

SAVIR™

SPIRITED AMERICAN BISTRO

PRIVATE DINING  
AND EVENTS





## PRIVATE DINING

Capacity: 10-300

At SAVR our passion goes beyond hospitality, atmosphere, and unforgettable food. Our mission is to celebrate by savoring the moment. Harbor views in the bustling Boston Seaport provide the perfect backdrop for any social or corporate function. As your host, we will provide you and your guests with everything you will need to make your event memorable.

The event spaces at SAVR can accommodate anything from intimate dinners in our private dining room to elaborate celebrations of up to 180 people along our entire second level, or a buyout option for up to 300 guests.

Whether you're hosting a wine tasting, cocktail reception, rehearsal dinner, or sit-down meal, our Catering and Events Specialist will partner with you to plan and personalize your vision every step of the way.

Inquire today and SAVR the moments that matter.

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# COCKTAIL RECEPTION

**\$30 per person / per hour (excluding tax & gratuity)**

Available for events of 25 or more guests; 2 dozen minimum of each selection.

## *Passed Hors D'oeuvres*

*select 5 options*

### **HOT APPETIZERS**

**Grilled Wild Gulf Shrimp | +5 per person**  
romesco sauce, local greens, garbanzo beans, za'atar

**Beef Tenderloin Bites \***  
au poivre style

**Scallops Wrapped with Bacon**

**Cheeseburger Sliders \***  
brioche bun

**Vegetable Stuffed Mushrooms**

**Pigs in a Blanket**  
whole grain mustard

**Honey Mustard Chicken Brochette**

**Warm Brie Crostini**  
fig jam

**Spinach and Feta Spanakopita**

**Crab and Brie Quesadilla**

**Warm Potato Cakes**  
crème fraiche, caviar

**Butternut Squash Soup Shots**

### **COLD APPETIZERS**

**Chilled Jumbo Shrimp Cocktail | +5 per person**

**Lobster or Crab Salad**  
endive cup, tarragon, chives

**Yellowfin Tuna Tartare \***  
soy, sesame, cucumber round

**Fresh Mozzarella**  
basil, pesto, crostini

**Portabella Mushroom**  
goat cheese, chive, crostini

**Smoked Ham and Pepper Jelly Slider**

**Smoked Salmon Canape**  
dill-caper aioli

**Avocado Toast**  
orange, pomegranate

*Pricing is subject to 7% state tax, 20% service charge and 5% administrative fee. Menu subject to change.*

*\* These items may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Before placing your order, please inform your server if you or a member in your party has a food allergy.*

# COCKTAIL RECEPTION

all prices based on 1 hour cocktail reception

## Reception Displays

### RAW BAR

*mkt price*

- Jumbo Shrimp Cocktail
- Lump Crabmeat Cocktail
- Oysters on a Half Shell \*
- Clams on a Half Shell \*
- Lobster Cocktail

### SLIDER DISPLAY

*\$18 per person (excluding tax and gratuity)*

- Cheeseburger \*
- Lobster Salad  
tarragon, mayonaise
- Crispy Chicken  
chipotle aioli

### IMPORTED CURED MEATS & ARTISAN CHEESES

*\$10 per person (excluding tax and gratuity)*

- Cured Meats and Cheeses \*  
olives, marinated vegetables, breads, crackers

### ARTISAN CHEESE & FRESH FRUIT DISPLAY

*\$8 per person (excluding tax and gratuity)*

- Imported and Domestic \*  
cheeses, fresh fruit, breads, crackers

### MINI PASTRY DISPLAY

*\$10 per person (excluding tax and gratuity)*

- Assorted Mini Pastries

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# COCKTAIL RECEPTION

all prices based on 1 hour cocktail reception | \$150 Chef Attendent fee

## *Chef Attended Carving Station*

### ROASTED TENDERLOIN

\$375 per roast (excluding tax and gratuity)  
serves 15-20 guests

### SLOW ROASTED PRIME RIB

\$850 per roast (excluding tax and gratuity)  
serves 20 guests

### FAMILY STYLE SIDES

*select 2 options*

#### Seasonal Salad

#### Charred Broccolini

garlic, crushed red pepper, olive oil

#### Fingerling Potatoes

cippolini onions

#### Classic Caesar

romaine, kale, crisp parmigiano, croutons

#### Brussels Sprouts

bacon, maple, pecans

#### Wild Mushroom

herb butter

### MASHED YUKON POTATO BAR

*\$10 per person*

Accompanied with ingredients for guests to finish mashed potatoes with what they like.

