



Sava's
— EST. 2007 —

— **Private Events** —

Welcome to Sava's,

Ann Arbor's most spirited dining institution since 2007; catering to a fusion of clientele including the University of Michigan students and professors, locals, and visitors looking to enjoy one of the town's most beloved restaurants and memorable dining experiences.

Our vibrant two-story space is the perfect place to host events for any occasion, offering a wide range of experiences that are ever evolving, much like the town itself. We do that while remaining grounded in the purpose we serve as a hospitality driven community restaurant.



Style of Events

FULL MENU

parties up to 16,
individually plated

GREATEST HITS MENU

parties up to 20,
individual plates from our
curated menu serving
only our favorites

FAMILY STYLE

A TOUR THROUGH SAVAS MENUS
dishes served to the
table to be shared

MIX & MINGLE

tables for sitting & standing
food buffet table
private bar



CAPACITY

Seated Shared Experience: 30
Mix and Mingle: 40

FOOD & BEVERAGE MINIMUMS

Monday - Friday Morning: \$1,500

Sunday - Thursday Evening: \$2,500

Friday & Saturday Evening: \$3,500

Saturday & Sunday Brunch: \$2,500

*Minimum pricing is for Food & Beverage only. Tax and gratuity is in addition.

*Prices are subject to change.



The Back Mezzanine

CAPACITY

Seated Shared Experience: 60
Mix and Mingle: 70

FOOD & BEVERAGE MINIMUMS

Monday - Friday Morning: \$3,000

Sunday - Thursday Evening: \$4,500

Friday & Saturday Evening: \$6,500

Saturday & Sunday Brunch: \$5,000

*Minimum pricing is for Food & Beverage only. Tax and gratuity is in addition.

*Prices are subject to change.



The Entire Mezzanine

Dinner Mix & Mingle Menu

SMALL BITES

Charcuterie and Cheese Station

Hummus

chickpea salad, za'atar, grilled pita, vegetables

Bang Bang Shrimp

crispy sweet rice, bang bang sauce, pickled red onion

Salt Roasted Beets

goat cheese yogurt, marcona almond, fresh dill

Balkan Meatballs

ajvar, lemon cremefraiche, fresh herbs, pine nuts

ENTREES

Sava's Greek Salad

chopped greens, tomato, pickled red onion, beets, olives, feta cheese, cucumbers, chickpeas, grilled pita bread, Sava's greek dressing

Mac & Cheese

cheddar, gruyere, jack & gouda, toasted breadcrumbs

Chicken Fusilli

sun-dried tomato, arugula, pistachio pesto, goat cheese

Sava's Beef Burger Sliders

house ground burger american cheese, dijonaise, shallots, pickles

Black Bean Burger Sliders

cheddar, guacamole, chipotle aioli, pico de gallo

Loaded Potato Pave

four cheese blend, bacon, lemon creme fraiche, chives

Sweet Potato Fries

sweetie sauce

\$60 per person

Includes all appetizers and entrees. Modifications can be made available on request.

DESSERT

+7 per person
chef's selection mini desserts

Dinner Family Style Menus

\$45 PER PERSON

FIRST COURSE

Caesar Salad

romaine, caesar dressing, parmesan,
herb croutons

Hummus

chickpea salad, za'atar, pit

Beet Salad

goat cheese yogurt, marcona
almonds,
fresh picked dill

SECOND COURSE

Mac and Cheese

white cheddar, smoked gouda,
gruyere, parmesan, gremolata

Lemon Pepper Chicken

roasted airline chicken breast, leek
lemon cream, crispy maitake
mushrooms, wild rice
& asparagus, charred lemon sauce

Brussel Sprouts

pomegranate escabeche, toasted
walnuts

THIRD COURSE

Chef's Selection of Desserts

\$55 PER PERSON

FIRST COURSE

Sava's Greek Salad

tomato, cucumber, crispy chickpeas,
pepperoncini, pickled red onion, beets,
olives, feta, Sava's greek dressing, pita

