



*Specializing in regional foods of Spain,
France and Italy.*

CATERING MENU

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***Please make catering orders
at least 24 hours in advance.***

Appetizers

- 1. Tortino di Polenta & Gorgonzola (Dozen) \$18.00**
Rustic Italian cupcake-shaped cornbread, made from polenta and Gorgonzola bleu cheese.
- 2. Banderillas (Dozen) \$15.00**
Lightly marinated in a mild cider vinaigrette, a sequence of bite-sized vegetables are skewered on each toothpick.
- 3. Empanadas (Your choice of fillings: Tuna, Chicken Chorizo or Pumpkins)(Dozen) \$25.00**
Spanish style pasty turnovers filled with your choice of Tuna, Pumpkin, or Chicken & Chorizo.
- 4. Sicilian Caponata with Baguette (Serves 15-20) \$55.00**
A classic Sicilian sweet and sour dish of diced eggplant, tomatoes, green olives, capers, celery and olive oil, sautéed to perfection.
- 5. Socca with Fresh Goat Cheese & Tapenade (Serves 15-20) \$60.00**
A French flatbread made of garbanzo (chickpea) flour, water, olive oil and a touch of freshly ground cumin seeds. We spread on top fresh goat cheese and homemade tapenade made from Kalamata olives from Greece, garlic, capers, extra virgin olive oil and lemon juice.
- 6. Socca with Pesto & Sweet Gaeta Olives (Serves 15-20) \$60.00**
We spread house-made pesto sauce made from basil, Italian parsley, herbs and extra virgin olive oil on top of socca. Then we drop Sweet Gaeta olives on top.
- 7. Spanish Frittata/Quiche (Serves 15-20) \$65.00**
Also known as Tortilla Espanola. Fresh eggs, potatoes, onions, garlic and green onion. Much like the Italian Frittata and French Quiche.

- 8. Faux Crab-Shrimp Canapés (Serves 15-20) \$50.00**
Sliced baguette topped with faux crab meat salad, topped with in house roasted bell pepper and shrimp.
- 9. Real Crab-Shrimp Canapés (Serves 15-20) \$65.00**
Sliced baguette topped with shredded crab meat salad, topped with house-roasted red pepper and shrimp.

Salads (Serves 8-10)

- 1. Spinach Salad w/ Spanish Paprika Dressing \$50.00**
Spinach, chopped tomatoes, cucumber, scallions, green olives and capers. Vinaigrette made from imported Spanish paprika and a touch of freshly ground cumin seeds.
- 2. Salad Nicoise w/ French Tarragon Dressing \$50.00**
Common salad in the south of France: Mixed greens, potatoes, green beans, Nicoise olives, onion, artichoke, tomatoes and imported tuna.
- 3. Tossed Green Salad \$30.00**
Mixed greens, cucumber, tomatoes, red onions, pepperoncini with choice of homemade vinaigrette: Spanish Paprika, French Tarragon or Italian.

Soups and Stews (Serves 15-20)

- 1. Spanish Lentil Stew with Ham & Spinach \$55.00**
Pardina lentils (from Spain) are unique because they retain their plump shape and have a distinct nutty flavor. Accompany them with chunks of ham and spinach and you've got a rustic savory soup.
- 2. Vegetarian Spanish Lentil Stew with Spinach \$55.00**
Pardina lentils (from Spain) are unique because they retain their plump shape and have a distinct nutty flavor. Non-meat stock.
- 3. Soupe au Pistou \$55.00**
Akin to Italian Minestrone. A French medley seasonal (available) vegetables such as of zucchini, yellow squash, French petite green beans, tomatoes, cannellini beans finished off with our homemade pesto.
- 4. Gazpacho \$55.00**
Homemade cold tomato-based vegetable soup. A perfect balance of juice/pulp from fresh tomatoes, red bell peppers, cucumber, onion, garlic, red wine vinegar, lemon juice and extra virgin olive oil.

Meat and Cheese Platter (Serves 15-20)

- 1. Italian Meat and Cheese Platter \$45.00**
An assortment of house-selected choices such as a sweet capicola, hot capicola, salame Toscana, dry salami, prosciutto di Parma, mortadella with pistachio, provolone, dry mozzarella, petit Basque, some French cheese, etc.
- 2. Spanish Meat and Cheese Platter \$55.00**
House-selected choices such as imported and domestic Serrano ham, imported Lomo, Chorizo Pamplona, Cantimpalo, 3-milk cheese, Mahon, Manchego, Brandy Manchego, Triple Crème, French Cheeses, etc.
- 3. Mixed (Italian/Spanish/French) Meat and Cheese Platter \$50.00**
A combination of house-selected Italian, Spanish and French meats and cheeses.

Sandwich Platters (10 Person Minimum)

\$7.50 per sandwich

1. Assorted Sandwich Platter

2. Piadina (Savory's Signature Dish)

Italian flat-bread folded in half to cover: Prosciutto, mozzarella, Roma tomatoes with basil; OR Manchego and Quince; OR Caprese with fresh mozzarella, Roma tomatoes and basil.

