savory

Catering Menu

FALL / WINTER 2022

15 WEST 39TH STREET, NEW YORK, NY 10018 | SAVORY.COM | 212.757.6100

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.

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 8:00 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 **$85 / $110**

Chef's selection of a variety of freshly baked mini sweet pastries, including Danishes, Muffins, Pain Au Chocolat, Croissants, and more. Includes Fruit Preserves and Butter

ASSORTED SAVORY ARTISAN PASTRIES **$85 / $110**

Chef's selection of a variety of freshly baked savory pastries, including Spinach and Feta Croissant, Chive and Cheddar scone, Leek and Gruyere Lattice, and more

ASSORTED BAGELS **$60 / $85**

Includes Fruit Preserves, Assorted Cream Cheeses, and Butter

SEASONAL FRUIT PLATTER **$60 / $85**

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

Ham, Cheddar, and Onion
Roasted Pepper, Goat Cheese, and Broccoli
Mushroom, Leek, and Heirloom Marble Potato
Egg White, Spinach, Tomato, and Feta

SMOKED FISH PLATTER **$175 / $250**

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

CONTINENTAL PACKAGE **$120 / $175**

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

AVOCADO TOAST BAR **$150 / $215**

12 Grain Toast, Avocado, Cotija, Heirloom Tomato, Sliced Hard Boiled Egg, Arugula, Red Pepper Flakes, Pickled Onion
(Add Smoked Salmon + $50 / $75)

SAVORY EGG BAKES **$95 / $120**
Eggs Baked in a Puff Pastry Shell with Assorted Seasonal Ingredients

Bacon, Cheddar, and Mustard Relish
Mushroom, Leek, and Gruyere
Chorizo, Manchego, and Roasted Peppers
Shakshuka-style with Spiced Tomato, Spinach, and Goat Cheese

BREAKFAST

A LA CARTE

INDIVIDUAL CONTINENTAL BREAKFAST BOX **$18.50 ea.**

Includes Bagel, Cream Cheese, Butter, Fruit Preserves, Seasonal Fruit Salad, and Orange Juice

PUMPKIN SPICE PARFAIT **$8.00 ea.**

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

COCOA PROTEIN POT **$8.00 ea.**

Banana, Almond Milk, Agave, Almond Butter, Cocoa Powder, Cacao Nibs, Sliced Almonds (VEGAN, GLUTEN FREE, CONTAINS TREE NUTS)

BERRY GREEK YOGURT PARFAIT **$8.00 ea.**

Fruit Compote, Granola (GLUTEN FREE)

MIXED CITRUS GREEK YOGURT PARFAIT **$8.00 ea.**

Blood Orange, Mandarin, Grapefruit, Cinnamon, Walnut (GLUTEN FREE, CONTAINS NUTS)

APPLE PIE OVERNIGHT OATS **$8.00 ea.**

Apple, Pecan, Apple Butter, Granola, Oat Milk (GLUTEN FREE, CONTAINS NUTS, VEGAN)

BLUEBERRY CRUMBLE OVERNIGHT OATS **$8.00 ea.**

Blueberries, Vegan Crumble, House Blueberry Compote (GLUTEN FREE, VEGAN)

MIXED FRUIT CUP **$8.00 ea.**

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

SEASONAL FRUIT CUP **$8.00 ea.**

Blood Orange, Blueberry, Kiwi, Mandarin, Pomegranate (VEGAN, GLUTEN FREE)

BREAKFAST

BEVERAGES

NAKED SMOOTHIES **$8.50 ea.**

Banana Strawberry, Tropical Protein, Green Machine

PURE GREEN JUICES **$10.95 ea.**

Golden Girl, Rockin Beet, All Green

NATALIE'S JUICE **$5.00 ea.**

Orange, Grapefruit

SAIL AWAY COLD BREW **$7.00 ea.**

Sea Salted Caramel, Black, Horchata, Touch of Sweet

DEVOCIÓN COFFEE **$52.00**

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

BUSHWICK TEA **$42.00**

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.

SANDWICHES

(SMALL 5-7 PPL $145 / LARGE 8 -10 PPL $175 / INDIVIDUALLY BOXED $20)

ALL SANDWICHES ARE SERVED WITH CHOICE OF ASSORTED FRUIT OR SEA SALT KETTLE COOKED POTATO CHIPS.

