

Savory Grace
Personal Chef Service "Naturally Organic"

Hors D'oeuvres are based on 25 pieces

Thank you for choosing Savory Grace for your event. Savory Grace selects only the finest and freshest ingredients for all of her dishes. Please make your selections from the following items:

*Crudités with blanched green beans and asparagus, celery,
Radishes, fennel and grape tomato's with two dipping sauces \$40*

*Roasted garlic and provolone cheese sausages, caramelized Vidalia onion placed in an
open tart shell baked topped with fontina cheese and fresh oregano cut into 12 slices
10" diameter serves \$28 per tart*

*Mozzarella, grape tomatoes and fresh basil leaves skewered service with an Italian herb
and mustard vinaigrette \$ 41*

Chicken or beef Sautee on skewers served with an Asian sesame dipping sauce \$ 53

*Italian Bruschetta rubbed with garlic and finishes with a medley of fresh Roma
tomatoes, fresh basil, x virgin olive oil and capers \$ 46*

*Puff Pastry bundled around sautéed Portabella mushrooms, Gruyere cheese, fresh
Rosemary and sautéed shallots \$ 56*

*Salmon Crostini finished with English cucumber slices, Smoked Salmon and a delicate
caper crème sauce garnished with fresh Lemon Thyme
and citrus wedges \$ 57*

*Fresh Cherry Stones, gently steamed open and chopped tossed with sautéed, shallots,
garlic, fresh Thyme, parmesan cheese, parsley, Chardonnay and bread crumbs finished
with fresh lemon slivers and capers \$ 62*

*Smoked Salmon Tartar gently tossed with fresh lemon zest, chives, dill, red onion, olive
oil, chopped capers and nestled in endive spears \$ 73*

*Please note that these are a few of the "favorites" If you would like something specific,
please allow Savory Grace to quote you a price.*

Bon Appetit