

s a v o r y

Catering Menu

FALL / WINTER 2023



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.

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.

HOURS

Orders can be placed through our Accounts 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.



BREAKFAST

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

ASSORTED SWEET ARTISAN PASTRIES \$95 / \$125

Chef's selection of a variety of freshly baked mini sweet pastries, including Banana Bread, Danishes, Muffins, Pain Au Chocolat, Croissants, and more. Includes Fruit Preserves and Butter (CONTAINS TREE NUTS)

ASSORTED SAVORY ARTISAN PASTRIES \$95 / \$125

Chef's selection of a variety of freshly baked savory pastries, including Spinach and Feta Danish, Bacon and Egg Croissant, Chive and Cheddar Scone, Leek and Gruyere Lattice, Ham and Muenster Mille Feuille, and more

ASSORTED BAGELS \$65 / \$90

Includes Fruit Preserves, Assorted Cream Cheeses, and Butter

SEASONAL FRUIT PLATTER \$75 / \$100

PETITE FRITTATAS (GLUTEN FREE) \$85 / \$110

Black Forest Ham, Cheddar, and Caramelized Onion
Roasted Pepper, Sautéed Kale, and Broccoli
Fontina, Leek, and Heirloom Marble Potato
Egg White, Spinach, Artichoke, and Feta

SMOKED FISH PLATTER \$180 / \$260

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

CONTINENTAL PACKAGE \$145 / \$205

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

AVOCADO TOAST BAR \$150 / \$215

Multigrain and Gluten Free Toasts, Avocado Smash, Marinated
Tomato, Arugula, Pickled Radish, Puffed Wild Rice, Everything Spiced
Goats Cheese (Add Smoked Salmon + \$55 / \$75)

SAVORY EGG BAKES \$95 / \$120

Eggs Baked in a Puff Pastry Shell with Assorted Seasonal Ingredients

Verde-style with Cotija, Tomatillo Salsa
Asparagus, Red Pepper, and Brie
Bacon, Cheddar, and Caramelized Onion
Shakshuka-style with Spiced Tomato, Spinach, and Goat Cheese



BREAKFAST

A LA CARTE

**INDIVIDUAL CONTINENTAL
BREAKFAST BOX** \$19.50 ea.

Includes Choice of Bagel, Croissant, Muffin or Pastry, Choice of Pot, and Choice of Juice

**SEASONAL CITRUS YOGURT
PARFAIT** \$9.00 ea.

Blood Orange, Mandarin, Orange, Pomegranate, Maple, Granola (GLUTEN FREE)

PUMPKIN SPICE PARFAIT \$9.00 ea.

Spiced Pumpkin Puree, Coconut Mousse, Pepita Crunch (VEGAN, GLUTEN FREE)

BERRY GREEK YOGURT PARFAIT \$9.00 ea.

Fruit Compote, Granola (GLUTEN FREE)

AUTUMN BLEND FRUIT CUP \$9.00 ea.

Mandarin, Kiwi, Pomegranate, Pear, Blackberry (GLUTEN FREE, VEGAN)

**SEA SALT CHOCOLATE
OVERNIGHT OATS** \$9.00 ea.

Banana, Sea Salt, Cocoa, Medjool Date (GLUTEN FREE, VEGAN)

CARROT CAKE OVERNIGHT OATS \$9.00 ea.

Gold Raisin, Walnut, Carrot, Vegan Cream Cheese Frosting, Nutmeg (GLUTEN FREE, VEGAN, CONTAINS TREE NUTS)

BARLEY AND CHIA PUDDING POT \$9.00 ea.

Laquered Pear, Barley and Chia Pudding, Lavender Honey, Pistachio (CONTAINS TREE NUTS)

MIXED FRUIT CUP \$9.00 ea.

Honeydew, Pineapple, Cantaloupe, Grapes, Strawberry (VEGAN, GLUTEN FREE)



BREAKFAST BEVERAGES

NAKED SMOOTHIES **\$9.45 ea.**

Banana Strawberry, Tropical Protein, Green Machine

PURE GREEN JUICES **\$11.95 ea.**

Golden Girl, Rockin Beet, All Green

NATALIE'S JUICE **\$5.45 ea.**

Orange, Grapefruit, Apple

SAIL AWAY COLD BREW **\$7.45 ea.**

Sea Salted Caramel, Black, Horchata, Touch of Sweet

DEVOCIÓN COFFEE **\$56.95**

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

BUSHWICK TEA **\$45.95**

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.



