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Albuquerque, NM 87109

Phone (505) 884-8514

Savory Fare's Catering Menu

Thank you for your interest in Savory Fare's catering services. All of our food is made from scratch with the finest ingredients available. This menu holds our most popular banquet and catering ideas but we can prepare most of your favorites as well. To insure the best quality cuisine and service, we would appreciate as much notice as possible. We look forward to meeting with you to plan your perfect event.

We provide a variety of additional services (all subject to fees):

1. Delivery
2. Drop off and set-up
3. Drop off, set-up, and pick-up
4. Full service, varying from buffet stocking to full table service (Price Varies, minimum \$65.00)
5. Coordinating any and all rental needs

Last Updated: 12/31/2007

Breakfast

Pastry Trays **\$2.65 pp (per person)**, choice of 3 of the following:

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|---------------------------------------|------------------|
| Scones | Pecan Rolls |
| Turnovers | Fruit Strudel |
| Coffeecake | Muffins |
| Palmiers | Cherry Pinwheels |
| Breakfast Breads | |
| Cinnamon Rolls <i>(add \$0.25 pp)</i> | |

Breakfast Packages (minimum 15 people for delivery):

1. **\$7.25 pp** includes fresh fruit, breakfast pastries, juice, and coffee.
2. **\$9.25 pp** includes package #1 plus a choice of 4 oz. breakfast burritos, green chile cheddar cheese scone sandwiches, breakfast quiche, or Savory breakfast Torte (bacon, ham, eggs, potato and cheese)
3. **\$10.25 pp** includes package #1 plus a choice of 2 items from package #2
4. **\$11.25 pp** includes package #1 plus a smoked salmon platter with bagels

Soups

\$2.95/cup (with bread, add \$0.50 pp)

Vegetarian Soups \$26.40 per Gallon

Meat Soups \$29.90 per Gallon

- | | |
|----------------------|---|
| Tomato Bisque | Greek Lemon Chicken |
| Rio Grande Chile | Spinach Tortellini |
| Green Chile Chicken | Chilled Tomato and Red Pepper |
| Gazpacho | Green Chile Stew <i>(add \$0.30 pp)</i> |
| Mushroom Barley | French Onion |
| Broccoli Cheddar | Vegetable Minestrone |
| White Chile | New England Clam Chowder |
| Beef Barley | Traditional Pork Posole |
| New Mexico Enchilada | |

Box Lunches

Box Lunch Sandwiches

\$7.49 pp with fruit and chips

\$9.25 pp with fruit salad, pasta salad, dessert, chips

Smoked Turkey

Black Forest Ham

Roast Beef

Tuna

Chicken Apricot Walnut Salad

Fresh or Roasted Vegetable

Smoked Salmon *(when available)*

Egg Salad

Corned Beef *(when available)*

Southwest Chicken or Beef Wrap *(when available)*

Veggie Wrap

Box Lunch Salads

\$7.49 pp with bread

\$9.25 pp with bread, dessert, fruit salad, and pasta salad

Some of our selection includes:

Fruit Salad

Mixed Green Salad

Tortellini Salad

Wild Rice Artichoke Salad

Spinach Pesto Salad

Buttermilk Vegetable Salad

Chicken with Fried Sage Salad

Chicken Apricot Walnut Salad

Lemon Pinon Salad

Dilled Tuna Salad

Szechuan Pasta Salad

Thai Peanut Pasta Salad

Brunch/Bar Mitzvah Packages

All packages include:

Bagels with Cream Cheese, Butter

Assorted Cookies and Bars

\$9.50 per person plus tax and service, choose 6 of the following:

Lox Schmeer

Vegetable Schmeer

Relish Tray to accompany Bagels (Onion, Tomato, Capers)

Vegetable Tray

Fruit Tray or Fruit Salad

Cheese Tray

Tuna Salad

Egg Salad

Mediterranean Pasta Salad

Tortellini Salad

Lemon Pinon Pasta

Hummus with Pita

Baba Ghanouj

Deviled Eggs

Spinach Pesto Pasta

Szechuan Pasta Salad

Green Chile Bites

Marinated Vegetable Salad

\$11.75 per person plus tax and service, choose 6 from the previous list plus 2 from the following:

