

s a v o r y

# Full-Service Events Menu

SPRING / SUMMER 2023



## HORS D'OEUVRES

### GOLDEN GAZPACHO

gold medal, agave nectar, lime juice

### FRIED OYSTER

medium oyster, champagne, capers, lemon juice, olive oil

### MINI AVOCADO TOAST

1/2 grain bread, lemon juice, salt, pepper, olive oil, lime juice

### MINI MACHECO CRISP

chicken, cheese, onion, tomato, olive oil, salt, pepper

CONCIERGE@SAVORY.COM



# FINE PRINT

## GENERAL

All item availability and prices are subject to change without notice. Staffing and rentals are required for all Full-Service events. For information about our drop-off catering, please visit [savory.com](https://savory.com).

## BOOKING AND PAYMENT TERMS

Savory requires that a 50% deposit is paid no less than 7-days before your event to secure catering services at the time of booking. The remaining balance is due in full the business day prior to the event.

Guest counts must be finalized within 72 hours of the event. An increase of guest count within the 72 hour window is allowable, and will be assessed on a case by case basis.

In the event of late notice guest count increase, bar service extension or event overtime, an add-on final invoice will be sent, and payment will be due within five business days of the event.

A late charge of 3% of the total bill will be added for any unpaid balance after 15 days from the event date and every 15 days thereafter.

## CANCELLATIONS

Events canceled or postponed within 72-hours of your scheduled event call time will result in 100% forfeiture of deposit.

If the number of required staff decreases within 48-hours of the scheduled event call time, a payment of the 4-hour minimum for canceled staff is required.

All rental equipment cancellations must be received no later than 12:00 PM two days prior to scheduled delivery. Failing to meet this deadline may result in a restocking fee for rental equipment.

## DELIVERY + ORDER MINIMUMS

All orders delivered Monday - Friday require a \$1,000 minimum. All weekend deliveries require a \$4,000 minimum. Depending on proximity to our facility, a delivery fee will be applied and varies by location.

## ADMINISTRATIVE FEE

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

## HOURS

Event orders can be placed through our Accounts Team, Monday through Friday between 8:00 AM - 5:00 PM. For more information, please contact us at 212.757.6100 or [concierge@savory.com](mailto:concierge@savory.com).





# HORS D'OEUVRES

Served passed or stationary. Items marked H are served hot and may require additional kitchen equipment at additional costs. 2 hour minimum.

choice of 3 / choice of 5

## MEAT + POULTRY

Beef Tenderloin on Brioche Toast  
*red onion marmalade, blue cheese cream, brioche*

Braised Short Rib Skewer (H)  
*bibimbap sauce, shishito pepper, sesame, scallion*

Pork Belly "Banh Mi"  
*hoisin, pickled vegetables, red chili, cilantro, mini bun*

Chicken Thigh Chimichurri Skewer (H)  
*aji amarillo sauce, cilantro (GLUTEN FREE)*

"Pigs in a Blanket" (H)  
*toulouse sausage, puff pastry, pickled red onion, honey bourbon mustard*

Mini Carnitas Sope  
*pico de gallo, lime crema, cotija, cilantro, red onion (GLUTEN FREE)*

Mini Lamb Shawarma Pita  
*mint labne, pickled turnip*

Buttermilk Fried Chicken on a Waffle (H)  
*mike's hot honey, smoked paprika butter*

'Nduja Croute (H)  
*manchego, sweetie pepper, pedro ximénez reduction, rosemary focaccia crouton*

"Ramen" Deviled Egg  
*braised pork, sesame, scallion (GLUTEN FREE)*

Beef Flank Negamaki Skewer (H)  
*scallion, asparagus, sesame, teriyaki, pickled ginger*

Truffled Chicken Salad on Brioche Toast  
*apple, celery, mayo*

## SEAFOOD

Maine Style Cold Lobster Roll  
*mayo, celery, old bay, lemon*

Salmon Croquette (H)  
*potato, lemon, dill, fennel, salmon caviar*

Scallop and Smoked Corn Ceviche  
*avocado mousse, finger lime, cilantro (GLUTEN FREE)*