SANDWICHES

(SMALL 5-7 PPL \$160 / LARGE 8 -10 PPL \$195 / INDIVIDUALLY BOXED \$22)

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

CHICKEN CAESAR WRAP

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

ROAST BEEF

mushroom pâté, gruyere, pickled red onion, spinach, french baguette

“REUBANO”

pulled pork, corned beef, swiss, pickled banana peppers, creole style slaw, cuban-style bread

WASABI TUNA WRAP

wasabi kewpie, pickled ginger, red and napa cabbage, carrot, cilantro, sesame, ginger wrap

HERBED EGG SALAD

chives, chervil lettuce, tomato, mayonnaise, croissant

AVOCADO TURKEY CLUB

avocado smash, monterey jack, bacon, tomato, romaine lettuce, 12 grain bread

BLACK FOREST HAM

whole grain mustard, smoked pickles, sharp cheddar, pretzel croissant

GLUTEN FREE MISO TOFU WRAP

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

CAPRESE WRAP

fresh and marinated tomato, fresh mozzarella, arugula, basil, pesto aioli, tomato wrap

ITALIANO

prosciutto, hot capicola, locatelli, artichoke spread, mesclun, marinated tomato, crispy garlic, rosemary focaccia

ROASTED BUTTERNUT SQUASH

miso cashew crema, piquillo peppers, baby spinach, 12 grain bread (VEGAN)

MILANESA

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

MOROCCAN VEGETABLE WRAP

tagine relish, spiced roasted eggplant, turmeric cauliflower, za’atar chickpeas, baby spinach, tomato wrap (VEGAN)

SIDES

MARBLE POTATO SALAD (\$7.50 / \$45.00 / \$75.00)

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

PASTA SALAD (\$7.50 / \$45.00 / \$75.00)

zucchini, squash, red peppers, grilled onion, olive oil, basil, orecchiette (VEGAN)



SALADS

(SMALL 5-7 PPL \$160 / LARGE 8 -10 PPL \$195 / INDIVIDUALLY BOXED \$22)

ALL SALADS ARE SERVED WITH FRUIT OR POTATO CHIPS.

GREEK

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

ARUGULA AND CHARRED BROCCOLI

pine nuts, goat cheese, pickled onion, marinated tomatoes, herb vinaigrette (GLUTEN FREE, CONTAINS TREE NUTS)

MARKET FIELD

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

ESCAROLE CAESAR

marinated tomato, pecorino, focaccia croutons, lemon peppercorn dressing

AMALFI

red oak lettuce, frisee, endive, blood orange, marinated tomato, pickled fennel, artichoke hearts, toasted buckwheat, honey herb vinaigrette (GLUTEN FREE, VEGAN)

STRAWBERRY POMEGRANATE

bibb lettuce, strawberries, frisée, edamame, feta, pomegranate, sliced almonds, cider poppy dressing (GLUTEN FREE, CONTAINS TREE NUTS)

AUTUMN BOUNTY

shaved brussels sprouts, kohlrabi, napa cabbage, carrot, red cabbage, julienned beets, baby kale, sunflower, cranberry, orange cardamom dressing (GLUTEN FREE, VEGAN)

EMPIRE STATE

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

SOUTHWEST

romaine, purple cabbage, corn and black bean salsa, avocado, chipotle lime vinaigrette (VEGAN, GLUTEN FREE)

CHILI SQUASH

baby spinach, cipollini onions, ancho roasted squash, goat cheese, smoked almonds, lemon sumac dressing (GLUTEN FREE)

BLACK KALE COBB

hard boiled egg, portobello "bacon", tomato, pickled red onion, edamame, blue cheese, green goddess dressing (GLUTEN FREE)

ADD A PROTEIN

MARINATED CHICKEN BREAST	+ \$75 / \$105 / \$7.50
SLICED MARKET STEAK	+ \$125 / \$155 / \$10.00
ROASTED SCOTTISH SALMON	+ \$135 / \$175 / \$10.00
GRILLED JUMBO SHRIMP	+ \$125 / \$155 / \$10.00
FALAFEL	+ \$75 / \$105 / \$7.50



BOWLS

(SMALL 5-7 PPL \$160 / LARGE 8 -10 PPL \$195 / INDIVIDUALLY BOXED \$22)

ALL BOWLS ARE SERVED WITH FRUIT OR POTATO CHIPS.



