



Fine foods. Inspired service.®



Appetizers



Wheat Free



Vegan



Trans-Fat-Free



Dairy-Free



Sugar-Free



Vegetarian



Clean



Nut-Free



Gluten-Free



Ships Frozen



179003
Savoir Fare Indian Chicken Tandoori
 ❄️ 🌶️ 🍷 🥵
 1 box: 100 pcs; 0.8 oz/22.7g ea
 Sliced chicken breast marinated in yogurt and Indian spices such as cumin, curry, paprika, cilantro, roasted garlic, and garam masala.



179039
Savoir Fare Mini Maryland Crab Cake
 ❄️ 🌶️ 🍷 🥵
 1 box: 200 pcs; 0.6 oz/17g ea
 Chesapeake Bay crab meat flavored with Old Bay seasoning, bell peppers, onions, brown mustard, and herbs.



179019
Savoir Fare Szechuan Beef Satay
 🌶️ ❄️ 🍷 🥵
 1 box: 100 pcs; 0.8 oz/22.7g ea
 A tender strip of beef marinated in ginger, garlic, soy sauce, sesame oil and Szechuan peppercorns.



853021
Savoir Fare Spanakopita
 ❄️ 🌶️ 🍷 🥵
 1 box: 200 pcs; 0.9 oz/25½ g ea
 Mediterranean flavors including zesty feta cheese, spinach, herbs and spices wrapped in traditional phyllo dough.



179021
Savoir Fare Malaysian Whole Shrimp Roll
 🌶️ ❄️ 🍷 🥵
 1 box: 100 pcs; 0.8 oz/22.7g ea
 Large, farm-raised Malaysian shrimp marinated in spicy ground chili paste with red curry, sautéed leeks, cilantro, and coconut cream, hand-rolled into a crispy spring roll.



853013
Savoir Fare Antipasto Skewers
 1 box: 200 pcs; 0.7 oz/19.8 g ea
 Vibrant and fresh paired flavors of artichokes, sundried tomatoes, mozzarella cheese and olives on a skewer.



853018
Savoir Fare Coconut Shrimp
 1 box: 200 pcs; 0.85 oz/24.1 g ea
 Butterflied tiger shrimp battered and rolled in panko and coconut flakes.



853016
Savoir Fare Candied Apple Pork Belly
 1 box: 200 pcs; 0.8 oz/22.7 g ea
 Fire-roasted Fuji apples are wrapped in applewood smoked pork belly and coated with indulgent brown sugar glaze.



179067
Savoir Fare Chicken Tender Provençal with Fig and Tomato
 1 box: 100 pcs; 0.75 oz/21.2g ea
 Roasted chicken marinated in white wine and herbs provençal, skewered with figs and roasted tomatoes.



179070
Savoir Fare Edamame Vegan Pot Sticker
 1 box: 150 pcs; 0.75 oz/21.2 g ea
 A fresh mix of edamame, napa cabbage, carrots, and scallions infused with Asian seasonings enclosed in a delicate dumpling wrapper. Serve steamed or fried.



179065
Savoir Fare Kanpur Vegetable Samosa
 1 box: 85 pieces; 0.75 oz/21.2 g each
 A flaky dough wrapper holds potatoes, peas, and carrots cooked in mild curry with turmeric and cilantro.



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853015

**Savour Fare Brazilian
Steakhouse Skewer**



1 box: 100 pcs; 1.4 oz/ 39.7 g ea
Tender pieces of beef marinated
in garlic, lime juice and chipotle
peppers complimented by
smoky poblano and red bell
peppers, and sweet onion.



853020

Savour Fare Peking Duck Roll



1 box: 200 pcs; 0.7 oz/19.8 g ea
Asian herbs and spices highlight
this artfully marinated duck breast
encased in napa cabbage and
rolled in a crispy spring roll skin.



853022

**Savour Fare Vegan Caribbean
Risotto Cake**



1 box: 200 pcs; 0½ oz/14.2 g ea
Tropical flavors such as mango,
pineapple, cilantro and
lemongrass shape this risotto.
Finished with a cake shape and
breaded in panko and coconut to
create a delightful vegan bite.



853014

**Savour Fare Artichoke
Beignet**



1 box: 200 pcs; 0.75 oz/21 g ea
Artichoke heart mixed with
herb cream cheese coated
in mixture of crumbs and
parmesan cheese.



853017

**Savour Fare Chicken
Quesadilla Cone**



1 box: 100 pcs; 1 oz/28.3 g ea
Southwest traditional spices
flavored ground chicken with
cheese and cilantro. Playful
presentation on a flour tortilla
cone.



853019

**Savour Fare Mushroom
Phyllo Triangle**



1 box: 200 pcs; 1 oz/21 g ea
Crispy phyllo dough
encases this scrumptious
cheese blend mixed in with
mushrooms seasoned with
garlic, dill, oregano, and
parsley.

Recipes for Seasoned Sushi



Chipotle Mayo Sauce

853017**Savoir Fare Chicken Quesadilla Cone**

1 box: 100 pcs; 1 oz/28.3 g ea

Southwest traditional spices flavored ground chicken with cheese and cilantro. Playful presentation on a flour tortilla cone.

PROCEDURES:

In a large mixing bowl combine all ingredients and thoroughly whisk until all ingredients are thoroughly combined.

