



Catering Menu Page 1

Appetizers

- Traditional Fried Calamari** 1/2 Tray \$45(5) Full Tray \$80(10)
- Mussels Fra Diablo/Marinara/White Wine Sauce** 1/2 Tray \$35(4) Full Tray \$60(8)
- Coconut Curry Mussels** 1/2 Tray \$40(4) Full Tray \$75(8)
- Jumbo Shrimp Cocktail** \$3 Each (Minimum of 10 Pieces w/Cocktail Sauce & Lemon)
- Steamed Lil Necks** 1/2 Tray \$35 (36 Pieces) Full Tray \$65 (72 Pieces)
- Cannelloni** 1/2 Tray \$35 (10 Pieces) Full Tray \$65 (20 Pieces)
- Light Crepe Shells Rolled w/Ground Beef, Veal, & Pork Mixture, Fontina Cheese, Spinach & Shallots, Pesto Cream Sauce
- Eggplant & Prosciutto Rollantine** 1/2 Tray \$40 (8 Pieces) Full Tray \$75 (16 Pieces)
- Thin Slice Eggplant Rolled w/Prosciutto & Ricotta Cheese, Melted Mozzarella, Pink Sauce
- Truffle Arrancini** 1/2 Tray \$45 (20 Pieces) Full Tray \$85 (40 Pieces)
- Panko Breaded Risotto Balls w/Parmesan, Mozzarella & White Truffle Oil, 4 Cheese Sauce
- Traditional Arrancini** 1/2 Tray \$40 (20 Pieces) Full Tray \$75 (40 Pieces)
- Panko Breaded Risotto Balls w/Parmesan & Mozzarella, Marinara Sauce
- Jumbo Wings** 1/2 Tray \$35 (24 Pieces) Full Tray \$65 (48 Pieces)
- Choice of Savor Bufalo w/Blue Cheese Dressing or Asian Sesame w/Wasabi Fusion Dip
- Clams Oreganato** 1/2 Tray \$40 (24 Pieces) Full Tray \$75 (48 Pieces)
- Choice of Savor Bufalo w/Blue Cheese Dressing or Asian Sesame w/Wasabi Fusion Dip
- Crab Cakes** 1/2 Tray \$60 (12 Pieces) Full Tray \$110 (24 Pieces)
- Lump Crab Meat w/Fresh Herbs & Spices, Pan Fried Served w/a Red Pepper Remoulade

Pasta Dishes

- Spaghetti Carbonara** 1/2 Tray \$40(5) Full Tray \$75(10)
- Parmesan, Onion, Egg Yolk & Butter Tossed w/Spaghetti & Topped w/Crispy Pancetta
- Rigatoni Bolognese** 1/2 Tray \$40(5) Full Tray \$75(10)
- Ground Veal, Beef & Pork Simmered in Tomato, Red Wine & Garlic Finished w/a Touch of Cream, Crumbled Goat Cheese & Peas
- Linguine Vongole** 1/2 Tray \$45(4) Full Tray \$75(8)
- Fresh Chopped Clams, White Wine, Garlic & Fresh Herbs over Linguine w/Steamed Littlenecks
- Penne Primavera** 1/2 Tray \$35(5) Full Tray \$65(10)
- Italian Zucchini, Broccoli Rabe, Red Pepper in a Garlic & Parmesan Sauce
- **Penne Ala Vodka** 1/2 Tray \$35(5) Full Tray \$65(10)
- Traditional Vodka Sauce w/Pancetta & Bacon, Can be Made Without Meat Upon Request
- **Fettuccini Alfredo** 1/2 Tray \$35(4) Full Tray \$65(8)
- Traditional Alfredo Sauce w/Imported Parmesan Cheese
- Zuppa Di Pesce** 1/2 Tray \$75(4) Full Tray \$140(8)
- Clams, Mussels, Scallops, Shrimp & Calamari in a Seafood & Tomato Broth Served w/a Separate Tray of Linguine or Capellini
- Shrimp & Scallops Scampi Risotto** 1/2 Tray \$75(4) Full Tray \$140(8)
- Jumbo Shrimp & Day Boat Sea Scallops in a Garlic, Lemon & White Wine Sauce over a Creamy Risotto
- Chicken Scarpariello Risotto** 1/2 Tray \$35(4) Full Tray \$65(8)
- Chunks of Chicken, Italian Sausage w/Hot Cherry Peppers & Mushrooms in a White Wine Rosemary Sauce over Creamy Risotto
- Spaghetti & Meatballs** 1/2 Tray \$35(4) Full Tray \$65(8)
- Home Made Savor Meatballs in our House Marinara over Spaghetti
- *Gluten Free Pasta Can Used for an Additional Cost** 1/2 Tray \$10 Full Tray \$15
(Spaghetti or Penne Available)

