

# SAVOR . . . SAVANNAH

## ***Food & Beverage Policies***

Savor Savannah Catering by SMG is the exclusive food and beverage provider for the Savannah International Trade and Convention Center. No food or beverage of any kind will be permitted to be brought into the facility by the patron or any of the patron's guests or invitees. Food items may not be taken off the premises; however, excess prepared food is donated under regulated conditions to agencies feeding the underprivileged.

### **Beverage Service**

We offer a complete selection of beverages to compliment your function. The Georgia Alcohol and Beverage Commission regulates alcoholic beverages and service. As the licensee, we are responsible for the administration of these regulations. Alcoholic beverages may not be brought onto the premises from outside sources. We reserve the right to refuse alcohol service to intoxicated or underage persons. Alcoholic beverages may not be removed from the premises.

### **Menus**

The following menus are designed as guidelines to assist you in the selection of your food and beverage services. Please note that our Catering Team welcomes the opportunity to customize menus and services to create unusual or thematic events.

### **Pricing**

A 21% service charge will be applied to all food and beverage sales (including alcohol). Current sales tax will be added to all food, beverages, rental, floral and service charges. An additional 3% city tax will be added to liquor sales only. The service charge is taxable under the Georgia State Board of Equalization Regulation No. 1603. Guaranteed prices will be confirmed with a signed contract and specified deposit. ***Pricing listed is subject to change without notice.***

### **Labor**

Catering personnel are scheduled as follows: breakfast, lunch and dinner shifts - 4 hours. Shifts include set-up, service and breakdown. Any events requiring additional time for service will incur an overtime charge of \$25.00 per waiter per hour. In addition, service labor charges may be added to any functions that do not meet minimum revenue considerations.

### **Contracts**

A signed copy of the Catering Contract must be returned 2 weeks prior to your event. The signed contract with its stated terms and addendum (if applicable) constitutes the entire agreement between the client and Savor Savannah Catering by SMG. Any on-site additions to these contracted arrangements will be accommodated, based upon availability, upon receipt of a catering check listing the additional items requested. This request must be signed by an authorized representative of the client and received prior to delivery of any additional items.

### **Payment**

**100% of estimated charges are due, along with the signed contract, by the date specified in the Catering Contract to guarantee services.** Any increases in final guarantee (above 5%) are due and payable prior to start of services. Any on-site adjustments, additions or replenishment of the contracted catering services will be reflected in a final invoice, payable within 10 days of receipt. The Catering Department does not extend direct billing. As such, a guarantee payment is required for all functions. You may finalize your account by Company Check, Cashier's Check, Visa, MasterCard, American Express or Cash. Savor Savannah Catering by SMG will process/pre-approve your credit card for any estimated balance due three (3) business days prior to your function date.

### **Cancellation Policy**

Cancellation of contracted services must be made in writing a minimum of 4 weeks prior to the scheduled function. If the event is cancelled less than 14 days, but more than 72 hours (3 business days) prior to the event, a fee of 75% of the total estimated services will be charged. Any event cancelled less than 72 hours (3 business days) prior to the event would incur 100% of the estimated charges.

### **Facility Services**

Plated banquet prices include white linens, glassware, china and flatware for the Chatham Ballroom, Meeting Rooms, and Georgia International Gallery for up to 1,500 guests. **Requests for China Service in the Exhibit Halls will incur charges of \$1.50 per person. Requests for China Service for more than 1,500 guests will incur rental charges of \$6.00 per person.** Any events requiring food and/or beverage service outdoors will incur additional labor/handling charges. **A standard table set would be a round of 8 or 10 persons. Table sets outside of these parameters may incur additional charges.**

### **Total Coordination**

The staff of Savor Savannah Catering is always available to assist you in the planning of a successful event. We would be pleased to arrange decorated cakes, centerpieces, entertainment, floral arrangements, specialty linens, thematic decorations, or any other special requirements needed to enhance your event. At Savor Savannah Catering by SMG, we offer cuisine and service second to none.

***All sit down meals of less than 50 people will incur a Labor Fee of \$75.00.***

### **Guarantees**

**The guaranteed number of attendance is required 72 hours or 3 business days prior to the date and time of the function (a business day is defined as Monday-Friday by 12 noon). In addition, any functions of over 1,000 attendees, or consisting of multiple entrees, will require that final guarantees be received 120 hours or 5 business days in advance of the event. If the guarantee is not received as stated, the number specified on the contract will be your guarantee. The guarantee is not subject to reduction after the 72-hour deadline. Increases in attendance given after the final guarantee deadline may be subject to additional charges. Savor Savannah Catering will not be responsible or liable for serving these additional guests, but will do so based on availability of product. Savor Savannah Catering will prepare food product for seated functions 5% over the final guarantee to a maximum of 30 people. Additional seating will only be placed if needed.**

