

s a v o r y

Catering Menu

FALL/WINTER 2026



Fine Print

GENERAL

The availability of all items and their prices are subject to change without notice. For information about our full service receptions and events, please visit savory.com/events or email concierge@savory.com.

DELIVERY + ORDER MINIMUMS

All orders delivered Monday - Friday require a \$200 minimum. All weekend deliveries require a \$4,000 minimum. A delivery fee, dependent on proximity to our facility, will be applied and varies by location. For all deliveries, please allow a 30 minute window for arrival.

HOURS

Orders can be placed through our Client Services team Monday through Friday between 7:00 AM - 5:00 PM, or any time on our website. For more information, please contact us at 212.757.6100 or concierge@savory.com.

ORDERS + CANCELLATIONS

A 20% rush fee is applied to orders placed after 1 PM for the next business day. Same day orders are subject to approval based on availability. Orders cancelled the business day prior will incur a 50% charge. Orders cancelled on the same day will incur a 100% charge. Specialty and custom items are subject to 100% cancellation charge.

ADMINISTRATIVE FEE

Gratuities are not included. A 20% administrative fee will be applied to all orders. The administrative fee covers order processing and administrative costs. This charge is not a gratuity and will not be distributed as such.



Breakfast

(SMALL 5-7 PPL / LARGE 8-10 PPL)

ASSORTED SWEET ARTISAN PASTRIES \$90 / \$120

ASSORTED SAVORY ARTISAN PASTRIES \$100 / \$130

ASSORTED BAGELS \$70 / \$95

Includes Fruit Preserves, Assorted Cream Cheeses, and Butter (Gluten Free Bagels + \$20 / \$15)

GLUTEN FREE MUFFINS \$70 / \$95

Chocolate and Blueberry

SLICED FRUIT PLATTER \$90 / \$120

PETITE FRITTATAS (GLUTEN FREE) \$90 / \$115

Ham, Cheddar, and Onion

Plum Tomato, Red Pepper, and Sautéed Kale

Egg White, Mushroom, Butternut Squash, and Spinach

SMOKED FISH PLATTER \$185 / \$265

Assorted NY Bagels, Scallion, Vegetable, and Plain Cream Cheeses, Smoked Salmon, Smoked Trout Spread, White Fish Salad, Romaine. Tomato, Red Onion, Cucumber, Capers

BREAKFAST EMPANADA PLATTER \$80 / \$115

Spinach and Cheese, Bacon Egg and Cheese, Sausage Potato and Egg, served with Creamy Poblano Dressing

CONTINENTAL PACKAGE \$165 / \$220

Includes Assortment Of Mini Bagels, Muffins, Artisan Pastries, Cream Cheeses, Fruit Preserves, Butter, and Sliced Fruit Platter

AVOCADO TOAST BAR \$155 / \$220

Avocado Smash, Tomato Jam, Pickled Onions, Everything Spiced Goat's Cheese, Hardboiled Eggs, Grilled 12 Grain Bread, Arugula (Add Smoked Salmon + \$60 / \$80)

GLUTEN FREE TARTINE PLATTER \$85 / \$110

Hummus, Marinated Tomato, Za'atar, and Parsley

Sprouts, Arugula, Pepita, Vegan Green Goddess, and Picked Radish (VEGAN)

Olive Tapenade, Feta, Baby Spinach, and Pickled Onions

RICOTTA TOAST BAR \$105 / \$135

Grilled Challah Bread, Whipped Ricotta, Honey, Fresh Mixed Berries, Orange Marmalade, Toasted Almonds, and Mint

PETITE BREAKFAST POTS & FRITTATAS \$85 / \$125

Choice of 1 Frittata and 1 Mini 4oz Parfait



Breakfast

A LA CARTE

INDIVIDUAL CONTINENTAL BREAKFAST BOX

\$25.50 ea.

includes choice of bagel, croissant, muffin or pastry,
choice of pot, and choice of juice

PUMPKIN SPICE PARFAIT

\$9.50 ea.

pumpkin spice purée, coconut mousse, pepita crunch
(GLUTEN FREE, VEGAN)

APPLE PIE OVERNIGHT OATS

\$9.50 ea.

apple butter, green apples, candied pecans (GLUTEN
FREE, VEGAN, CONTAINS TREE NUTS)

COCOA PROTEIN CHIA POT

\$9.50 ea.