Cheese Blintzes with Fruit Sauces

Smoked Salmon Platter

Lox Platter

Potato Knishes

Vegetarian California Rolls with Wasabi and Ginger

Vegetarian Quiches or Frittata

Bacon/Breakfast Sausage

Eggs Benedict or Florentine

Hot Hors d'oeuvres

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|--|--------------|
| Spanikopita (Greek filo pastry) | \$11.25/dz |
| With Chicken | \$12.25/dz |
| Baked Brie w/Assorted Crackers | |
| 4 oz. | \$10.50 |
| 2.2 lb. | \$45.00 |
| 5 lb. | \$89.95 |
| <i>With Raspberry Marmalade or sautéed Mushrooms and Onions add \$3.00</i> | |
| Italian Sausage Stuffed Mushrooms | \$10.25/dz |
| Tuscan Cheese Toasts | \$8.25/dz |
| Meatballs | |
| <i>Teriyaki, BBQ or Stroganoff</i> | \$11.75/dz |
| Mini Empanadas | |
| <i>Green Chile Chicken</i> | \$12.25/dz |
| <i>Carne Adovada</i> | \$12.25/dz |
| <i>Curry Chicken</i> | \$12.25/dz |
| Perogies with Caramelized Onions | \$13.50/dz |
| Potato Onion Cheese Tarts | \$9.95/dz |
| Pepper Steak Kebobs | \$13.75/dz |
| Mini Potato Knishes | \$20.00/dz |
| Quiches 10" round (serves 4-6) | \$13.95 each |
| 9" X 13" rectangle serves | |
| (24 appetizer or 12 brunch) | \$23.00 each |
| Asian BBQ Chicken Wings | \$14.75/dz |
| Savory Strudels- \$13.00 hors d'oeuvres size or \$26.00 larger | |
| <i>Green Chile Chicken</i> | |
| <i>Italian Vegetable</i> | |
| <i>Carne Adovada</i> | |
| <i>Greek Mushroom Feta</i> | |

Cold Hors d'oeuvres

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|--|------------|
| Grilled Chicken Bites | |
| <i>BBQ</i> | \$10.75/dz |
| <i>Teriyaki</i> | \$10.75/dz |
| Creamy Pecan Pesto Stuffed Mushrooms | \$10.25/dz |
| Shrimp Scampi Kabobs | \$15.95/dz |
| Pesto Cream Cheese Cream Puffs | \$9.95/dz |
| Green Chile Bites | \$9.50/dz |
| Smoked Salmon Canapés | \$13.00/dz |
| Fruit Kabobs | \$9.75/dz |
| Deviled Eggs | \$8.25/dz |
| Chicken Skewers <i>with Thai Peanut Sauce or</i> | |
| <i>Greek Lemon Garlic Sauce</i> | \$12.95/dz |
| Pecan Crusted Goat Cheese Canapés | \$12.25/dz |
| Chicken Dumplings with Thai Peanut Sauce | \$10.95/dz |
| Caramelized Red Onion and | |
| Whipped Cream Cheese Canapés | \$8.25/dz |
| Grilled Chicken with | |
| Spicy Black Beans Canapés | \$9.95/dz |
| Chipotle Shrimp Canapés | \$13.50/dz |
| Assorted Finger Sandwiches | \$14.95/dz |
| Vietnamese Shrimp Spring Rolls | |
| <i>Vegetable with dipping sauce</i> | \$11.25/dz |
| <i>Shrimp with dipping sauce</i> | \$14.25/dz |
| Mini Bacon, Avocado, Lettuce, | |
| & Tomato Sandwiches | \$12.95dz |
| Prosciutto and Melon | \$10.95/dz |
| Chicken Apricot Walnut salad in | |
| Cream Puffs | \$12.75/dz |
| California Rolls | |
| <i>Vegetarian</i> | \$12.00/dz |
| <i>with Surimi Crab</i> | \$13.24/dz |
| Poached Salmon Kebobs with 3 Sauces | \$14.00/dz |

Dips and Spreads

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|---------------------------------------|-----------------------|
| Creamy Spinach and Artichoke | \$8.50/lb. |
| Queso (<i>Chips \$2.50/bag</i>) | \$8.25/qt. |
| Salsa (<i>Chips \$2.50/bag</i>) | \$9.80/qt. |
| Layered Black Bean or Pinto | \$33.00 small platter |
| Onion and Roasted Garlic | \$6.85/lb. |
| Basil Torta | \$12.75/lb. |
| Hummus | \$9.75/lb. |
| Baba Ghanouj | \$9.95/lb. |
| Guacamole (<i>Chips \$2.50/bag</i>) | \$15.75/pint |

