



s a v o r y  
Full-Service  
Events Menu

FALL / WINTER 2023

# FINE PRINT

## 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, 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. 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).



# HORS D'OEUVRES

Served passed or stationary. 2 hour minimum.

choice of 3 | choice of 5

## MEAT + POULTRY

Beef Tenderloin on Brioche Toast  
*red onion marmalade, blue cheese cream, brioche*

Braised Short Rib Skewer  
*bibimbap sauce, shishito pepper, sesame, scallion*

Pork Belly "Banh Mi"  
*hoisin, pickled vegetables, red chili, cilantro, mini bun*

Chicken Thigh Chimichurri Skewer  
*aji amarillo sauce, cilantro (GLUTEN FREE)*

"Pigs in a Blanket"  
*toulouse sausage, puff pastry, pickled red onion, honey bourbon mustard*

Mini Cubano  
*house made pickle relish, cuban mustard, pulled pork, ham, swiss cheese*

Smoked Duck "Tataki"  
*juniper, nashi pear, calvados agridoux, ginger, radish veil (GLUTEN FREE)*

Buttermilk Fried Chicken on a Waffle (H)  
*mike's hot honey, smoked paprika butter*

'Nduja Croute  
*manchego, sweetie pepper, pedro ximénez reduction, rosemary focaccia crouton*

Prosciutto and Fig Skewer  
*brie, rosemary croute, crispy sage*

Beef Flank Negamaki Skewer  
*scallion, asparagus, sesame, teriyaki, pickled ginger*

Truffled Chicken Salad on Brioche Toast  
*apple, celery, mayo*

Confit Duck Brique  
*duck leg, brique pastry, spiced pear compote, warming spice*

Chicken Mousse  
*pumpernickle, shallot and port wine marmalade, cornichon, pickled mustard seed*

## SEAFOOD

Fried Oyster  
*mezcal jelly, cucumber, lime aioli, watermelon radish*

Maine Style Cold Lobster Roll  
*mayo, celery, old bay, lemon*

Salmon Croquette  
*potato, lemon, dill, fennel, salmon caviar*

Scallop and Smoked Corn Ceviche  
*avocado mousse, finger lime, cilantro (GLUTEN FREE)*

Crab and Corn Hush Puppy  
*smoked paprika, horseradish remoulade*

Gin and Beet Cured Salmon  
*horseradish, dill creme fraiche, cucumber (GLUTEN FREE)*

Smoked Trout Rillet  
*crème fraîche, capers, rye croute, chervil*

Drunken Shrimp  
*tequila, lime, epazote, avocado mousse, street corn fritter*

Mini New England Crab Cake  
*remoulade celery cress*

Harissa Marinated Shrimp Skewer  
*smoked eggplant dip, preserved lemon (GLUTEN FREE)*

Spicy Tuna on Crispy Rice  
*tobiko, fried jalapeño, eel sauce, spicy mayo (GLUTEN FREE)*

Spicy Scallop and Wasabi "Macaron"  
*nori powder, tobiko, spicy mayo, crispy rice (GLUTEN FREE)*

## VEGETARIAN

Mini Spinach Spanakopita  
*sumac yogurt, baby herbs*

Vegetable Spring Roll  
*sweet chili soy sauce (VEGAN)*

Mini Avocado Toast  
*12 grain crouton, lemon ricotta, soft boiled quail egg, everything spice*

Slow Roasted Butternut Squash Tart  
*ricotta, parmesan, crispy sage*

Peppadew "Poppers"  
*jalapeño cheddar cream cheese stuffing, panko, green goddess*

Grilled Herb Polenta Cake  
*whipped feta, olive and tomato jam (GLUTEN FREE)*

Porcini Bomboloni  
*reggiano custard, arugula*

Mini Vegetable Empanada  
*creamy poblano dip*

Tomato and Mozzarella Suppli  
*marinated and fresh tomato, panko, allium aioli*

Roasted Tomato Soup Shooter  
*"grilled cheese" croutons*

Petite Wild Mushroom Quiche  
*truffle crema*

Heirloom Beet "Tartare"  
*phyllo cup, roasted and marinated beets, miso cashew crema, chervil (VEGAN)*

"Ramen" Deviled Egg  
*miso, scallion, tamari (GLUTEN FREE)*

Inari  
*fried tofu wrapped around furikake rice, seaweed salad, shiso, wasabi mayo*

Crustade of Kombucha Squash  
*fall vegetables, frommage blanc (GLUTEN FREE)*

# RECEPTION STATIONS

25 person minimum guest count

## AMERICANA

- Sliders (choose 3)
  - Angus Cheeseburger Slider  
*pickle, ketchup, american cheese on a brioche roll*
  - Fried Chicken Slider  
*mayo, pickle, fried chicken, brioche bun*
  - Barbecue Pulled Pork Slider  
*coleslaw on a buttermilk biscuit*
  - Impossible Slider  
*vegan mayo, caramelized onions (VEGAN)*
- Boneless Buffalo Wings  
*celery, blue cheese dressing*
- Picnic Style Potato Salad  
*mayo, wholegrain mustard, pickles, chives (GLUTEN FREE)*
- Homestyle Macaroni and Cheese
- California Style Cole Slaw  
*mayo, cabbage, onion, vinegar, bell pepper, carrots (GLUTEN FREE)*