***Effective: January 2010***



## *A la Carte and Special Touches*

### **By the Gallon**

(1 gallon minimum purchase required)

Freshly Brewed Premium Coffee \$45.00	Freshly Brewed Premium Decaffeinated Coffee \$45.00	Hot Tea \$29.50	Fresh Squeezed Orange Juice \$45.00	Fresh Brewed (Un-Sweet) Iced Tea \$35.00
	Fresh Brewed (Sweet) Iced Tea \$40.00	Fruit Punch \$35.00	Fresh Lemonade \$35.00	

### **A La Carte Beverages**

Assorted Bottled Juice \$4.00	Bottled Water \$3.00	Bottled Sparkling Water \$4.00	Powerade™ \$3.00	Assorted Sodas, 8 oz. \$3.00	Milk \$2.00	Red Bull™ \$4.00
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### **By the Dozen**

(1 dozen minimum purchase required)

Assorted Fruit Danish \$33.50	Assorted Muffins \$33.50	Croissants \$29.50	Chocolate Croissants \$32.00	Assorted Bagels with Cream Cheese \$46.50	Granola Bars \$28.00
Assorted Jumbo Cookies (2.5 oz.) \$33.00	Fudge Brownies \$37.00	Assorted Candy Bars \$44.50	Lemon Squares \$36.00	Savannah Pralines \$55.00	Warm Pretzels with Mustard \$36.00
White and Dark Chocolate Dipped Strawberries \$38.00	Gourmet Miniature Muffins \$32.00	Assorted Donuts \$44.50	Blondies \$36.00	Assorted Bear Claws \$39.00	Rice Krispy Treats™ \$31.00

### **Special Touches and Snacks**

Assorted Individual Fruit Yogurt \$3.50	Assorted Whole Seasonal Fruit \$2.75	Fresh Diced Seasonal Fruit \$3.25	Cheese Blintz with Fruit \$6.00	Country Ham Biscuit \$3.75
Sausage Biscuit \$3.75	Egg and Cheese Biscuit \$4.50	Spinach and Cheese Croissant \$4.50	Ham and Cheese Croissant \$4.50	Candied Pecans \$2.25
Assorted Jumbo Muffins \$4.50	Assorted Boxed Cereal with Milk \$4.00	Sweet Breakfast Bread \$3.00		

All pricing is per person unless otherwise noted. **Please add 21% service charge and applicable sales tax to all costs listed above.**

*Effective: January 2010*

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## *Refreshment Breaks*

*(Based on a 30-Minute Break)*

### **Stadium Break**

Assorted Whole Fruits, Ballpark Style Warm Pretzels with Mustard, Cracker Jacks, Popcorn, Tortilla Chips with Nacho Cheese Sauce, Assorted Sodas and Bottled Water  
25 Person Minimum  
\$14.50

### **Cookies and More**

Freshly Baked Assorted Cookies, Blondies, Assorted Granola Bars, Assorted Candy Bars, Assorted Sodas and Bottled Water  
25 Person Minimum  
\$13.50

### **Chocolate Lovers**

White and Dark Chocolate Dipped Strawberries, Savannah Fudge and Chocolate, Freshly Baked Chocolate Chip Cookies, Brownies, Chocolate Truffles, Yoo-Hoo Soda, Chocolate Milk, Assorted Sodas and Bottled Water  
50 Person Minimum  
\$19.95

### **Grab and Go**

Assorted Bags of Cheese Pop Corn, Miniature Pretzels, Chips, Goldfish, Cracker Jacks, Cheese Crackers and Miniature Cookies, Assorted Sodas and Bottled Water  
25 Person Minimum  
\$12.95

### **River Street Sampler**

Savannah Pralines, Brownies, Key Lime Squares, Miniature Pecan Pies, Blondies, Salt Water Taffy, Assorted Sodas and Bottled Water  
25 Person Minimum  
\$16.50

### **Ice Cream Break\***

Assorted Ice Cream Bars, Chocolate, Vanilla and Strawberry Ice Cream with Hot Fudge, Butterscotch and Raspberry Sauce, Assortment of Nuts, Chocolate Sprinkles, M&M's, Reese's Pieces, Whipped Cream, Assorted Sodas and Bottled Water  
50 Person Minimum  
\$23.50  
(\*Attendant Required)

### **Health Break**

Assorted Granola Bars, Seasonal Whole Fruit, Fruit Yogurt, Trail Mix, Assorted Sodas and Bottled Water  
25 Person Minimum  
\$14.50

\*\*Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea may be added to any break at an additional charge of \$2.50++ per person\*\*

