



SCS
SAVOR culinary services
redefining healthy

Chef Prepared Holiday Dinner

THE MASTER'S TABLE
Chef prepared for you

The holidays are about celebrating and spending time with family and friends. Sharing meals is the best part! But hosting and cooking for everyone can be stressful, especially if you are accommodating guests with allergies, medical issues or simply alternative food preferences. Chef Deb has teamed up with Chef Dayna of The Master's Table to make your holiday season a little less stressful. You don't have to avoid your holiday favorites due to celiac disease or lactose intolerance. We can help!

Make your holiday meal planning easy. Simply choose a package, then customize it with our scrumptious options.

Traditional Thanksgiving Dinner

Serves: 6-8 | includes 4 sides and 2 desserts

- Herb Roasted Turkey with Apple Cider Gravy - \$265
- Traditional Turkey with Traditional Gravy - \$250
- Traditional Honey Baked Ham - \$325
- Ham with Champagne Raisin Sauce - \$335
- Pepper Crusted Prime Rib - \$375

Scrumptious Sides Package

Serves: 6-8 | Choice of 4 sides - \$114

- Sweet Potato Casserole
- Grandma's Cornbread Dressing
- Traditional Bread Stuffing
- Cajun Rice Dressing
- Garlic Mashed Potatoes with Herb Gremolata
- Grand Marnier Cranberry Sauce
- Traditional Cranberry Sauce
- Savory Bacon Wrapped Green Bean
- Green Bean Casserole with Fried Onions
- Sweet Corn Pudding
- Roasted Brussel Sprouts with Brown Sugar and Pancetta
- Butternut Squash with Green Apples and Apple Wood Smoked Bacon
- Mushroom Bread Pudding

(All sides listed can be modified (\$20) to gluten, dairy, soy and egg free. Special request are welcome!)

Decadent Desserts

Serves: 12-16 | Choice of 3 desserts - \$70

- Traditional Pecan Pie
- Chocolate Bourbon Pecan Pie
- Pumpkin Pie with Vanilla Bean Whipped Cream
- Mini Buttermilk Tarts
- Frozen Pumpkin Mousse Torte
- Cranberry Bars
- Pumpkin Brownies
- Pumpkin Pie with Ginger Streusel Topping
- Coffee Toffee Bars
- Lemon Bars
- Flourless Chocolate Cake
- Chocolate Ganache Cake

(All sides listed can be modified (\$20) to gluten, dairy, soy and egg free. Special request are welcome!)

Invite Chef Deb to Dinner

Serves: 6-8 | Add \$250 to Dinner Package

Planning your holiday dinner on a non-traditional date? Coordinating everyone's schedule can be a challenge, but you can still treat yourself and your guests to a fabulous holiday meal. Enjoy all the delicious dishes of your choosing, served as a seated, plated meal by Chef Deb and her team.

Limited Space so Reserve Now!
(not available on November 28, 2013)

Call to Order: 817/277-3031

Order before Nov. 8 and receive 10% off your entire order!

Pick Up - on or before Wed, Nov 27, 2013

Delivery - \$25, schedule on or before Wed, Nov 27, 2013
(delivery area: 15 mile radius of downtown Fort Worth)

All reservation changes must be made 72 hours prior to delivery / pickup date.

Orders cancelled 4 days or less prior to delivery or pickup are non-refundable.