
SAVOIE

Passers & Small Bites

Tartine with Beef Tenderloin, Boursin & Microgreens
Beef Tartare on Fresh Fried Potato Chip
Mini Philly Cheesecake Turnover
Southern Style Eggroll / Smoked Sausage, Collard Greens & Spicy Mustard
Southwest Eggroll / Chipotle Crema
Spring Onion Focaccia Crostini with Roasted Vegetables & Spicy Chef Mix
Crunchy Crostini with Blue Cheese, Spiced Pear, Prosciutto & Arugula
Crunchy Focaccia with Whipped Goat Cheese & Honeycomb
Sweet Pea Tartine / Boursin, Dill, Salted Almonds & Shaved Fennel
Millionaires Bacon with Artisan Cheese
Charcuterie on Pick / Spicy Mustard
Flash Fried Salmon Bites on Pick with Wasabi Aioli
Pork Belly on Pick with Sweet & Spicy Peanut Sauce
Smoked Tuna Dip in Crunchy Wonton / Cucumber Ring & Edible Flower
Poke Style Wonton Cup
Pickled Shrimp Lavash Cracker
Hand Breaded Fried Oysters on Pick
Cold Water Lobster Tail in Crunchy Wonton with Malt Vinegar Aioli and Chives
Buffalo Chicken Lollipops
Deviled Eggs Topped with Fried Pork Skins / Try our Beet Pickled Deviled Eggs / Add Caviar!
Bitesize Duck Confit Polenta Cake
West Indies Crab Stuffed Endive Leaf
Cold Corn Bisque in Shot Glass
Grouper Fingers in Mini Mason Jar or Bamboo Cone / Jalapeño Tartar Sauce
Magic City Mushroom Ricotta Toast
Bitesize Croque Monsieur
Ramp & Cheese Gougeres + other seasonal options
Crispy Stuffed Pasta Shells / Ricotta & Housemade Marinara

Sliders

Beef Tenderloin, Wilted Kale, Roasted Garlic Aioli
Roast Beef with Horseradish & Arugula
Overnight Beef Brisket / Horseradish and Steakhouse Sauce
New Orleans Style Muffuletta
Roast Pork with Mustard BBQ and Thin Fried Onions
Lobster Roll / "Maine" with mayo or "Connecticut" with butter
Southern Chicken Cake Slider / Buttermilk Dressing & Dill Pickle Chip
Chargrilled Chicken Slider with Chimichurri Aioli & Pickled Red Onions
Shrimp Po Boy with Mustard Aioli & Crushed Potato Chips
Gulf Coast Crab Cake Slider / Campari Tomato, Lettuce, Remoulade
Vietnamese Banh Mi / Pork, Pate or Chicken

Vegetables

Chef's Choice Seasonal Salad / Maison Style or Chopped Salad Bowl
Wedge Salad with Mini Head of Lettuce / Tomatoes, Blue Cheese, Bacon, Red Onion, Buttermilk Dressing
Topped with Sprigs of Fresh Dill
Shaved Brussel & Kale Caesar Salad with Toasted Panko Breadcrumbs
Seasonal Roasted Vegetable Skewers
Campari Tomatoes with Lima Bean Hummus
Caesar Salad Stuffed Pasta Shells / Housemade Dressing & Crumbled Walnuts
Spiced-Up Seasonal Roasted Vegetable Trio
Stuffed Mushrooms / Spinach & Almonds or Sausage & Peppers or Artichoke
Broccoli Florets with Sesame, Soy, Honey, and Roasted Peanuts
Oven Roasted Asparagus with Pine Nuts, Dried Figs, EVOO & Black Pepper
Asparagus Platter with Poached Eggs and Mustard Vinaigrette
Roasted Cauliflower Skillet / Curry, Pepper Drops, Toasted Pine Nuts & Golden Raisins
French Beans with Salt Roasted Almonds
Delicious Fried Cauliflower Fritters / Louisiana Hot Dipping Sauce
Roasted Zucchini and Sweet Peppers / Feta & Parmesan
Colorful Carrots and Zucchini / Orange Zest and Sprigs of Thyme
Creamed Corn Gratin Topped with Chopped Green Onion
Summer Succotash / Sweet Corn, Lima Beans, Red Bells, Red Onion, Lady Peas & Fresh Picked Basil