These "packaged breaks" are priced based on a 30-minute break. Sufficient quantities will be provided for 30-minutes and any replenishments will be charged at standard a la carte rates.  
**Please add 21% Service Charge and applicable Sales Tax to all costs listed above. Refreshment Breaks for fewer than the minimum number of guests will incur a Labor fee of \$75.00**

*Effective: January 2010*

# SAVOR . . . SAVANNAH

## *Breakfast Selections*

### **Continental Breakfast**

(Based on a 30-minute break)

Assorted Juices, Assorted Danish, Muffins, Buttermilk Biscuits, Butter and Preserves, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea  
\$13.25

### **Deluxe Continental Breakfast**

(Based on a 30-minute break)

Assorted Juices, Fresh Diced Fruit, Assorted Danish, Muffins, Buttermilk Biscuits and Bagels, Butter, Preserves and Cream Cheese, Freshly Brewed Coffee, Decaffeinated Coffee accompanied by Flavored Syrups, and Hot Tea  
\$15.50

### **Eggs Benedict**

Two English Muffins Topped with Poached Eggs, Canadian Bacon and Hollandaise Sauce, Served with Breakfast Potatoes  
\$22.00

### **Traditional Buffet**

Fluffy Scrambled Eggs, Bacon, Country Sausage or Ham, Buttered Grits and Breakfast Potatoes  
\$21.00

### **Tybee Toast**

Thick French Toast with Honey Pecans, Powdered Sugar and Cinnamon, Served with Maple Syrup, Bacon and Country Sausage  
\$21.50

### **Heart Healthy Buffet**

Fresh Sliced Fruit, Assorted Yogurt with Granola, Assorted Cereals with Skim Milk, Bran Muffins, Egg Beaters and Low Fat/Low Sodium Ham, Baked New Potatoes Tossed with Savory Herbs, Fresh Orange Juice, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea  
\$22.00

### **Omelet Buffet**

Condiments to Include: Diced Tomatoes, Bell Peppers, Onions, Ham, sliced Mushrooms, Cheddar cheese, Bacon and Sausage, Breakfast Potatoes and Grits  
200 Person Maximum and Chef's Fee of \$120.00 per 50 guests  
\$18.95

### **Add an Omelet Station to any Buffet**

200 Person Maximum and Chef's Fee of \$120.00 per 50 guests  
\$8.50

### **Add a Belgian Waffle Station to any Buffet**

200 Person Maximum and Chef's Fee of \$120.00 per 50 guests  
\$5.00

### **Breakfast Quiche**

Choice of: Ham, Sausage and Cheddar Quiche; Mushroom, Tomato and Swiss Quiche; Bacon, Onion and Swiss Quiche; Sausage and Cheddar Quiche  
\$16.50

### **Savannah Sunrise Breakfast**

Fluffy Scrambled Eggs, Bacon, Country Sausage, Hash Browned Potatoes  
\$19.50

### **EggStratta Casserole**

Casserole of Scrambled Eggs, Bacon, Country Sausage and Cheese, Served with Hash Browned Potatoes  
\$19.50

**\* All Breakfast Selections (Excluding Continental Breakfasts and Heart Healthy Buffet) are served with Fresh Orange Juice, Fresh Sliced Fruit, Muffins and Biscuits, Butter and Preserves, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea.\***

**Please add 21% Service Charge and applicable Sales Tax to all pricing listed above.**

*Effective: January 2010*



## *Chilled Luncheon Selections*

### **Grilled Chicken Salad**

(A Heart-Healthy Option)

Savory Grilled Chicken over Seasonal Greens, Served with Fresh Sliced Fruit and Choice of Dressing.

\$18.50

### **Brown Derby Cobb Salad**

Finely Chopped Turkey, Bacon and Hard-Boiled Egg, Tomatoes, Scallions, Water Cress, Cheddar Cheese and Seasonal Greens with a Light Vinaigrette, Topped with Bleu Cheese and a Guacamole

Rosette

\$21.50

### **Lafayette Square Roast Beef Sandwich**

Thinly Sliced Roast Beef on Kaiser Roll with Heirloom Tomato, Arugula and Horseradish Sauce and Served with Home-made Chips

\$18.25

### **Smoked Chicken and Cheese Tortellini Salad**

Oak Smoked Chicken and Cheese Tortellini Served with Grilled Vegetables and Balsamic Vinaigrette

\$21.75

### **The Ashley**

Pieces of Fresh Turkey, Red Delicious Apples, Celery, Walnuts and the Chef's Mayonnaise Dressing

\$20.00

### **Ellis Square Bay Shrimp Salad**

Fresh Bay Shrimp with Tomatoes, Dilled Cucumbers and Chopped Egg atop Seasonal Greens

\$20.75

### **The American Deli**

(Available as a "Boxed Lunch" Selection Only)

Ham, Turkey, Roast Beef, Tuna, Shrimp Salad, or Vegetarian Sandwich with Swiss or Cheddar Cheese, Served on a Kaiser Roll

\$16.75

\*All Chilled Luncheon Selections are served with Choice of Dessert, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea. All Salads will also include Fresh Baked Rolls with Butter.\*

### **Box Lunch Service**

Please Note: Our Executive Chef can customize any Chilled Luncheon Selection to be an Express Box Lunch for your Special Event. All box lunches include Salad or Sandwich, Whole Fruit, Individual Bag of Chips and Choice of one chilled beverage.

