

SAVORA
catering
& EVENTS
BY HAKUNA HOSPITALITY GROUP



CASUAL CATERING



About Us

Savora Catering & Events is a full-service catering company specializing in thoughtfully curated experiences and artfully crafted menus for events of all sizes. As a proud part of the Hakuna Hospitality Group, Savora is backed by over 20 years of hospitality experience, rooted in a passion for exceptional food and genuine service.

Our parent company, Hakuna Hospitality Group, owns and operates beloved local concepts including Del Pez Gastro Pub and Santa Fe Mexican Grill, bringing a diverse culinary background and proven expertise into every Savora event.

Based in Newark, Delaware, we proudly serve clients throughout Delaware, New Jersey, Maryland, and Pennsylvania. From intimate gatherings to large-scale celebrations, our team is known for personalized service, creative menu design, and stress-free execution - so you can stay present and enjoy your event while we handle every detail.

Make every gathering - big or small - effortless and unforgettable with our casual catering. Whether you're planning a busy workday lunch, hosting clients, or celebrating life's special moments with family and friends, we deliver fresh, crowd-pleasing meals that everyone will love.

From office meetings and team appreciation events to birthdays, graduations, and backyard get-togethers, our flexible menus and reliable service take the stress off your plate. We handle the food, setup, and details - so you can focus on connecting, celebrating, and enjoying the moment.

No stress. No guesswork. Just consistently great food, done right every time.

Staffing available for an additional fee.
Minimum food and beverage fees apply.

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Mini Hors D'oeuvres

\$40 a dozen - \$75 two dozen

BEEF, PORK, LAMB

- *MARINATED TENDERLOIN
on crostini with creamy horseradish sauce
- BEEF FLANK STEAK SKEWERS (GF)
- BOURBON GLAZED PORK BELLY (GF)
sticky & sweet whiskey marinade
- *LOLLIPOP LAMB CHOPS (GF)
with a rosemary mint sauce
- CHEESESTEAK EGGROLLS
with a spicy ketchup dipping sauce
- MINI SHORT RIB SANDWICH
with beer cheese
- PRIMO RIB MINI TACO
braised short rib, fries, pickled
cabbage, & beer cheese
- MOROCCAN LAMB KABOB (GF)
with fig, apricot, and red pepper
- HELLS SLIDERS
angus beef, beer cheese, & aioli mayo

POULTRY

- CHICKEN & WAFFLE STACK
with hot honey and pickle slice
- CHICKEN EMPANADAS
- CRISPY CHICKEN ARANCINI
- *DUCK CONFIT CROSTINI
with mango salsa
- BBQ CHICKEN POTATO SKINS (GF)
with a ranch dipping sauce
- SIRACHA & HONEY CHICKEN
MEATBALL
- BUFFALO WING POPPERS (GF)
with a blue cheese dipping sauce
- LEMONGRASS CHICKEN POTSTICKERS
with a peanut hoisin dipping sauce
- KOREAN CHICKEN SKEWER (GF)
honey, garlic, soy sauce, sesame

SEAFOOD

- CRAB QUESADILLAS
- SHRIMP COCKTAIL (GF)
- SHRIMP CEVICHE CUPS
garnished with a fried tortilla
- *SEA SCALLOPS (GF)
wrapped in bacon
- SMOKED SALMON WITH BRIE BITES
- *PETITE MARYLAND CRAB CAKES
with smoky onion remoulade
- SPICY TUNA TARTARE
with soy sauce, ginger and sesame oil
- TEMPORA SHRIMP ROLLS
- *LOBSTER MAC AND CHEESE BALLS
with fontina and truffle oil

VEGAN/VEGETARIAN

- FRIED VEGETABLE DUMPLING
with a soy ginger dipping sauce
- STREET CORN SALAD CUPS (GF)
- SPINACH & ARTICHOKE TART
- GRANADA BITES (GF)
guacamole, bell pepper, & pomegranate
in a corn cup
- VEGETABLE EGG ROLLS
with a thai chili dipping sauce
- CAPRESE SKEWER (GF)
mozzarella cheese, cherry tomatoes, fresh
basil topped with a balsamic glaze
- CARAMELIZED ONION & FETA TART
- STUFFED PORTABELLO MUSHROOM
mushrooms, spinach, mozzarella, and red
pepper flakes

*it is recommended to serve two to three
pieces per person*



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Stationary Hors D'oeuvres

each station serves 40 guests/hour - also serves as a late night snack

CHIPS AND DIPS \$95

CHOOSE THREE (3)