****Chicken or Shrimp Can be Added for an Additional Cost**

Chicken: 1/2 Tray \$15 Full Tray \$25

Shrimp: 1/2 Tray \$25 Full Tray \$45



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Entrées

Pan Seared Day Boat Sea Scallops 1/2 Tray \$95(6) Full Tray \$180(12)

Pan Seared Day Boat Sea Scallops in a White Wine, Lemon & Garlic Pan Sauce

Veal Martini 1/2 Tray \$55(6) Full Tray \$100(12)

Parmesan & Panko Breaded Veal Simmered in a Champagne Citrus Sauce

Chicken Martini 1/2 Tray \$45(6) Full Tray \$80(12)

Parmesan & Panko Breaded Chicken Simmered in a Champagne Citrus Sauce

Veal Sorrentino 1/2 Tray \$60(6) Full Tray \$110(12)

Veal Scallopini Topped w/Thin Sliced Breaded Eggplant Topped w/Fresh Mozzarella & a Tomato & Veal Demi Glace

Veal Milanese 1/2 Tray \$55(6) Full Tray \$100(12)

Breaded Veal Cutlet Topped w/Baby Arugula, red Onion, Heirloom Tomato & Shaved Parmesan Finished w/an Italian Vinaigrette

Chicken Milanese 1/2 Tray \$45(6) Full Tray \$80(12)

Breaded Chicken Cutlet Topped w/Baby Arugula, red Onion, Heirloom Tomato & Shaved Parmesan Finished w/an Italian Vinaigrette

Honeycomb Tripe 1/2 Tray \$60(5) Full Tray \$110(10)

Slow Braised in a Light Tomato & Wine Sauce w/Potato, Grape Tomato & Sauteed Escarole

Osso Bucco 1/2 Tray \$120(5) Full Tray \$230(10)

160z+ Thick Cut Veal Shank Braised in a Demi & Mirepoix Stock, Finished w/a Barolo Demi Glace

Bronzini Oreganato 1/2 Tray \$95(5) Full Tray \$180(10)

Whole Fish Filleted to order Lightly Seasoned and Topped w/an Oreganato Breadcrumb Finished w/our Garlic Cream Sauce

Pesto Crusted Salmon 1/2 Tray \$85(5) Full Tray \$160(10)

Parmesan, Onion, Egg Yolk & Butter Tossed w/Spaghetti & Topped w/Crispy Pancetta

Filet Mignon Wrapped in Prosciutto 1/2 Tray \$120(6) Full Tray \$230(12)

8oz Center Cut Filet Mignon wrapped in Parma Prosciutto Topped w/a Truffle Barolo Sauce

Chicken Mazzei 1/2 Tray \$45(5) Full Tray \$85(10)

Chicken Breast Topped w/Prosciutto & Fresh Mozzarella in a Pink Sauce

Chicken Limoncello 1/2 Tray \$45(5) Full Tray \$85(10)

Panko Breaded Cutlet Topped w/Spinach & Fresh Mozzarella in a Limoncello Beurre Blanc

Traditional Italian Dishes (Comes w/Choice of Pasta Separate)