almond butter, chia seeds, cacao nibs, banana (GLUTEN
FREE, VEGAN, CONTAINS TREE NUTS)

BERRY GREEK YOGURT PARFAIT

\$9.50 ea.

fruit compote, granola (GLUTEN FREE)

QUINOA BREAKFAST PUDDING

\$9.50 ea.

quinoa pudding, apricot, cranberry, pepitas, sunflower
seeds (GLUTEN FREE)

UBE COCONUT YOGURT POT

\$9.50 ea.

vegan coconut yogurt, toasted coconut flakes, ube
essence, granola (GLUTEN FREE, VEGAN)

BANANA BREAD OVERNIGHT OATS

\$9.50 ea.

chocolate chips, toasted coconut, pecans (GLUTEN
FREE, VEGAN, CONTAINS TREE NUTS)

SEASONAL FRUIT CUP

\$9.50 ea.

watermelon, kiwi, orange, pomegranate, blueberry
(GLUTEN FREE, VEGAN)

MIXED FRUIT CUP

\$9.50 ea.

honeydew, pineapple, cantaloupe, grapes, strawberry
(GLUTEN FREE, VEGAN)

HARD BOILED EGGS

\$6.50 ea.

baby spinach (GLUTEN FREE)



Sandwiches

(SMALL 5-7 PPL \$165 / LARGE 8 -10 PPL \$199 / INDIVIDUALLY BOXED \$23)

ALL SANDWICHES ARE SERVED WITH WHOLE FRUIT OR KETTLE COOKED POTATO CHIPS.

BLACK FOREST HAM

horseradish mayonnaise, pickled onion, swiss cheese, baby spinach, rye baguette

KRB

roast beef, kimchi slaw, korean bbq sauce, gochujang aioli, crispy onions, baguette

SALM-WICH

olive oil poached salmon, dill, capers, onion, remoulade, bibb lettuce, tomato, everything ciabatta

ITALIAN

prosciutto, giardiniera, fresh mozzarella, arugula, sliced tomato, balsamic, semolina bread

CHESAPEAKE TUNA SALAD

old bay aioli, bibb lettuce, tomato, pickles, telera roll

CHICKEN CAESAR WRAP

black kale, parmesan crisps, lemon peppercorn dressing, spinach wrap

MILANESA

panko breaded chicken, roasted garlic aioli, balsamic glaze, arugula, radicchio, locatelli cheese, telera roll

MAPLE TURKEY

maple mustard dressing, pickled cranberries, baby kale, brie, smoked turkey, multigrain baguette

CAULIFLOWER JERK BURGER

slow roasted cauliflower, tropical slaw, mango jalapeño chutney, sweet plantains, gluten free bun (GLUTEN FREE, VEGAN)

MISO TOFU WRAP

marinated tofu, napa cabbage, miso dressing, red chili, carrots, scallion, purple cabbage, sesame, gluten free wrap (GLUTEN FREE, VEGAN)

ANCHO CRUSTED BUTTERNUT SQUASH

cashew cream, piquillo peppers, pepitas, pomegranate molasses, 8 grain roll (VEGAN)

MEDITERRANEAN GRILLED VEGETABLE WRAP

grilled zucchini, squash, eggplant, roasted red peppers, olive tapenade, arugula (GLUTEN FREE, VEGAN)

Sides (SERVES 5-7 PPL)

FINGERLING POTATO SALAD \$47.95

mayo, wholegrain mustard, pickles, celery, chives (GLUTEN FREE)

PASTA SALAD \$47.95

olive tapenade, red peppers, olive oil, herbs(VEGAN)

QUINOA SALAD \$47.95

quinoa, spiced chickpea, shepherd's salad (VEGAN, GLUTEN FREE)



Salads and Bowls

(SMALL 5-7 PPL \$165 / LARGE 8 -10 PPL \$199 / INDIVIDUALLY BOXED \$23)

ALL SALADS & BOWLS ARE SERVED WITH WHOLE FRUIT OR POTATO CHIPS.