\$16.75

Savor Savannah Catering does not provide table cloths for Boxed Lunch Service.

**Please add 21% Service Charge and applicable Sales Tax to all pricing listed above.**

*Effective: January 2010*

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## ***Luncheon Selections***

### **Chicken Provencal**

Sautéed Frenched Breast of Chicken with Garlic, Chablis, Tomato  
Concassa, Black Olives and Basil  
\$23.50

### **Crispy Fried Shrimp**

Crispy Fried Shrimp with a Roasted Pepper Sauce  
\$28.50

### **Ginger Lime Chicken**

Frenched Breast of Chicken Served with a Light Lime Sauce  
\$21.00

### **Chicken Chasseur**

Roasted Frenched Breast of Chicken with a Light Chasseur Sauce  
\$22.00

### **The Florentine**

Breast of Chicken Filled with Spinach and Feta Cheese, Finished with a  
Light Olive Cream Sauce  
\$33.00

### **Salmon Citron**

Fillet of Salmon with an Herb-Lemon Glaze  
\$28.50

### **Vegetarian Lasagna**

Vegetarian Lasagna Accompanied by Fresh Garlic Rolls  
\$19.50

### **Filet Mignon Naturele**

5 oz. Filet Mignon Served on a Holland Rusk with a Light Demi-Glaze.  
Béarnaise Sauce available upon request.  
\$45.50

### **Beef Tips**

Beef Tips with Sautéed Onions and Peppers, Served with Mashed Potatoes  
and Green Beans  
\$26.25

### **Low Country Grouper**

Fresh Grouper, Sautéed and Served with a Shrimp, Tomato and Basil  
Butter Sauce  
\$35.25

### **Roast Fillet of Salmon**

Roasted Fillet of Salmon with Sauce Béarnaise  
\$27.00

\*Our Chef will complement your entree with a Mixed Green Salad, Choice of Dressing, Fresh Seasonal Vegetable, Appropriate Starch and Dessert, Fresh Baked Rolls with Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea.\*

\*\*Our menu choices may be modified to accommodate specific dietary needs at an additional charge, please ask your Catering Sales Representative.\*\*

Please add 21% Service Charge and applicable Sales Tax to all pricing listed above.

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## ***Luncheon Buffets***

### **Old Fashioned Deli Buffet**

Smoked Ham, Turkey, Roast Beef and Salami, Swiss and Cheddar Cheeses, Lettuce, Tomatoes, Onions and Pickles, Mustard, Mayonnaise and Horseradish, Rye, Wheat, Kaiser Rolls and French Croissants, Pasta Salad, Old Fashioned Potato Salad and Dixie Slaw, Platter of Fresh Baked Jumbo Cookies, Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

25 Person Minimum

\$26.25

Add Chef's Soup of the Day

\$2.50

### **Soup and Salad Bar Buffet**

Chef's Soup Du Jour, Fresh Diced Fruit, Red Bliss Potato Salad, Dixie Slaw, Fresh Mixed Greens with Assorted Dressings with Toppings of Tomatoes, Cheddar Cheese, Croutons, Chopped Egg, Olives, Cucumbers and Chopped Bacon, Salads of Pasta, Turkey, Chicken and Tuna, Assorted Miniature Rolls, Crackers, Platter of Fresh Baked Jumbo Cookies, Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

25 Person Minimum

\$25.50

### **Chef's Choice Buffet**

Mixed Greens with Dressing, Three Salads, One Meat and One Chicken Dish, Seasonal Vegetable and an Appropriate Starch, Freshly Baked Rolls and Butter with a Dessert, Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

25 Person Minimum

\$23.95

### **Savannah Southern Buffet**

Potato Salad, Cole Slaw, Tomato-Cucumber Salad, Orange and Watermelon Salad, Savannah Red Rice, Corn Succotash with Hominy, Fried Green Tomatoes, Fried Catfish with Tartar Sauce, Fried Chicken, Roast Pork Loin with Barbecue Sauce, Corn Bread and Cheddar Cheese Biscuits, Savannah Red Velvet Cake, Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

