

SAVOR...
THE EXPERIENCE.
Charlotte Harbor Event and Conference Center



WELCOME TO **SAVOR...Charlotte Harbor**

EXPERIENCES & SUSTAINABILITY

OUR MISSION

Our mission is to enrich guest experience, building upon your vision through food; listening, learning, growing, harvesting, cooking and breaking bread together.

At SAVOR, we aspire to design a visitor experience so aligned, so delicious and so indelible that it will live as your signature food offering for years to come.

Curating stories through food creates a powerful bond between people, place and time. And in an instant, a flavor, a taste or a familiar aroma transports us all to a memory - a snapshot in time with family and friends. That is the power of food. We strive to build on those moments.

We seek out partnerships with local chefs, restaurateurs and farmers, who will help us shape a singular dining experience known only at your venue, set within the unique backdrop of your community. We showcase who we are by focusing on where we are and customizing experiences.



SUSTAINABILITY

Our sustainability initiatives aimed at minimizing our carbon foot print include purchasing locally produced and sustainable raised products, sourcing sustainable seafood, using non-petroleum based products, recycling and composting our waste whenever possible.

ALLERGENS & FOOD SAFETY

We are focused on providing an inclusive environment to all attendees. Whether your guests have a food allergy, food intolerance or dietary preference, our teams are trained to meet your needs.

Our Sales Team, Chefs and Managers have completed and passed a ServSafe Allergen course and understand how to prepare safe food for your guests. We will offer the best in guidance and suggestions to provide a safe and welcoming dining environment for your event.

Speak with your Event Center representative about any anticipated dietary concerns as early as possible to ensure the most seamless service.

SAVOR...
CHARLOTTE HARBOR



START YOUR DAY!

BREAKFAST.

BUFFETS

Prices listed are per guest. There is a minimum guarantee of fifty (50) guests for all catered events. Additional fees may apply to groups less than fifty (50) guests.

All selections are served with freshly brewed coffee, decaffeinated coffee, orange juice and a variety of hot teas (upon request). Includes compostable service.

SUNRISE CONTINENTAL | 16

Assorted baked goods including danishes and bagels accompanied with jelly/jams, cream cheese and butter. *Toaster station upon request

DELUXE CONTINENTAL | 18

Assorted baked goods including danishes, yogurts, granola bars, bagels accompanied with jelly/jams, cream cheese and butter and seasonal fresh fruit. *Toaster station upon request

CHECC BREAKFAST | 24

Scrambled eggs, breakfast potatoes or hash browns, smoked bacon, assorted baked goods including danishes and bagels accompanied with jelly/jams, cream cheese and butter. *Toaster station upon request

ENHANCEMENTS

Includes compostable service. Prices listed by the dozen.

ASSORTED BAGELS | 24

Accompanied with jelly/jams, cream cheese and butter. *Toaster station upon request

FRESH ASSORTED MINI DANISHES | 24

ASSORTED MUFFINS | 24

MINI CROISSANTS | 16

Accompanied with jelly/jams, cream cheese and butter

FRESH BAKED CINNAMON STICKY ROLLS | 16

FRENCH TOAST | 14

Served with maple syrup, powdered sugar and butter.

SAUSAGE LINKS or PATTIES | 15

All orders are subject to a 22% administrative charge/fee and applicable sales tax. Prices subject to change.

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TIME TO RECHARGE! **BREAKS.**

A LA CARTE SNACKS

Includes compostable service

SEASONAL FRESH FRUIT | 4

POTATO CHIPS | 2

GRANOLA BARS | 2

FRESHLY POPPED POPCORN | 2

ASSORTED CANDY | 2

FRESH BAKED PRETZEL | 5

served with cheddar cheese

A LA CARTE BEVERAGES

Includes compostable service

BOTTLED WATER | 3

ENERGY DRINKS | 4

ASSORTED BOTTLED SODAS | 3

FRESHLY BREWED REGULAR / DECAF COFFEE | 3

HOT TEA WITH LEMON & HONEY | 2

JUICE | 3

Choice of orange, cranberry or grapefruit

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All orders are subject to a 22% administrative charge/fee and applicable sales tax. Prices subject to change.

