



Banquet Menus

Savor Restaurant and Lounge

180 Lincoln Street

Boston MA 02111

857.250.2165 | savorbostonlounge.com

Passed hors d'oeuvres

*priced by the dozen
minimum order 3 dozen each*

Crawfish Hushpuppies	31
Jumbo Shrimp Cocktail	36
Cajun Crab Cakes	35
Curried Shrimp Tarts	33
Conch Fritters	31
Mini Corn Cakes with Cured Salmon	36
Caribbean Grilled Chicken Skewers	28
Pimento Cheese Puffs	20
Sausage and Goat Cheese Pinwheels	26
Cranberry Meatballs	25
Marinated Mozzarella Bites	20
Jerk Chicken Wontons	28
Mac and Cheese Spoons	
Four Cheese	24
Bacon	27
Lobster	37
Candied Sweet Potato Squares	22
Herb Stuffed Mushroom Caps	26
Empanadas	
Vegetable	27
Beef	31
Grilled Hanger Steak Crostini with tomato Jam	35
Scallops Wrapped in Bacon	38
Bourbon Beef Skewers	35
Plantain Chip with Confit Chicken and cranberry chutney	28
Buttered Corn and Tortellini Spoons	26
Bacon Wrapped Jalapeño Poppers	28
Bacon Wrapped Dates	25
Deviled Eggs	
Classic	32
Shrimp	38
Green Eggs + Ham (Pesto + Prosciutto)	34

Appetizer Platters

25 piece platters

display only

Chicken Drummettes (Fried, BBQ or Sweet Chili)	50
Battered Chicken Tenders	45
Empanadas	
Vegetable	50
Beef or Chicken	65
Cheeseburger Sliders	75
Corn Hushpuppies	40

Displays

priced per display

serves 25 people

House-made Rosemary, Sea Salt and Vinegar Chips with bacon onion dip	65
Baked Brie with Cranberry Chutney served with grilled French bread crostini	75
Sweet and Salty Honeyed Goat Cheese served with assorted crackers + fresh fruit	65
Pickled Winter Veggies w/ Deviled Ham Terrine	70
Pimento Cheddar Cheese Spread served with sliced Macintosh apples	50
Warm Turnip Green Dip served with fresh pita	55
House-made Guacamole with assorted tortilla chips	75
Fresh Seasonal Fruit with creamy brown sugar dip	50
Domestic and Imported Cheese Display served with assorted crackers + fresh fruit	125
Selection of fresh raw vegetables served with green goddess + roasted garlic dip	
Cheese with Crackers Only	80
Vegetables with Dip	65
Crostini Display	150
Assorted rustic breads, crostini + breadsticks, olive tapenade, boursin cheese, white bean + pesto spread, roasted vegetable caponata	
Jumbo Shrimp Cocktail	3
Local Oysters on the Half Shell	2
Littleneck Clams	1.75
Jonah Crab Claws	(Market)
Chilled Lobster Tails	(Market)

Raw Bar

per piece, 30 piece minimum

Served with traditional
accompaniments

Sides/Veggies

priced per person

Black-eyed Peas and Rice	4
4-Cheese Baked Macaroni	5
Stewed Greens with Smoked Turkey	4
Buttered Corn	3
Haricots Verts (Green Beans) + Garlic	4
Whipped Potatoes	3
Roasted Winter Vegetables	4
Candied Yams	4
Fried Plantain	2
Cornbread Stuffing	3
Brussels Sprouts + Bacon	4
Roasted Fingerling Potatoes	4

Salads

priced per person

Spinach Salad	6
Baby spinach, fresh strawberries, red onion, crumbled blue cheese, toasted almonds and poppy seed dressing	
Arugula Salad	6
Arugula, grilled pears, fresh grated parmesan and champagne vinaigrette	
Southern Caesar	5
Baby kale, cornbread croutons, fried lima beans, grated parmesan and Caesar dressing	
Garden Salad	4

Entrees

priced per person

Meatloaf with mushroom gravy	15
Fried, Curry or BBQ Chicken	13
Salmon Creole	18
Grilled Steak Tips with sautéed onions & mushrooms	22
Herb Roasted Pork Tenderloin	20
Jambalaya	18
Chicken Roulade with cranberry and cornbread stuffing	16
Lasagna	18
Cajun Pasta	15
Grilled Long Island Sound Porgy Escovitch Style	15
Mac and Cheese Bar served with assorted fillings	15
Chicken and Waffles	16

Carver Station

Rosemary Crusted Beef Tenderloin <i>(serves 12-15 people)</i>	mkt
Sage Roasted Turkey Breast <i>(serves 20 people)</i>	175
Glazed Honey Ham <i>(serves 20 people)</i>	150
Puff Pastry Wrapped Salmon <i>(serves 15 people)</i>	250

Passed Desserts

*priced per dozen
minimum order 2 dozen*

Cupcakes (pumpkin, coconut & lemon)	36
Cookies (Choc Chip, Red Velvet & Sugar)	30
Cake Balls (Chocolate & Vanilla)	32
Brownies (Chocolate & Blondie)	30
Mini Pies (Sweet Potato, Apple Crisp & Blueberry)	36
Chocolate Dipped (Bananas, Strawberries, & Oreos)	40

Dessert Bar

*choose 3 categories from the
selection of platters above to be
featured on your customized
dessert display*

Dessert Bar for up to 25 people	125
Dessert Bar for up to 50 people	225
Dessert Bar for up to 100 people	475
Dessert Bar for 150+	600