- traditional or red pepper hummus
- black bean corn salsa
- guacamole
- queso bravo white cheese
- spinach and artichoke
- tzatziki
- buffalo chicken

CHARCUTERIE BOARD \$145

- dried and cured meats
- artisan cheeses
- gourmet mixed nuts
- olives
- dried fruit
- mustard sauce
- cornichons

GRILLED VEGETABLES \$105

- broccoli and cauliflower
- red and yellow peppers
- asparagus
- green and yellow squash
- balsamic glaze

FRESH FRUIT DISPLAY \$125

- berries
- grapes
- cantaloupe
- melon
- pineapple

ASSORTED SKEWER BOARD \$215

CHOOSE THREE (3)

- beef chuck flap steak
- teriyaki glazed flank steak
- chipotle salsa chicken
- honey sesame garlic chicken
- marinated vegetables
- orange glazed shrimp

DEVILED EGGS \$75

choose two (2)

- traditional
- smoked salmon
- bacon and cheddar cheese

SLIDERS \$185

CHOOSE THREE (3)

- shaved filet with caramelized onion
- spicy buttermilk chicken
- black bean and corn
- cheeseburger
- vegetarian cheesy mushroom

GUAJILLO WINGS \$135

- honey chipotle wing sauce
- cilantro house blue cheese

PRETZEL BAR \$95

- assorted soft and hard pretzels
- honey mustard sauce
- queso bravo white cheese
- butter cream
- brownie batter

SANDWICH DISPLAY \$125

CHOOSE THREE (3)

- caprese on ciabatta
- turkey pancetta on focaccia
- pork tenderloin on brioche roll
- seared chicken on sourdough
- ham and swiss on crispy baguette
- tofu and avocado on sourdough

SUSHI ROLL \$195

CHOOSE THREE (3)

- yellow fin tuna
- avocado
- spicy tuna or salmon
- tempura shrimp

STREET TACOS \$155

CHOOSE THREE (3)

- shrimp
- grilled chicken
- carnitas
- cauliflower

SHRIMP COCKTAIL \$125

- gulf shrimp
- cocktail sauce

BRUSCHETTA \$105

- whipped ricotta
- olives
- crostini



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Buffet Lunch

\$29/person

add three dessert minis for an additional \$4/person

SANDWICH

- rosemary chicken sandwich
- pancetta, oven dried tomatoes, spinach, artichoke aioli
- tarragon chicken salad with mixed greens
- braised short rib with sautéed swiss chard and melted provolone
- turkey, oven dried tomatoes, spinach, spicy mayo

SALAD

- caesar with crisp romaine lettuce, shaved cotija cheese, tortilla strips
- house with mixed greens, cucumbers, grape tomatoes, lemon vinaigrette
- spinach with cherry tomatoes, red onion, dusted pistachios, balsamic vinaigrette
- caprese with mixed greens, sliced cherry tomatoes, fresh mozzarella, aged balsamic
- quinoa salad with roasted red and green peppers

SOUP

- turkey chili with red beans, peppers, and onions
- fresh basil tomato
- tortilla soup with shredded chicken, avocado, tortilla strips, creme fresca

all of the items above are available boxed lunch style for \$30/person

Brunch Buffet

\$39/person

- | | |
|----------------------------------|-----------------------------------|
| • eggs benedict | • mixed grilled vegetables |
| • scrambled eggs | • waffles |
| • shrimp & spinach enchiladas | • fresh fruit |
| • french toast | • sweet breads, danishes, muffins |
| • bacon | • orange juice |
| • sausage | • cranberry juice |
| • herb roasted rosemary potatoes | • coffee and hot tea |

Enhancements

\$3/Person

- assorted soft drinks
- assorted iced teas
- assorted sparkling water

\$5/Person

- breakfast sandwiches
- breakfast tacos
- mini desserts

\$7/Person

- mimosa bar
- bloody mary bar
- specialty cocktail

wire chafers and sterno additional \$10/chafer

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Buffet Lunch

choice of salad, rolls, one entree, one pasta,
one starch, one vegetable, three dessert minis
\$34/person

Buffet Dinner

choice of salad, rolls, two entrees, pasta,
one starch, one vegetable, three dessert minis
\$39/person

SALADS

CEASAR SALAD

crisp romaine lettuce, shaved cotija cheese, tortilla strips

SPINACH SALAD

baby spinach tossed with cherry tomatoes, red onion, dusted pistachios,
and roasted shallot balsamic vinaigrette

