes, Sugar Peas, French Beans

## Sweets

Chocolate Cake Truffles  
Coconut Cake Bites  
Mini Chocolate Pies  
Pecan Tassies  
Lemon Curd Shortbread Tarts  
Mini Lemon Ice Box Pies  
Stuffed Strawberries / Nutella, Chocolate, Mascarpone & Honey  
Mini Strawberry Shortcakes  
Spice Cake Bites / Cream Cheese Icing  
Cocoa Dusted Brownie Bites  
Snickerdoodles  
Pound Cake Bites  
Chocolate Chip Cookies  
Potato Chip Cookies  
Nutella Cups with Salted Pretzels  
Nutella Cakes  
Key Lime Tarts  
Dark Chocolate, Almond, and Dried Fruit Bites  
Greek Yogurt Cups / Berries, Dark Chocolate, and Granola  
NY Cheesecake Minis  
PB, Banana, Honey, Dark Chocolate Cups  
Strawberries with Grand Marnier and Pound Cake  
Mini Chocolate Pies  
Kentucky Bourbon Cake Bites

## Beverages

Sweet Tea  
Green Ginger Tea  
Cinnamon Spiked Tea  
Sweet Peach Tea  
Sweet Lemon Tea  
Lemonade  
Sparkling Lemonade  
Limeade  
Sparkling Limeade  
Chef's Fruit Punch  
Mocha Punch  
Sparkling Orange Punch  
Muscadine Punch  
Iced Coffee  
Infused Water

## Menu Design Consultation

That sounds a bit fussy but designing a great menu does, like most things, require; experience, talent, and passion. We would be excited to consult with you and then offer our expertise to create a menu that will please and impress your guests. Our menu listed here is an excellent way to begin planning. Generally, our recommendation for a reception is to offer 5- 7 selections on the main table, and 1-2 to pass around. Common questions that we ask in our initial meeting are:

- Whether you prefer the use of real china, glassware, and flatware, versus a disposable option.
- Will you be serving alcohol, full bar, beer & wine only, signature drink.
- The time of year of your event is an important detail to know when creating your menu.

Additionally, our Chef has designed a few menus that include some of his favorite items. The menus range from simple-basic, to foodie-eclectic. Please check them out on our “Chef’s Menus” page.

Other menu pages include:

- Seasonal Ideas
- Dinner Events
- Neighborhood Menus
- Hot Dog Delivery Service
- Two and Three Menu
- Easy on the Pocketbook Menu
- Signature Drinks

Thank you!



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