AVAILABLE/TO-GO FROM 540-338-8300



FOR STARTERS

Soup Du Jour

\$8

Traditional Mixed Green Salad (GF, NF, Vg)* with tomato, cucumber, carrot, cabbage, onion with our house balsamic vinaigrette dressing

Pear Parmesan Salad (GF, Vg)*

Mixed greens, shaved parmesan, red pear, walnuts, craisins, red onion with white balsamic vinaigrette

Braised beef brisket (GF, NF, DF)*

in a red wine BBQ sauce, topped with tobacco onions

Raspberry Balsamic glazed Pork Loin Chop (GF, NF)*

raspberry glaze

DINNER

Served with your choice of 2 sides

Mediterranean Lemon Chicken (GF, NF, DF)*

with artichokes and olives

Crab Cakes Remoulade (GF, DF, NF)*

Savoir Fare's signature crab cakes served with a tangy remoulade sauce

\$24

Salmon Fillet(GF, NF)*

Served with a creamy melted herb butter

Red wine braised Beef Short Ribs (NF)*

Tender beef short ribs, braised in a red wine sauce \$23

Cavatappi Bolognese (NF)*

With Salad \$45

Succulent pork loin with a sweet and tangy

\$20 Spinach and Mushroom Lasagna (Vg, NF)*

Creamy veggie lasagna served

Vegan Portabella Mushroom Wellington (V)*

Stuffed with spinach and artichoke

SIDES

Mashed Potatoes

Macaroni & Cheese

Vegetable Medley

Side Salad (choice

of either salad)

Braised Beef Brisket (NF)*

With macaroni and cheese and salad \$60

DESSERT DU JOUR

\$8

*Vg: Vegetarian; V: Vegan; GF: Gluten Free; DF: Dairy Free; NF: Nut Free ~All greens provided by Endless Summer Harvest~

C'est Bon by Savoir Fare 6 West Loudoun Street, Round Hill, VA 20142





PICK UP CATERING MENU Call 540-338-8300 to place a catering order for pick up on Saturdays

Please place your catering pick up order at least 24 hours in advance

Breakfast:	<u>9" pie (serves 6-8)</u>	
Quiche Lorraine - ham and gruyere	\$30	
Vegetarian Quiche - Spinach, tomato and feta cheese	\$30	
Salads:	1 Lb. (makes 5-6 Sliders)	
Tarragon chicken salad served with rolls to make sliders	\$10	
Shrimp Salad with fresh dill served with slider rolls	\$14	
Appetizer Platters:	<u>Small (serves 10-12)</u>	<u>Large (serves 25-35)</u>
Cheese charcuterie board with fruit and crisps	\$80	\$160
Mediterranean display with hummus, whipped feta, pita, olives, and crudités	\$50	\$125
Dips to be warmed with baguette	<u>Small (serves 10-12)</u>	<u>Large (serves 25-35)</u>
Spinach gruyere	40	100
Dijon Crab	60	150
Artichoke	40	100
Buffalo chicken	50	125
Platters:	<u>Small (serves 10-12)</u>	<u>Large (serves (25-35)</u>
Smoked Salmon Platter with brown bread, capers, onions, and wasabi cream	\$60	\$150

Ask us what entrees and desserts we are making to help with your home entertaining Ask us about our full service catering across the street!