HOUSE SALAD

mixed greens, cucumbers, grape tomatoes, lemon vinaigrette

BEEF, PORK, LAMB

GRILLED FLANK STEAK (ADD \$3/PERSON)

with cherry tomato demi-glace

BRAISED BONELESS SHORT RIB (ADD \$3/PERSON)

glazed with coca-cola chile arbol glaze

FALL APART TOP SIRLOIN (ADD \$3/PERSON)

with cremini mushrooms and a bordelaise sauce

STUFFED GARLIC AND HERB ROASTED PORK LOIN

with spinach, oaxaca, and house roasted peppers

POULTRY

CHICKEN FRANCESE

pan seared chicken breast with lemon butter, white wine & parsley

BONELESS BREAST OF CHICKEN

stuffed with spinach, goat cheese, sun-dried tomatoes, & prosciutto
with a cassis demi-glace

GRILLED TEQUILA CHICKEN

marinated in tequila, brown sugar, lime & cilantro
served with a mango salsa

MOROCCAN CHICKEN

with olives, tomato & saffron

HALF CHICKEN

with a lemon butter sauce and a dash of paprika

wire chafers and sterno additional \$10/chafer



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Buffet Lunch

choice of salad, rolls, one entree, one pasta
one starch, one vegetable, three dessert minis
\$34/person

Buffet Dinner

choice of salad, rolls, two entrees, pasta,
one starch, one vegetable, three dessert minis
\$39/person

SEAFOOD

GRILLED CRAB CAKES - (ADD \$4/PERSON)
lump crabmeat served with caper remoulade

COD PICATTA
with capers, garlic, sliced lemon

RED SNAPPER
with butter roasted tomato sauce

PAN SEARED SEA BASS - (ADD \$5/PERSON)
with lemon parmesan cream sauce

ROASTED SALMON FILLET
finished in a leek & herb butter sauce

VEGETARIAN

GRILLED PORTABELLA MUSHROOM
marinated and topped with oven roasted tomatoes, caramelized onions, and gorgonzola

SWEET POTATO STEAK
toasted quinoa, shaved brussels sprout

ZUCCHINI & EGGPLANT STACK
topped with san marzano tomatoes & fontina cheese

PASTA

CREAMY PENNE PASTA
asparagus, red & green peppers, garlic, red onions, parmesan cheese & parsley

BUTTERNUT SQUASH RAVIOLI
in a brown butter sauce

SACCHETINI WITH BRAISED BEEF & TALEGGIO (ADD \$2/PERSON)
with a smoked kefir sauce & charred leek oil

CHIPOTLE CHICKEN PASTA
with asparagus, red and yellow peppers, parmesan cheese & parsley

TORTELLINI
spinach and ricotta cheese in a creamy tomato sauce

STARCH SELECTIONS

- mashed russet potatoes with butter
- herb roasted potatoes
- mexican fried rice
- mashed sweet potatoes
- peruvian inca potatoes
- quinoa with mediterranean vegetables

VEGETABLE SELECTIONS

- grilled asparagus
- sauteed haricot verts
- roasted broccoli and cauliflower
- mediterranean mixed vegetables
- roasted brussel sprouts with bacon
- street corn salad

wire chafers and sterno additonal \$10/chafer

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Dinner Stations

choice of 3 - \$49/person | ala carte - \$21/person

MUCHO TACO 'BOUT IT BAR

- carnita
- chicken
- crispy cauliflower
- black beans and white rice
- shredded lettuce, diced tomatoes
- crema, shredded cheddar cheese
- guacamole and pico de gallo
- soft tacos & tortilla chips

TEXAS BBQ

CHOOSE TWO (2) MEATS

- cheeseburger, black bean, or buffalo chicken sliders
- cheddar mac and cheese
- cowboy baked beans
- spicy ketchup and aioli mayo
- petite brioche rolls

GOLDEN DRAGON

- teriyaki steak skewer
- general tso chicken skewer
- ginger soy roasted mushroom skewer
- thai noodle salad
- edamame
- crispy crab rangoon

THE CURRY LAB

- butter chicken
- saag paneer
- curry vegetable kabobs
- basmati rice
- tamarind chutney
- naan

COASTAL RAW BAR

- oysters on the half shell
- poached shrimp cocktail
- seared ahi tuna cucumber bites
- spicy salmon rolls
- avocado rolls

CARVING BOARD

CHOOSE TWO (2) MEATS

- tenderloin of beef, oven roasted turkey, salmon roulade, or cob smoked ham
- grilled street corn salad
- house made kettle chips
- slider rolls