GREEK SALAD

grape tomato, cucumber, kalamata olives, grape leaves, pepperoncini, feta, red wine vinaigrette (GLUTEN FREE)

ESCAROLE CAESAR SALAD

marinated tomato, pecorino, focaccia croutons, lemon peppercorn dressing

ORZO BOWL

kalamata olive, spinach, marinated tomato, feta, crispy garlic, lemon, red wine vinaigrette

MARKET FIELD SALAD

artisan greens, watermelon radish, grape tomatoes, shaved carrots, cucumber, balsamic vinaigrette (VEGAN, GLUTEN FREE)

BISTRO BOWL

haricots vert, cherry tomato, arugula, kalamata olives, crispy capers, new season potato, tarragon, parsley, hard boiled egg, caper shallot vinaigrette (GLUTEN FREE)

BURRITO BOWL

cilantro rice, roasted corn, black beans, pico de gallo, cotija, creamy poblano dressing (GLUTEN FREE)

EMPIRE STATE SALAD

baby kale, candied pecans, radicchio, cheddar cheese, apples, sherry dijon vinaigrette (GLUTEN FREE, CONTAINS NUTS)

CHILLED RAMEN NOODLE BOWL

red peppers, purple cabbage, broccoli, scallion, carrots, roasted sesame seeds, crispy onions, miso dressing

TERIYAKI BOWL

baby bok choy, jasmine rice, broccoli, mushrooms, edamame, diced peppers, scallion, toasted sesame seeds, tamari dressing (VEGAN, GLUTEN FREE)

SPICY GREEN SALAD

shredded kale, pickled jalapeño, scallion, sunflower seeds, watermelon radish, creamy poblano dressing (GLUTEN FREE)

BAJA COBB SALAD

roasted corn, pico de gallo, pickled jalapeño, black beans, tortilla strips, romaine, lime, cotija, hard boiled egg, chipotle lime dressing (GLUTEN FREE)

AMALFI SALAD

blood orange, arugula, frisée, red oak lettuce, marinated tomato, pickled fennel, toasted buckwheat, artichoke, honey herb vinaigrette (GLUTEN FREE)

BLACKBERRY SPINACH SALAD

red watercress, spinach, frisée, sunflower seeds, golden raisins, radish, ricotta salata, cider poppy dressing (GLUTEN FREE)

NOURISH BOWL

roasted ancho squash, toasted pepitas, baby kale, quinoa, beets, radish, maple mustard dressing (GLUTEN FREE, VEGAN)

BACK TO MY ROOTS BOWL

sweet potato, turnip, carrots, beets, kale, ancient grains, sunflower, chimichurri roja (GLUTEN FREE, VEGAN)

ADD A PROTEIN

HARD BOILED EGG	+ \$22.50 / \$28 / \$5.00
MARINATED CHICKEN BREAST	+ \$78 / \$110 / \$9.00
SLICED MARKET STEAK	+ \$130 / \$160 / \$13.00
ROASTED SCOTTISH SALMON	+ \$138 / \$178 / \$13.00
FALAFEL	+ \$78 / \$110 / \$9.00

Sushi, Onigiri, and Poke

CALIFORNIA ROLL \$13.00

cucumber, avocado, crab sticks,
sesame seeds

**SPICY SALMON
CUCUMBER ROLL \$16.00**

spicy salmon, cucumber, sesame
seeds

**SALMON
AVOCADO ROLL \$16.00**

salmon, avocado, sesame seeds
(GLUTEN FREE)

**DOUBLE TUNA
ROLL \$24.00**

spicy tuna, saku tuna, avocado,
masago, wasabi mayo (GLUTEN
FREE)

**TUNA AVOCADO
ROLL \$18.00**

saku tuna, avocado, sesame
seeds (GLUTEN FREE)

VEGGIE ROLL \$15.00

asparagus, avocado, cucumber
(GLUTEN FREE, VEGAN)

SPICY TUNA ROLL \$17.00

ground yellowfin tuna, spicy
mayo, cucumber, sesame seeds
(GLUTEN FREE)

**HANDOKO
SPECIAL ROLL \$20.00**

wasabi egg salad, shrimp
tempura, spicy tuna, avocado,
blue nori, oshinko, togarashi

**SHRIMP TEMPURA
ROLL \$16.00**

avocado, masago

**SPICY SHRIMP
ROLL \$17.00**

steamed shrimp, spicy
mayonnaise, cucumber,
avocado (GLUTEN FREE)

**SHRIMP TEMPURA
SANDWICH \$16.00**

nori, sushi rice, shrimp tempura,
kani stick, spicy mayo, lettuce,
carrots

**SWEET POTATO
FUTOMAKI \$13.00**

asparagus, avocado, sweet
potato (GLUTEN FREE)

TUNA NAPOLEON \$23.00

spicy tuna, spicy crab, and
avocado layered between white
rice and masago with eel sauce