Crispy Bacon, Chives, Cheddar Cheese, Sour Cream, Roasted Garlic Purée

## *Passed Small Plates*

*\$40 per person*

#### Lobster-Scallop Potstickers

soy-sriracha butter

#### Thai Chicken Meatballs

coconut green curry sauce

#### Pappardelle

veal-beef-pork bolognese, parmigiano

#### Lemon Ricotta Ravioli

tomato-basil broth

#### Seasonal Cacio e Pepe

#### Brussels Sprouts

bacon, maple, pecans

#### Red & Yellow Beet Salad

blue cheese

#### Portobello Sliders

#### Lobster Fra Diabolo | +10 per person

soy-sriracha butter

#### Seared Scallops | +10 per person

lentils, baby spinach

#### Crusted Halibut | +10 per person

carrot puree, za'atar

#### Mini Lobster Roll | +10 per person

lemon aioli, old bay

#### Lollipop Lamb Chops | +10 per person

mustard-rosemary marinade, apple risotto

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# BRUNCH EVENT

**\$65 per person (excluding tax & gratuity)**

*freshly brewed coffee and herbal teas are included*

## STARTERS

*select 2 options*

### Classic Caesar

romaine, kale, crisp parmigiano,  
pumpnickel croutons

### Little Leaf Salad

chick peas, radish, sheep's milk feta, tomato,  
castelvetrano olives, red wine vinaigrette

### Baby Spinach Salad

red watercress, candied bacon, tomato, egg, sliced  
mushroom, warm bacon vinaigrette

### Soup of the Day

### Fruit Bowl

## FAMILY STYLE SIDES

*select 2 options | additional sides +7 per person*

### Hash Brown

### Bacon

### Brussels Sprouts

bacon, maple, pecans

### Sausage

### Charred Broccolini

garlic, crushed red pepper, olive oil

## ENTRÉES

*select 3 options*

### Traditional Canadian Bacon Benedict \*

buttermilk biscuit, two poached eggs,  
hollandaise, hash brown, fruit

### Beef Tenderloin Benedict \*

buttermilk biscuit, two poached eggs,  
hollandaise, hash brown, fruit

### Spinach-Tomato Benedict \*

buttermilk biscuit, two poached eggs,  
hollandaise, hash brown, fruit

### Shakshuka \*

slow poached eggs in spiced tomato sauce,  
merguez lamb sausage, sheep's milk feta,  
avocado, toasted baguette

### Mushroom Cheddar Omelet

hash brown, fruit

### Smoked Salmon-Tomato-Dill Omelet

hash brown, fruit

### Cinnamon-Vanilla French Toast

crème anglaise, chopped bacon, pecans,  
warm maple syrup

### Grilled Signature Burger \*

tomato, lettuce, red onion, pickle, french fries  
*add an egg +2*

**Grilled 8oz Filet Mignon \* | +25 per order**

## Desserts

**\$8 per person (excluding tax & gratuity)**

### Crème Brûlée

honey lavender

### Profiterole Duet

local vanilla, chocolate ice cream, warm chocolate  
caramel sauces

### Chocolate Pot De Crème

valrhona chocolate, whipped cream

### Mixed Berry Shortcake

local vanilla ice cream, strawberry coulis

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# LUNCH EVENT

**\$65 per person (excluding tax & gratuity)**

*freshly brewed coffee and herbal teas are included*

## STARTERS

*select 4 options*

### Seared Pork Belly

asian pear salad, aleppo chili, cilantro, hot honey

### Lemon Ricotta Ravioli

tomato-basil broth

### Orecchiette

roasted cauliflower, kale, cacio e pepe

### Classic Caesar

romaine, kale, crisp parmigiano, pumpernickel croutons

### Little Leaf Salad

chick peas, radish, sheep's milk feta, tomato, castelvetro olives, red wine vinaigrette