12 ounces
1 cup
1 cup
2 tablespoons

spicy chipotle finishing sauce 888104
greek yogurt
mayonnaise
fresh juice of a lemon

**App Pairing:** Chicken Quesadilla Cone 853017

Sweet Chili Lime Sauce (Vegan)

853020**Savoir Fare Peking Duck Roll**

1 box: 200 pcs; 0.7 oz/19.8 g ea Asian herbs and spices highlight this craftfully marinated duck breast encased in napa cabbage and rolled in a crispy spring roll skin.

PROCEDURES:

In a large bowl combine all the ingredients and whisk together until well combined.

**App Pairing:** Peking Duck Roll 853020

12 oz	sweet thai chili sauce 888198
8½ oz	fresh lime juice
5½ oz	extra virgin olive oil
2 each	minced garlic cloves
2 oz	granulated sugar
½ oz	chopped cilantro leaves



Coconut Cream Sauce (Vegan)

3 cup	coconut milk 888008
4 tablespoons	cornstarch
3 tablespoon	agave nectar
2 teaspoons	fine sea salt

853022

Savoir Fare Vegan Caribbean Risotto Cake



1 box: 200 pcs; 0½ oz/14.2 g ea

Tropical flavors such as mango, pineapple, cilantro and lemongrass shape this risotto. Finished with a cake shape and breaded in panko and coconut to create a delightful vegan bite.

PROCEDURES:

In a small bowl combine the cornstarch and half of the coconut milk to create a slurry

Pour the remaining coconut milk and the agave nectar into a saucepan and over medium heat bring to a simmer. Whisk in the cornstarch slurry and bring to a boil and allow to thicken. Remove from the heat, strain, season with salt and allow to cool to room temperature.



App Pairing: Vegan Caribbean Risotto Cake 853013





Coconut Curry Dipping Sauce

12 oz	coconut milk 888008
2 oz	thai red curry paste
4 oz	fresh lime juice
1 oz	soy sauce
1 oz	fish sauce
1 oz	honey
4 teaspoons	freshly grated ginger
2 oz	mayonnaise

853018**Savoir Fare Coconut Shrimp**

1 box: 200 pcs; 0.85 oz/24.1 g ea

Butterflied tiger shrimp battered and rolled in panko and coconut flakes.

PROCEDURES:

Combine the coconut milk and curry paste in a small saucepan and bring to a simmer over medium heat. Stir the mixture until well combined and then add in the lime juice, soy sauce, fish sauce, honey, grated ginger, and remove from the heat and allow to cool to room temperature. Whisk in the mayonnaise.

**App Pairing:** Coconut Shrimp 853018

Furikake Mayo

12 teaspoons	rice wine vinegar
12 tablespoons	mayonnaise
4 tablespoons	greek yogurt
4 teaspoons	mirin
3 tablespoons	black sesame seeds 888238
4 tablespoons	crushed toasted nori sheets
2 tablespoons	dried bonito flakes
1 teaspoons	korean chili flakes
1 teaspoons	fine sea salt
1 teaspoons	granulated sugar

853019

Savoir Fare Mushroom Phillo Triangle



1 box: 200 pcs; 1 oz/21 g ea

Crispy phyllo dough encases this scrumptious cheese blend mixed in with mushrooms seasoned with garlic, dill, oregano, and parsley.

PROCEDURES:

Combine all the ingredients together in a bowl and using a whisk mix until well combined.



App Pairing: Mushroom Fillo Triangle 853019



Ginger Tahini Sauce

¼ cup	tahini 888152
5 oz	freshly grated ginger
1 oz	zest from an orange
1½ cup	juice from an orange
¼ cup	soy sauce
¼ cup	rice wine vinegar
¼ cup	granulated sugar
1 teaspoon	red pepper flakes

853021**Savoir Fare Spanakopita**

1 box: 200 pcs; 0.9 oz/25½ g ea
Mediterranean flavors including zesty feta cheese, spinach, herbs and spices wrapped in traditional phyllo dough.

PROCEDURES:

Combine all ingredients in a small bowl and whisk together until well combined.



App Pairing: Spanakopita 853021 (Can add more tahini to thicken if needed.)



Sweet Chutney Sauce

1 pint

3 tablespoons

major grey's mango chutney 888270

rice wine vinegar

853015**Savoir Fare Brazilian Steakhouse Skewer**

1 box: 100 pcs; 1.4 oz/ 39.7 g ea

Tender pieces of beef marinated in garlic, lime juice and chipotle peppers complimented by smoky poblano and red bell peppers, and sweet onion.

PROCEDURES:

Combine the ingredients together in a bowl and mix until well combine, transfer to an airtight container, holds for 7 days.

**App Pairing:** Brazilian Steakhouse Skewer 853015

Sugo all'arrabbiata

853014**Savoir Fare Artichoke Beignet**

1 box: 200 pcs; 0.75 oz/21 g ea
Artichoke heart mixed with herbed cream cheese coated in mixture of crumbs and parmesan cheese.

PROCEDURES:

Add the olive oil to a deep sauce pan over medium heat, add the garlic and cook until soft fragrant approximately one minute. Add the tomatoes, and use a fork to break the tomatoes. Into smaller pieces, then add the sugar, salt, pepper, and spicy chili onion crisp. Reduce the Heat and cook low and slow for forty-five minutes until the tomatoes soften and the sauce. Has slightly reduced.

2 tablespoons	extra virgin olive oil
1 each	minced garlic cloves
28 oz	san marzano tomatoes
1 tablespoon	granulated sugar
2 teaspoons	fine sea salt
1 teaspoon	ground black peppercorns
3 tablespoons	spicy chili onion crisp 888723

**App Pairing:** Artichoke Beignet 853014