HIT THE STREETS

- curry chicken skewers
- asian flank steak skewers
- street corn
- vegetable empanadas
- falafel
- pai bao buns
- churros

PHILADELPHIA "FLY" BAR

- cheesesteak
- chicken cheesesteak
- italian hoagie
- pretzel bites
- assorted tastykakes

PASTA HOUSE

- penne pasta & bow tie pasta
- marinara & alfredo sauce
- shredded chicken and beef meatballs
- ceasar salad
- breadsticks



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Dessert Station

*choice of three dessert minis with lunch or dinner menu.
A la carte \$5/person*

MINI DESSERT OPTIONS

- baked apple pie empanada
- salted chocolate caramel tart
- cannoli
- tres leches
- assorted mini cupcakes
- raspberry cheesecake
- reese's cheesecake
- strawberry crunch cheesecake
- key lime margarita cheesecake
- tiramisu
- fruit tarts
- banana pudding
- pecan tarts
- creme brûlée tart
- ganache brownie bites
- churros
- red velvet ganache
- pecan chocolate crunch bar
- lemon berry jazz bar
- oreo dream bar
- assorted cookies
- marble cheesecake truffle bar
- lemon square
- blondie

DESSERT OPTIONS (ADD \$1/PERSON)

- pistachio baklava
- assorted petit fours
- chocolate covered strawberries
- assorted cake pops
- vegan tiramisu
- vegan raspberry blueberry bars
- vegan strawberry dream cake
- vegan chocolate dream cake
- gluten free assorted cookies
- gluten free lemon pound cake
- gluten free cupcakes
- gluten free macarons

CUPCAKE OPTIONS

- vanilla
- chocolate
- strawberry
- red velvet
- carrot
- funfetti
- reeses
- creamsicle
- pina colada
- mint chocolate chip
- apple spice
- banana pudding
- strawberry crunch
- pink champagne
- fruity pebbles
- captain crunch
- smores
- strawberry sundae
- peanut butter and jelly

COOKIE AND BROWNIE TRAYS \$45

- chocolate chip
- double chocolate
- macadamia nut
- ganache brownie
- blondie

TWO TIER CAKE OR SHEET CAKE \$95+

CAKE FLAVORS

- vanilla
- chocolate
- red velvet
- southern lemon
- strawberry shortcake
- carrot
- strawberry white chocolate amaretto



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Beverage Packages

STANDARD FULL BAR

\$32/person up to 2 hours
\$38/person for 2 to 6 hours

- liquor package
- choice of two reds
- choice of two whites
- choice of four beers
- soft drinks
- mixers & garnishes
- ice

STANDARD BEER & WINE BAR

\$23/person up to 2 hours
\$29/person for 2 to 6 hours

- choice of two reds
- choice of two whites
- choice of four beers
- soft drinks
- ice

PREMIUM FULL BAR

\$42/person up to 2 hours
\$48/person for 2 to 6 hours

- liquor package
- choice of two reds
- choice of three whites
- choice of four beers
- soft drinks
- mixers & garnishes
- ice

PREMIUM BEER & WINE BAR

\$30/person up to 2 hours
\$36/person for 2 to 6 hours

- choice of two reds
- choice of three whites
- choice of four beers
- soft drinks
- ice

Beverage List

STANDARD PACKAGE

SPIRITS

- titos vodka
- beefeater gin
- don q rum
- captain morgan spiced rum
- jim beam bourbon
- dewars scotch
- jameson irish whiskey
- teremana tequila reposado

WINE - LINE 39

choose four (4)

- merlot
- cabernet
- pinot grigio
- sauvignon blanc
- chardonnay
- rose

BEER/SELTZER/CIDER

choose four (4)

- miller lite
- coors lite
- dogfish head 60 minute
- yuengling
- corona
- down east traditional cider
- white claw hard seltzer
- stella (non-alcoholic)

PREMIUM PACKAGE

SPIRITS

- grey goose vodka
- bombay sapphire gin
- bacardi rum
- captain morgan spiced rum
- makers mark bourbon
- johnny walker black scotch
- tullamore dew irish whiskey
- casamigos tequila anejo

WINE - JOSH CELLARS

choose five (5)

- merlot
- cabernet
- pinot grigio
- sauvignon blanc
- chardonnay
- rose

BEER/SELTZER/CIDER

choose four (4) standard and/or premium package

- modelo especial
- stella artois
- kona big wave
- guinness
- bells two hearted IPA
- goose island
- white claw hard seltzer