### Baby Spinach Salad

red watercress, candied bacon, tomato, egg, sliced mushroom, warm bacon vinaigrette

### Soup of the Day

## FAMILY STYLE SIDES

*select 2 options | additional sides +7 per person*

### Charred Broccolini

garlic, crushed red pepper, olive oil

### Sautéed Tuscan Kale

butter, shallots, parmigiano

### Fingerling Potatoes

cippolini onions

### Brussels Sprouts

bacon, maple, pecans

### Crispy French Fries

### Herb-Parmigiano Risotto

## ENTRÉES

*select 4 options*

### Grilled Signature Cheese Burger \*

brioche bun, french fries

### Crispy Chicken Sandwich

avocado, tomato, chipotle aioli, brioche bun, french fries

### Portabella Mushroom Caprese Sandwich

buffalo milk mozzarella, basil pesto, beefsteak tomato, mushroom, ciabatta, french fries

### Pappardelle

veal-beef-pork bolognese, parmigiano

### Fish and Chips

local haddock, cole slaw, french fries, tartar sauce

### Grilled Bay of Fundy Salmon \*

roasted seasonal squash, wild mushrooms, farro and pomegranate, herb butter

**Grilled 8oz Filet Mignon \* | +25 per order**

## Desserts

**\$8 per person (excluding tax & gratuity)**

### Crème Brûlée

honey lavender

### Profiterole Duet

local vanilla, chocolate ice cream, warm chocolate caramel sauces

### Chocolate Pot De Crème

valrhona chocolate, whipped cream

### Mixed Berry Shortcake

local vanilla ice cream, strawberry coulis

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# 3 COURSE DINNER

**\$95 per person (excluding tax & gratuity)**

*freshly brewed coffee and herbal teas are included*

## STARTERS

*select 3 options*

### Wagyu Beef Carpaccio \*

lemon, shallot, capers, parmigiano, arugula, croutons

### Chilled Poached Shrimp | +5 *per order*

cocktail sauce, horseradish

### Seared Pork Belly

asian pear salad, aleppo chili, cilantro, hot honey

### Hamachi Tartare \*

avocado, cucumber, soy, sesame-nori chips

### Lemon Ricotta Ravioli

tomato-basil broth

### Orecchiette

roasted cauliflower, kale, cacio e pepe

### Classic Caesar

romaine, kale, crisp parmigiano, pumpernickel croutons

### Little Leaf Salad

chick peas, radish, sheep's milk feta, tomato, castelvetro olives, red wine vinaigrette

### Baby Spinach Salad

red watercress, candied bacon, tomato, egg, sliced mushroom, warm bacon vinaigrette

## DESSERTS

*select 2 options*

### Crème Brûlée

honey lavender

### Chocolate Pot De Crème

valrhona chocolate, whipped cream

### Mixed Berry Shortcake

local vanilla ice cream, strawberry coulis

### Fresh Berries

whipped cream

## ENTRÉES

*select 4 options*

### Brick Pressed Chicken

semi boneless, half chicken, fingerling potatoes, cipollini onions, sherry-chicken jus