CHILLED RAMEN NOODLES

red peppers, purple cabbage, broccolini, scallion, carrot, roasted sesame seeds, crispy onions, miso dressing

BISTRO

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

MUSHROOM BARLEY

thyme roasted portobello mushroom, grilled radicchio, candied brussels sprouts, piquillo pepper, pickled onion, toasted buckwheat, dill tahini dressing (VEGAN)

BURRITO

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

TERIYAKI

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

HARVEST

cauliflower rice, charred broccoli, crispy kale, zucchini ribbons, sweetie peppers, kale pesto (GLUTEN FREE)

TAGINE

brown rice, za'atar chickpeas, slow roasted eggplant, spiced cauliflower, smoked almonds, tagine relish, herbs, mint labne (GLUTEN FREE, CONTAINS NUTS)

SEOUL

forbidden black rice, spinach, carrots, kimchi, zucchini, mushrooms, sesame seeds, pickled red onion, bibimbap sauce

ORZO

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

JEWELED WILD RICE

saffron, pistachio, yellow peppers, currants, harissa roasted sweet potato, pomegranate, parsley, orange cardamom dressing (GLUTEN FREE, VEGAN, CONTAINS TREE NUTS)

NOURISH

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

ADD A PROTEIN

MARINATED CHICKEN BREAST	+ \$75 / \$105 / \$7.50
SLICED MARKET STEAK	+ \$125 / \$155 / \$10.00
ROASTED SCOTTISH SALMON	+ \$135 / \$175 / \$10.00
GRILLED JUMBO SHRIMP	+ \$125 / \$155 / \$10.00
FALAFEL	+ \$75 / \$105 / \$7.50

SUSHI & POKE

GARDEN ROLL **\$15.50**

oshinko, avocado, cucumber, alfalfa, carrots (GLUTEN FREE, VEGAN)

CALIFORNIA ROLL **\$12.50**

cucumber, avocado, crab sticks, sesame seeds

SPICY SALMON CUCUMBER ROLL **\$15.50**

spicy salmon, cucumber, sesame seeds

SALMON AVOCADO ROLL **\$15.50**

salmon, avocado, sesame seeds (GLUTEN FREE)

DOUBLE TUNA ROLL **\$22.50**

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

TUNA AVOCADO ROLL **\$22.50**

saku tuna, avocado, sesame seeds (GLUTEN FREE)

SUSHI SANDWICH **\$23.50**

spicy tuna, spicy crab, and avocado layered between white rice with red tobiko and aonori

SPICY TUNA ROLL **\$18.50**

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

DYNAMITE ROLL **\$22.50**

red tobiko, tuna, salmon avocado, sweet chili wasabi (GLUTEN FREE)

MISO SCALLOP ROLL **\$22.50**

scallop, spicy crab, masago arare, miso yuzu, sesame seeds

SPICY RAINBOW ROLL **\$22.50**

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

VEGGIE ROLL **\$12.50**

asparagus, avocado, cucumber (GLUTEN FREE, VEGAN)

DELUXE BENTO BOX **\$35.00**

Sushi Sandwich, Dynamite Roll, Oshinko Pickles, Spicy Crab Salad, And Garden Salad With Carrot Ginger Dressing

VEGGIE BENTO BOX **\$25.00**

Garden Roll, Veggie Roll, Garden Salad With Carrot Ginger Dressing, Edamame Salad, and Avocado

TUNA POKE BOWL **\$25.00**

Tuna, Avocado, Edamame, Seaweed Salad, Sushi Rice, Garden Salad, Cucumber, Poke Dressing, Spicy Mayo, Puffed Rice

