Dallas-Fort Worth's Savor Culinary Services Unveils Their Fall & Winter 2027 Catering Menu

New creations pair comforting classics with modern culinary twists, offering an elevated dining experience for the upcoming holiday season


Chef Deb - Founder/Owner of Chef Deb Coaching

DALLAS, TX, UNITED STATES, September 17, 2026 / EINPresswire.com/ -- Savor Culinary Services, an award-winning culinary services company created in 2002 that provides weekly personalized meals, catering and in-flight dining across the Dallas-Fort Worth area, has unveiled their Fall & Winter 2027 Catering Menu.

"I'm thrilled to introduce our new Fall & Winter Catering Menu to our clients," says Chef Deb Oxman, Owner and Founder of Savor Culinary Services. "Our professional chefs have crafted seasonal dishes to bring warmth, sophistication, and unforgettable flavor to every gathering and fall and winter event."

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> *Chef Deb Oxman, Founder/ Owner of Savor Culinary Services*

The new Fall & Winter Catering Menu features favorites with a local touch, such as Texas Board "Caviar" with bean dip with blue corn tortilla chips, BBQ stuffed Deviled Eggs, Wild Toad Toffee, Best Made Pickles, local venison and beef jerky, and the Mini Wild Boar Al Pastor Tacos with green apple fennel slaw. Other seasonal specials include the Butternut Squash and Brie Phyllo Cups filled with roasted butternut squash, melted brie and a touch of maple, the Spiced Pear and Pomegranate Crostini with vanilla and diced cinnamon pears with pomegranate ariels resting on cinnamon cream cheese crostini with

15 year balsamic vinegar drizzle and the Turkey Sloppy Joe Sliders with citrus claw on poppy seed bun. Tempting new desserts include the Pumpkin Cheesecake Brownie Bars with fudgy chocolate brownie swirled with spiced pumpkin cheesecake, and the Pear and Cranberry Cobbler Cups with sweet cream biscuit topping and toasted almonds.



Savor's Fall & Winter Catering Menu

Savor brings families and busy professionals together through customized and organic curated meals. All of Savor's chef-prepared customized meals and drinks are made to client's preferences, food intolerances, dietary needs and special diets. The company sources organic ingredients, grass-fed meats, sustainably caught seafood, free range poultry, and local and seasonal ingredients. The meals are prepared without any seed oils or preservatives, and can accommodate any dietary need or preference, including dairy-free, gluten-free, vegan and keto. Focusing on sustainability and partnering with local farmers, Savor aims to bring the best of the culinary world to clients.

The entire Fall & Winter 2027 Catering Menu can be found at: https://www.savorculinaryservices.com/wp-content/uploads/2026/08/Savor-Fall-Winter-Catering-Menu.pdf

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About Savor Culinary Services
Savor Culinary Services is an award-winning culinary services company created in 2002 that provides weekly personalized meals, catering and in-flight catering across the Dallas/Fort Worth area. Savor, specializing in crafting memorable cuisine that accommodates any food allergy and request, is owned and run by Chef Deb Oxman, who trained at the Culinary Institute of America, the Culinary Business Academy, and the Culinary School of Fort Worth.

Originally a licensed physical therapist, Chef Deb was inspired to switch careers (and, ultimately, start Savor) after her son was diagnosed with high functioning autism and severe ADHD at age 2 that she found were improved (and triggered) by his diet. Two decades later, Savor has now worked with thousands of clients across the Dallas/Fort Worth area, won numerous awards, and remains dedicated to providing healthier ways for clients to enjoy the foods they love. More information can be found at: https://www.savorculinaryservices.com

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