## FARMER'S MARKET GRAZING TABLE

- Tumbleweed Cheddar, Petit Basque, Everything Goat Chevre, Shropshire Blue, Petite Brie
- Prosciutto, Spanish Dried Chorizo, Saucisson Sec, Soppresata, Pate de Campagne
- Quince Paste, Lavender Honey, Spiced Pear Compote, Grapes, Dried Apricots, Figs, Cipollini Onions, Peppadew Peppers, Mixed Olives, Spiced Almonds, 'Nduja, Whole Grain Mustard
- Pickled, Cured and Raw Seasonal Local Vegetables
- Sun-dried Tomato Hummus, Vegan Green Goddess Ranch, Fire Feta, Sumac Yogurt
- Assorted Crackers, Lavash, and Bread

## SUSHI

- A Premium Assortment of Maki Rolls, Sashimi, and Sushi
- Edamame
- Seaweed Salad (GLUTEN FREE, VEGAN)
- Soba Noodle Salad (VEGAN)  
*carrots, wakame, cucumber, roasted sesame dressing*
- Miniature Poke Bowls, Chirashi Bowls, and Inari
- Soy Sauce, Ginger, Wasabi



# RECEPTION STATIONS

25 person minimum guest count

## MIDDLE EASTERN

- Beef Kofte
- Chicken Shawarma
- Hummus, Mint Labne, Babaganoush, Tagine Relish
- Israeli Salad
- Quinoa Tabouleh
- Toufayan Pita Pockets and Lavash
- Pickled and Marinated Vegetables and Legumes  
*Olives, Peppers, Za'atar Chickpeas, Pickled Onions, Dolmades*

## SEAFOOD

- Seasonal East and West Coast Oysters, Littleneck Clams, Poached Jumbo Shrimp, and Snow Crab Legs (*gf*)
- Scallop Ceviche
- Salmon Avocado Tartare
- Spicy and Mild Cocktail Sauce, Fresh Horseradish, Cider Mignonette, Remoulade, and Lemon Wedges
- Add Lobster Tails and Jumbo King Crab (+\$MP)
- Add Scallops (+\$MP)

## TACO BAR

- Protein (choose 2)
  - Blackened Shrimp
  - Pork Carnitas
  - Chipotle Braised Chicken
  - Carne Asada
  - Fajita Vegetables
- "Esquites" (Street Corn off the Cob)  
*paprika, cotija, mayo, cilantro, lime*
- Guacamole, Salsa Roja, Pico de Gallo, Lime Crema, Cilantro, Shaved Radish, Pickled Onion, Jalapeño, Shredded Lettuce
- Tortilla Chips, Soft Flour and Corn Tortillas



# SEATED DINNER

## **FAMILY STYLE DINNER MENU**

Choice of 1 First Course  
Choice of 2 Main Courses  
Choice of 1 Dessert

## **3 COURSE PLATED DINNER MENU**

Choice of 1 First Course  
Choice of 2 Main Courses and 1 Silent Vegetarian option  
Choice of 1 Dessert

*Add an Entree Selection | +\$*

*Add an Amuse Bouche | +\$*

*Add Chef's Selection of Petit Fours | +\$*

*Both packages includes Everything Spiced Parker House Rolls with Whipped Honey and Smoked Sea Salt Butter*



# SEATED DINNER

## AMUSE BOUCHE

Lemon Pickled Squash  
*housemade ricotta, herb oil, pequillo pepper* (GLUTEN FREE)

White Almond Gazpacho  
*marcona almonds, pedro ximenex reduction, chervil* (GLUTEN FREE, VEGAN)

Inari  
*fried tofu wrapped around furikake rice, seaweed salad, shiso, wasabi mayo* (GLUTEN FREE)

“Ramen” Deviled Egg  
*sesame, scallion* (GLUTEN FREE)

## FIRST COURSE

Vegetable Terrine  
*pomegranate, pepita, basil oil, petite herb salad* (VEGAN)

Duck Rillette  
*chargrilled brioche, sherry gelee, cornichon, pickled mustard seeds*

Searred Canadian Scallop  
*roasted cauliflower purée, honey glazed Nueske bacon, hon shemiji* (GLUTEN FREE)

Grilled and Conifit Octopus  
*nduja vinaigrette, sea herbs, shaved radish, piquillo pepper* (GLUTEN FREE)

Roasted Heirloom Beet Salad  
*beet chips, local chevre, butternut purée, endive, pecan, honeycrisp apple*