Platters

Fruit/Vegetable/Cheese Platter

| | | Serves |
|--------|---------|--------|
| Small | \$37.50 | 10-15 |
| Medium | \$48.95 | 15-25 |
| Large | \$61.95 | 25-35 |

Antipasto Platter includes peppers, cheeses, salami, roast beef, olives and artichoke hearts

| | | |
|--------|---------|-------|
| Small | \$48.50 | 10-15 |
| Medium | \$62.00 | 15-25 |
| Large | \$73.00 | 25-35 |

Meat and Cheese with bread, mustard and mayonnaise

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|--------|---------|-------|
| Small | \$51.95 | 10-15 |
| Medium | \$68.95 | 15-25 |
| Large | \$79.95 | 25-35 |

Savory Fare Signature Salmon Platters

Served with Red Onion, Pickled Cucumbers, Tomato, Hard Boiled Egg, Capers and Lemon

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|---------------------------------------|----------|
| Lox Platter | \$75.95 |
| Smoked Salmon (<i>approx. 3lb.</i>) | \$75.95 |
| Whole Poached Salmon | \$175.00 |

Chilled Shrimp with Cocktail Sauce \$18.50/lb.

Middle East Platter with Baba Ghanouj, Hummus, Couscous, Pita, Olives and Tomatoes

| | |
|--------|---------|
| Small | \$43.25 |
| Medium | \$55.95 |
| Large | \$66.95 |

Buffet Entrees

All prices per person. Minimum of 10 people per entrée. Served with choice of vegetable and starch (unless otherwise specified)

BEEF

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| Beef Burgundy or Stroganoff with Noodles | \$9.80 |
| Beef Teriyaki on Vegetable Fried Rice | \$10.05 |
| Tournedos of Beef with Wild Mushroom Sauce | \$24.10 |
| Marinated Flank Steak with Ginger Sauce | \$17.20 |
| Beef Wellington (serves 8-10) | Market Price |
| Beef Fajita Bar | \$14.90 |
| Meatloaf with Mashed Potatoes | \$9.50 |

POULTRY

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|---|---------|
| Chicken Provencal with Fettuccine | \$9.80 |
| Chicken Florentine with Basil Cream Sauce | \$10.30 |
| Chicken Parmesan with Linguine | \$9.95 |
| Rolled Green Chile Chicken Enchiladas | \$9.15 |
| Moroccan Tagine Chicken with Couscous | \$9.95 |
| Duck Breast with Raspberry Chipotle Sauce | \$19.50 |
| Cornbread Stuffed Turkey Breast | \$11.45 |
| Turkey Pot Pie | \$8.00 |
| Chicken Fajita Bar | \$13.75 |
| Asian BBQ Chicken with Fried Rice | \$9.95 |
| Chicken and Portobello Mushroom Lasagna | \$8.95 |

PORK

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|---|---------|
| BBQ Porkchops with Potatoes | \$9.15 |
| Poblano Chile Relleno with Carne Adovada Stuffing | \$10.65 |
| Grilled Pork Chops with Dried Cherries and Braised Apples | \$9.50 |
| BBQ Pork Chops with Potatoes | \$9.50 |
| Herb Roasted Pork Loin <i>with choice of:</i> <i>Mushroom Sauce</i> <i>Dijonaise</i> <i>Raspberry Chipotle Sauce</i> | \$10.30 |
| Stuffed Bell Peppers | \$7.95 |



LAMB

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| Baked Rack of Lamb with Dijon Herb Crust | \$31.00 |
| 7 Hour Braised Leg of Lamb | \$12.60 |
| Lamb Shepard's Pie | \$10.30 |