Hefty Compliments

Cajun Rice Croquettes / Louisiana Hot Dipping Sauce
"Old School" Hasselback Potatoes Drizzled with Garlic Aioli & Topped with Fresh Herbs or Maple, Bacon,
Sage with Salt Roasted Almonds
Pasta Primavera with Sugar Peas, Grape Tomatoes, Fresh Basil, Parmesan, and Pine Nuts
Summertime Rice with Sugar Peas, Grape Tomatoes, Corn and Lima's
White Cheddar Idaho Skins / Roasted Poblanos / Dot of Sour Cream & Chives
Baked Tortellini Gratin with Mushrooms / topped with Crispy Ham
Classic Risotto Milanese
Rice & Orzo Pilaf / Housemade Broth / Chopped Parsley
Ricotta & Mozzarella Stuffed Pasta Shells with Housemade Tomato Gravy
Roasted Potato Galette with Crispy Ham, Caramelized Onions and Sherry Vinegar
Boursin Mashed Potatoes
Cacio e Pepe Lasagna
Chicken Pot Pie with Sour Cream Biscuits
Shepherd's Pie Stuffed Idaho Potato Skins

Dips

Artichoke with Parmesan
Southern Caviar / Black Eyed Peas, Sweet Corn, Red Onion, Cucumbers & Cilantro
Cool Dips / Spinach or French Onion or Avocado
Mucho Spinach Dip / Crumbled Feta, Roasted Garlic & Queso Blanco / Fresh Fried Tortillas
Lobster & Shrimp
Mezze Platter with Fried Pita & Celery Sticks
Crab Rangoon Dip Drizzled with Sweet Chili Sauce & Chopped Green Onion / Crunchy Wonton Chips
Mini Mason Jars Filled with Red Pepper Hummus / Rainbow Carrots, Jicama, Baby Cucumber

Protein

Fresh Ahi Tuna Sliced Thin / Wasabi Aioli, Pickled Cucumbers, Cilantro and Chili Garnish
Flat-Iron Steak Bites with Steakhouse Sauce
Surf 'n Turf Skewers / Filet Mignon, Cold Water Lobster Tails / Drizzled with Béarnaise
Greek Marinated Chicken Skewers / EVOO, Lemon, Feta, Red Wine Vinegar, Parsley & Dill
Smoky Chicken Kabobs with Sweet Red Bells Drizzled with Buttermilk Sauce
Fried Chicken Croquettes / Hot Honey Mustard Dipping Sauce
Roasted & Pulled Chicken Skewers with Creamy Lemon, Capers & Butter Pan Sauce
Chicken Saltimbocca Meatballs / White Wine Sauce
Lamb Lollipops / Fresh Herbs, Dijon, Spices
Pork Tenderloin "London Broil" Drizzled with Sun-Dried tomato Aioli / Thin Fried Vidalia's
Sausage & Herb Stuffed Baked Hothouse Tomatoes
West Indies / Pickled Shrimp Salad or Lump Crab Meat
Salmon Cakes with Crème Fraiche and Spring Onion
Crawfish Cakes with Remoulade & Lemon Wedges

Stations

Nachos with all the trimmings
Noodle or Rice Bowl / Sprouts, Cilantro, Sugar Peas, Scallions & House Broth (Vegan or Bone)
Fried Chicken Toss / Buffalo, Honey BBQ, Teriyaki, Salt & Vinegar, Buffalo etc.
Carving Station / Beef Tenderloin, Prime Rib, Tri Tip, Brisket, Turkey, Ham with Rolls & Sauces
Burger Slider Station / Crisped on Iron Griddle / Cheese, Aioli, Bacon Jam & Arugula
Conceh Sausage & Grits / Bottles of Hot Sauce & Bowls of Scallion
Raw Bar / Oysters on the Half Shell, Cocktail Shrimp, Cold Water Lobster / Horseradish, Mignonette & Crackers
Steak 'n Taters / Beef Tenderloin, Sweet Red Bells, Onions, Chimichurri on Little Redskin Potatoes
Beef Au Poivre with French Green Beans and Baked Potato Gratin / Small Plate Station
Raclette Station / Melted on Iron Griddle / Toppings included Tomatoes, Onions, Mushrooms, Zucchini, Sweet Red Bells, Sausage, Steak