50 Person Minimum

\$29.50

### **Southwestern Buffet**

Mixed Greens with Ranch and Red Pepper Vinaigrette, Red and Blue Corn Chips with Salsa, Seven Layer Dip with Corn Chips, Marinated Beef and Chicken Fajitas with Grilled Peppers and Shredded Onions, Shredded Lettuce, Guacamole, Diced Tomatoes, Grated Cheese, Sour Cream, Jalapenos, Salsa and Warm Flour Tortillas, Red Rice and Refried Beans, Platter of Fresh Baked Jumbo Cookies, Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

50 Person Minimum

\$26.25

**\*\*Our menu choices may be modified to accommodate specific dietary needs at an additional charge, please ask your Catering Sales Representative. \*\***

**Please add 21% Service Charge and applicable Sales Tax to all pricing listed above.**

*Effective: January 2010*

# SAVOR . . . SAVANNAH

## *Dinner Selections*

### **Chicken Savannah**

Sautéed Frenched Breast of Chicken Topped with Shrimp, Fresh Asparagus and Hollandaise Sauce  
\$30.00

### **Pecan-Crusted Chicken Breast**

Pecan Crusted Frenched Breast of Chicken with a Light Orange Cream Sauce  
\$29.00

### **Chicken Supreme**

Sautéed Frenched Breast of Chicken with a Fine Herb Sauce  
\$25.75

### **Chicken Valois**

Grilled Frenched Breast of Chicken with Swiss Cheese Served with a Light Sherry Sauce  
\$25.50

### **Tropical Atlantic Grouper**

Sautéed Fillet of Grouper Topped with Artichokes and Capers with Lemon Butter  
\$38.00

### **Grilled Filet Mignon**

Grilled 7 oz. Filet Mignon on a Holland Rusk with Bordelaise Sauce and Mushrooms  
\$66.50

### **Grilled Sirloin**

Grilled 8 oz. Sirloin Steak Served with Herb Butter  
\$35.25

### **Grilled New York**

Grilled 9 oz. New York Strip Served with Herb Butter  
\$49.50

### **Bacon-Wrapped Sirloin**

Grilled Bacon Wrapped 8 oz. Sirloin Steak with Herb Butter  
\$38.00

### **Classic Rack of Lamb**

Roasted Medium, Served with Mint Demi Glace  
\$52.00

### **The Low Country**

Roasted Sliced Pork Loin Served with Sweet Corn Bread  
\$27.00

### **The Charleston**

Your choice of (2) of the following:  
Grilled Filet Mignon, Grilled Chicken Breast, Jumbo Grilled Shrimp, Savor Savannah Crab  
Cake or Lobster Tail  
Market Price

\*Our Chef will complement your entrée with a Mixed Green Salad, your Choice of Dressing, Seasonal Fresh Vegetable, Appropriate Starch and Dessert, Fresh Baked Rolls with Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea (upon request).\*

\*\*Our menu choices may be modified to accommodate specific dietary needs at an additional charge, please ask your Catering Sales Representative. \*\*

Please add 21% Service Charge and applicable Sales Tax to all pricing listed above.

*Effective: January 2010*

# SAVOR . . . SAVANNAH

## ***Dinner Buffets***

### **The Ashley Southern Buffet**

Mixed Green Salad with Ranch and Vinaigrette Dressings \* Tomato-Cucumber Salad \* Red Bliss Potato Salad \* Dixie Slaw \* Southern Fried Chicken \* Old Fashioned Pot Roast with Brown Gravy \* Sautéed Grouper \* Fresh Mashed Potatoes with Gravy \* Collard Greens \* Garlic Cheese Grits Casserole \* Fresh Baked Rolls and Corn Bread with Butter \* Pecan Pie \* Freshly Brewed Coffee \* Decaffeinated Coffee \* Hot Tea \* Iced Tea.

50 Person Minimum

\$45.00

### **The Americana**

Traditional Caesar Salad with Garlic Croutons, Crisp Romaine, Parmesan Cheese and Caesar Dressing \* Italian Tomatoes with Mozzarella and Balsamic Vinegar \* Spinach Salad with Mandarin Oranges, Italian Tomatoes, Chopped Eggs and Raspberry Vinaigrette Dressing \* Broiled Grouper with Lemon Butter and Capers \* Stuffed Breast of Chicken with Wild Rice and Mushrooms \* Sliced Roast Top Round of Beef with Cabernet Sauce \* Oven Roasted Potatoes \* Fresh Steamed Medley of Vegetables \* Fresh Baked Rolls with Butter \* Choice of Dessert \* Freshly Brewed Coffee \* Decaffeinated Coffee \* Hot Tea \* Iced Tea.

