

s a v o r y

Catering Menu

SPRING / SUMMER 2024

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

ASSORTED SAVORY ARTISAN PASTRIES \$95 / \$125

ASSORTED BAGELS \$65 / \$90

Includes Fruit Preserves, Assorted Cream Cheeses, and Butter

SLICED FRUIT PLATTER \$80 / \$105

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

Ham, Cheddar, Onion
Roasted Pepper, Broccoli, Kale
Fontina, Leek, Potato
Egg White, Spinach, Artichoke, Feta

PETITE BREAKFAST POTS & FRITTATAS \$65 / \$90

Assortment of Frittatas and Mini 4oz Parfaits

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 \$155 / \$210

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

AVOCADO TOAST BAR \$150 / \$215

Multigrain Toast, Avocado Smash, Heirloom Tomato Salad, Puffed Wild
Rice, Pickled Radish, Everything Spiced Goat Cheese, Arugula, Hardboiled
Eggs (Add Smoked Salmon + \$50 / \$75)

GLUTEN FREE TARTINE PLATTER \$65 / \$80

Hummus, Martinated Tomato, Za'atar, and Parsley
Sprouts, Arugula, Pepita, Green Goddess, and Pickled Radish (VEGAN)
Olive Tapenade, Feta, Baby Spinach, and Pickled Onions
Ricotta, Orange, Honey, and Mint

PETITE BREAKFAST SANDWICH PLATTER \$55 / \$70

Lox, Egg, and Onion on a Mini Bagel
Red Pepper, Spinach and Egg Whites on a Gluten Free Wrap
Baked Egg and Cheese on a Croissant
"Lorraine Style" Eggs on Mini Ciabatta

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

**MANGO PASSION COCONUT
PARFAIT** \$9.00 ea.

mango, passionfruit, vegan coconut mousse,
coconut (GLUTEN FREE, VEGAN)

STRAWBERRY KIWI CHIA POT \$9.00 ea.

breakfast chia pudding, strawberries, kiwi
(VEGAN, GLUTEN FREE)

BERRY GREEK YOGURT PARFAIT \$9.00 ea.

fruit compote, granola (GLUTEN FREE)

SUMMER FRUIT CUP \$9.00 ea.

watermelon, kiwi, mango, blackberry
(GLUTEN FREE, VEGAN)

**CHOCOLATE COVERED CHERRY
OVERNIGHT OATS** \$9.00 ea.

cacao nibs, coconut, red cherry puree
(GLUTEN FREE, VEGAN)

**BLUEBERRY CRUMBLE
OVERNIGHT OATS** \$9.00 ea.

(GLUTEN FREE, VEGAN)

MANGO GREEK YOGURT PARFAIT \$9.00 ea.

mango, passionfruit, house granola
(GLUTEN FREE, VEGAN)

MIXED FRUIT CUP \$9.00 ea.

honeydew, pineapple, cantaloupe, grapes,
strawberry (VEGAN, GLUTEN FREE)

HARD BOILED EGGS \$6.00 ea.

baby spinach (GLUTEN FREE)



SANDWICHES

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

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

CHICKEN CAESAR WRAP

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

TRUFFLED EGG SALAD

romaine, tomato, croissant

NIÇOISE STYLE TUNA SALAD

spring mix, plum tomato, olives, marinated tomato, string beans, dill, lemon, mayo, rosemary focaccia

GLUTEN FREE MISO TOFU WRAP

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

GLUTEN FREE VEGAN CLUB

grilled squash, zucchini, red peppers, eggplant, red watercress, pickled onion, sprouts, vegan pistou, multigrain (VEGAN, GLUTEN FREE)

BLACK FOREST HAM

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

CAPRESE WRAP

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

LITTLE ITALY

mortadella, capicola, giardiniera paste, fresh mozzarella, spring mix, plum tomato, ciabatta roll

APPLEWOOD SMOKED TURKEY

herb aioli, sprouts, bibb lettuce, heirloom tomato, herb focaccia

MILANESA

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

MOROCCAN VEGETABLE WRAP

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

ROAST BEEF

roasted garlic aioli, muenster cheese, arugula, pickled onions, ciabatta

SIDES

MARBLE POTATO SALAD (serves 5) \$45.00

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

PASTA SALAD (serves 5) \$45.00

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 WHOLE FRUIT OR POTATO CHIPS.