Pasta Stations:

Pasta al Limone - Sprinkled with Chili Flake & Parsley
Tortellini - Cream Sauce, Garlic, Sausage, Sweet Peppers, Onions & Pecorino Romano
Rigatoni - Marinara, Crispy Ham & Mozzarella Pearls
Penne - Garlic Cream Sauce, Sundried Tomatoes, Parmesan & Fresh Picked Basil

Charcuterie or Snack Board Stations:

Classic- *Italian Meats, Artisan Cheeses, Pickled Veggies, Mustard, Crisps and Crusty Breads*
Southern- *Conceh Sausage, Deviled Eggs, Pimento Cheese, Southern Caviar, Pickled Vegetables, Green Tomato Carpaccio, Artisan Cheese, Fresh Fruits, Tortilla Chips, Crusty Breads and Mini Buttermilk Biscuits*
Mediterranean- *Blue, Brie, Gruyere, Cheddar, Whipped Feta, Baba Ghanoush, Red Pepper Hummus, Spiced Pecans, Fruit, Pickles, Mustard, Zaatar Marinated Olives, Raw Veggies, Grape Leaves, Fried & Soft Pita*
German- *2 Types of Market Fresh Artisan Cheeses, Bratwurst, Smoked Sausage, Mustards, Sauerkraut, Pickles, Blackberries, Pretzels, Pub Cheese & Bagel Crisps*

Salmon Caesar- *Herb Crusted Salmon Filet, Grilled Lemon, Parmesan Cheese, Romaine Hearts, Rye Crostini, Cucumbers, Halved Eggs, Radish, Grape Tomatoes & Bowls of Housemade Dressing (consider adding anchovy filets!)*

Italian Antipasto- *Marinated Mozzarella, Salami, Olives, Carrots, Sundried Tomatoes, Pepperoncini, Artichoke Hearts*

Tinned Fish- *Smoked Salmon, Mussels and Sardines with Pickled Vegetables & Crusty Breads*

Global

Green Apple Fattoush Salad with Radish, Romaine, Parsley, Mint, Cucumber, Sumac, Lemon, Balsamic & Black Pepper

Asian Beef Bulgogi on Skewers

Teriyaki Chicken Skewers with Grilled Pineapple

Thai Beef Skewers Drizzled with a little Peanut Sauce / Try it with Shrimp!

Flash Fried Pork Belly Naan Banh Mi

Adobo Pork Tenderloin Skewers with Red Onion & Poblanos

Hand Breaded Pork Schnitzel / Apple & Honey Mustard Sauce

Salmon Satay on Skewer / Sweet & Spicy / Vegetable Salad

Aguachile / Gulf Shrimp Marinated with Chili Peppers, Lime, Salt, Cilantro, Red Onion & Sliced Cucumber

Arancini with Sun-dried Tomato Aioli

Jollof Rice

Delicious Cuban Style yellow rice

Mexican Street Corn / Baked in Skillet or "Pinwheel" Style

Fruit Cups with Chamoy & Tajin

Little Sopos with Guacamole & Shaved Jalapeño

Potato & Onion Pierogis / Add Pickled Beets & Sour Cream

Vegetarian / Vegan

Whipped Feta, Hot Honey, Paprika, Marcona Almonds / Crudit  & Naji's Fried Pita

Black Eyed Pea Cakes with a Dot of Remoulade

Swiss Cauliflower Gratin

Polenta or Rigatoni with Eggplant & Mushroom Bolognese

Steakhouse Mushroom Skewers / Meaty Portabellas with Steakhouse Sauce

Stuffed Baby Portabella Mushrooms / Creole Rice & Sauce

Delicious Stuffed Poblanos with Rice & Peas / Smoky Tomato Sauce

Rigatoni with Cream Cashew Dressing, Pesto and Vegan Parmesan

Blue Corn Panzanella / Chopped Lettuce, Sweet Corn, Tomatoes, Black Beans, Crushed Blue Corn Chips and Cilantro Vinaigrette