50 Person Minimum

\$52.00

### **Low Country Boil**

Mixed Green Salad with Choice of Dressings \* Potato Salad \* Dixie Slaw \* Tomato-Cucumber Salad \* Low Country Boil of Potatoes, Fresh Corn, Kielbasa and Shrimp Served with Lemons, Butter and Cocktail Sauce \* Fresh Seasonal Vegetable \* Fresh Baked Rolls with Butter \* Choice of Dessert \* Freshly Brewed Coffee \* Decaffeinated Coffee \* Hot Tea \* Iced Tea

50 Person Minimum

\$42.50

### **Chef's Choice Buffet**

Mixed Greens with Dressing \* Three Salads \* One Meat Dish \* One Fish Dish \* One Chicken Dish \* Two Seasonal Vegetables \* One Appropriate Starch \* Freshly Baked Rolls with Butter \* Dessert \* Freshly Brewed Coffee \* Decaffeinated Coffee \* Hot Tea \* Iced Tea

50 Person Minimum

\$36.95

### **American Regional Buffet**

Mixed Green Salad with Choice of Dressings \* German Potato Salad \* Wild Rice Salad with Dried Cherries \* Malibu Pasta Salad \* Trout Ponchartrain \* Chicken Rochambeau \* Roast Top Round of Beef with Cajun Spices \* Mashed Potatoes with Maytag Blue Cheese \* Broccoli Crowns \* Fresh Baked Rolls with Butter \* Peach Crisp with Southern Comfort Sauce \* Freshly Brewed Coffee \*

Decaffeinated Coffee \* Hot Tea \* Iced Tea

50 Person Minimum

\$51.50

**\*\*Our menu choices may be modified to accommodate specific dietary needs at an additional charge, please ask your Catering Sales Representative. \*\***

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## ***Gourmet Dessert Selections***

***Please Select a Dessert to Accompany your Luncheon and Dinner Entrée***

Savannah Chocolate Cream Cake	Hummingbird Cake	Chocolate Suicide	Strawberry Shortcake	
Red Velvet Cake	White Chocolate Mountain Cake	Chatham Lemon Cake	Italian Cream (Rum) Cake	
Carrot Cake	Georgia Peach Cobbler	Banana Berry Cake	Butterfinger Blast	
Boston Cream Pie	Pecan Pie	Key Lime Pie	Apple Pie	Assortment of Cookies
Chocolate or White Chocolate Mousse with Raspberry Sauce			New York Style Cheese Cake With Topping	

### ***Extra Special Touches***

(Add \$6.00)

Seasonal Berries with Grand Marnier Crème Anglaise	Chocolate Truffles	Linzertorte with Raspberries	
Amaretto or Chocolate Mousse Torte	Chocolate Cup Filled with Seasonal Berries and Crème Anglaise	Platter of Petit Fours	
White Chocolate Cheese Cake	Sacher Torte	Tiramisu Torte	Fresh Fruit Parfait
Bourbon Pecan Pie	Chocolate Cup Filled with White and Dark Chocolate Mousse		

**All pricing is per person unless otherwise noted**

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## ***Chilled Reception Displays***

*(Priced per 100 servings unless otherwise noted)*

### **Garden Fresh Vegetable Crudités**

Variety of Fresh Vegetables, Served with Ranch Dip

\$525.00

### **Domestic and International Cheese Display**

Cheeses from Around the World Served with Assorted Crackers

\$600.00

### **Seasonal Fresh Fruit Display**

Fresh Melons, Strawberries and Grapes, Served with Dipping Sauce

\$525.00

### **Chilled Seafood Display**

Shrimp, Oysters, Mussels and Crab Claws Served with Cocktail Sauce and Mustard Sauce

\$725.00

### **Poached Chilled and Smoked Salmon Display**

(per 50 servings)

Thinly Sliced Smoked Salmon and Poached Salmon, Served with Chopped Red Onions, Chopped Egg, Capers, Cream Cheese and Assorted Crackers

\$675.00

### **Fresh Fruit and Chocolate Fondue**

(per 50 servings)

Fresh Seasonal Berries, Melons, Strawberries and Pound Cake Served with Hot Chocolate Fondue Sauce

\$525.00

### **Make Your Own Sundae**

Vanilla, Chocolate, Strawberry Ice Cream Served with Sauces of Chocolate, Strawberry, Butterscotch and Blueberry, Chopped Walnuts, Whipped Cream and Cherries

\$13.50 per person

Attendant Fee of \$100.00 per Sundae Bar (2-Hour Maximum Service Time)

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## ***Chilled Hors D' Oeuvres***

