

SAVIR™

SPIRITED AMERICAN BISTRO

PRIVATE DINING
AND EVENTS





PRIVATE DINING

Capacity: 10-250

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 120 people along our entire second level, or a buyout option for up to 250 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.

Contact: Kayla Cato

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COCKTAIL RECEPTION

\$35 per person / per hour (excluding tax & gratuity)

2 dozen minimum of each selection

Passed Hors d'Oeuvres

select 5 options

HOT APPETIZERS

Beef Tenderloin Bites *
au poivre style

Scallops Wrapped with Bacon

Mini Jonah Crab Cakes

Crispy Rock Shrimp Tempura
chipotle aioli

Mushroom Arancini

Pigs in a Blanket
whole grain mustard

Honey Mustard Chicken Brochette

Warm Brie Crostini
fig jam

Spinach and Feta Spanakopita

Vegetable Spring Rolls

Lamb Kofta
hummus-harissa dipping sauce

COLD APPETIZERS

Jonah Crab Salad
endive cup, tarragon, chives

Topless Lobster Club
avocado, bacon, tomato, aioli

Yellowfin Tuna Tartare *
soy, sesame, cucumber round

Fresh Mozzarella
basil, pesto, crostini

Portabella Mushroom
goat cheese, chive, crostini

Smoked Salmon Canapé
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

\$20 per person (excluding tax and gratuity)

- Cheeseburger *
- Lobster Salad
tarragon, mayonnaise
- Crispy Chicken
chipotle aioli

FRENCH FRY DISPLAY

\$10 per person (excluding tax and gratuity)

- Individual French Fry Cups
with an assortment of dips

IMPORTED CURED MEATS & ARTISAN CHEESES

\$12 per person (excluding tax and gratuity)

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

ARTISAN CHEESE & FRESH FRUIT DISPLAY

\$10 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 Attendant 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

cipollini onions

Classic Caesar

romaine, crisp parmigiano, croutons

Sautéed Swiss Chard

pancetta, lemon

Joyberry Farms Wild Mushrooms

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

\$45 per person | select 5 options

Lobster-Scallop Potstickers

soy-sriracha butter

Thai Chicken Meatballs

ginger, lemongrass, coconut green curry sauce

Pappardelle

veal-beef-pork bolognese, parmigiano

Lemon Ricotta Ravioli

tomato-basil broth

Portobello Sliders

Red & Yellow Beet Salad

buttermilk bleu cheese

Lobster Fra Diabolo | +10 per person

soy-sriracha butter

Seared Scallops | +10 per person

lentils, baby spinach

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, crisp parmigiano, croutons

Little Leaf Salad

chickpeas, radish, sheep's milk feta, tomato, castelvetroano olives, red wine vinaigrette

Soup of the Day

Fruit Bowl

FAMILY STYLE SIDES

select 2 options | additional sides +7 per person

Hash Browns Potatoes

Bacon

Sautéed Swiss Chard

pancetta, lemon

Sausage

Charred Broccolini

garlic, crushed red pepper, olive oil

Grilled Asparagus

lemon zest, flake salt

French Fries

Thick Cut Vidalia Onion Ring

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

Mushroom Cheddar Omelet

hash brown, fruit

Spinach-Feta Omelet

hash brown, fruit

Cinnamon-Vanilla French Toast

crème anglaise, chopped bacon, pecans, warm maple syrup

Grilled Signature Cheese Burger *

tomato, lettuce, red onion, pickle, french fries, brioche bun
your choice of American or cheddar | add an egg +2

Grilled 8oz Filet Mignon * | +25 per order

Option to Add-On: Desserts

\$10 per person | select 2 options

Orange Cream Pie

graham-pecan crust, orange crème anglaise, chantilly cream

Crème Brûlée

honey lavender

Chocolate Pot De Crème

valrhona chocolate, whipped cream

Fresh Berries

whipped cream

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LUNCH EVENT

\$75 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

Thai Chicken Meatballs

ginger, lemongrass, coconut green curry sauce

Classic Caesar

romaine, crisp parmigiano, croutons

Little Leaf Salad

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

Soup of the Day

Option to Add-On: Family Style Sides

\$7 per person per side

Charred Broccolini

garlic, crushed red pepper, olive oil

Fingerling Potatoes

cippolini onions

Sautéed Swiss Chard

pancetta, lemon

Crispy French Fries

Three Cheese Mac & Cheese

Grilled Asparagus

lemon zest, flake salt

Thick Cut Vidalia Onion Ring

ENTRÉES

select 4 options

Grilled Signature Cheese Burger *

tomato, lettuce, red onion, pickle, french fries, brioche bun
your choice of American or cheddar

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

Bay of Fundy Salmon *

corn purée, baby vegetables, heirloom tomato salad

Roasted Vegetable Casserole

zucchini, eggplant, potato, tomato, baby green beans,
parmigiano, basil pesto

Grilled 8 oz Filet Mignon * | +25 per order

grilled asparagus

DESSERTS

select 2 options

Crème Brûlée

honey lavender

Chocolate Pot De Crème

valrhona chocolate, whipped cream

Orange Cream Pie

graham-pecan crust, orange crème anglaise,
chantilly cream

Fresh Berries

whipped cream

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3 COURSE DINNER | A

\$100 per person (excluding tax & gratuity)

freshly brewed coffee and herbal teas are included

STARTERS

select 3 options

Classic Caesar

romaine, crisp parmigiano, croutons

Little Leaf Salad

chickpeas, radish, sheep's milk feta, tomato, castelvetroano olives, red wine vinaigrette