Banza Bowl / Chick Pea Pasta, Fresh Spinach, Crunchy Garbanzos, Creole Spice, and Roasted Garlic Dressing

Roasted Cauliflower Hummus with Endive Leaves

Vegan Curry or Vegan Gumbo / Steamed Basmati

Vegan Black Bean Stuffed Jalapeños Peppers / Dot of Vegan Chipotle Crema

Broccoli & Burrata Platter Drizzled Lemon Herb Vinaigrette

Grilled Asparagus with Almond Romanesco

Black Bean & Quinoa Stuffed Red Bells

Citrus Salad Platter / Satsuma Oranges, Mozzarella or Burrata, Shaved Fennel, Crumbled Pistachio, EVOO, Fresh Picked Dill & Mint

Cauliflower Steak Parmesan / Housemade Marinara / Vegan Mozzarella Available
Honey Caramelized Rainbow Carrots with Crumbled Feta & Fresh Dill / *Try them Maple Glazed with Crème Fraiche*
Honey & Soy Braised Mushrooms over Basmati Rice / Scallion, Chili Sauce, Lime Wedge & Green Onions
Vegan Bahn Mi / Hummus Pickled Carrots, Onion, & Jalapeños
Garlicky Cashew Penne with Fresh Basil Oil and Housemade Vegan Parmesan

Savoie Classics

Delicious Little Polenta Cakes with a Dot of Garlic Aioli & Crispy Ham
Bacon Wrapped Smoked Sausage / Housemade Pepper Jelly
Gulf Coast Crab Cakes with Remoulade / Ask about our Vegan option!
“American Style Shrimp Toast” Dot of Cocktail Sauce
Tomato Pies with White Cheddar / Pastry Crust
“The Trio” / Deviled Eggs, Pimento Cheese, Conecuh Sausage
Chargrilled Chicken Bites with White BBQ Sauce
Fried Chicken Bites / Made with Thigh Meat / Try tossed in Pepper Jelly
Gulf Coast Shrimp & Grits with Bottles of Hot Sauce
Meatballs / Pork & Beef with Tomato Gravy OR Char Siu
Baked White Cheddar Mac ‘n Cheese
Fried Green Tomato Fritters / Louisiana Hot Dipping Sauce
Stuffed Little Redskin Potatoes / Butter, Sour Cream, Green Onions / add Fresh Dill!

Late Night Snacks

Chicken Flauta / Chipotle Crema
Mini Patty Melts
Mini Birmingham Hot Dogs
Classic Tater Tots / Comeback Sauce
Mini Grit Cake with Gulf Shrimp
Nashville Style Chicken Skewer / Dill Pickles
Small Breakfast Burritos
Chicken & Waffle on Skewer
Bacon Wrapped Stuffed Jalapeño
Fried Mozzarella with House Marinara
Sweet Potato French fries / Sweet or Savory
Loaded Fries / Lump Crab Meat, Lemon Beurre Blanc & Pickled Asparagus
White Cheddar Grilled Cheese
Pretzel Bites / Beer Cheese
Gulf Shrimp Po Boys
Onion Rings or Petals / Horseradish Aioli
Cheese Fries
Ranch Fries
Cheese Burger Sliders
Cheese Burger Eggrolls with “Fancy Sauce”
Nacho Boats / Queso Blanco & Pico de Gallo
Tater Tot Poutine
Fried Potato Skins with Crème Fraiche & Caviar

Beverages

Sweet Tea
Green Ginger Tea
Bubble Tea
Peach tea
Hibiscus Tea
Mocha Coffee Punch / Vietnamese Iced Coffee
Sparkling Fruit Punch
Lemonade or Limeade
Hot Coffee Bar

“Mocktails”

Brazilian Lemonade / Mint Leaf Garnish
Sparkling Orange & Rosemary Punch with Splash of Fresh Pomegranate
Sparkling Cider with Dried Apple & Spring of Thyme
Hurricane Mocktail / Passion Fruit Juice, OJ, Lime Juice, Topped with Club Soda & Fresh Cherries
Strawberry Basil Lemonade Topped with Club Soda