

Savoir
FARE

Exquisite Experience
SAMPLE MENU

Passed Hors d'oeuvres

GARLIC & BUTTER BRAISED CRAB CLAWS

LOIN LAMB CHOPS WITH MINT PESTO

MINI LOBSTER CAKES WITH LEMON AIOLI

ROASTED RED PEPPER BRUSCHETTA WITH LOCAL GOAT CHEESE

Raw Bar

OYSTERS ON THE HALF SHELL

Traditional accompaniments

Plated First Course

PEAR & PARM SALAD

Red pear, shaved parmesan & walnuts over
local mixed greens with a white balsamic vinaigrette

Assorted Rolls & Butter

Family Style Entrée Platters

FILET MIGNON IN PEPPERCORN SAUCE WITH CARAMELIZED ONIONS

PAN SEARED SALMON FILLETS IN LUMP CRAB CREAM

CRIMINI CIPOLLINI BREAD PUDDING

ROASTED VEGETABLE BUNDLE

Gluten-free, Vegan & Vegetarian Fare Available