



s a v o r y

# Conference Catering Menu

FALL / WINTER 2023

## **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 or full service events, please visit [savory.com](http://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 5-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 and 10 guest 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).

# CONTINENTAL BREAKFAST

10 Person Minimum.

## INCLUDES:

### ASSORTED SWEET AND SAVORY ARTISAN PASTRIES

Chef's selection of a variety of freshly baked sweet and savory pastries. Includes Fruit Preserves and Butter (CONTAINS TREE NUTS)

### ASSORTED NEW YORK BAGELS

Butter, Fruit Preserves, Assorted Cream Cheeses

### SLICED FRUIT PLATTER

### ASSORTED BREAKFAST PARFAITS AND POTS

Seasonal Citrus Yogurt Parfait, Pumpkin Spice Parfait, Berry Greek Yogurt Parfait, Autumn Blend Fruit Cup, Sea Salt Chocolate Overnight Oats, Carrot Cake Overnight Oats, Barley and Chia Pudding Pot, and Mixed Fruit Cup



# HOT BREAKFAST

*Includes Home Fries and Sliced Fruit Platter. 10 Person Minimum.*

## EGGS

*choose one*

SCRAMBLED EGGS (GLUTEN FREE)

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“JUST” PLANT BASED EGGS

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POACHED EGGS

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SAVORY EGG BAKES

*Eggs Baked in a Puff Pastry Shell with Assorted Seasonal Ingredients*

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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

ASSORTED PETITE FRITTATAS (GLUTEN FREE)

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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

PETITE OMELETTES (GLUTEN FREE)

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Plain  
Red Pepper, Asparagus, and Goat Cheese  
Ham and Cheddar  
Egg White, Mushroom and Leek

## FROM THE GRIDDLE

*choose one*

BELGIAN WAFFLES

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*includes Vermont Maple Syrup and Whipped Sweet Cream Butter*

TWICE BAKED FRENCH TOAST

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*includes Vermont Maple Syrup and Whipped Sweet Cream Butter*

RICOTTA HOTCAKES

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*Wildflower Honey, Whipped Sweet Butter*

THREE CHEESE POLENTA CAKE

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*Fontina, Parmesan, Mozzarella (GLUTEN FREE)*

## SIDE PROTEINS

*choose one*

BACON

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SAUSAGE

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TURKEY BACON

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CHICKEN SAUSAGE

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IMPOSSIBLE SAUSAGE PATTY

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SLOW ROASTED PORTOBELLO MUSHROOM



# BREAKFAST ADD-ONS (10 Person Minimum)

## WARM BREAKFAST SANDWICHES

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Bacon, Egg, and Cheese  
*on an english muffin*

Egg White, Red Pepper, and Spinach  
*in a gluten free wrap (GLUTEN FREE)*

Chicken Little  
*maple mayo, chicken sausage, fried egg, swiss cheese on a brioche bun*

Ham, Egg, and Monterey Jack  
*on a kaiser roll*

New School  
*brioche, paprika aioli, cheddar, baked egg, tomato*

Mexicali  
*baked egg, chipotle aioli, black bean spread, pepper jack, tomato, avocado, potato bun*

Impossible "Chorizo" Burrito  
*pico de gallo, home fries, cilantro, sofrito scramble, pepper hack, black beans, jalapeño wrap*

Plant-based JUST Egg Sandwich  
*impossible sausage, on gluten free roll (VEGAN, GLUTEN FREE)*

Sausage, Egg, and Cheese  
*pork sausage, cheddar cheese, buttermilk biscuit*

Roasted Portobello and Egg  
*tomato olive jam, spinach, ciabatta roll*

Sweet and Spicy Short Rib and Egg  
*manchego frico, sweet chili sauce, telera roll*

## SMOKED FISH BAR

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

## HOT OATMEAL BAR

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Steel Cut Oats, Chocolate Chips, Almond Butter, Dried Cranberries, Coconut Shavings, Cinnamon, Mixed Berries, Brown Sugar

## BREAKFAST GRITS BAR

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Cheddar Grits, Red Pepper Chowchow, Crispy Bacon, Scallions, Cherry Tomato, Pickled Jalapeño  
(GLUTEN FREE)



# MORNING BREAK

## SEASONAL CITRUS YOGURT PARFAIT

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

## PUMPKIN SPICE PARFAIT

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

## BERRY GREEK YOGURT PARFAIT

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Fruit Compote, Granola (GLUTEN FREE)

## AUTUMN BLEND FRUIT CUP

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

## SEA SALT CHOCOLATE OVERNIGHT OATS

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

## CARROT CAKE OVERNIGHT OATS

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

## BARLEY AND CHIA PUDDING POT

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

## MIXED FRUIT CUP

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

## SAIL AWAY COLD BREW

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Sea Salted Caramel, Black, Horchata, Touch of Sweet

## NAKED SMOOTHIES

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Banana Strawberry, Tropical Protein, Green Machine

## PURE GREEN JUICES

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Golden Girl, Rockin Beet, All Green



# BUFFET MEALS (10 PERSON MINIMUM)

## CLASSIC

Includes Choice of 2 Entrées, 2 Sides, and Choice of 3 Desserts, Dinner Rolls and Butter.