Red and Yellow Beet Salad

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

FAMILY STYLE SIDES

select 2 options | additional sides +7 per person

Charred Broccolini

garlic, crushed red pepper, olive oil

Fingerling Potatoes

cipollini onions

Sautéed Swiss Chard

pancetta, lemon

Mashed Yukon Potatoes

Crispy French Fries

Three Cheese Mac & Cheese

Grilled Asparagus

lemon zest, flake salt

Thick Cut Vidalia Onion Ring

ENTRÉES

select 4 options

Organic Chicken

lemon, herbs, semi-boneless half chicken, white sweet potatoes, cipollini onions, chicken jus

Bay of Fundy Salmon *

corn purée, baby vegetables, heirloom tomato salad

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

mashed potatoes, leeks, tomato vinaigrette

Cider Brined Berkshire Black Pork Chop *

ricotta gnocchi, broccolini, apricot compote

Basil Pesto Tagliatelle

heirloom tomatoes, buratta

Lemon Ricotta Ravioli

tomato-basil broth

Pappardelle

veal-beef-pork bolognese, parmigiano

Roasted Vegetable Casserole

zucchini, eggplant, potato, tomato, baby green beans, parmigiano, basil pesto

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

Grilled 16 oz Boneless Ribeye * | +20 *per order*

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

DESSERTS

select 2 options

Crème Brûlée

honey lavender

Chocolate Pot De Crème

valrhona chocolate, whipped cream

Orange Cream Pie

graham-pecan crust, orange crème anglaise, chantilly cream

Fresh Berries

whipped cream

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3 COURSE DINNER | B

\$115 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

cocktail sauce, horseradish

Seared Pork Belly

asian pear salad, aleppo chili, cilantro, hot honey

Tuna Tartare *

avocado, cucumber, sambal, soy, sesame nori chips

Lemon Ricotta Ravioli

tomato-basil broth

Thai Chicken Meatballs

ginger, lemongrass, coconut green curry sauce

Basil Pesto Tagliatelle

heirloom tomatoes, buratta

Classic Caesar

romaine, crisp parmigiano, croutons

Little Leaf Salad

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

FAMILY STYLE SIDES

select 2 options | additional sides +7 per person

Charred Broccolini

garlic, crushed red pepper, olive oil

Fingerling Potatoes

cipollini onions

Sautéed Swiss Chard

pancetta, lemon

Mashed Yukon Potatoes

Crispy French Fries

Three Cheese Mac & Cheese

Grilled Asparagus

lemon zest, flake salt

Thick Cut Vidalia Onion Ring

Three Cheese Lobster Mac & Cheese | +25

ENTRÉES

select 4 options

Organic Chicken

lemon, herbs, semi-boneless half chicken, white sweet potatoes, cipollini onions, chicken jus

Bay of Fundy Salmon *

corn purée, baby vegetables, heirloom tomato salad

Herb Crusted Chilean Sea Bass * | +10 per order

mashed potatoes, leeks, tomato vinaigrette

Cider Brined Berkshire Black Pork Chop *

ricotta gnocchi, broccolini, apricot compote

Basil Pesto Tagliatelle

heirloom tomatoes, buratta

Lemon Ricotta Ravioli

tomato-basil broth

Pappardelle

veal-beef-pork bolognese, parmigiano

Roasted Vegetable Casserole

zucchini, eggplant, potato, tomato, baby green beans, parmigiano, basil pesto

Grilled 8 oz Filet Mignon * | +10 per order

Grilled 16 oz Boneless Ribeye * | +20 per order

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

DESSERTS

select 2 options

Crème Brûlée

honey lavender

Chocolate Pot De Crème

valrhona chocolate, whipped cream

Orange Cream Pie

graham-pecan crust, orange crème anglaise, chantilly cream

Fresh Berries

whipped cream

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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

Tuna Tartare *

avocado, cucumber, sambal, soy, sesame nori chips

Lemon Ricotta Ravioli

tomato-basil broth

Thai Chicken Meatballs

ginger, lemongrass, coconut green curry sauce

Basil Pesto Tagliatelle

heirloom tomatoes, buratta

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, crisp parmigiano, croutons

Little Leaf Salad

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

DESSERTS

select 2 options

Crème Brûlée

honey lavender

Chocolate Pot De Crème

valrhona chocolate, whipped cream

Orange Cream Pie

graham-pecan crust, orange crème anglaise, chantilly cream

Fresh Berries

whipped cream

ENTRÉES

select 4 options

Organic Chicken

lemon, herbs, semi-boneless half chicken, white sweet potatoes, cipollini onions, chicken jus

Bay of Fundy Salmon *

corn purée, baby vegetables, heirloom tomato salad

Herb Crusted Chilean Sea Bass *

mashed potatoes, leeks, tomato vinaigrette

Cider Brined Berkshire Black Pork Chop *

ricotta gnocchi, broccolini, apricot compote

Basil Pesto Tagliatelle

heirloom tomatoes, buratta

Lemon Ricotta Ravioli

tomato-basil broth

Pappardelle

veal-beef-pork bolognese, parmigiano

Roasted Vegetable Casserole

zucchini, eggplant, potato, tomato, baby green beans, parmigiano, basil pesto

Grilled 8 oz Filet Mignon *

Grilled 16 oz Boneless Ribeye * | +10

Grilled 12 oz Prime NY Sirloin * | +10

FAMILY STYLE SIDES

select 2 options | additional sides +7 per person

Charred Broccolini

garlic, crushed red pepper, olive oil

Fingerling Potatoes

cipollini onions

Sautéed Swiss Chard

pancetta, lemon

Mashed Yukon Potatoes

Crispy French Fries

Grilled Asparagus

lemon zest, flake salt

Thick Cut Vidalia Onion Ring

Three Cheese Lobster Mac & Cheese | +15

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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.



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