GREEK

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

NAPA CABBAGE SLAW

shredded napa cabbage, carrot, scallion, mint, cilantro, sesame, red peppers, miso dressing, crispy rice pearls (GLUTEN FREE, VEGAN)

MARKET FIELD

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

BLACKBERRY SPINACH

red watercress, spinach, frisee, sunflower, golden raisin, sliced radish, blackberry, ricotta salata, cider poppy dressing (GLUTEN FREE)

ESCAROLE CAESAR

marinated tomato, pecorino, focaccia croutons, lemon peppercorn dressing

ADD A PROTEIN

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

BABY KALE COBB

baby kale, radicchio, hard boiled egg, portobello "bacon", tomato, pickled red onion, edamame, blue cheese, cider poppy dressing (GLUTEN FREE)

HEIRLOOM BEET

arugula, roasted golden beets, julienned red beets, pickled red onions, walnuts, goat cheese, sherry dijon dressing (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)

GRILLED PEACH & HEIRLOOM TOMATO

romaine, frisee, watercress, toasted almonds, mozzarella, honey herb balsamic dressing (GLUTEN FREE)





BOWLS

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

ALL BOWLS ARE SERVED WITH WHOLE FRUIT OR POTATO CHIPS.

CHILLED RAMEN NOODLES

red peppers, purple cabbage, broccoli, 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)

BURRITO

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

TERIYAKI

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

SPRING ZOODLES

zucchini noodles, peas, arugula, basil, ricotta salata, sweetie peppers, pepita, nut free pesto (GLUTEN FREE)

TAGINE

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

ORZO

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

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
- FALAFEL + \$75 / \$105 / \$7.50

SUSHI & POKE

BLACKENED TUNA ROLL **\$22.95**

cajun tuna, cucumber, carrot, eel sauce, tobiko, avocado, shredded dried chili peppers

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 **\$15.95**

saku tuna, avocado, sesame seeds (GLUTEN FREE)

VEGGIE ROLL **\$12.50**

asparagus, avocado, cucumber (GLUTEN FREE, VEGAN)

SPICY RAINBOW ROLL **\$16.95**

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

SUSHI SANDWICH **\$18.95**

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)

MANGO SHRIMP ROLL **\$17.95**

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

SPICY YELLOWTAIL ROLL **\$18.95**

spicy tuna, yellowtail, avocado, togarashi, shredded dried chili peppers (GLUTEN FREE)

SALMON POKE BOWL **\$27.00**

salmon, avocado, edamame, seaweed salad, sushi rice, garden salad, cucumber, poke dressing, spicy mayo, puffed rice

TUNA POKE BOWL **\$25.00**

tuna, avocado, edamame, seaweed salad, sushi rice, garden salad, cucumber, poke dressing, spicy mayo, puffed rice



SWEETS & SNACKS

INDIVIDUAL SAVORY TREATS

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| MIXED NUTS | \$7.00 |
| TRAIL MIX | \$6.50 |
| SMOKY SPICY SNACK MIX | \$6.50 |
| SESAME WASABI SNACK MIX | \$6.50 |
| DRIED VEGGIE CHIPS | \$6.00 |
| POPCORN | \$5.00 |

White Cheddar, Truffle, or Tajin

INDIVIDUAL SWEET TREATS

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| FRENCH MACARONS | \$7.00 |
| YOGURT COVERED PRETZELS | \$4.50 |
| CHOCOLATE COVERED PRETZELS | \$5.00 |
| HOUSE BAKED COOKIES | \$4.50 |
| MONKEY MUNCH (CONTAINS PEANUTS) | \$6.00 |
| TROPICAL DRIED FRUIT MIX | \$7.00 |
| 88 ACRES OAT BAR | \$6.00 |
| <i>Dark Chocolate Sea Salt, Blueberry Lemon, or Cinnamon Maple</i> | |
| COFFEE & CREAM COVERED ESPRESSO BEANS | \$7.00 |