## PREMIUM

Includes Choice of 3 Entrées, 3 Sides, 1 Salad, Choice of 3 Desserts, Dinner Rolls and Butter.

## ENTRÉES

Simply Pan Seared Salmon  
*roasted baby fennel, sauce  
vierge* (GLUTEN FREE)

Grilled Spiced Cauliflower  
*gremolata, toasted pine nuts* (GLUTEN  
FREE, VEGAN, CONTAINS TREE NUTS)

Roasted NY Steelhead Trout  
*confit early season citrus, fine herbs  
salad* (GLUTEN FREE)

Crispy Skin Salmon  
*grilled scallion, tarragon pistou*  
(GLUTEN FREE)

Baked Atlantic Cod  
*herbed crumbs, lemon, white wine,  
butter*

Banana Leaf Red Snapper  
*mango salsa, jalapeño, cilantro, red  
pepper, grilled lime* (GLUTEN FREE)

Rigatoni De Ciambotta  
*tomato sugo, chickpea, zucchini, bell  
peppers, garlic*

Stuffed Flounder Florentine  
*spinach, lemon butter cream sauce,  
chives*

Pasta Campanelle  
*pancetta, peas, boursin, asparagus,  
herbs*

Grilled Chili Ginger Shrimp Skewer  
*sesame, sweet chili, pickled red onion,  
cilantro, lime, banana leaf* (GLUTEN  
FREE)

Pork Tenderloin  
*5 spice rub, szechuan pork jus, crispy  
garlic, ginger, scallion* (GLUTEN FREE)

Beef Filet Tournedos (+\$)  
*thyme jus, red onion marmalade, fried  
parsley* (GLUTEN FREE)

Boneless Pesto Chicken Breast  
*tomato jam, sautéed kale* (GLUTEN  
FREE)

Herb Roasted French Chicken  
Breast  
*wilted greens, wild mushroom rags*  
(GLUTEN FREE)

Maryland Style Crab Cakes (+\$)  
*horseradish remoulade, lemon, frisée*

Simply Grilled Chicken  
*root vegetable fricassee, garlic butter*  
(GLUTEN FREE)

Roasted Corn Cannelloni  
*spinach, sweet pepper and tomato  
cream sauce, fontina, basil*

Grilled Chimichurri Flank Steak  
*grilled red onion, cilantro, pequillo  
pepper coulis* (GLUTEN FREE)

Red Wine Braised Short Rib  
*thyme, mirepoix* (GLUTEN FREE)

Stuffed Eggplant  
*chickpea stuffing, dill and lemon  
tahini, tagine relish* (GLUTEN FREE,  
VEGAN)

Stuffed Pepper  
*wild rice, braised kale, pomegranate,  
dill tahini yogurt, hummus, feta cheese*  
(GLUTEN FREE)

Celeriac Schnitzel  
*grilled cabbage, mustard cream sauce*

Zucchini Rollatini  
*ricotta, sautéed seasonal vegetable  
stuffing, sunday sauce, basil* (GLUTEN  
FREE)

Orecchiette  
*chicken sausage, broccolini, calabrian  
chili, locatelli, garlic*

Ancho Crusted Shrimp Skewer  
*corn and edamame succotash, charred  
lime* (GLUTEN FREE)

# BUFFET MEALS (CONT.)

## SIDES

Farmers Market Vegetables  
(GLUTEN FREE, VEGAN)

Roasted Fall Root Vegetable Blend  
*apricot, pepitas, honey, ginger* (GLUTEN FREE, VEGAN)

Sofrito Rice  
*onion, tomato, garlic, cilantro, latin spices* (GLUTEN FREE, VEGAN)

Jeweled Wild Rice  
*saffron rice, pomegranate, pistachio, peppers, herbs* (GLUTEN FREE, VEGAN)

Broccolini  
*calabrian chili, locatelli, lemon* (GLUTEN FREE)

Sautéed Lacinato Kale  
*confit garlic, lemon, toasted almond* (VEGAN, GLUTEN FREE, CONTAINS TREE NUTS)

Mushroom Pearl Barley "Risotto"  
*balsamic glaze*

Roasted Heirloom Beets  
*goat cheese, pine nut crumble, chervil, citrus* (GLUTEN FREE, CONTAINS TREE NUTS)

Three Cheese Polenta Cake  
*basil, melted leek, fontina, locatelli, mozzarella* (GLUTEN FREE)

Herb Roasted Fingerling Potatoes  
*shallot, garlic, thyme, parsley* (GLUTEN FREE, VEGAN)

Buttermilk Champ Mashed Potatoes  
*sautéed cabbage, scallion, cheddar* (GLUTEN FREE)

Grilled Radicchio  
*peas, mint* (GLUTEN FREE)