3. Pancetta-Lettuce-Tomato (PLT)

An Italian version of BLT in which Italian bacon, Pancetta is used with lettuce and Roma tomatoes.

4. Quattro Formaggio on Focaccia *Cheese lovers delight! A harmony of Gorgonzola, fresh mozzarella, provolone and gruyere on Focaccia bread.*

5. Roasted Veggie on Ciabatta

Roasted zucchini, yellow squash, tomato, red bell pepper, red onion, fresh goat cheese, and homemade olive tapenade on Ciabatta bread.

6. Tuna on Kaiser Roll

Solid white albacore tuna salad, mayo, capers, red onion, celery, thyme, red wine vinegar, extra virgin olive oil) provolone cheese, cucumber and alfalfa sprouts.

7. Cold Turkey Sandwich with Pesto

Pastas (Serves 15-20)

1. Gnocchi in Tomato Basil Sauce \$85.00

Imported Italian potato dumplings in homemade tomato basil sauce with imported Italian sweet Gaeta olives.

2. Rotini Pasta with Pesto and Sundried Tomatoes \$70.00

Homemade pesto sauce nestles between the grooves of corkscrew-shaped pasta providing a flavorful dose of pesto in each bite. While you're at it, enjoy a burst of sundried tomatoes.

3. Pasta con Pancetta \$80.00

Pancetta sautéed with onions and freshly ground black pepper tossed with pasta and Parmegiano Reggiano (parmesan cheese).

4. Spaghetti alla Carbonara \$80.00

Pancetta in cream sauce tossed with Spaghetti and Parmigiano Reggiano.

5. Cold Tuna Pasta \$70.00

Chef's selection of short-shaped pasta with solid white albacore tuna blended with capers, red onion, celery, thyme, red wine vinegar, extra virgin olive oil, and mayonnaise.

6. Spaghetti with Homemade Marinara \$60.00

Spaghetti with our homemade authentic tasting Marinara sauce.

7. Paste Lunghe w/Mussels \$100.00

Mussels in garlic white wine sauce tossed with long noodle.

Paella (Serves 8-10)

24-Hour Advance Notice Required

1. Paella with Seafood \$75.00

Spanish imported paella rice, mussels, shrimps, calamari, mahi-mahi fish, imported Spanish paprika and our own blend of ground paella seasoning.

2. Paella with Chicken and Spanish Chorizo \$60.00

Spanish imported paella rice, chicken, chorizo sausage, wide green beans (seasonal), imported jumbo butter beans, roasted red bell pepper, imported Spanish paprika, and our own blend of freshly ground paella seasonings.

3. Paella Vegetariano \$50.00

Spanish imported paella rice, a medley of seasonal vegetables, imported jumbo butter beans, imported Spanish paprika, and our own blend of freshly ground paella seasonings.

Vegetarian Options (Serves 15-20)

1. Mixed Vegetable Tray \$45.00

Broccoli, cauliflower, celery, carrots, mushrooms, tomatoes, olives and a red bell pepper filled with homemade aioli dip (garlic mayo dip).

2. Eggplant Parmeggiano \$60.00

Eggplant, house-made marinara sauce, with mozzarella and imported Parmegiano-Reggiano cheese.

3. Spanish Frittata/Quiche (Tortilla Espanola) \$65.00

Fresh eggs, potatoes, onions, garlic and green onions. Much like Italian Frittata or French Quiche.

4. Vegetarian Sandwich Tray \$55.00

Piadina Vegetariano, Quattro Formaggio on Focaccia, Roasted Veggie on Ciabatta bread, Paella Vegetariano.

Dinner

1. Eggplant Parmigiana (Parmesan) (Serves 15-20) \$60.00

Eggplant, homemade marinara sauce, mozzarella and imported Parmegiano-Reggiano cheese.

2. Spanish Paprika Chicken (Serves 15-20) \$85.00

Imported Spanish paprika and garlic makes this chicken bake uniquely aromatic and irresistibly delectable.

3. Ossobuco

Price to be determined! Italian specialty dish of veal shanks slowly braised in white wine sauce flavored with a medley of Italian style herbs and vegetables.

4. Boeuf Bourguignon (Serves 15-20) \$100.00

French-style beef stew slowly braised in red wine and beef broth flavored with a medley of herbs and vegetables and finished off with pearl onions and mushrooms.

5. Coq au Vin (Serves 15-20) \$100.00

French style chicken stew braised in white wine sauce with medley of herbs and vegetables.

Dessert

1. Homemade Nutella Cake \$3.95

An Italian-style cake, decadent yet not too sweet and not too rich. Made with Nutella hazelnut chocolate cake and covered with Ganache (chocolate & cream frosting).

2. Homemade Tiramisu \$3.95

A creamy Tiramisu custard layered with lady fingers (light, sweet sponge cake) soaked in espresso coffee, dusted with cocoa powder.

3. Homemade Flan de Leche \$3.95

Elegant, smooth, and rich, this Spanish style custard in caramel sauce is baked to heavenly perfection!