SALMON POKE BOWL **\$25.00**

Salmon, Avocado, Edamame, Seaweed Salad, Sushi Rice, Garden Salad, Cucumber, Poke Dressing, Spicy Mayo, Puffed Rice



SWEETS & SNACKS

INDIVIDUAL SAVORY TREATS

MIXED NUTS	\$7.00
TRAIL MIX	\$6.50
SMOKY SPICY SNACK MIX	\$6.50
SESAME WASABI SNACK MIX	\$6.50
DRIED VEGGIE CHIPS	\$6.50

INDIVIDUAL SWEET TREATS

FRENCH MACARONS	\$7.00
YOGURT COVERED PRETZELS	\$6.50
CHOCOLATE COVERED PRETZELS	\$6.50
HOUSE BAKED COOKIES	\$4.50
MONKEY MUNCH (CONTAINS PEANUTS)	\$6.00
TROPICAL DRIED FRUIT MIX	\$7.00

DESSERT PLATTERS (SM / LG)

HOUSE BAKED COOKIES	\$45 / \$70
<i>Chocolate Chip, Snickerdoodle, Oatmeal Raisin, Lemon White Chocolate, Double Chocolate Fudge, Red Velvet</i>	
BROWNIES + BLONDIES (CONTAINS NUTS)	\$55 / \$75
HOUSEMADE PETIT FOURS	\$60 / \$90
<i>Pistachio Chocolates, Hibiscus Strawberry Slice, Petite Berry Cheesecake, Mini Citrus Bar, and Swedish Chocolate Balls (CONTAINS NUTS)</i>	
GOURMET DESSERT BARS	\$75 / \$100
<i>Raspberry Linzer Bars, Lemon Bars</i>	
SEASONAL FRUIT PLATTER	\$75 / \$100
FRUIT SKEWERS	\$45 / \$65
<i>Yogurt and Chocolate Ganache Dips (GLUTEN FREE)</i>	

BEVERAGES

POLAND SPRING	\$3.95 ea
CANNED SODA	\$3.95 ea
<i>Coke, Diet Coke, Coke Zero, Sprite, Ginger Ale, Seltzer</i>	
PELLEGRINO 250 ML	\$4.95 ea

SNAPPLE	\$4.95 ea
<i>Lemon, Peach, Green, Diet Raspberry, Diet Lemon</i>	
SAIL AWAY COLD BREW	\$7.45 ea
<i>Sea Salted Caramel, Black, Horchata, Touch of Sweet</i>	
BOXED WATER	\$4.95 ea



DROP-OFF EVENT PLATTERS

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

FOR OUR FULL SERVICE EVENTS, PLEASE CONTACT A MEMBER OF OUR TEAM.

CHIPS, GUACAMOLE, AND SALSA **\$95 / \$125**

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

POTATO CHIPS AND DIPS **\$95 / \$145**

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

CHARCUTERIE **\$215 / \$270**

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

ARTISAN CHEESE AND FRUIT **\$215 / \$270**

Tumbleweed Cheddar, Petit Basque, Petite Brie, Everything Goat Chevre, Shropshire Blue, Quince Paste, Lavender Honey, Spiced Pear Compote, Grapes, Dried Apricots, Figs, Assorted Crackers and Flatbreads

JUMBO SHRIMP COCKTAIL **\$110 / \$155**

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

MARINATED & GRILLED VEGETABLES (GLUTEN FREE, VEGAN) **\$50 / \$75**

MEZZE **\$105 / \$160**

Fire Feta, Sumac Yogurt, Turmeric Tahini, Marinated Olives, Artichoke Hearts, Grape Leaves, Roasted Tomatoes, Peppadew Peppers, Peperoncini, Pickled Red Onions, Grilled Pita

SUSHI **\$175 / \$225**

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

SUSHI DELUXE **\$275 / \$350**

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

FARM FRESH CRUDITÉS **\$90 / \$130**

Selection of Farm Fresh Vegetables, Beet Hummus, Romesco, Vegan Green Goddess Ranch (GLUTEN FREE, VEGAN, CONTAINS TREE NUTS)

MEDITERRANEAN DIPS **\$55 / \$75**

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