SO MANY CHOICES! **LUNCH.**

DELI SANDWICHES

*Minimum of 10 of each selection.
All Boxed Lunches are served with chips, fresh
baked cookie, coleslaw or fruit cup.
Includes compostable service.*

THE ITALIAN | 19

*Ham, salami, provolone, red onion and olive
salad presented on Rustic Italian bread.*

THE PEACE RIVER CLUB | 19

*Turkey, ham, bacon and swiss presented on
Multi - Grain bread with lettuce, tomato and Dijon
spread*

TURKEY CROISSANT | 19

*Sliced turkey, Havarti cheese, cranberry sauce
and Dijon spread presented on a croissant*

THE DUKE | 19

*Thin sliced roast beef piled high on a Hoagie
roll with Colby Jack cheese and Horseradish
sauce*

VEGGIE LOVERS WRAP | 17

*Grilled tofu, roasted red pepper, diced
cucumber, avocado, Alfalfa sprouts and
hummus spread wrapped in a tortilla.*

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applicable sales tax. Prices subject to change.*

BUILD YOUR OWN SANDWICH BAR

| 24

*Served with lettuce, tomato, onion, mayo,
mustard, chips, fresh baked cookie, coleslaw
or fruit cup. Includes compostable service.*

PROTEINS

*Virginia Ham, Roast Beef, Roasted Turkey,
Salami, Chicken salad, Tuna salad, Egg salad*

CHEESES

*Swiss, Cheddar, Provolone, American, Colby
Jack*

BREADS

*White, Wheat, Rye, Multi - Grain, Italian bread,
Hoagie roll, Croissant, Tortilla*

****Gluten Free upon request***



**SAVOR...
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SO MANY CHOICES!

LUNCH.

SALADS

(PLATED OR BOXED)

*Minimum of 10 of each selection
Served with chips and fresh baked cookie.
Includes compostable service.*



GRILLED CHICKEN CAESAR SALAD | 18

Crisp Romaine tossed with Caesar dressing, Parmesan cheese, croutons and grilled chicken breast

COBB SALAD | 18

Crisp Romaine topped with hard boiled eggs, grilled chicken, bacon, tomato, cucumber and avocado accompanied with your choice of dressing

CHEF SALAD | 18

Crisp Romaine and Artisan greens garnished with ham, turkey, tomato, cucumber, red onion, swiss and cheddar cheese accompanied with your choice of dressing

CAPRESE | 16

Fresh mozzarella, tomato and basil on Romaine lettuce with Balsamic glaze

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PLATED MEALS

All Entrées are served with a choice of salad, fresh baked rolls with butter, one starch, one vegetable, freshly brewed iced tea and ice water. *Prices listed are per guest. There is a minimum guarantee of fifty (50) guests for all catered events. Additional fees may apply to groups less than fifty (50) guests.

SALADS

GARDEN GREEN SALAD

Romaine and Artisan greens garnished with tomato, onion, carrots and cucumber. Accompanied with your choice of dressing

CAESAR SALAD

Crisp Romaine tossed with Caesar dressing, Parmesan cheese and croutons

VEGETABLES

BROCCOLI, CAULIFLOWER & CARROT MEDLEY

BUTTERED CORN

FRESH GREEN BEANS WITH GARLIC BUTTER

GRILLED ASPARAGUS WITH LEMON BUTTER

STARTCHES

GARLIC MASHED POTATOES

HOMESTYLE MASHED POTATOES

ROASTED REDSKIN POTATOES

SWEET POTATO CASSEROLE

AU GRATIN POTATOES

BAKED BEANS

BAKED MACARONI & CHEESE

RICE PILAF

MUSHROOM or CHEESY RISOTTO

All orders are subject to a 22% administrative charge/fee and applicable sales tax. Prices subject to change.



BEEF ENTRÉES

HOMESTYLE MEAT LOAF | 35

Served with pan gravy

BEEF BRISKET | 35

Seasoned Brisket slow roasted until tender, sliced and presented with pan gravy

BEEF STROGANOFF | 35

Beef Tips smothered in Stroganoff sauce and served atop buttered Egg noodles

BEEF POT ROAST | 35

Flavorful beef seared and slow braised in Burgundy Wine served with carrots, potatoes and onions.