Mini Blackened Shrimp Arepa  
*pico de gallo, lime crema (GLUTEN FREE)*

Gin and Beet Cured Salmon  
*horseradish, dill creme fraiche, cucumber (GLUTEN FREE)*

Fried Oyster  
*mezcal jelly, cucumber, lime aioli, watermelon radish*

Smoked Trout Rillet  
*crème fraîche, caper, everything bagel croute, pickled red onion*

Mini New England Crab Cake (H)  
*remoulade celery cress*

Lime Cilantro Shrimp Skewer (H)  
*salsa quemada, chargrilled lime, grilled red onion (GLUTEN FREE)*

Spicy Tuna on Crispy Rice  
*tobiko, fried jalapeño, eel sauce, spicy mayo (GLUTEN FREE)*

Spicy Shrimp Tostada  
*mango, jalapeño, shallot, cilantro, plantain chip (GLUTEN FREE)*

## VEGETARIAN

Mini Spinach Spanakopita (H)  
*sumac yogurt, baby herbs*

Vegetable Spring Roll (H)  
*sweet chili soy sauce (VEGAN)*

Mini Avocado Toast  
*12 grain crouton, lemon ricotta, soft boiled quail egg, everything spice*

Asparagus and Brie Tartlette  
*spiced peach chutney, aged vincotto*

Peppadew "Poppers"  
*jalapeño cheddar cream cheese stuffing, panko, green goddess*

Grilled Herb Polenta  
*whipped feta, olive and tomato jam (GLUTEN FREE)*

Inari  
*fried tofu wrapped around furikake rice, seaweed salad, shiso, wasabi mayo*

Mini Vegetable Empanada  
*creamy poblano dip*

Petite Caprese  
*lioni mozzarella, heirloom cherry tomato, aged balsamic vinegar, basil crumble (GLUTEN FREE)*

Pea and Goat Cheese Arancini  
*mint, pea purée*

Golden Gazpacho  
*golden tomato, agro dolce, pea tendrils (GLUTEN FREE, VEGAN)*



# RECEPTION STATIONS

25 person minimum guest count

## AMERICANA

- Sliders (choose 3)
  - Angus Cheeseburger Slider *pickle, ketchup, american cheese on a brioche roll*
  - Fried Chicken Sliders *mayo, pickle, fried chicken, brioche bun*
  - Barbecue Pulled Pork Slider *coleslaw on a buttermilk biscuit*
  - Impossible Sliders (VEGAN) *vegan mayo, caramelized onions*
- Boneless Buffalo Wings *celery, blue cheese dressing*
- Summer Tomato Salad *heirloom tomato, marinated tomato, basil, olive oil* (GLUTEN FREE, VEGAN)
- Homestyle Macaroni and Cheese
- Picnic Style Cole Slaw (GLUTEN FREE)

## FARMER'S MARKET GRAZING TABLE

- Tumbleweed Cheddar, Ewephoria, Everything Goat Chevre, English Stilton
- Prosciutto, Spanish Dried Chorizo, Capicola, Soppressata
- Quince Paste, Truffled Honey, Orange Bourbon Marmalade, Grapes, Dried Apricots, Figs, Cipollini Onions, Peppadew Peppers, Mixed Olives, Spiced Almonds, 'Nduja, Whole Grain Mustard
- Pickled, Cured and Raw Seasonal Local Vegetables
- Hummus, Green Goddess Ranch, Fire Feta, Mint Labne
- Assorted Crackers, Lavash, and Bread

## SUSHI

- A Premium Assortment of Maki Rolls, Sashimi, and Sushi
- Edamame
- Seaweed Salad (GLUTEN FREE, VEGAN)
- Soba Noodle Salad (VEGAN) *carrots, wakame, cucumber, roasted sesame dressing*
- Miniature Poke Bowls, Chirashi Bowls, and Inari
- Soy Sauce, Ginger, Wasabi





