



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.

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 4-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.

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)

“JUST” PLANT BASED EGGS

POACHED EGGS

SAVORY EGG BAKES

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

ASSORTED PETITE FRITTATAS (GLUTEN FREE)

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)

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

FROM THE GRIDDLE

choose one

BELGIAN WAFFLES

includes Vermont Maple Syrup and Whipped Sweet Cream Butter

TWICE BAKED FRENCH TOAST

includes Vermont Maple Syrup and Whipped Sweet Cream Butter

RICOTTA HOTCAKES

Wildflower Honey, Whipped Sweet Butter

THREE CHEESE POLENTA CAKE

Fontina, Parmesan, Mozzarella (GLUTEN FREE)

SIDE PROTEINS

choose one

BACON

SAUSAGE

TURKEY BACON

CHICKEN SAUSAGE

IMPOSSIBLE SAUSAGE PATTY

SLOW ROASTED PORTOBELLO MUSHROOM



BREAKFAST ADD-ONS (10 Person Minimum)

WARM BREAKFAST SANDWICHES

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

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

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

BREAKFAST GRITS BAR

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



MORNING BREAK

SEASONAL CITRUS YOGURT PARFAIT

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

PUMPKIN SPICE PARFAIT

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

BERRY GREEK YOGURT PARFAIT

Fruit Compote, Granola (GLUTEN FREE)

AUTUMN BLEND FRUIT CUP

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

SEA SALT CHOCOLATE OVERNIGHT OATS

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

CARROT CAKE OVERNIGHT OATS

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

BARLEY AND CHIA PUDDING POT

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

MIXED FRUIT CUP

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

SAIL AWAY COLD BREW

Sea Salted Caramel, Black, Horchata, Touch of Sweet

NAKED SMOOTHIES

Banana Strawberry, Tropical Protein, Green Machine

PURE GREEN JUICES

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

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

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

ARTISAN CHEESE AND FRUIT

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

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

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

POTATO CHIPS AND DIPS

Truffled Onion Dip, Spinach Artichoke Dip, Housemade Potato Chips

SWEETS & SNACKS

Choice of 3

Choice of 5

TRAIL MIX

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

MIXED NUTS

FRESHLY BAKED COOKIES

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

DRIED VEGGIE CHIPS

CHOCOLATE COVERED & YOGURT COVERED PRETZELS

FRENCH MACARONS

BROWNIES AND BLONDIES (CONTAINS NUTS)

PETIT FOURS

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

GOURMET DESSERT BARS

Raspberry Linzer Bars, Lemon Bars

BEVERAGES

NATALIE'S JUICE

Orange, Grapefruit, Apple

DEVOCIÓN COFFEE

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

BUSHWICK TEA

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

POLAND SPRING

BOXED WATER

CANNED SODA

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

PELLEGRINO 250 ML

SNAPPLE

Lemon, Peach, Green, Diet Raspberry, Diet Lemon