PRIME RIB | 50

Seasoned and slow roasted Ribeye, cut and presented with au jus and Horseradish sauce

PLATED MEALS

*All Entrées are served with a choice of salad, fresh baked rolls with butter, one starch, one vegetable, freshly brewed iced tea and ice water. *Prices listed are per guest. There is a minimum guarantee of fifty (50) guests for all catered events. Additional fees may apply to groups less than fifty (50) guests.*

SEAFOOD ENTRÉES

SHRIMP SCAMPI | 40

Jumbo Shrimp with lemon garlic butter presented atop rice pilaf

PESTO SALMON | 40

Gently brushed with pesto sauce grilled and topped with tomato chutney

MARYLAND STYLE CRAB CAKES | 50

Fresh Lump Crab meat finished into cakes with a hint of onion, celery, scallion and lemon, pan sautéed served with lemon aioli and cocktail sauce

CHICKEN ENTRÉES

CHICKEN PICATTA | 32

Sautéed chicken breast and finished with lemon and Caper Beurre Blanc sauce

CHICKEN MARSALA | 32

Sautéed chicken breast finished with a mushroom Marsala sauce

CHICKEN ALMONDINE | 32

Almond crusted and sautéed and finished with honey lemon Beurre Blanc

CHICKEN PARMIGIANA | 32

Parmesan crusted topped with Marinara sauce and mozzarella cheese

PORK ENTRÉES

LEMON GARLIC ROASTED

PORK LOIN | 35

Presented sliced and drizzled with lemon garlic sauce

BOURBON & BACON TENDERLOIN | 35

Bacon wrapped, roasted Tenderloin sliced and complimented with bacon jam

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BUFFETS | 40

Packages include compostable service. Prices listed are per guest. There is a minimum guarantee of fifty (50) guests for all catered events. Additional fees may apply to groups less than fifty (50) guests.

THE BBQ

Garden green salad, accompanied with your choice of dressing.

Assorted rolls with butter

Choice of two proteins:

Smoked Brisket with BBQ sauce

Slow Roasted Pulled Pork

BBQ Roasted Chicken

Grilled Smoked Sausage with onions and peppers

Choice of two sides:

Baked Macaroni & Cheese

Baked beans

Vegetable medley

Coleslaw

Potato Salad

Assorted Fresh baked cookies

THE CARIBBEAN

Island Salad with crisp Romaine, Artisan greens, tomato, cucumber, pineapple, toasted almond with mango coconut vinaigrette.

Assorted rolls with butter

Choice of two proteins:

Grilled Red Snapper

Jerk Chicken Breast with Mango chutney

Pulled Pork with Mango Habanero sauce

Choice of two sides:

Yellow rice pilaf

Black beans

Sweet potato casserole

Corn and peppers

Vegetable medley

Choice of:

Pineapple upside down cake

or Key Lime pie

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THE SOUTHERN

Garden green salad, accompanied with your choice of dressing.

Assorted rolls with butter

Choice of two proteins:

Meatloaf with pan gravy

Beef Pot Roast

Fried Chicken

Grilled Pork Tenderloin

Choice of two sides:

Homestyle mashed potatoes

Sweet potato casserole

Collard greens

Southern green beans

Coleslaw

Pasta salad

Assorted Fresh baked cookies

SAVOR...
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BUFFETS | 40

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THE ALL AMERICAN

Garden green salad, accompanied with your choice of dressing.

Assorted rolls with butter

Roasted Turkey with cranberry sauce

Baked Ham

Choice of two sides:

Homestyle mashed potatoes

Scalloped potatoes

Bread stuffing

Steamed broccoli

Peas and carrots

Creamed onions

Choice of:

Pumpkin or Apple pie



THE SOUTH OF THE BORDER

South of the Border Salad with crisp Romaine, Artisan greens, tomato, cucumber, avocado, corn, bell pepper and Chipotle ranch dressing

Assorted rolls or corn bread with butter

Choice of two proteins:

Beef Burritos

Chicken Enchiladas

Mole Roast Pork Loin with pineapple relish

Fiesta Mahi Mahi seared with tomato garlic and cilantro relish

Choice of two sides:

Spanish rice

Black beans

Refried beans

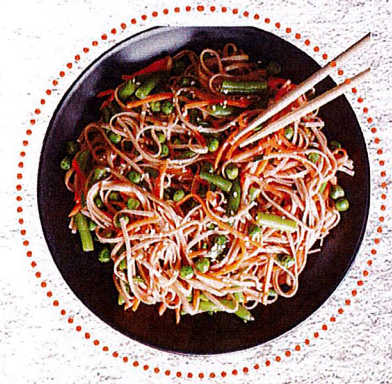
Corn and peppers

Mexican vegetable medley

Choice of:

Chimi churros or Caramel flan

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THE ITALIAN

Italian garden salad with crisp Romaine and Artisan greens, cucumber, tomato, red onion, pepperoncini, salami and Italian vinaigrette.

