

Season Menu

Overture

Serves 2

SHRIMP COCKTAIL

One dozen Classic Tail-on Shrimp served with house made Cocktail Sauce, Fresh Lemons

\$24.00

ANTIPASTO SKEWERS

Fresh Mozzarella, Assorted Seasonal Marinated Vegetables Skewered and Drizzled with Balsamic Gastrique, Fresh Basil and Extra Virgin Olive Oil

\$17.00

CALIFORNIA CHEESE BOARD

Selection of California Fresh Cheeses served with Assorted Crackers and Lavosh, accompanied by a Fig Relish, Dried Fruits and Nuts

\$19.00

MARKET FRESH SEASONAL FRUITS AND BERRIES

Sliced Seasonal Fruits, Fresh Grapes and Berries served with Chantilly Cream

\$17.00

COLD GRILLED VEGETABLES

Seasonal Vegetables grilled to perfection, served with Crostini's and Balsamic Ranch Dip

\$15.00

TRUFFLE-SCENTED KETTLE CHIPS

Served with Onion and Avocado Dips

\$12.00

HOUSE MADE PITA CHIPS

Served with Hummus and Cucumber Yogurt Dip

\$12.00

Entrées

To accompany your meal we suggest adding wine, assorted soft drinks or bottled water...

SOUTHERN STYLE FRIED CHICKEN

Lightly Flour Seasoned and Deep Fried served with Honey Balsamic Sauce, Corn Bread with Honey Butter, Napa Cabbage Cole Slaw and Apple Pie for dessert

\$18.00

CLASSIC LASAGNA BOLOGNESE OR VEGETABLE LASAGNA

Served with Home Style Garlic Bread, Caesar Salad and California Strawberries with Sweetened Mascarpone Cheese for dessert

\$18.00

SKIRT STEAK SALAD

Marinated Steak cooked to perfection and served on a bed of Baby Arugula Salad tossed with Toasted Pesto Pine Nuts, Dried Cranberries, Cherry Tomatoes and Coriander Vinaigrette. Served with an Artisan Roll and Butter and Tiramisu for dessert

\$23.00

GRILLED SALMON CAESAR

Lemon, Rosemary and Garlic grilled Salmon on a bed of Crisp Romaine Lettuce topped with shaved Parmigiano and Caesar Dressing. Served with an Artisan Roll and Butter with Double Chocolate Mousse Cake for dessert

\$22.00

TAHINI GLAZED CHICKEN

Grilled Chicken served over Curried Couscous and Arugula Salad. Served with an Artisan Roll and Butter with Baklava for dessert

\$20.00

All items are subject to a 22% taxable service charge and applicable sales tax.

All meals are served box-style with compostable serviceware.

SAVOR... Long Beach | 300 East Ocean Boulevard | Long Beach CA 90802 | tel: 562.499.7565 | fax: 562.499.7532

Entrées continued...

VEGETARIAN CIABATTA

Ciabatta Bread filled with Grilled Vegetables, Tomatoes, Cucumber, Fresh Sprouts, Red Onions and Pea Shoots with Sundried Tomato Aioli and a splash of Balsamic Vinaigrette. Served with Herb Orzo Pasta Salad along with Diced Seasonal Fresh Fruits for dessert.

\$19.00

ASSORTED DELI SANDWICH

to include Turkey, Seasonal Grilled Vegetables, Ham or Roast beef

Served with appropriate condiments.

Ginger Mint infused Fruit Salad

Assorted Cookies or Brownies

\$16.00

Beverage

ASSORTED PEPSI SOFT

DRINKS **\$4.00**/each

BOTTLED WATER –

\$4.00/each

MINERAL WATER

\$5.00/each

ASSORTED BOTTLED FRUIT JUICES

\$4.00/each

Grand Finale

CHOCOLATE COVERED STRAWBERRIES

\$21.00 per ½ dozen

TRUFFLE AND BERRY SKEWERS

\$24.00 per ½ dozen

ASSORTED BROWNIES

\$18.00 per ½ dozen

RICE KRISPY DRIZZLED IN CHOCOLATE

\$14 per ½ dozen

FRUIT SKEWERS WITH RASPBERRY SAUCE

\$13.00 per ½ dozen

Wine List

You may check our website at
www.savormglb.com or contact a Catering Sales
Representative for information.

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