Hasselback Russet Potato  
*herb and parmesan crumbs*

Steamed Bok Choy  
*candied ginger glaze, szechuan pepper* (VEGAN)

Cauliflower Gratin  
*mornay sauce, garlic, thyme, gruyere*

Creamed Swiss Chard  
*garlic, parmesan, crispy onion* (GLUTEN FREE)

Sticky Miso Brussels Sprouts  
*sticky miso glaze, sesame, scallion* (VEGAN)

Root Vegetable Smash  
*carrot, potato, parsnip, turnip, butternut, honey* (GLUTEN FREE)

Moroccan Spiced Baby Heirloom Carrots  
*ras el hanout, honey, parsley* (GLUTEN FREE)

Winter Squash Fondant  
*thyme, sage, butter, warming spices* (GLUTEN FREE)





# BUFFET MEALS (CONT.)

## SALADS

### Market Field

*grape tomatoes, watermelon radish, shaved carrot, cucumber, balsamic vinaigrette* (GLUTEN FREE, VEGAN)

### Black Kale Cobb

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

### Autumn Bounty

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

### Empire State

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

### Chili Squash

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

### Escarole Caesar

*marinated tomato, pecorino, focaccia croutons, lemon peppercorn dressing*

## DESSERT

### Black Sesame Mousse

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

### Textures of Chocolate Tart

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

### Keylime Pie Shooter

*graham cracker crumbs, mojito jelly*

### Coconut and Rose Malabi

*pomegranate seeds, pistachio, pomegranate molasses* (GLUTEN FREE, VEGAN, CONTAINS TREE NUTS)

### Matcha & Ube Tart

*white chocolate, ube mousse, matcha tart shell*

### Spiced Apple Trifle

*lemon black pepper cake, cardamom anglaise, spiced apple compote*

### Yuzu Tart

*raspberries, yuzu curd, mint*

### Assorted Dessert “Sushi” (+\$)

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

## ADD SEASONAL SOUP (+\$)

### Curried Yellow Split Pea and Vegetables

*coconut milk, cilantro* (GLUTEN FREE, VEGAN)

### Roasted Cream of Cauliflower

(GLUTEN FREE)

### Tuscan Ribolita

*tomato, herbs, black kale, cannellini beans* (GLUTEN FREE, VEGAN)



# MEAL ADD-ONS

10 Person Minimum.

## SHARED BOWLS

### Chilled Ramen Noodles

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

### Harvest

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

### Mushroom Barley

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

### Nourish

*roasted ancho squash, toasted pepitas, kale, quinoa beets, pickled radish, maple mustard dressing*

### Bistro

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

### Orzo

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

## SANDWICHES

### Italiano

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

### Avocado Turkey Club

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

### Black Forest Ham

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

### Chicken Caesar Wrap

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

### Gluten Free Miso Wrap

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

### 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*



# AFTERNOON BREAK

10 Person Minimum.

## SHARED PLATTERS

### MEZZE PLATTER

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

### FARM FRESH CRUDITÉS PLATTER

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

### ARTISAN CHEESE AND FRUIT

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

### CHARCUTERIE PLATTER

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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

### CHIPS, GUACAMOLE, AND SALSA

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

### POTATO CHIPS AND DIPS

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Truffled Onion Dip, Spinach Artichoke Dip, Housemade Potato Chips

## SWEETS & SNACKS

Choice of 3

Choice of 5

### TRAIL MIX

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Coconut Shavings, White Chocolate, Dark Chocolate, Cranberry, Mixed Nuts

### MIXED NUTS

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### FRESHLY BAKED COOKIES

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Chocolate Chip, snickerdoodle, oatmeal Raisin, lemon white chocolate, Double Chocolate Fudge, Red Velvet

### DRIED VEGGIE CHIPS

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### CHOCOLATE COVERED & YOGURT COVERED PRETZELS

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### FRENCH MACARONS

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### BROWNIES AND BLONDIES (CONTAINS NUTS)

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### PETIT FOURS

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Pistachio Chocolates, Hibiscus Strawberry Slice, Petite Berry Cheesecake, Mini Citrus Bar, and Swedish Chocolate Balls (CONTAINS NUTS)

### GOURMET DESSERT BARS

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Raspberry Linzer Bars, Lemon Bars

# BEVERAGES

## NATALIE'S JUICE

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Orange, Grapefruit, Apple

## DEVOCIÓN COFFEE

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Includes Regular or Decaf Coffee, Choice of 3 Milks, and Assorted Sweeteners (*minimum of 10 people*)

## BUSHWICK TEA

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Includes Hot Water, 10 Assorted Tea Packets, Choice of 3 Milks, and Assorted Sweeteners (*minimum of 10 people*)

## POLAND SPRING

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## BOXED WATER

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## CANNED SODA

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

## PELLEGRINO 250 ML

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## SNAPPLE

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Lemon, Peach, Green, Diet Raspberry, Diet Lemon