Parmigiana

Chicken 1/2 Tray \$45(5) Full Tray \$80(10)

Veal 1/2 Tray \$60(5) Full Tray \$110(10)

Shrimp 1/2 Tray \$65(5) Full Tray \$120(10)

Italian Breaded Topped w/Mozzarella Cheese in our House Marinara

Francese

Chicken 1/2 Tray \$45(5) Full Tray \$80(10)

Veal 1/2 Tray \$60(5) Full Tray \$110(10)

Shrimp 1/2 Tray \$65(5) Full Tray \$120(10)

Egg Battered Served in a Lemon & White Wine Sauce

Marsala

Chicken 1/2 Tray \$55(5) Full Tray \$100(10)

Veal 1/2 Tray \$70(5) Full Tray \$130(10)

Pan Seared Scallopini Cutlet Served in a Mushroom Marsala Sauce

Piccata

Chicken 1/2 Tray \$55(5) Full Tray \$100(10)

Veal 1/2 Tray \$70(5) Full Tray \$130(10)

Pan Seared Scallopini Cutlet Served in a Lemon, Caper & White Wine Sauce



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Salads

Savor House Salad 1/2 Tray \$25(5) Full Tray \$45(10)

Organic Field Greens w/Heirloom Grape Tomatoes, Red Onion, Croutons & Choice of Dressing

Fig & Goat Cheese 1/2 Tray \$35(5) Full Tray \$65(10)

Organic Field Greens, Roasted Goat Cheese, Fig, Toasted Almond, Raspberry Vinaigrette

Gorgonzola & White Balsamic 1/2 Tray \$35(5) Full Tray \$65(10)

Organic Field Greens, Candied Walnut Pieces, Craisins, Crumbled Gorgonzola, Heirloom Tomatoes, White Balsamic Vinaigrette

Caesar 1/2 Tray \$30(5) Full Tray \$55(10)

Chopped Romaine, Parmesan Crisps, Shaved Parmesan, Croutons, White Anchovy, Creamy Caesar Dressing

Chopped Salad 1/2 Tray \$35(6) Full Tray \$65(12)

Finely Chopped Organic Field Greens, Carrot, Red Onion, Heirloom Tomato, Diced Fresh Mozzarella, Balsamic Vinaigrette

Arugula & Artichoke 1/2 Tray \$35(6) Full Tray \$65(12)

Baby Arugula, Crispy Artichoke, Diced Pancetta, Shaved Parmesan, Grape Tomato, Citrus Vinaigrette

Side Dishes

Choice of Pasta Marinara 1/2 Tray \$20(5) Full Tray \$35(10)

Choice of Pasta Pink Sauce 1/2 Tray \$25(5) Full Tray \$40(10)

Choice of Pasta w/Garlic & Oil 1/2 Tray \$20(5) Full Tray \$35(10)

Whipped Potatoes 1/2 Tray \$25(7) Full Tray \$45(14)

Roasted Pesto Potatoes 1/2 Tray \$25(6) Full Tray \$45(12)

Traditional Risotto 1/2 Tray \$30(7) Full Tray \$55(14)

Truffle Mushroom Risotto 1/2 Tray \$40(7) Full Tray \$75(14)

Creamy Polenta 1/2 Tray \$30(7) Full Tray \$55(14)

Sautéed Broccoli Rabe 1/2 Tray \$30(6) Full Tray \$55(12)

Italian Zucchini 1/2 Tray \$30(6) Full Tray \$55(12)

Sautéed Escarole 1/2 Tray \$40(8) Full Tray \$75(16)

Sautéed Baby Spinach 1/2 Tray \$40(8) Full Tray \$75(16)

****If you have a special request we would be more than happy to try to accommodate you. Our team of chefs can make almost anything you desire. Special requests need to be ordered at least 5 days in advance.**

****If you would like to add desserts to your catering order please ask us and we will provide pricing for you.**

****We can deliver any catering order for you free of charge. All you have to do is ask.**