# RECEPTION STATIONS

25 person minimum guest count

## TACO BAR

- Protein (choose 2)
  - Blackened Shrimp
  - Pork Carnitas
  - Chipotle Braised Chicken
- "Esquites" (Street Corn off the Cob)  
*paprika, cotija, mayo, cilantro, lime*
- Guacamole, Salsa Roja, Pico de Gallo, Lime Crema, Cilantro, Shaved Radish, Pickled Onion, Jalapeño, Shredded Lettuce
- Tortilla Chips, Soft Flour and Corn Tortillas

## MIDDLE EASTERN

- Beef Kofte
- Chicken Shawarma
- Hummus, Mint Labne, Babaganoush, Tagine Relish
- Israeli Salad
- Quinoa Tabouleh
- Toufayan Pita pockets and Lavash
- Pickled and Marinated Vegetables and Legumes  
*Olives, Peppers, Za'atar Chickpeas, Pickled Onions, Dolmades*

## SEAFOOD

(50 person minimum)

- Seasonal East and West Coast Oysters, Littleneck Clams, Poached Jumbo Shrimp, and Snow Crab Legs (gf)
- Cocktail Sauce, Fresh Horseradish, Cider Mignonette, Remoulade, and Lemon Wedges
- Add Lobster Tails and Jumbo King Crab (+\$)





# SEATED DINNER

## FAMILY STYLE DINNER MENU

Choice of 1 First Course  
Choice of 2 Main Courses  
Choice of 1 Dessert

## 3 COURSE PLATED DINNER MENU

Choice of 1 First Course  
Choice of 2 Main Courses and 1 Silent Vegetarian option  
Choice of 1 Dessert

*Add an Entree Selection | +\$*

*Add an Amuse Bouche | +\$*

*Add Chef's Selection of Petit Fours | +\$*

*Both packages includes Everything Spiced Parker House Rolls with Whipped Honey and Smoked Sea Salt Butter*



# SEATED DINNER

## AMUSE BOUCHE

Lemon Pickled Squash

*housemate ricotta, herb oil, pequillo pepper*  
(GLUTEN FREE)

White Almond Gazpacho

*marcona almonds, pedro ximenex reduction, chervil*  
(GLUTEN FREE, VEGAN)

Inari

*fried tofu wrapped around furikake rice, seaweed salad, shiso, wasabi mayo* (GLUTEN FREE)

“Ramen” Deviled Egg

*sesame, scallion* (GLUTEN FREE)

## FIRST COURSE

Vegetable Terrine

*pomegranate, pepita, basil oil, petite herb salad*  
(VEGAN)

Duck Rillettes

*chargrilled brioche, sherry gelee, cornichon, pickled mustard seeds*

Seared Canadian Scallop

*roasted cauliflower purée, honey glazed Nueske bacon, hon shemiji* (GLUTEN FREE)

Grilled and Conifit Octopus

*nduja vinaigrette, sea herbs, shaved radish, piquillo pepper* (GLUTEN FREE)

Roasted Heirloom Beet Salad

*beet chips, local chevre, butternut purée, endive, pecan, honeycrisp apple*

Lioni Burrata

*vincotto strawberries, bitter leaves, pistachio, herb oil*  
(GLUTEN FREE)

Carpaccio of Beef

*broad beans, locatelli, truffle oil, cured yolk, arugula, crispy garlic, lemon* (GLUTEN FREE)

Gin and Beet Cured Salmon

*herbed skyr, pumpnickel crumbs, endive, lemon*

## MAIN COURSE

Sous Vide Filet Mignon

*pommes fondant, thyme jus, king mushroom, shallot petals* (GLUTEN FREE)

Steel Head Trout

*sweet pea, asparagus, baby turnip, vegetable nage, finger lime, salmon roe* (GLUTEN FREE)

Pan Roasted Halibut

*parsley and shallot “mousse”, crispy potato “scales”, white asparagus, lemon* (GLUTEN FREE)