### Grilled Bay of Fundy Salmon \*

roasted seasonal squash, wild mushrooms, farro and pomegranate, herb butter

### Herb Crusted Chilean Sea Bass \* | +10 *per order*

mashed potatoes, leeks, tomato vinaigrette

### Roasted Berkshire Pork Chop \*

charred broccolini, apple butter

### Orecchiette

roasted cauliflower, kale, cacio e pepe

### Lemon Ricotta Ravioli

tomato-basil broth

### Pappardelle

veal-beef-pork bolognese, parmigiano

### Grilled 8oz Filet Mignon \* | +10 *per order*

### Grilled 16oz Boneless Ribeye \* | +15 *per order*

### Grilled 12oz Prime NY Sirloin \* | +20 *per order*

## FAMILY STYLE SIDES

*select 2 options | additional sides +7 per person*

### Charred Broccolini

garlic, crushed red pepper, olive oil

### Sautéed Tuscan Kale

butter, shallots, parmigiano

### Fingerling Potatoes

cipollini onions

### Brussels Sprouts

bacon, maple, pecans

### Mashed Yukon Potatoes

### Crispy French Fries

### Herb-Parmigiano Risotto

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# 4 COURSE DINNER

**\$125 per person (excluding tax & gratuity)**

*freshly brewed coffee and herbal teas are included*

## STARTERS

*select 3 options*

### Hamachi Tartare \*

avocado, cucumber, soy, sesame-nori chips

### Lemon Ricotta Ravioli

tomato-basil broth

### Orecchiette

roasted cauliflower, kale, cacio e pepe

### Wagyu Beef Carpaccio \*

lemon, shallot, capers, parmigiano, arugula, croutons

### Chilled Poached Shrimp

cocktail sauce, horseradish

### Seared Pork Belly

asian pear salad, aleppo chili, cilantro, hot honey

## SALADS

*select 2 options*

### Red and Yellow Beet Salad

baby green beans, shaved fennel, avocado, buttermilk blue cheese, champagne vinaigrette

### Classic Caesar

romaine, kale, crisp parmigiano, croutons

### Little Leaf Salad

chick peas, radish, sheep's milk feta, tomato, castelvetro olives, red wine vinaigrette

### Baby Spinach Salad

red watercress, candied bacon, tomato, egg, sliced mushroom, warm bacon vinaigrette

## DESSERTS

*select 2 options*

### Crème Brûlée

honey lavender

### Chocolate Pot De Crème

valrhona chocolate, whipped cream

### Mixed Berry Shortcake

local vanilla ice cream, strawberry coulis

### Fresh Berries

whipped cream

## ENTRÉES

*select 4 options*

### Brick Pressed Chicken

semi boneless, half chicken, fingerling potatoes, cipollini onions, sherry-chicken jus

### Grilled Bay of Fundy Salmon \*

roasted seasonal squash, wild mushrooms, farro and pomegranate, herb butter

### Herb Crusted Chilean Sea Bass \* | +10 per order

mashed potatoes, leeks, tomato vinaigrette

### Roasted Berkshire Pork Chop \*

charred broccolini, apple butter

### Orecchiette

roasted cauliflower, kale, cacio e pepe

### Lemon Ricotta Ravioli

tomato-basil broth

### Pappardelle

veal-beef-pork bolognese, parmigiano

### Grilled 8oz Filet Mignon \*

### Grilled 16oz Boneless Ribeye \*

### Grilled 12oz Prime NY Sirloin \*

## FAMILY STYLE SIDES

*select 2 options | additional sides +7 per person*

### Charred Broccolini

garlic, crushed red pepper, olive oil

### Sautéed Tuscan Kale

butter, shallots, parmigiano

### Fingerling Potatoes

cipollini onions

### Brussels Sprouts

bacon, maple, pecans

### Mashed Yukon Potatoes

### Crispy French Fries

### Herb-Parmigiano Risotto

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# BAR SERVICE

## *Whiskey Wall Selection*

*To Enhance your dining experience, we offer over 40 premium and unique whiskey, Scotch and Bourbons from our custom whiskey wall, carefully selected for your enjoyment. Ask to speak to our whiskey specialist who can guide you to choose the perfect spirit to pair alongside your dinner.*

## *Wine Wall Selection*

*Our beautifully designed Wine Wall ascending to our second level, offers various wines from regions across the globe. Whether you are looking for the perfect wine to pair with your dinner selections or envision a wine service for your event, our specialist will be happy to assist in ensuring you and your guests with a memorable event.*

## *Hosted Bar*

*Choose our complete Hosted Full Bar experience that offers all our premium wine, beer, specialty crafted cocktails and spirits for your guests to choose from and enjoy. To elevate and personalize your event, together we can create a custom welcome cocktail or choose to start your celebration off with a champagne toast!*



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