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Specialty Mocktails & Cocktails

.....or bring your own recipe

\$89/30 guests | \$149/30 guests

STRAWBERRY-RHUBARB PUNCH
basil garnish

WATERMELON-JALEPENO SMASH
lime garnish

MINT JULIES
lime and mint garnish

PINEAPPLE EXPRESS
coconut water, tamarind, fresh pineapple

NO 'JITO
ginger ale, lime juice, maple syrup, mint

STRAWBERRY - TYME COOLER
club soda, citrus, berries, fresh herbs

BLOOD ORANGE SPRITZER
club soda, orange juice, simple syrup

SUNRISE
non-alcoholic sparkling wine, orange juice, grenadine

BERRY BURLESQUE
ginger beer, black currant puree, lime juice, honey, mint

ORANGE CRUSH
orange flavored vodka, triple sec, valencia oranges, lemon lime soda

PEACH BOTTOM
larceny straight bourbon, lemon, sage, simple syrup, peach nectar, white tea

MOSCO MULE
vodka, ginger beer, fresh lime juice, lime wedge

MARGARITA
tequila, cointreau, lime juice, agave, salt

CLASSIC MOJITO
flor de cana rum, fresh mint, lime juice, simple syrup, soda water

LIMONCELLO FRESCO
vodka, limoncello, lemon, simple syrup, soda water

PINEAPPLE MATADOR
reposado infusion with pineapple, chile guajillo & chile de Arbor, agave, fresh lime juice

SANGRIA
brandy, apples, oranges, lemons, berries

Beverage Upgrades

WHISKEY AND CIGAR BAR
\$25+/person

WINE SERVICE AT DINNER
\$7/person

BAR ALA CARTE (IF CLIENT PROVIDES ALCOHOL)
\$6/person

- mixers
- garnishes
- soft drinks
- ice

BEVERAGE STATION
\$6/person

- iced tea
- lemonade
- infused water

CHAMPAGNE TOAST
\$9/person

WELCOME STATION
\$2/person

- infused water

COFFEE STATION ALA CARTE
\$4/person | \$5 for iced | \$6 for spiked

- regular
- decaf
- hot tea

HOT CHOCOLATE STATION
\$4/person

- marshmallows
- caramel sauce
- chocolate
- peppermint
- whipped cream

SOFT DRINKS ALA CARTE
\$3/person

- coke
- diet coke
- sprite
- ginger ale

DIRTY SODA BAR
\$7/person

- coke
- diet coke
- sprite
- assorted flavorings

prices do not reflect bartender fee or cigar host

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The Savora Difference!

MENU

Whether hosting a small intimate affair or a grand celebration, Savora Catering will tailor a menu package to suit your occasion. If you don't see an item on our menu, please inquire, and we will do our utmost to accommodate your request. Our award-winning chefs will prepare your menu fresh on the day of your event. Many menu items can be made gluten-free, vegetarian, and/or vegan. Please discuss any food allergies with your catering director.

PROFESSIONAL STAFF

We are more than just a caterer – we are your premier concierge event professionals. Lori Seward, our Catering and Events Director, will collaborate with you to meticulously plan your event. She will assist you in selecting a menu and budget that aligns with your company's vision, and will provide a comprehensive, detailed proposal. On the day of your event, one of our professional event managers will be your direct point of contact, ensuring the seamless and flawless execution of every detail. Labor charges begin at \$35 per associate with a minimum of five hours. Labor charges can vary, but a general guideline is to budget for 8 staff members for a 100-person event.

RENTAL EQUIPMENT

Savora Catering can coordinate all of your equipment needs with an equipment rental company for you. Equipment needs might include tents, tables, chairs, linens, glassware, silverware, and cooking/service ware. Rental costs can vary, but a general guideline is to budget between \$10 and \$15 per person.

PAYMENTS

A non-refundable booking fee of \$1000 payable to Savora Catering & Events is due upon the execution of a contract to reserve the services of Savora Catering & Events. If a customer cancels the Event for any reason, the non-refundable retainer fee is forfeited.

Second Payment: Ninety (90) days prior to the event, a second payment in the amount of half of the invoice is due.

Final Payment: Ten (10) days prior to the event, the full balance is due.

Contact our Catering and Events Director today to schedule your personalized consultation!

Lori@savoracatering.com
Call or text (302) 545-8000

YOUR UNIQUE VISION, CREATED WITH PASSION