**SPICY RAINBOW
ROLL \$20.00**

salmon, spicy crab, yellowtail,
tuna, spicy mayo, avocado

NARUTO ROLL \$18.00

salmon, tuna, avocado,
cucumber, oshinko, wasabi
mayo, kani crab (no rice)



Sweets and Snacks

INDIVIDUAL SAVORY TREATS

MIXED NUTS	\$10.00
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TRAIL MIX	\$9.50
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SMOKY SPICY SNACK MIX	\$7.00
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SESAME WASABI SNACK MIX	\$7.00
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DRIED VEGGIE CHIPS	\$7.00
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POPCORN	\$5.50
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White Cheddar, Truffle, or Tajin

CRUDITÉS CUP	\$7.00
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cauliflower, cucumber, red pepper, cherry tomato, hummus

INDIVIDUAL SWEET TREATS

FRENCH MACARONS	\$7.50
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YOGURT COVERED PRETZELS	\$6.50
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CHOCOLATE COVERED PRETZELS	\$7.50
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HOUSE BAKED COOKIES	\$5.00
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MONKEY MUNCH (CONTAINS PEANUTS)	\$6.50
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TROPICAL DRIED FRUIT MIX	\$8.00
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88 ACRES OAT BAR	\$8.00
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Dark Chocolate Sea Salt, Blueberry Lemon, or Cinnamon Maple

INDIVIDUAL BOXES

CHEESE	\$18.00
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Petite Brie, Tumblewood Cheddar, Shropshire Blue, Dried Fruit, Orange Marmalade, Selection of Crackers

CHARCUTERIE	\$22.00
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Prosciutto, Soppressata, Saucisson Sec, Pickled Vegetables, Grain Mustard, Selection of Crackers

CHEESE & CHARCUTERIE	\$30.00
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Petite Brie, Tumblewood Cheddar, Prosciutto, Soppressata, Honey, Marinated Olives, Selection of Crackers

DESSERT PLATTERS (SM / LG)

HOUSE BAKED COOKIES	\$47 / \$72
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Chocolate Chip, Snickerdoodle, Oatmeal Raisin, Lemon White Chocolate, Double Chocolate Fudge, Red Velvet

BROWNIES + BLONDIES (CONTAINS NUTS)	\$58 / \$78
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HOUSEMADE PETIT FOURS	\$78 / \$92
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Lemon Bar, Ube Blondie Ball, Strawberry Cheesecake Tart, Nutella Brownie Bite (CONTAINS NUTS)

GOURMET DESSERT BARS	\$78 / \$120
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Raspberry Linzer Bars, Lemon Bars

SEASONAL FRUIT PLATTER	\$90 / \$120
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ASSORTED SWEET TARTS	\$80 / \$110
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S'mores Tart, Ube Matcha Tart, Strawberry Cheesecake Tart

DESSERT JARS	\$70 / \$100
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Key Lime Pie Shooter, Vegan Chocolate and Raspberry Mousse, Banana Bread Pudding

ASSORTED CANNOLIS	\$90 / \$125
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Pistachio, Cookies and Cream, Churro

Drop-off Event Platters

(SMALL 5-7 PPL / LARGE 8-10 PPL)

CHIPS, GUACAMOLE, AND SALSA **\$100 / \$130**

Housemade Tortilla Chips, Guacamole, Salsa Roja, Pico de Gallo, Cholula, Lime (VEGAN)

POTATO CHIPS AND DIPS **\$110 / \$150**

Truffled Onion Dip, Spinach Artichoke Dip, Housemade Potato Chips (GLUTEN FREE)

CHARCUTERIE **\$220 / \$275**

Prosciutto, Spanish Dried Chorizo, Soppressata, Saucisson Sec, Cipollini Onions, Peppadew Peppers, Mixed Olives, Pickled Vegetables, Spiced Almonds, Assorted Crackers, Flatbreads, Whole Grain Mustard

MEDITERRANEAN DIPS **\$70 / \$95**

White Bean and Lemon Dip, Sundried Tomato Hummus, Black Olive Tapenade, Pita Chips, Pita Disks, Greek Pita, Lavash Crackers (VEGAN)