Assorted rolls with butter or garlic bread sticks

Choice of two proteins:

Italian Sausage and Peppers

Meatball Marinara

Chicken Picatta

Chicken Parmesan

Seared Salmon Scampi

Choice of two sides:

Mushroom Risotto

Penne with Piccata or Marinara

Garlic mashed potatoes

Green beans with garlic butter sauce

Choice of:

Tiramisu or Cannoli

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HORS' D OEUVRES DISPLAY

*Petite serves 50
Medium serves 100
Grande serves 200*

FRESH VEGETABLE CRUDITÉ | **Market Price**
celery, carrots, tomato, cucumber, bell Pepper, Balsamic mushrooms and Ranch dip

FRESH FRUIT DISPLAY | **P 300 / M 600 / G 1200**
strawberries, grapes, honeydew, cantaloupe, pineapple and watermelon

DOMESTIC CHEESE DISPLAY | **P 350 / M 700 / G 1400**
Cheddar, Swiss, Pepper Jack, Bleu and Goat Cheese with assorted crackers, fruit preserve and fruit garnish

INTERNATIONAL CHEESE DISPLAY
| **P 350 / M 700 / G 1400**
Variety of International cheeses presented with assorted crackers, toasted Rustic breads, fruit preserves and fruit garnish

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fee and applicable sales tax. Prices subject to change.*

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HOT HORS' D OEUVRES

*Petite serves 50
Medium serves 100
Grande serves 200*

BONELESS BUFFALO BITES | P 150 / M 300 / G 600

PORK TENDERLOIN CROSTINI WITH RASPBERRY JAM | P 250 / M 500 / G 1000

PIGS IN A BLANKET | P 150 / M 300 / G 600

CHICKEN CORDON BLEU MINI | P 150 / M 300 / G 600

CRAB CAKE MINI | Market Price

MEATBALLS served with Mariana sauce or Swedish sauce
| P 150 / M 300 / G 600

POT STICKERS choice of chicken, pork or vegetable
| P 150 / M 300 / G 600

CHICKEN or VEGETABLE SPRING ROLLS
| P 150 / M 300 / G 600

SPANAKOPITA | P 150 / M 300 / G 600

BEEF or CHICKEN EMPANADAS
| P 150 / M 300 / G 600

COLD HORS' D OEUVRES

*Petite serves 50
Medium serves 100
Grande serves 200*

SHRIMP COCKTAIL | P 200 / M 400 / G 800

TUNA POKE ON WONTON | P 200 / M 400 / P 800

CRAB SALAD ON CRACKER
| P 250 / M 500 / G 1000

CAPRESE BROCHETTE | P 150 / M 300 / G 600

HUMMUS ON TOASTED PITA
| P 150 / M 300 / G 600

DEVEILED EGGS | P 100 / M 200 / G 400

SUNDRIED TOMATO & GOAT CHEESE CROSTINI
| P 150 / M 300 / G 600

PIMENTO CHEESE CROSTINI
| P 100 / M 200 / G 400

ARTICHOKE FETA FILO CUPS
| P 150 / M 300 / G 600

TOMATO & MOZZARELLA BRUSCHETTA
| P 150 / M 300 / G 600

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DESSERTS

*Includes compostable service. Prices listed are per person.
Minimum of 50 people. Additional fees may apply to
groups less than fifty (50) guests.*

CHOCOLATE LAVA CAKE or FLOURLESS CHOCOLATE CAKE

| 7.50

CARROT CAKE or PINEAPPLE UPSIDE DOWN CAKE | 7.50

CHEESECAKE WITH RASPBERRY COULIS | 7.50

KEY LIME PIE, PUMPKIN PIE or APPLE PIE | 6

CANNOLI | 5

TIRAMISU | 7.50

ICE CREAM SUNDAE | 7.50

*Vanilla and chocolate ice cream served with nuts,
cherries, sprinkles, hot fudge or hot caramel and
whipped cream*

FRESH BAKED ASSORTED COOKIES

| P 100 / M 200 / G 300

FRESH BAKED BROWNIES OR BLONDIES

| P 100 / M 200 / G 400

*Petite serves 50
Medium serves 100
Grande serves 200*



ADDITIONAL SERVICES

Prices listed are per person

CAKE CUTTING | 5

served buffet style or table service

CHAMPAGNE TOAST | 6

Champagne or cider served in flutes

SPECIALITY LINENS

| pricing varies

*All orders are subject to a 22%
administrative charge/fee and
applicable sales tax. Prices subject to
change.*

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REFRESHING!