Hummus

chickpea salad, za'atar, pita

Bang Bang Shrimp

crispy sweet rice, bang bang sauce,
pickled red onion

SECOND COURSE

Chicken Fusilli

sun-dried tomato, arugula, pistacchio
pesto, goat cheese

Chili Crisp Salmon

chili crisp honey, nuoc cham broccolini,
spring scallion, fresh herb

Hippie Bowl

wild rice, tempeh, sweet potato,
kale, cucumber, avocado

Brussel Sprouts

pomegranate escabeche, toasted
walnuts

THIRD COURSE

Chef's Selection of Desserts

\$75 PER PERSON

FIRST COURSE

Sava's Greek Salad

chopped greens, tomato, cucumber,
chickpeas, pepperoncini, pickled red onion,
beets, olives, feta, Sava's greek dressing, pita

Hummus

chickpea salad, za'atar, grilled pita

Bang Bang Shrimp

crispy sweet rice, bang bang sauce, pickled
red onion

Balkan Meatballs

ajvar, lemon creme fraiche, fresh herbs, pine
nuts

SECOND COURSE

Fusilli Marlon

lobster, shrimp, saffron cream sauce,
crushed red pepper, parmesan

Filet Mignon

potato puree, charred asparagus, bordelaise

Hippie Bowl

wild rice, tempeh, sweet potato, kale,
cucumber, avocado

Loaded Potato Pave

four cheese blend, bacon, lemon creme
fraiche, chives

THIRD COURSE

Chef's Selection of Desserts

Lunch Family Style Menu

\$25 per person

FIRST COURSE

Hummus

grilled pita, roasted pepper and chickpea salad, za'atar

Sava's Greek Salad

chopped greens, tomato, pickled red onion, beets, olives, feta cheese, cucumbers, chickpeas, pita, Sava's greek dressing

SECOND COURSE

Hippie Bowl

wild rice, marinated tempeh, sweet potato, kale, avocado, pickled red onion, tahini vinaigrette, toasted pepitas

Fish Tacos

chili-rubbed cod, charred pineapple salsa, chipotle aioli, pickled purple cabbage slaw

Sava's Burger Sliders

house ground burger, american cheese, dijonaise, shallots, pickles

Sweetie Fries

sweetie sauce

Shoestring Fries

garlic aioli

THIRD COURSE

+4 per person

Chef's Selection of Desserts



Brunch Mix & Mingle Menu

starting at \$40 per person

Roasted Pork Hash

fennel roasted pork, sunny side eggs, peppers & onions, salsa verde, our cream, home fries

Lox Rosti

crispy potato rosti, smoked salmon, diced cucumber, lemon creme fraiche, crispy capers, shaved red onion, fresh dill

Fresh Fruit

seasonal fruit & berries

Smoked Bacon

Turkey Sausage

Home Fries

Scrambled Eggs

Chicken & Waffles

fried chicken, tabasco honey, spiced honey butter

Black Bean Burger Sliders

cheddar, guacamole, chipotle aioli, pico de gallo

Sava's Greek Salad

chopped greens, tomato, cucumber, chickpeas, pepperoncini, pickled red onion, beets, olives, feta, Sava's greek dressing, pita

Brunch Family Style Menus

\$35 per person

FIRST COURSE

Labneh & Granola

labneh yogurt, coconut granola, orange, watermelon, lavender seeds, honey

Hummus

grilled pita, roasted pepper and chickpea salad, za'atar

SECOND COURSE

Turkish Eggs

soft-boiled eggs, tzatziki, aleppo chili oil, herb pita, cucumber salad, feta

French Toast Brulee

handmade brioche, whipped custard, vanilla creme anglaise

Veggie Hash

broccoli, mushrooms, peppers, onions, spinach, feta, sunny side up eggs, home fries

Smoked Bacon





Contact

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