SPICED CAULIFLOWER WRAP
lemon dill hummus, israeli salad, sumac onion, za'atar chickpeas, tomato wrap (VEGAN)

GRILLED CHICKEN CLUB
green goddess ranch, bacon, romaine, tomato, 12 grain baguette

ROAST BEEF
herbed horseradish cream, pickled red onions, munster cheese, spinach, onion bread

WALDORF-STYLE ROAST TURKEY
red oak lettuce, cranberry aioli, brie, shaved apples, pickled walnuts, sliced marble rye (CONTAINS NUTS)

TRUFFLED EGG SALAD
chives, lettuce, tomato, mayonnaise, croissant

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

BLACK FOREST HAM
whole grain mustard, smoked pickles, sharp cheddar, pretzel croissant

CHICKEN CAESAR WRAP
black kale, parmesan crisps, lemon peppercorn dressing, in a spinach wrap

BUTTERNUT SQUASH
slow roasted butternut squash, cashew frommage blanc, pequillo pepper, spinach, pomegranate molasses, toasted pepita, 8 grain roll (VEGAN)

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

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

SALADS

(SMALL 5-7 PPL $145 / LARGE 8 -10 PPL $175 / INDIVIDUALLY BOXED $20)

ALL SALADS ARE SERVED WITH ASSORTED FRUIT OR SEA SALT KETTLE COOKED POTATO CHIPS.

BLT
mesclun, cherry tomato, bacon, hardboiled egg, blue cheese, green goddess ranch, croutons

SPICED GARBANZO
israeli salad, spinach, quinoa, red beets, za'atar garbanzo beans, olive oil, turmeric tahini dressing (GLUTEN FREE, VEGAN)

KALE AND LENTIL
edamame, sliced radish, peppadew, ricotta salata, sunflower seeds, apple cider poppy dressing (GLUTEN FREE)

ESCAROLE CAESAR
marinated tomato, pecorino, focaccia croutons, lemon peppercorn dressing

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

AMALFI
red oak, endive, frisée, pickled fennel, blood orange, artichoke. toasted buckwheat, honey herb balsamic vinaigrette (GLUTEN FREE)

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

BEET SALAD
arugula, roasted golden beets, julienned red beets, pickled red onions, walnuts, goat cheese, pomegranate dressing (GLUTEN FREE)

CHILI SQUASH
spinach, ancho roasted butternut squash, smoked almonds, goat cheese, preserved lemon and sumac vinaigrette (GLUTEN FREE, CONTAINS NUTS)

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)

ADD A PROTEIN

MARINATED CHICKEN BREAST	+ $65 / $95 / $5.00
SLICED MARKET STEAK	+ $115 / $140 / $9.00
ROASTED SCOTTISH SALMON	+ $135 / $175 / $9.00
GRILLED JUMBO SHRIMP	+ $95 / $135 / $9.00
CAULIFLOWER 'STEAK'	+ $40 / $55 / $4.00

BOWLS

(SMALL 5-7 PPL $145 / LARGE 8 -10 PPL $175 / INDIVIDUALLY BOXED $20)

ALL BOWLS ARE SERVED WITH ASSORTED FRUIT OR SEA SALT KETTLE COOKED POTATO CHIPS.

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

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

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

ANCIENT GRAIN
golden beets, kale, brussels sprouts, sweet potatoes, turmeric tahini dressing (VEGAN)

NOURISH
celeriac, kale, butternut squash, beets, radish, pepitas, quinoa, mustard maple dressing (GLUTEN FREE, VEGAN)

SEOUL
cauliflower rice, spinach, carrots, kimchi, zucchini, mushrooms, sesame seeds, pickled red onion, bibimbap sauce (GLUTEN FREE)

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

MASALA MANGO LENTIL
basmati rice, turmeric cauliflower, spinach, pickled red onion, cilantro, coconut lime dressing (VEGAN, GLUTEN FREE)

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

BRUNCHY
roasted tomato, crispy bacon, poached egg, cremini mushroom, roasted kale, smashed marble potato, chimichurri (GLUTEN FREE)

ADD A PROTEIN

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ROASTED SCOTTISH SALMON	+ $135 / $175 / $9.00
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CAULIFLOWER 'STEAK'	+ $40 / $55 / $4.00

SUSHI BOXES

ALL SUSHI BOXES INCLUDE A CHOICE OF ONE ROLL WITH A SIDE OF SEAWEED SALAD AND SESAME WASABI SNACK MIX

QUINOA ROLL **$10.95**

avocado, cucumber, quinoa, mint, red cabbage, carrots, beets (GLUTEN FREE, VEGAN)

SHRIMP TEMPURA ROLL **$14.45**

shrimp tempura, tobiko, avocado, sesame seeds, fried onions

CALIFORNIA ROLL **$10.95**

cucumber, avocado, crab sticks, sesame seeds

SPICY SALMON CUCUMBER ROLL **$13.45**

spicy salmon, cucumber, sesame seeds

VEGGIE ROLL **$13.95**

asparagus, avocado, cucumber (GLUTEN FREE, VEGAN)

SALMON AVOCADO ROLL **$13.95**

salmon, avocado, sesame seeds (GLUTEN FREE)