SEAFOOD

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|--|----------------|
| Grilled Salmon with Pesto Sauce | \$13.75 |
| Poached Salmon with Citrus Glaze | \$12.60 |
| Shrimp with Brazilian Coconut Sauce | \$14.90 |
| Shrimp Newberg in Puff Pastry Shells | \$14.90 |
| Shrimp with Oyster Sauce on Fried Rice | \$12.60 |
| Shrimp Scampi with Polenta or Pasta | \$12.60 |
| Paella Valenciana | \$9.15 – 19.50 |
| Filet of Sole Veronique | \$12.60 |
| Trout Amandine | \$11.45 |
| Walnut Crusted Mahi-Mahi | \$12.60 |
| Cajun Red Snapper with Rice Pilaf | \$11.95 |
| Shrimp and Sausage Gumbo | \$8.95 |

VEGETARIAN

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|---------------------------------|---------|
| Vegetable Primavera Crepes | \$8.99 |
| Baked Eggplant with Ratatouille | \$8.99 |
| Vegetable Lasagna | \$9.15 |
| Red Chile Cheese Enchiladas | \$9.15 |
| Portobello Mushroom Wellington | \$10.30 |

Desserts

Dessert Trays (approximately 2 pieces per person)

1. **\$2.25 pp** Includes an assortment of Cookies and Bars
2. **\$2.90 pp** Includes an assortment of Cookies, Bars, Brownies, and Cakes
3. **\$4.00 pp** Includes an assortment from our Individual Dessert Selections

Sheetcakes

| | |
|------------|---------|
| ¼ sheet | \$25.25 |
| ½ sheet | \$47.00 |
| Full sheet | \$79.95 |

Cake Flavors

- Chocolate
- Chocolate Mocha
- Chocolate Almond
- White (Vanilla, Coconut, Amaretto, Lemon)
- Carrot
- Apple Raisin *add \$3.50/ ¼ sheet*
- Fudge
- German Chocolate
- Almond Joy *add \$3.50/ ¼ sheet*
- Pineapple or Peach Upside Down

Icing Flavors

- Chocolate Sourcream
- Chocolate Ganache
- Cream Cheese
- Vanilla Buttercream
- Amaretto Buttercream
- Coconut Buttercream
- Raspberry Buttercream
- Fudge
- German Chocolate
- Whipped Cream
- Lemon Butter cream

Extra Fillings \$4.60/ ¼ sheet

- Lemon Curd
- Raspberry marmalade
- Chopped Praline
- Apricot Preserves

Individual Desserts

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|---------------------------------------|----------------------------|
| Lemon Meringue Minis | \$1.25 each |
| Key Lime Tartelettes | \$1.25 each |
| Mini Cheese Cakes | \$1.25 each |
| <i>Amaretto, Cherry, or Chocolate</i> | |
| Fresh Fruit Tart with Vanilla Custard | \$1.25 or \$2.85 each |
| Chocolate or Caramel Éclairs | \$2.25 each |
| Chocolate or Caramel Cream Puffs | \$1.95 each |
| Raspberry Almond Petit Fours | \$1.45 each |
| Strawberry Napoleons | \$1.75 each |
| <i>Vanilla or Chocolate</i> | |
| Lemon Cream Vol-au-Vents | \$2.00 each |
| Individual Gateaux Ste. Honore | \$1.75 each |
| Pecan Diamonds | \$1.25 each |
| Lemon Bars | \$0.95 small, \$1.95 large |
| Rum Balls | \$1.25 each |
| Strawberry Short Cakes | \$2.00 each |
| Linzer Tarts | \$1.50 each |
| Tuxedo Strawberries | \$1.50 each |

Other Desserts
All \$2.85 per person

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|----------------------------|------------------------|
| Coconut or Amaretto Flan | Tropical Bread Pudding |
| Strawberry Lemon Trifle | Fruit Cobbler |
| Old Fashioned Rice Pudding | |

Buffet Style Desserts

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|--|-----------|
| Root Beer Float Bar | \$2.90 pp |
| Fondue Buffet 3 sauces, Poundcake, fruit | \$3.75 pp |
| With ice cream | \$4.60 pp |

Cakes

\$28.75 – 34.50 each

Lemon Citron
Strawberry Cream
Chocolate Frangelico Mousse
Chocolate Hazelnut Triangle
Bourbon Praline Torte
Black Forest
Lemon Cream Fruit Tart
Amaretto, Chocolate, or Cherry
Cheesecake

Carrot Cake
Mocha Marquise
Sachar Torte
Tiramisu
Spanish Orange Torte
Bailey's Irish Cream
Pecan Whiskey Tart
Chocolate Orange Pecan Torte
Calvados Apple