*Prices are per 100 pieces*

Artichoke Hearts Filled with Chicken Salad \$325.00	Beef Cornichon Roulade \$375.00	Crab Canapés \$400.00	Miniature Honey Glazed Ham Biscuits with Chutney and Mustard \$350.00
Artichoke Hearts filled with Crab Salad \$425.00	Beef Tenderloin with Cracked Mustard \$400.00	Cucumber Cups with Crab Salad \$350.00	Mozzarella Tomato and Pesto Crostoni \$375.00
Asparagus with Prosciutto \$350.00	Belgian Endive with Blackened Chicken Salad \$300.00	Deviled Eggs \$275.00	Oysters on the Half Shell \$400.00
Asparagus Wrapped with Salmon \$350.00	Belgian Endive with Seafood \$375.00	Filet of Beef Arugula and Artichoke Crostoni \$375.00	Roast Beef and Horseradish Pinwheels \$450.00
Assorted Finger Sandwiches \$275.00	Blue Cheese & Pecan Canape \$250.00	Jumbo Shrimp with Cocktail Sauce \$350.00	Shrimp Dill Canape \$400.00
Baby Artichokes Filled with Roasted Garlic Tomato Confit and Basil Mayonnaise \$300.00	California Shrimp Spring Rolls \$400.00	Lobster Medallions with Dipping Sauce \$500.00	Smoked Chicken and Sun-dried Tomato Sandwich with Basil Olive Pesto \$275.00
Baby Shrimp Canapé \$275.00	Caviar on Blini with Sour Cream \$350.00	Marinated Crab Claws with Remoulade \$325.00	Tuna Nicoise Canapes \$400.00

### **Reception Packages**

We can create Reception Packages specifically for your event. Please ask the Catering Sales manager for more details.

**\*\*We recommend 6 pieces per person, per hour for receptions which precede dinner and 12 pieces per person, per hour for receptions without dinner.\*\***

There is an onsite order fee of \$100.00 for additional hors d' oeuvres added to a reception on the day of the event.

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## *Hot Hors D' Oeuvres*

*Prices are per 100 pieces*

Andouille Sausage Puffs \$350.00	Cheese Straws \$275.00	Italian Style Meatballs \$275.00	Shrimp Wrapped in Peppered Bacon \$600.00
Artichoke Parmesan \$350.00	Chicken and Sun-dried Tomato in Phyllo \$425.00	Medallions of Beef Tenderloin \$600.00	Smoked Chicken Quesadillas with Pico de Gallo \$275.00
Artichoke Phyllo Triangles \$325.00	Chicken or Beef Brochettes \$450.00	Mini Reuben Open Face Sandwich \$350.00	Spanikopita Phyllo filled with Feta Cheese and Spinach \$275.00
Artichoke with Boursin \$350.00	Chicken Tenders Choice of Coconut, Cajun, Lemon or Sesame \$300.00	Miniature Chesapeake Crab Cakes \$350.00	Spinach Torte \$450.00
Bacon Wraps Choice of Pineapple, Scallions or Water Chestnut \$450.00	Coconut Shrimp \$475.00	Miniature Deep Dish Pizza Assorted Vegetable and Sausage \$285.00	Spring Rolls \$300.00
Beef Empanadas \$325.00	Crab Rangoon \$325.00	Miniature Quiche Choice of Lorraine, Spinach, Shrimp or Vegetable \$300.00	Stuffed Mushrooms Choice of Seafood, Florentine, Boursin or Sausage \$350.00
Beef Tenderloin and Mushroom Turnovers \$450.00	Crabmeat Puffs \$350.00	Satay Skewers Choice of Chicken, Beef or Pork with Peanut Sauce \$350.00	Vegetable Eggrolls with Sweet and Sour Sauce \$275.00
Beef Teriyaki Pocket \$450.00	Cream Cheese Stuffed Jalapenos \$300.00	Shrimp Puffs \$450.00	Vegetable Pot Stickers \$275.00
Beef Wonton \$300.00	Fried Shrimp with Cocktail Sauce \$600.00	Shrimp Tempura with Sweet and Sour Sauce \$400.00	Wild Mushroom Pouch in Spring Roll \$375.00
Cheddar Cheese Turnovers \$300.00	Grilled Baby Lamb Chops \$475.00		
Cheese Puffs \$350.00			

There is an onsite order fee of \$100.00 for additional hors d' oeuvres added to a reception on the day of the event.

**Please add 21% Service Charge and applicable Sales Tax to all pricing listed above.**

*Effective: January 2010*

# SAVOR . . . SAVANNAH

## ***Chef's Specialty Stations***

Corned Steamship Round of Beef  
with Rye Rolls, Sauerkraut, Swiss  
Cheese and Thousand Island  
Dressing  
(Serves 200)  
\$850.00

Steamship Round of Beef  
(Serves 200)  
\$750.00

Whole Carved Grouper with Lemon  
Sauce  
(Serves 30)  
\$500.00

Smoked Barbecue Brisket  
(Serves 40)  
\$350.00

Whole Roast Tenderloin of Beef  
(Serves 20)  
\$425.00

Honey Glazed Ham  
(Serves 50)  
\$325.00

Peppered Prime Rib of Beef Au Jus  
(Serves 40)  
\$475.00

Roast Oriental Loin of Pork  
(Serves 40)  
\$275.00

Whole Carved Salmon with  
Cucumber Dill Sauce  
(Serves 30)  
\$375.00

Mesquite Smoked Turkey Breast  
(Serves 50)  
\$325.00

Roast Turkey Breast  
(Serves 50)  
\$275.00

All Carved Selections are Complimented with Miniature Rolls and Appropriate Condiments. Carving Fee of \$120.00 per Station for a 2-Hour Service Period.