BEVERAGES.

HOSTED BAR

Priced per person

DOMESTIC BOTTLED BEER | 7

IMPORTED BOTTLED BEER | 7

PREMIUM WINE | 10

PREMIUM COCKTAILS | 12

BOTTLED WATER/SODA | 3

WINE BY THE BOTTLE |

Market Price

Red, white or sparkling

NON-ALCOHOLIC HOSTED BAR

Priced per person | 7

Choices of:

SOFT DRINKS

BOTTLED WATER

LEMONADE FRUIT

PUNCH

ICED TEAS

JUICES

All orders are subject to a 22% administrative charge/
fee and applicable sales tax. Prices subject to change.

NON-ALCOHOLIC BEVERAGE STATION

Priced per person

FRESHLY BREWED REGULAR /
DECAF COFFEE | 3

HOT TEA WITH LEMON & HONEY
| 2

JUICE | 3

Choice of orange, cranberry or grapefruit

FRESHLY BREWED ICED TEA /
SWEET TEA | 2

FRUIT PUNCH/LEMONADE | 2

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GENERAL INFORMATION.

CATERING POLICIES

SAVOR... Charlotte Harbor is the exclusive food and beverage provider for the Charlotte Harbor Event and Conference Center. All food and beverage items must be supplied and prepared by **SAVOR...Charlotte Harbor**. **ANY OUTSIDE** food, beverages (including alcoholic beverages) is prohibited at Charlotte Harbor Event and Conference Center. State Law prohibits individuals or groups from bringing alcoholic beverages onto the premises.

In compliance with State Health Regulations, **SAVOR... Charlotte Harbor** does not allow any food to be removed from the premises. **SAVOR... Charlotte Harbor** collaborates with local non-profit charity organizations. We do not provide to go containers or package food to be taken home.

SAVOR... Charlotte Harbor offers a complete selection of beverages to compliment your function. As the licensee for alcoholic beverages, we are responsible for adhering to the regulations of the State. State Law prohibits individuals or groups from bringing alcoholic beverages onto the premises.

SAVOR... Charlotte Harbor provides **Responsible Alcohol Service**. All alcoholic beverages must be served by employees of **SAVOR... Charlotte Harbor**. Proper age verification is required for anyone purchasing an alcoholic beverage. We reserve the right to refuse alcohol service to intoxicated or underage persons. There is a limit of two (2) alcoholic beverage purchases per transaction. Bar Service will stop one hour prior to the ending contract time or deemed necessary by management.

ADVANCE DEPOSITS

Advance Deposit of fifty percent (50%) of the estimated costs is due with the signed contract. Payment should be in the form of credit card (MasterCard and Visa) or company check.

SAVOR...Charlotte Harbor charges a 22% Administrative Fee and 7% Sales Tax on all services rendered. This Administrative Fee is not gratuity for the service staff.

FINAL PAYMENT

Final payment is due five (5) business days (a business day is defined as Monday-Friday by noon) prior to your event with your guaranteed guest count.

GUARANTEED GUEST COUNT

Final guaranteed guest count is due **TEN (10) business days prior to your event**. Guarantee is not subject to reduction. If the guarantee is not received as stated, the guest count on the contract will be your guarantee. Increases in attendance given after the final guarantee deadline are subject to additional charges.

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ON-SITE CHANGES

Any on-site adjustments, additions or replenishments of the contracted catering services will be reflected in a final invoice, payable within 10 days receipt.

MINIMUMS

There is a minimum guarantee of fifty (50) guests for all catered even Additional fees may apply to groups less than fifty (50) guests.

TAX EXEMPT

If your group is tax exempt, please present a current copy of your DR-14 State of Florida certificate along with your signed contract.

PRICE CHANGES

All food and beverage charges are subject to change without notice unless catering items have been contracted. All contracted food and beverage items are subject to change, with notice, if contract was signed more than ninety (90) days prior to event.

**ALL THE AFOREMENTIONED POLICIES
WILL BE STRICTLY ADMINISTERED. ANY
VIOLATION WILL RESULT IN THE
REMOVAL FROM THE FACILITY.**

**For information please
contact:**

**Janet Emmett
Director of Food and Beverage**

941-833-3896

Janet.Emmett@CharlotteCountyFL.Gov

