
SAVOIE

Buffet, Family Style or Seated and Served Entrees

Frenched Bone-in Pork Chop with

Garlic Cream Sauce and Red Wine Reduction

Blackberry or Fig Gastrique

Maple Bourbon Glazed

Filet Mignon with

Garlic Herb Butter

Blue Cheese Compote Butter

Steak Diane Style

Airline Chicken Breast with

French White Wine Mushroom Sauce

Lemon Caper Butter

Jerk Marinated, Drizzled with Chimichurri and Pickled Red Onions

Oven-Roasted Chicken Breast with

Creamy Tuscan Sauce, Fresh Picked Basil

Dijon Pan Sauce & Fresh Herbs

BBQ Butter, Crumbled Sausage, Sweet Red Bells & Onions

Sea Scallops with

Sweet Corn Butter

Creamy Soy Butter

Citrus Gastrique

Filet of Salmon with

Encrusted with Herbs / Tarragon, Dill & Parsley

Pecan Crusted with Orange Maple Butter

Simple Lemon Beurre Blanc

Cauliflower Steak with

Green Coconut Curry, Golden Raisins, Rainbow Carrot Ribbons

Parmesan Style / Housemade Marinara Baked with Mozzarella & Pecorino

Mediterranean Rub, Olives, Herbs, Feta and Salt-Toasted Walnuts

Stuffed Portobello Mushroom with

Orzo, Seasonal Vegetables and Pesto

Creamy Spinach and Artichoke with Breadcrumbs

Vegetarian Jambalaya Rice & Creamy White Wine Sauce

Other Ideas: Chargrilled Chicken Thighs, Chicken Scaloppini, Slow Cooked Beef Short Ribs, Beef Wellington Pot Pies, Gulf Coast Grouper, Rainbow Trout, London Broil Pork Tenderloin, Pork Ribeye Schnitzel, Crab Cakes, Etouffee

Delicious Housemade Sides:

*Baked Potato Gratin
Scalloped Potatoes with Rosemary Thyme Mornay
Our Mac 'n Cheese / Caprese Style or Try it with Tortellini
Roasted Vegetables in Season
French Beans with Salt Roasted Almonds
Farro & Mushrooms
Creole Rice or Risi Bisi with Basmati
Creamed Corn Gratin
Bake Tomatoes with Pecorino
Sweet Potatoes / Mashed, Roasted or Chargrilled
Israeli Couscous or Orzo
Shaved Fennel Slaw*

We recommend each meal served with a fresh seasonal salad and our fluffy focaccia that is always made in house!