



Catering Menu

Pre-Assembled Party Platters (approximately 200 pieces each)

European Cured Meat & Cheese Board - with Seasoned Bread, Roasted Vegetables, & Seasonal Fruit

Latino Fiesta - Jalapeno Cod Fritters, Chile Shrimp, Scallop Ceviche, Vegetable Empanadas, Cumin Roasted Sweet Potatoes

Taste of Asia Sampler - Duck Wontons, Lemongrass Chicken, Cilantro Shrimp, Grilled Wasabi Flank Steak, Pickled Vegetables

SavorNY Gourmet Street Food - Potato Knishes, Reuben Empanadas, Grilled Lamb Kebabs, Beef Hot Dog Puff Pastries

Surf n Turf Celebration - Pepper Crusted Filet Mignon, Shrimp Cocktail, Grilled Yellow & Red Peppers, Steak Fries with Smoked Sea Salt

Italian Ciccetti - Truffled Asparagus, Savory Riccotta Cheesecake, Spiced Focacia Bread, Prosciutto & Pear, Roasted Peppers & Eggplant

Spanish Tapas - Tortilla Espanola, Salt Cod Fritters, Garlic Chipotle Shrimp, Roasted Fingerling Potatoes, Sliced Chorizo

Mediterranean Platter - Rosemary Chicken, Lime Dill Shrimp, Roasted Beets & Carrots, Pecorino Romano

Cocktail Party Catering

SavorNY offers all dishes on our current dinner menu as tapas-style bites for cocktail parties. In addition to these specialty items, we offer the seasonal hors d'oeuvres menu below. All of the cold hors d'oeuvres are ready to be served, without additional preparation. Warm hors d'oeuvres require a kitchen set-up to heat the prepared items. Chef Allison or one of SavorNY's chefs are available to facilitate onsite cooking and preparation for service or you may select to do it yourself at the event venue.

Cold Seasonal Appetizers

- Smoked Tomato Hummus with Caramelized Onions
- Sweet Potato, Corn, & Panchetta Bruschetta (available vegetarian)
- Mini Vegetable Quiches
- Yellowfin Tuna with Jalapeno Aoli
- Shrimp Cocktail (traditional, latin, or asian style)
- Scallop Ceviche with Tomato and Cilantro
- Crimson Salmon with Cucumber and Goat Cheese
- Rock Shrimp with Smoked Tomato Salsa
- Belgian Endive with Roasted Mushroom Salad
- Smoked Chicken Crystal Rolls with Soy Dipping Sauce
- Polenta with Olive Tapenade
- Rosemary Foccacia with Grilled Vegetables
- Tomato Tartin with Avocado Cream
- Roasted Beets with Sherry Vinaigrette
- Buffalo Mozzarella with Tomato & Smoked Sea Salt on Crostini

Hot Seasonal Appetizers

- Roasted Poblano Quesadillas with Smoked Bacon (available vegetarian)
- Assorted Mini Empanadas (spicy pork, chicken, egg, vegetable)
- Thai Style Deviled Eggs with Spicy Garlic Sauce
- Lavendar Fingerling Potatoes with Truffle Oil
- Brie in Puff Pastry with Mango Chutney
- Vietnamese Lettuce Wraps (chicken, mushroom, shrimp)
- Red Lentil Fritters with Harissa Sauce