DOUBLE TUNA ROLL **$19.95**

spicy tuna, saku tuna, avocado, wasabi mayo

SPICY RAINBOW ROLL **$19.95**

salmon, spicy crab, yellowfin tuna, spicy mayo, avocado

PHILADELPHIA ROLL **$15.95**

cream cheese, sesame seeds, chives, avocado, cucumber, salmon, spicy mayo (GLUTEN FREE)

TUNA ROLL **$17.95**

saku tuna, avocado, sesame seeds (GLUTEN FREE)

SPICY TUNA ROLL **$15.95**

ground yellowfin tuna, spicy mayo, cucumber, sesame seeds

MANGO SHRIMP ROLL **$19.95**

shrimp tempura, steamed shrimp, cucumber, mango, avocado, bell pepper, celery, spicy sweet chili mayo

BLACKENED TUNA ROLL **$20.95**

cajun tuna, cucumber, carrot, eel sauce, tobiko, avocado, shredded dried chili peppers (GLUTEN FREE)

SPICY YELLOWTAIL ROLL **$19.95**

spicy tuna, yellowtail, avocado, togarashi, shredded dried chili peppers

SWEETS & SNACKS

INDIVIDUAL SAVORY TREATS

MIXED NUTS	$6.50
SAVORY TRAIL MIX	$5.50
SMOKY SPICY SNACK MIX	$5.50
SESAME WASABI SNACK MIX	$5.50
DRIED VEGGIE CHIPS	$5.50

INDIVIDUAL SWEET TREATS

FRENCH MACARONS	$6.50
YOGURT COVERED PRETZELS	$4.50
CHOCOLATE COVERED PRETZELS	$4.50
HOUSE BAKED COOKIES	$3.00
MONKEY MUNCH (CONTAINS NUTS)	$5.00

DESSERT PLATTERS (SM / LG)

HOUSE BAKED COOKIES — $42 / $63

Chocolate Chip, Snickerdoodle, Oatmeal, Lemon White Chocolate

BROWNIES + BLONDIES (CONTAINS NUTS) — $47 / $68

PETIT FOURS — $52 / $78

Rotating Assortment of Miniature Desserts, such as Eclairs, Tartlets, Chocolate Bonbons, Cheesecakes, or Cream Puffs

GOURMET DESSERT BARS — $52 / $78

Raspberry Linzer Bars, Lemon Bars

SEASONAL FRUIT PLATTER — $60 / $85

BEVERAGES

POLAND SPRING — **$3.50 ea**

CANNED SODA — **$3.50 ea**

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

PELLEGRINO 250 ML — **$4.50 ea**

SNAPPLE — **$4.50 ea**

Lemon, Peach, Green, Diet Raspberry, Diet Lemon

SAIL AWAY COLD BREW — **$7.00 ea**

Sea Salted Caramel, Black, Horchata, Touch of Sweet

BOXED WATER — **$4.50 ea**

DROP-OFF EVENT PLATTERS

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

PLEASE ALLOW 48 HOURS NOTICE ON ALL EVENT PLATTER ORDERS. FOR OUR FULL SERVICE EVENTS, PLEASE CONTACT A MEMBER OF OUR TEAM.

CHIPS, GUACAMOLE, AND SALSA **$85 / $110**

Guacamole, Salsa Roja, Cholula, Lime, Tortilla Chips (VEGAN)

POTATO CHIPS AND DIPS **$65 / $95**

Truffled Onion Dip, Spinach Artichoke Dip, Housemade Potato Chips

CHARCUTERIE **$215 / $265**

Prosciutto, Spanish Dried Chorizo, Capicola, Soppressatta, 'Nduja, Cipollini Onions, Peppadew Peppers, Mixed Olives, Pickled Vegetables, Spiced Almonds, Assorted Crackers, Flatbreads, Whole Grain Mustard

ARTISAN CHEESE AND FRUIT **$195 / $245**

Redmond Cheddar, Ewephoria, Everything Goat Chevre, English Stilton, Quince Paste, Truffled Honey, Orange Bourbon Marmalade, Grapes, Dried Apricots, Figs, Assorted Crackers and Flatbreads

MEZZE **$105 / $160**

Fire Feta, Hummus, Mint Labne, Marinated Olives, Artichoke Hearts, Grape Leaves, Roasted Tomatoes, Peppadew Peppers, Pepperoncini, Pickled Red Onions, Grilled Pita

SUSHI **$155 / $195**

An Assortment of Maki Rolls Soy Sauce, Wasabi, Pickled Ginger

SUSHI DELUXE **$220 / $285**

An Assortment of upgraded Maki Rolls and Sashimi with Edamame Salad, Seaweed Salad, and Soba Noodle Salad, Soy Sauce, Wasabi, Pickled Ginger

FARM FRESH CRUDITÉS **$85 / $140**

Farm Fresh Vegetables, Hummus, Green Goddess Ranch (GLUTEN FREE)

JUMBO SHRIMP COCKTAIL **$95 / $130**

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