Organic Chicken Ballotine

*sourdough stuffing, lacinato kale, roasted heirloom beets, jus roti*

Moroccan Spiced Half Rack of Australian Lamb

*farro salad, minted labneh, haricot vert, smoked almonds* (GLUTEN FREE)

Slow Braised Beef Cheek

*red wine reduction, basil / olive oil mash, sautéed broccolini, fried onion*

Wholegrain Mustard and Cider Glazed Duroc Pork Tenderloin

*roasted apples, cippolini, sweet potato mash*  
(GLUTEN FREE)

“Zucca di Ricotta

*house ricotta, tomato and olive jam, crispy sage, brown butter*

Heirloom Corn Risotto

*smoked paprika oil, roasted corn, stilton, sweetie peppers, sorell*

## DESSERT

Blueberry Summer Trifle

*lemon black pepper cake, housemade berry compote*

Keylime Pie Cup

*graham cracker crumbs, mojito jelly*

Yuzu and Lemon Tart

*raspberry, torched meringue, shiso*

Coconut Pannacotta

*mango, tamarind, dried mango* (GLUTEN FREE, VEGAN)



# DESSERT

Stationary or passed. 1 hour minimum.

choose 3

## BLACK SESAME MOUSSE

date purée, toasted coconut, sesame basket (CONTAIN TREE NUTS)

## TEXTURES OF CHOCOLATE TARTLETTE

cacao nibs, white chocolate mousse, dark chocolate ganache, white chocolate pearls

## YUZU TARTLETTE

raspberries, yuzu curd, mint

## MATCHA & WHITE CHOCOLATE TARTLETTE

lavender honey tuille

## BLUEBERRY SUMMER TRIFLE

lemon black pepper cake, housemade berry compote

## ASSORTED DESSERT "SUSHI"

coconut sticky rice topped with a variety of seasonal fruit (GLUTEN FREE, VEGAN)

## COCONUT PANNACOTTA

mango, tamarind, dried mango (GLUTEN FREE, VEGAN)

## KEYLIME PIE SHOOTER

graham cracker crumbs, mojito jelly





# BAR PACKAGES

2 hour minimum.

## SOFT BAR

Still and Sparkling Water, Assorted Sodas, Fruit Garnish, and Ice

## WINE AND BEER BAR

House Selection of Red and White Wines, House Selection of Local Craft Beers, and Soft Bar

## STANDARD OPEN BAR

Middle Shelf Liquors, House Selection of Red and White Wines, House Selection of Local Craft Beers, and Soft Bar

## PREMIUM OPEN BAR

Top Shelf Liquors, House Selection of Red and White Wines, House Selection of Local Craft Beers, and Soft Bar

## ADD A BESPOKE COCKTAIL

### CHOOSE ONE:

Strawberry Basil Margarita

*tequila, strawberry syrup, lime, triple sec*

Blood Orange Margarita

*tequila, blood orange syrup, lime, triple sec*

Spiked Mango Arnold Palmer

*iced tea, lemonade, mango nectar, vodka, lemon juice*

Lychee Bourbon Smash

*bourbon, lychee syrup, lemon, mint*

Fig Daiquiri

*rum, fig and thyme syrup, lime, angostura bitters*

## ADD ROSÉ

## ADD PROSECCO

## ADD TALKHOUSE ENCORE

CANNED COCKTAIL (Tequila Grapefruit / Tequila Blood Orange / Vodka Cranberry / Vodka Lime)

## ADD LUNAR HARD SELTZER

(Plum / Yuzu / Lychee / Passion Fruit)





# FLORAL AND DESIGN SERVICES

Looking for a special touch for your event? Whether its graphics and menu design, custom florals, table-scape suggestions, votive candles, pillar candles and lanterns, or a complete bespoke proposal reflecting your vision, our Creative Team is here to assist you with all your event design needs. Reach out for a tailored quote. *In most cases, we require at least a two week lead time.*

