

SAVORA

catering
& EVENTS
BY HAKUNA HOSPITALITY GROUP





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.

Your event is a celebration of connection, colleagues, and collaboration and at Savora, we believe every detail should reflect that magic - especially the food. With a passion for culinary artistry and a commitment to excellence, we transform your event into a sensory masterpiece.

From intimate office gatherings to grand corporate receptions, our experiences are designed to elevate your event. Each dish, thoughtfully prepared and beautifully presented, brings together flavor, creativity, and care, ensuring your guests are delighted and your day is seamless.

Personalized Service:

Share your vision with us, and we'll tailor every detail to your tastes, theme, and budget.

Artfully Curated Menus:

Collaborate with our expert chefs to design a menu that's as unique as you are.

Stress-Free Execution:

From preparation to service, we handle every aspect, so you can fully embrace the joy of your celebration.

At Savora, we believe your event deserves more than a meal - it deserves an unforgettable culinary journey. Let us take the stress out of planning, so you can focus on enjoying every moment.

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Enhancements...

just to name a few

DAY OF COORDINATION \$1000 AND UP

Perfect for the organized guest who just wants to relax and enjoy their event. Savora will ensure every detail you've planned is executed seamlessly. This service includes:

- Consultation: A detailed meeting to understand your vision.
- Timeline Management: Crafting and executing a personalized schedule.
- Vendor Coordination: Ensuring vendors arrive on time and meet your expectations.
- On Site Supervision: Hands on support to keep everything running smoothly, so you can focus on celebrating.

FAVOR PACKAGES \$6/PERSON AND UP

Make your event truly unforgettable with our exclusive favor package. This thoughtful add-on ensures every guest leaves with a token of the celebration. Whether it's customized keepsakes, sweet treats, or elegant mementos, our favor packages are designed to add a personal touch to your special day.

MENU and SIGN PRINTING \$3/PERSON AND UP

Enhance your event's sophistication with our professional sign printing services. Whether you're hosting a wedding, corporate function, or special celebration, we create beautifully designed signage that complement your theme and elevate your guests' experience. From elegant layouts to personalized touches, our signs are crafted with care to showcase your culinary offerings in style. Let us bring the finishing touch to your table.

LAWN GAMES \$350 AND UP

Take your outdoor gatherings to the next level with our lawn game rentals! From classic corn hole and giant jenga to oversized connect four and more, we provide everything you need to create unforgettable moments. Let us help you add a playful touch to your event—because nothing brings people together like a little friendly competition!

GIFT BOXES \$20/PERSON AND UP (PLUS SHIPPING)

We know that not everyone you include will be able to join you in person, but they can still be very much a part of the event. To share a little piece of the event with them, we offer special custom gift boxes filled with sweet treats, favors, or personalized keepsakes from your event. Gift boxes can be shipped within the united states.

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.

Speak to your catering director about other enhancements available

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Passed Hors D'oeuvres

choice of 6 - \$17/person for one hour

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

TOMATO BISQUE SHOOTER
with mini grill cheese wedge

VEGETABLE CRUDITE
with hummus dip

***\$1 upcharge/guest**

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Stationary Hors D'oeuvres

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

CHIPS AND DIPS \$115

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 \$205

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

GRILLED VEGETABLES \$125

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

FRESH FRUIT DISPLAY \$135

- berries
- grapes
- cantaloupe
- melon
- pineapple

ASSORTED SKEWER BOARD \$245

CHOOSE THREE (3)

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

FLATBREAD PIZZA \$145

CHOOSE THREE (3)

- short rib
- americano
- antipasti
- pepperoni

GRAZEN GARDEN \$475

- artisan cheeses and cured meats
- vegetable crudite
- sliced and whole fruits
- jams, honey, dips
- assorted nuts and olives
- gourmet chocolate
- breadsticks, gourmet crackers, flatbreads

SLIDERS \$185

CHOOSE THREE (3)

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

GUAJILLO WINGS \$165

- honey chipotle wing sauce
- cilantro house blue cheese

PRETZEL BAR \$125

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

SANDWICH DISPLAY \$175

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 \$235

CHOOSE THREE (3)

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

STREET TACOS \$225

CHOOSE THREE (3)

- shrimp
- grilled chicken
- carnitas
- cauliflower

SHRIMP COCKTAIL \$145

- gulf shrimp
- cocktail sauce

BRUSCHETTA \$105

- whipped ricotta
- olives
- crostini

DEVILED EGGS \$95

CHOOSE TWO (2)

- traditional
- smoked salmon
- bacon and cheddar cheese



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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

\$5/Person

- breakfast sandwiches
- breakfast tacos
- mini desserts

\$7/Person

- mimosa bar
- bloody mary bar
- specialty cocktail

\$10/Person

- omelete station
- ribeye steak
- crepe station

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Served Lunch

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

Buffet Lunch

*choice of salad, rolls, one entree, 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-glaze