ASSORTED SEAFOOD BITES **\$150 / \$200**

Mini Lobster Roll, Individual Shrimp Cocktail, Jumbo Lump Crab Salad Cup

MARINATED & GRILLED VEGETABLES (GLUTEN FREE, VEGAN) **\$55 / \$80**

ASSORTED TEA SANDWICHES **\$100 / \$130**

Cucumber and Cream Cheese on White
Coronation Chicken and Spinach on Wheat
Poached Salmon on Everything Ciabatta
Ham and Cheddar on Marble Rye
Deviled Egg Salad on Petite Croissant

SKEWERS (choose 1) **\$105 / \$155**

Honey Ginger Shrimp Skewer (+\$10), Chimichurri Chicken Skewer, Mediterranean Vegetable Skewer, or Caprese Skewer (GLUTEN FREE)

EMPANADAS (choose 1) **\$145 / \$195**

Blue Corn Chicken with Aji Amarillo, Vegetable with Chimichurri, or Chorizo with Chipotle Aioli

ARTISAN CHEESE AND FRUIT **\$220 / \$275**

Redmond Cheddar, Manchego, Brie, Everything Goat Chevre, Gorgonzola Dolce, Guava Paste, Lavender Honey, Orange Bourbon Marmalade, Grapes, Dried Apricots, Figs, Assorted Crackers and Flatbreads

JUMBO SHRIMP COCKTAIL **\$135 / \$185**

Spicy Cocktail Sauce, Sauce Remoulade, Lemon Wedges (GLUTEN FREE)



Drop-off Event Platters (CONT.)

ASSORTED SAVORY TARTS \$70 / \$95

Cheddar and Guava, Goat Cheese and Olive, Blue Cheese and Fig

MINI ASIAN INSPIRED BOXES \$70 / \$95

Ramen Noodle, Chicken Teriyaki, and Napa Cabbage Slaw in Mini Chinese Takeout Boxes

MINI SPANIKOPITA \$75 / \$110

tzatziki sauce

FRIED CHICKEN SLIDERS \$85 / \$125

fried chicken, coleslaw, pickle, brioche bun

CHEESEBURGER SLIDERS \$85 / \$125

angus beef, american cheese, comeback sauce, pickle, brioche bun

IMPOSSIBLE BURGER SLIDERS \$160 / \$240

impossible patty, vegan cheddar, ketchup, vegan bun (VEGAN)

FARM FRESH CRUDITÉS \$95 / \$135

Selection of Farm Fresh Vegetables, Sundried Tomato Hummus, Baba Ghanoush, and Vegan Green Goddess (GLUTEN FREE, VEGAN)

MEZZE \$110 / \$165

Fire Feta, Tzatziki, Beet Hummus, Marinated Olives, Artichoke Hearts, Grape Leaves, Roasted Tomatoes, Peppadew Peppers, Peperoncini, Pickled Red Onions, Grilled Pita

SUSHI \$130 / \$170

Veggie, Garden, California, Shrimp Tempura, Salmon Avocado, and Spicy Tuna Rolls served with Soy Sauce, Wasabi, and Pickled Ginger

PREMIUM SUSHI \$170 / \$240

Chef's Choice Assortment of Premium Maki Rolls served with Soy Sauce, Wasabi, and Pickled Ginger

SUSHI DELUXE \$280 / \$360

Chef's Choice Assortment of Premium Maki Rolls and Sashimi with Edamame, Seaweed Salad, and Soba Noodle Salad, Soy Sauce, Wasabi, Pickled Ginger



Beverages

NAKED SMOOTHIES **\$9.00 ea.**

Banana Strawberry, Tropical Protein, Green Machine

PURE GREEN JUICES **\$11.45 ea.**

Golden Girl, Rockin Beet, All Green

FRUIT JUICES **\$5.50 ea.**

Orange, Grapefruit, Apple

CAFFE VITA COLD BREW **\$7.50 ea.**

POLAND SPRING **\$4.00 ea**

CANNED SODA **\$4.00 ea**

Coke, Diet Coke, Coke Zero, Sprite, Ginger Ale, Seltzer

PELLEGRINO 250 ML **\$5.00 ea**

SNAPPLE **\$5.00 ea**

COLOMBIAN COFFEE **\$55.00**

Includes One Box of Regular or Decaf Coffee, Choice of 3 Milks, and Assorted Sweeteners
(serves up to 10 people)

BUSHWICK TEA **\$45.00**

Includes One Box of Hot Water, 10 Assorted Tea Packets, Choice of 3 Milks, and Assorted Sweeteners
(serves up to 10 people)

Please reach out to our team for coffee and/or tea service for more than 50 people.