DESSERT PLATTERS (SM / LG)

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| HOUSE BAKED COOKIES | \$45 / \$70 |
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Chocolate Chip, Snickerdoodle, Oatmeal Raisin, Lemon White Chocolate, Double Chocolate Fudge, Red Velvet

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| BROWNIES + BLONDIES (CONTAINS NUTS) | \$55 / \$75 |
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| HOUSEMADE PETIT FOURS | \$60 / \$90 |
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*Ube White Chocolate Bites, Pistachio Brownie Bite, Red Velvet Chipwich, Strawberry Cheesecake Bite
(CONTAINS NUTS)*

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| GOURMET DESSERT BARS | \$75 / \$100 |
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Raspberry Linzer Bars, Lemon Bars

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| SEASONAL FRUIT PLATTER | \$80 / \$105 |
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| ASSORTED SWEET TREATS | \$65 / \$95 |
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Coconut Rose Malabi, Key Lime Pie Shooter, Textures of Chocolate Tart, Black Sesame Mousse Waffle



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, Hot Coppa, '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, Guava 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)

ASSORTED SKEWERS **\$125 / \$185**

Piri Piri Shrimp Skewer, Chimichurri Chicken Skewer, Seasonal Vegetable Skewer (GLUTEN FREE)

CHEF CURATED NIGIRI **\$125 / \$185**

Torched Scallop with Scallion and Eel Sauce
Miso Glazed Yellowtail with Black Sesame Mayo
Blackened Tuna with Togarashi Mayo and Sesame
Salmon with Yuzu Mayo, Crispy Garlic, and Sakura
Cress

ASSORTED TEA SANDWICHES **\$95 / \$125**

Ham, Cheddar, and Arugula
Smoked Salmon and Avocado
Truffled Egg Salad on a Petite Croissant
Coronation Chicken

ASSORTED SEAFOOD BITES **\$135 / \$190**

Mini Lobster Roll, Scallop Corn Ceviche, Gin and Beet Cured Salmon on a Cucumber Slice, and Tuna Avocado Tartare

MINI ASIAN INSPIRED BOXES **\$65 / \$90**

Ramen Noodle, Chicken Teriyaki, Tuna Poke, and Napa Cabbage Slaw in Mini Chinese Takeout Boxes

ASSORTED EMPANADAS **\$145 / \$195**

Blue Corn Chicken, Vegetable, Chorizo, and Spanish Beef Empanadas with Chimichurri, Chipotle Aioli, and Aji Amarillo Sauces

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





DROP-OFF EVENT PLATTERS (CONT.)

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

\$125 / \$165

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

PREMIUM SUSHI

\$165 / \$235

Mango Shrimp Roll, Salmon Kari Roll, Dynamite Roll, Spicy Rainbow Roll, Sushi Sandwich, served with Wasabi, Soy, Sauce and Pickled Ginger

SUSHI DELUXE

\$275 / \$350

Chef's Choice Assortment of Premium 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

\$65 / \$90

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

HEIRLOOM TOMATO & MOZZARELLA

\$75 / \$100

Basil, Honey Herb Balsamic

ASSORTED SAVORY TARTS

\$65 / \$90

Tumbleweed Cheddar and Guava, Goat Cheese and Olive, Ricotta with Tomato and Asparagus

BEVERAGES

NAKED SMOOTHIES \$8.50 ea.

Banana Strawberry, Tropical Protein, Green Machine

PURE GREEN JUICES \$10.95 ea.

Golden Girl, Rockin Beet, All Green

FRUIT JUICES \$5.00 ea.

Orange, Grapefruit, Apple

CAFFE VITA COLD BREW \$7.00 ea.

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

COLOMBIAN 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.