### **Southern Grits Bar\***

Southern Grits with Fried Green Tomatoes (prepared to order) Served with Sautéed  
Toppings of Shrimp, Tomatoes, Mushrooms, Cheddar Cheese, Creamy Gravy,  
Chives and Sour Cream  
\$12.50

### **Potato Bar**

Fresh Mashed Potatoes, Served with Steamed Broccoli, Sautéed Mushrooms,  
Crumbled Bacon, Sour Cream, Chives, Cheddar Cheese and Whipped Butter  
\$10.00

### **Pasta Station\***

Created to Order Tortellini or Fusilli, Sautéed with Fresh Mushrooms, Tomatoes,  
Black Olives, Artichoke Hearts and Fresh Vegetables, Served with Sauces of Zesty  
Marinara, Creamy Alfredo and Pesto  
\$10.75

### **Fajita Bar**

Marinated Beef and Chicken, Salsa, Grated Cheese, Sour Cream, Guacamole,  
Diced Tomatoes, Shredded Lettuce and Warm Flour Tortillas  
\$14.50

Each Station is designed to serve 100 guests. There is a Chef Attendant Fee of \$120.00 per Chef, per 100 person Station, for a 2-hour Service Period.

\* Indicates Stations for which a Chef Attendant is required

**All pricing is per person unless otherwise noted.  
Please add 21% Service Charge and applicable Sales Tax to all pricing listed above.**

*Effective: January 2010*

# SAVOR . . . SAVANNAH

## ***Beverage Selections***

**\*\*\*Bar Service is set with either the Standard or Premium Liquor package. Please choose the package you and your guests prefer.\*\*\***

### **Standard Liquors**

Clan McGregor Scotch    Seagrams 7 Whiskey    Jim Beam Bourbon    Svedka Vodka    Pinnacle Gin    Bacardi Rum    Margaritaville Tequila

### **Premium Liquors**

Dewars Scotch    Jack Daniels    Ketel One Vodka    Tanqueray Gin    Crown Royal    Bacardi Rum    Cuervo Gold Tequila

### **Cordials**

(Available Upon Request)

### **Hosted Bar Service**

Charges are based on actual number of drinks consumed

	Standard	Premium
Cocktails	\$4.50	\$5.50
Cordials		Market Price
Domestic Beer	\$4.50	
Imported Beer	\$5.50	
Wine		
Glass	\$6.00	
Bottle	\$28.00	
Champagne		
Glass	\$5.50	
Bottle	\$28.00	
Sparkling Water	\$4.00	
Bottled Water	\$3.00	
Soft Drinks	\$3.00	
Juice	\$3.50	

### **Cash Bar Service**

Charges are based per drink

	Standard	Premium
Cocktails	\$6.00	\$7.00
Cordials		Market Price
Domestic Beer	\$5.00	
Imported Beer	\$6.00	
Wine (Glass)	\$6.00	
Champagne (Glass)	\$6.00	
Sparkling Water	\$4.00	
Bottled Water	\$3.00	
Soft Drinks	\$3.00	
Juice	\$3.00	

### **Hosted Bar Service**

\* (1) Bartender per 100 guests is recommended for bar service. \* Bartender Fees are \$100.00 per Bartender, for a 4-hour Shift plus \$25.00 per Bartender, per hour, for each additional hour. \* All mixers are included with the bar set-up. \* Hosted bar service is charged based on actual consumption at the rates listed above. \*

Client will be invoiced for the actual usage following the event, with payment due upon receipt of invoice.

**\*For your required advanced deposit we will estimate hosted bar consumption based on (2) drinks per guest, per hour, for the first two-hours and (1) drink per guest for each additional hour at an average cost of \$5.25++ per drink \***

### **Cash Bar Service**

\* (1) Bartender and (1) Cashier for every 100 guests are recommended for cash bar service. \* Bartender and Cashier Fees are \$100.00, per Bartender or Cashier, for a 4-hour Shift plus \$25.00 per Bartender or Cashier, per hour, for each additional hour. \*

**Please add 21% Service Charge and applicable Sales Tax to all Hosted beverage services.  
An additional 3% City Tax will be added to all Hosted liquor sales.**

*Effective: January 2010*