

# SAVOR...

## Long Beach

### Reception Platters

Serves 50

#### ANTIPASTO PLATTER

Assorted Mediterranean Delights including Dry Italian Salami, Provolone Cheese, Roasted Peppers, Eggplant and Squash, Kalamata Olives, Cherry Peppers, Pepperoncini and Marinated Artichoke Hearts on a bed of Mixed Greens, served with Balsamic Vinaigrette  
\$300.00

#### CHARCUTERIE BOARD

A Classic Selection of Fine Pate, Thinly Sliced Cured and Smoked Meats and Sausages, Imported Cheeses, and Classic Condiments  
\$350.00

#### DELUXE CRUDITE GLASS GARDEN

Gourmet Selection of Seasonal Fresh Vegetables, served with a Balsamic-Ranch Dipping Sauce and Hummus served in the Savor Signature Glass Garden  
\$300.00

#### DELUXE IMPORT AND DOMESTIC CHEESE PLATTER

A Savor Selection of Imported and Domestic California Fresh Cheeses, served with Assorted Crackers and Sourdough Bread. Accompanied by a Fig Glaze, and Jams  
\$300.00

#### MARKET FRESH SLICED FRUITS AND SEASONAL BERRIES

Selected Seasonal Fruit to include Honeydew, Cantaloupe, Watermelon, Strawberries, and Pineapple according to seasonal availability  
\$250.00

#### GRILLED VEGETABLE PLATTER

Assorted and Seasonal Vegetables grilled to Perfection, Served with a Balsamic-Ranch Dipping Sauce  
\$275.00

#### SIDE OF SMOKED SALMON

Sustainable Smoked Salmon served with Cocktail Breads, Bagel Chips, Hardboiled Eggs, Diced Red Onion, and Capers  
\$325.00

All charges are subject to 22% Service Charge and 9.75% Sales Tax.  
Prices are subject to change.