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

LAMB CHOPS

with rosemary mint sauce

FILET MIGNON (ADD \$8/PERSON)

topped with garlic herb butter and madeira demi-glaze

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-glaze

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



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Served Lunch

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

Buffet Lunch

choice of salad, rolls, one entree, 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 mediteranean vegetables
- polenta cake with parmesan

VEGETABLE SELECTIONS

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

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Served Dinner Buffet Dinner

choice of salad, rolls, two entrees,
one starch, one vegetable, four dessert minis,
coffee and hot tea \$49/person

choice of salad, rolls, two entrees, pasta,
one starch, one vegetable, four dessert minis,
coffee and hot tea \$54/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 \$4/PERSON)

with cherry tomato demi-glaze

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

glazed with coca-cola chile arbol glaze

FALL APART TOP SIRLOIN (ADD \$5/PERSON)

with cremini mushrooms and a bordelaise sauce

STUFFED GARLIC AND HERB ROASTED PORK LOIN

with spinach, oaxaca, and house roasted peppers

LAMB CHOPS

with rosemary mint sauce

FILET MIGNON (ADD \$10/PERSON)

topped with garlic herb butter and madeira demi-glaze

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-glaze

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



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Served Dinner

choice of salad, rolls, two entrees,
one starch, one vegetable, four dessert minis,
coffee and hot tea **\$49/person**

Buffet Dinner

choice of salad, rolls, two entrees, pasta,
one starch, one vegetable, four dessert minis,
coffee and hot tea **\$54/person**

SEAFOOD

GRILLED CRAB CAKES - (ADD \$5/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 \$6/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 \$3/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 mediteranean vegetables
- polenta cake with parmesan

VEGETABLE SELECTIONS

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

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Dinner Stations

choice of 3 - \$59/person | ala carte - \$23/person
Add coffee and mini desserts for \$8/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 & house made 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

OLIVE GARDEN

- herb roasted chicken skewers
- moroccan lamb kabob with fig
- chickpea salad
- hummus, baba ghanoush
- artichoke hearts and kalamata olives
- feta cheese, cucumbers, carrots
- flatbread & pita bread

GOLDEN DRAGON

- teriyaki steak skewer
- general tso chicken skewer
- ginger soy roasted mushroom skewer
- thai noodle salad in petite take out boxes
- 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

CHOOSE TWO (2) PASTAS

- penne, spaghetti, rotini, or tortellini

CHOOSE TWO (2) SAUCES

- marinara, alfredo, pesto, or blush

CHOOSE TWO (2) MEAT ENTREES

- chicken, shrimp, short rib, or beef meatballs
- ceasar salad
- breadsticks

THE DRIVE IN

- cheeseburger sliders
- buttermilk chicken waffle sliders
- french fries
- onion rings
- "dirty" soda shooters



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All Day Meeting

OPTION 1 - \$65/person

OPTION 2 - \$69/person

CONTINENTAL BREAKFAST

- sweet breads, muffins, and danishes
- fresh fruit
- yogurt parfaits
- coffee and hot tea
- dispenser of infused water

MID MORNING SNACK

- mixed nuts
- granola bars

LUNCH (COLD BUFFET)

- assorted sandwiches
- mixed greens salad
- two pasta salads
- assorted chips
- breadsticks
- cookies and brownies
- dispenser of iced tea
- coffee replenishment

AFTERNOON SNACK

- vegetable crudite
- whole fruit

COCKTAIL HOUR

- charcuterie board
- chips and dip display
- slider station
- assorted skewer board

CONTINENTAL BREAKFAST

- sweet breads, muffins, and danishes
- fresh fruit
- yogurt parfaits
- coffee and hot tea
- dispenser of infused water

MID MORNING SNACK

- mixed nuts
- granola bars

LUNCH (HOT BUFFET)

- chicken francese
- creamy penne pasta
- herb roasted potatoes
- sauteed hericot verts
- ceasar salad with breadsticks
- mini assorted desserts
- dispenser of iced tea
- coffee replenishment

AFTERNOON SNACK

- cookies
- brownies

COCKTAIL HOUR

- charcuterie board
- chips and dip display
- slider station
- assorted skewer board

Beverage Enhancements

STANDARD FULL BAR

\$32/PERSON UP TO 4 HOURS

PREMIUM FULL BAR

\$42/PERSON UP TO 4 HOURS

STANDARD BEER & WINE BAR

\$23/PERSON UP TO 4 HOURS

PREMIUM BEER & WINE BAR

\$30/PERSON UP TO 4 HOURS

**add soft drinks to option one or two for
an additional \$2/person (included in bar package)**

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Dessert Station

*choice of three mini desserts with lunch
choice of four mini desserts with dinner
Ala 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

CAKE FLAVORS

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

DESSERT ENHANCEMENTS (\$15/PERSON)

- cupcake tower
- donut tower
- crepe station
- fondue station
- waffle station
- whoopie pie station
- assorted candy bar
- smores bar

***chef attendant required at certain stations
certain enhancements may require additional rentals***



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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



SAVORA

catering
& EVENTS
BY HAKUNA HOSPITALITY GROUP



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 retainer 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