Lioni Burrata  
*vincotto strawberries, bitter leaves, pistachio, herb oil* (GLUTEN FREE)

Carpaccio of Beef  
*broad beans, locatelli, truffle oil, cured yolk, arugula, crispy garlic, lemon* (GLUTEN FREE)

Gin and Beet Cured Salmon  
*herbed skyr, pumpernickel crumbs, endive, lemon*

## MAIN COURSE

Sous Vide Filet Mignon  
*pommes fondant, thyme jus, king mushroom, shallot petals* (GLUTEN FREE)

Steel Head Trout  
*sweet pea, asparagus, baby turnip, vegetable nage, finger lime, salmon roe* (GLUTEN FREE)

Pan Roasted Halibut  
*parsley and shallot “mousse”, crispy potato “scales”, white asparagus, lemon* (GLUTEN FREE)

Organic Chicken Ballotine  
*sourdough stuffing, lacinato kale, roasted heirloom beets, jus roti*

Moroccan Spiced Half Rack of Australian Lamb  
*farro salad, minted labneh, haricot vert, smoked almonds* (GLUTEN FREE)

Slow Braised Beef Cheek  
*red wine reduction, basil / olive oil mash, sautéed broccolini, fried onion*

Wholegrain Mustard and Cider Glazed Duroc Pork Tenderloin  
*roasted apples, cippolini, sweet potato mash* (GLUTEN FREE)

Heirloom Corn Risotto  
*smoked paprika oil, roasted corn, stilton, sweetie peppers, sorell*

## DESSERT

Spiced Apple Trifle  
*lemon black pepper cake, cardamom anglaise, spiced apple compote*

Petite Pumpkin Pie  
*pecan, pepita crumble, pumpkin mousse*

Textures of Chocolate Tart  
*cacao nibs, white chocolate mousse, dark chocolate ganache, white chocolate pearls*

Coconut and Rose Malabi  
*pomegranate seeds, pistachio, pomegranate molasses* (GLUTEN FREE, VEGAN, CONTAINS TREE NUTS)

# DESSERT

Stationary or passed. 1 hour minimum.

choose 3

## BLACK SESAME MOUSSE

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

## TEXTURES OF CHOCOLATE TARTLETTE

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

## MATCHA UBE TARTLETTE

white chocolate, ube mousse, matcha tart shell

## SPICED APPLE TRIFLE

lemon black pepper cake, cardamom anglaise, spiced apple compote

## ASSORTED DESSERT "SUSHI"

(+\$2.50)

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

## YUZU TARTLETTE

raspberries, yuzu curd, mint

## COCONUT & ROSE MALABI

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

## KEYLIME PIE SHOOTER

graham cracker crumbs, mojito jelly

## STRAWBERRY HIBISCUS SLICE

graham cracker crust, vanilla pave filling, hibiscus and strawberry glaze

## WHIPPED RICOTTA CANNOLI

dried cherries, dark chocolate, candied orange, ricotta, mascarpone

## PETITE PUMPKIN PIE

pecan, pepita crumble, pumpkin mousse





# BAR PACKAGES

2 hour minimum.

## SOFT BAR

Still and Sparkling Water, Assorted Sodas, Fruit Garnish, and Ice

## WINE AND BEER BAR

House Selection of Red and White Wines, House Selection of Local Craft Beers, and Soft Bar

## STANDARD FULL BAR

Middle Shelf Liquors, House Selection of Red and White Wines, House Selection of Local Craft Beers, and Soft Bar

## PREMIUM FULL BAR

Top Shelf Liquors, House Selection of Red and White Wines, House Selection of Local Craft Beers, and Soft Bar

## ADD ROSÉ

## ADD PROSECCO

## ADD A BESPOKE COCKTAIL

### CHOOSE ONE:

Saturn

*gin, lemon juice, apple juice, cinnamon syrup*

Coco Espresso Martini

*light and spiced rums, iced coffee, coconut syrup, coconut cream*

Falls

*bourbon, ginger syrup, lemon juice, maple syrup, angostura bitters*

Blueberry Cobbler Margarita

*tequila, lemon juice, maple syrup, blueberry puree, cinnamon syrup*

Blackberry Cosmopolitan

*vodka, blackberry juice, cointreau, lime juice*

## ADD TALKHOUSE ENCORE

CANNED COCKTAIL (Tequila Grapefruit / Tequila Blood Orange / Vodka Cranberry / Vodka Lime)

## ADD LUNAR HARD SELTZER

(Plum / Yuzu / Lychee / Passion Fruit)



# DESIGN SERVICES

Looking for a special touch for your event? Whether its graphics and menu design, custom florals, table-scape suggestions, votive candles, pillar candles and lanterns, or a complete bespoke proposal reflecting your vision, our Creative Team is here to assist you with all your event design needs. Reach out for a tailored quote. *In most cases, we require at least a two week lead time.*