Pies

All \$16.95 each

Apple
Apple Blueberry
Mixed Berry
Strawberry Rhubarb
Blueberry
Pumpkin
Chocolate Cream
Coconut Cream

Banana Cream
Key Lime
Buttermilk Custard
Lemon Almond
Pecan
Chocolate Walnut
Peach
Peach Raspberry

Poundcakes

All \$26.00 each

Lemon
Chocolate Almond
Chocolate Raspberry
Sour Cream Coffeecake
Florida Rum
Caramel Apple
Black Forest

Triple Chocolate
Apricot Applesauce
Cream Cheese Fruit
Coconut
Banana Pineapple
Mississippi Mud
Angelfood



Wedding Cakes

Savory Fare can provide you with a beautiful wedding cake which your guests will always remember as the second most beautiful sight at the reception...next to the bride, of course!

Wedding cakes start at \$2.95/person for a basic decoration and border design. Our cakes are available tiered, stacked, or separated on special stands. We can reproduce most cakes from photographs.

Any unusual ideas are welcome. We've even made a delicious wedding cake out of baklava. We use only the freshest ingredients and buttercream frosting.

Sample Theme Menus

At Savory Fare, our catering department loves the challenge of creating menus which will make your event a memorable experience for all of your guests.

The following menus are examples of theme events which we have catered over the years and may serve as a starting point for your party planning. We look forward to customizing each menu according to your menu and budget needs.

Please also see our Brunch and Bar/Bat Mitzvah section. All of the following menus, except the Kids' Buffet, include garden salad with 2 dressings, and assorted mini desserts.

Japanese/Chinese

Vegetable Miso or Hot and Sour Soup
Vegetable California Rolls
Chicken Dumplings with Teriyaki Sauce
Szechuan Beef with Rice
Orange Chicken with Noodles

German/Eastern European

Potato Perogies with Caramelized Onions
Mustard Glazed Carrots
Caraway Rolls
Sauerbraten with Spaetzli
Chicken Bratwurst with Sauerkraut

New Mexican

7-layer Pinto or Black Bean Dip
Green Chile Bites or Pinwheels
Pork Tamales with Spanish Rice and Red Chile Sauce
Green Chile Chicken Enchiladas
Flour Tortillas

Traditional Mexican
Chipotle Shrimp Canapes
Roasted Poblano Rajas Tostadas
Sopas de Masa with Spicy Black Beans
Guajillo Grilled Chicken with Rice
Yucatan Braised Turkey Breast

Mediterranean
Greek Lemon Chicken Skewers
Hummus and Baba Ghanouj with Pita
Ouzo Shrimp with Couscous
Israeli Cucumber Salad
Paella Valenciana

French
Baked Brie with Baguette Slices
Mini Quiche Lorraine
Chicken and Mushrooms en Croute
Filet of Sole Veronique
Broccoli Amandine

Southeast Asian
Thai Chicken Skewers with Peanut Sauce
Vegetable Spring Rolls
Tamarind Glazed Fish with Rice
Thai Red Curry Beef with Vegetables
Indonesian Shrimp and Noodle Salad

Traditional Italian
Tortellini Salad
Eggplant Parmesan with Pasta
Chicken and Spinach Lasagna
Deluxe Garlic Bread with 3 Cheeses, Fresh Basil, Tomatoes

Northern Italian

Salade Caprese

Tuscan Lemon Chicken with Gnocchi

Risotto Milanese with Artichokes and Peas

Po River Catfish with Polenta

Modena Spinach and Cheese Soup

Cajun

Oysters en Brochette

Crawfish Etouffe

Cajun Shepard's Pie

Dirty Rice

Shrimp Stuffed Zucchini Canapee

Spanish Tapas

Braised Octopus and Paprika Potatoes

Chickpea and Hazelnut Salad with 3 Peppers

Shrimp and Artichoke Ceviche

Seville Vegetable Salad

Tortilla Espanola

Andalusian Spiced Mushrooms

Roasted Pork Tenderloin with Figs

Kid's Buffet

Veggie Tray with Ranch Dressing

Cheese Tray

Pizza

Hot Dogs

French Fries or Tater Tots

Assorted Mini Desserts and Ice Cream Bar