

s a v o r y

# Catering Menu

SPRING / SUMMER 2022



# 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](http://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](mailto:concierge@savory.com).



# Breakfast

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

## ASSORTED SWEET ARTISAN PASTRIES

\$80 / \$105

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

\$80 / \$105

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 MINI BAGELS

\$55 / \$80

Includes Fruit Preserves, Assorted Cream Cheeses, and Butter

## SEASONAL FRUIT PLATTER

\$55 / \$80

## PETITE FRITTATAS (GLUTEN FREE)

\$80 / \$105

Ham, Cheddar, and Onion  
Roasted Pepper, Goat Cheese, and Asparagus  
Mushroom, Leek, and Blue Cheese  
Egg White, Spinach, Tomato, and Feta

## SMOKED FISH PLATTER

\$165 / \$240

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

## CONTINENTAL PACKAGE

\$115 / \$165

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

## AVOCADO TOAST BAR

\$147 / \$210

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

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

\$90 / \$115

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

### MANGO COCONUT PARFAIT \$8.00 ea.

Passionfruit, Coconut Mousse, Toasted Coconut (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)

### ORANGE GREEK YOGURT PARFAIT \$8.00 ea.

Walnuts, Honey, Granola (GLUTEN FREE, CONTAINS NUTS)

### BLUEBERRY CRUMBLE OVERNIGHT OATS \$8.00 ea.

Granola, Oat Milk (GLUTEN FREE, VEGAN)

### MIXED FRUIT CUP \$8.00 ea.

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

### SEASONAL FRUIT CUP \$8.00 ea.

Mango, Dragonfruit, Strawberry, Kiwi (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

## DEVOCIÓN COFFEE

\$50.00

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

## BUSHWICK TEA

\$40.00

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 \$140 / LARGE 8-10 PPL \$170 / INDIVIDUALLY BOXED \$20)

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

## ITALIAN COMBO

capicola, mortadella, genoa salami, provolone, herbed focaccia, oil and vinegar (CONTAINS NUTS)

## GRILLED CHICKEN CLUB

avocado mayo, bacon, lettuce, tomato, 12 grain roll

## ROAST BEEF

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

## ROAST TURKEY

fontina, alfalfa sprouts, tomato, arugula, green goddess, sliced 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, in a spinach wrap

## TRUFFLED EGG SALAD

chives, lettuce, tomato, mayonnaise, croissant

## SPICED CAULIFLOWER WRAP

hummus, israeli salad, sumac onion, tomato wrap (VEGAN)

## BEET AND BROCCOLI

grilled red onions, preserved lemon ricotta, ciabatta

## “REUBANO”

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



# Salads

(SMALL 5-7 PPL \$140 / LARGE 8 -10 PPL \$170 / INDIVIDUALLY BOXED \$20)

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

## MARKET FIELD

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

## 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)

## SPICED GARBANZO

israeli salad, spinach, quinoa, red beets, za'atar garbanzo beans, olive oil, tangy white sauce (GLUTEN FREE)

## KALE AND LENTIL

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

## MUSHROOM "COBB"

spring mix, bacon, tomato, egg, blue cheese, croutons, green goddess dressing

## CHILI SQUASH

spinach, smoked almonds, goat cheese, preserved lemon and sumac vinaigrette (GLUTEN FREE, CONTAINS NUTS)

## 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)

## SPRING PEA

snow pea tendril, arugula, pickled red onion, shaved fennel, preserved lemon ricotta, herb vinaigrette (GLUTEN FREE)

## ADD A PROTEIN

MARINATED CHICKEN BREAST	+ \$75 / \$105 / \$6.50
SLICED MARKET STEAK	+ \$115 / \$140 / \$8.50
ROASTED SCOTTISH SALMON	+ \$150 / \$180 / \$8.00
GRILLED JUMBO SHRIMP	+ \$95 / \$135 / \$8.50
CAULIFLOWER 'STEAK'	+ \$35 / \$55 / \$3.00



# Bowls

(SMALL 5-7 PPL \$140 / LARGE 8 -10 PPL \$170 / 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

## SPRING VEGETABLE

right rice, asparagus, peas, red peppers, slow roasted cherry tomato, scallion, cashew, chimichurri (VEGAN, 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, nut-free pesto (GLUTEN FREE, VEGAN)

## SEOUL

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

## SPICED CARROT

peppadew, cous cous, green olives, parsley, ras el hanout, smoked almonds, mint, preserved lemon and sumac vinaigrette (VEGAN, CONTAINS NUTS)

## 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)

## ADD A PROTEIN

MARINATED CHICKEN BREAST	+ \$75 / \$105 / \$6.50
SLICED MARKET STEAK	+ \$115 / \$140 / \$8.50
ROASTED SCOTTISH SALMON	+ \$150 / \$180 / \$8.00
GRILLED JUMBO SHRIMP	+ \$95 / \$135 / \$8.50
CAULIFLOWER 'STEAK'	+ \$35 / \$55 / \$3.00



# Sushi Boxes

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

## QUINOA ROLL \$13.95

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

## SHRIMP TEMPURA ROLL \$16.95

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

## CALIFORNIA ROLL \$15.95

cucumber, avocado, crab sticks, sesame seeds

## SPICY SALMON CUCUMBER ROLL \$14.95

spicy salmon, cucumber, sesame seeds

## VEGGIE ROLL \$13.95

asparagus, avocado, cucumber (GLUTEN FREE, VEGAN)

## SALMON AVOCADO ROLL \$15.95

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 \$16.95

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 \$19.95

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	\$5.50
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	\$40 / \$60
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*Chocolate Chip, Snickerdoodle, Oatmeal, Lemon White Chocolate*

BROWNIES + BLONDIES (CONTAINS NUTS)	\$45 / \$65
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PETIT FOURS	\$50 / \$75
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*Rotating Assortment of Miniature Desserts, such as Eclairs, Tartlets, Cheesecakes, or Cream Puffs*

GOURMET DESSERT BARS	\$50 / \$75
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*Raspberry Linzer Bars, Lemon Bars*

SEASONAL FRUIT PLATTER	\$55 / \$80
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# Beverages

POLAND SPRING	\$3.50 ea
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CANNED SODA	\$3.50 ea
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Coke, Diet Coke, Coke Zero, Sprite, Ginger Ale, Seltzer

PELLEGRINO 250 ML	\$4.50 ea
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SNAPPLE	\$4.50 ea
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Lemon, Peach, Green, Diet Raspberry, Diet Lemon

SAIL AWAY COLD BREW	\$7.00 ea
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Classic Black, Touch of Sweet, Sea Salt & Caramel, Horchata

BOXED WATER	\$4.50 ea
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# 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** **\$80 / \$105**

Guacamole, Pico De Gallo, Tortilla Chips (VEGAN)

## **TRUFFLE DIP AND HOUSEMADE CHIPS** **\$65 / \$95**

Potato Chips With Truffled Onion Dip

## **CHARCUTERIE** **\$210 / \$260**

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** **\$190 / \$240**

Clothbound Cheddar, Idiazabal, Herbed Chevre, Great Hill Blue, Quince Paste, Truffled Honey, Orange Bourbon Marmalade, Grapes, Dried Apricots, Figs, Assorted Crackers and Flatbreads

## **MEZZE** **\$100 / \$155**

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

## **SUSHI** **\$150 / \$190**

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

## **SUSHI DELUXE** **\$215 / \$280**

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** **\$80 / \$135**

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

## **JUMBO SHRIMP COCKTAIL** **\$90 / \$125**

Spicy Cocktail Sauce, Lemon Wedges (GLUTEN FREE)

