

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 footprint include purchasing locally produced and sustainably 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.

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START YOUR DAY!

BREAKFAST.

BREAKFAST BUFFETS

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

SUNRISE CONTINENTAL | 12

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

DELUXE CONTINENTAL | 16

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

CHECC BREAKFAST BUFFET | 22

Scrambled eggs, breakfast potatoes or hash browns, smoked bacon, assorted baked goods including Danish and bagels accompanied with jelly/jams, cream cheese and butter.

*Toaster station upon request

BREAKFAST ENHANCEMENTS

Includes compostable service.

Prices listed by the dozen.

ASSORTED BAGELS | 22

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

FRESH ASSORTED MINI DANISH | 20

ASSORTED MUFFINS | 22

MINI CROISSANTS | 15

Accompanied with jelly/jams, cream cheese and butter

FRESH BAKED CINNAMON STICKY ROLLS | 15

FRENCH TOAST | 12

Served with maple syrup, powdered sugar and butter.

SAUSAGE LINKS OR PATTIES | 15

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

TIME TO RECHARGE! **BREAKS.**

A LA CARTE SNACKS

Includes compostable service.

- SEASONAL FRESH FRUIT | 2
- PRETZELS (1.OZ BAGS) | 3
- POTATO CHIPS (1.75 OZ BAGS) | 2
- GRANOLA BARS | 2
- FRESHLY POPPED POPCORN | 2
- ASSORTED CANDY | 2
- FRESH BAKED PRETZEL | 4
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 | 2
- HOT TEA WITH LEMON & HONEY | 2
- JUICE | 3
Choice of orange, cranberry or grapefruit
- FRESHLY BREWED ICED TEA | 2
- FRESHLY BREWED SWEET TEA | 2
- FRUIT PUNCH | 2
- LEMONADE | 2



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**SAVOR...
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SO MANY CHOICES! **LUNCH.**

Minimum of 10 of each selection **DELI SANDWICHES**

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 | 16

Grilled Tofu, Roasted Red Pepper, Diced Cucumber, Avocado, Alfalfa Sprouts and Hummus Spread rolled in a Tortilla



BUILD A SANDWICH BAR | 19

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

CHEESE

Swiss, Cheddar, Provolone, American, Colby Jack

BREADS

White, Wheat, Rye, Multi Grain, Italian Bread, Hoagie Roll, Croissant, Tortilla

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SO MANY CHOICES! **LUNCH.**

Minimum of 10 of each selection

SALADS (PLATED OR BOXED)

*Served with chips and fresh baked cookie.
Includes compostable service.*



GRILLED CHICKEN CAESAR SALAD | 15

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

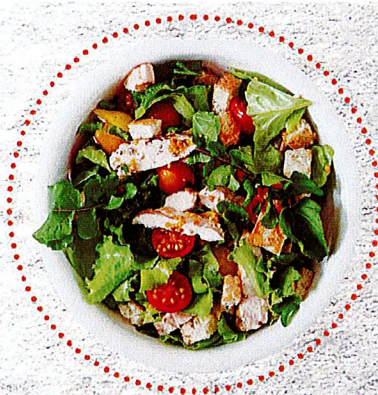
Fresh Mozzarella, Tomato and Basil on Romaine Lettuce with Balsamic Glaze

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CHEF CRAFTED & SEASONAL! **FRESH MEALS.**



LUNCH & DINNER 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 choice of:

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

Lunch Portion served 10am to 3pm
Dinner Portion served 3pm to Close

CHICKEN ENTRÉES choice of:

Lunch / Dinner

CHICKEN PICATTA | 20 / 24

Sautéed Chicken Breast and Finished with Lemon and Caper Beurre Blanc Sauce

CHICKEN MARSALA | 20 / 24

Sautéed Chicken Breast finished with a Mushroom Marsala Sauce

CHICKEN ALMONDINE | 20 / 24

Almond Crusted and Sautéed and finished with Honey Lemon Beurre Blanc

CHICKEN PARMIGIANA | 22 / 28

Parmesan Crusted Chicken topped with Marinara Sauce, and Mozzarella Cheese

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LUNCH & DINNER 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.

BEEF ENTRÉES *choice of:*

Lunch / Dinner

HOMESTYLE MEAT LOAF | 20 / 28

Served with Pan Gravy

BEEF BRISKET | 22 / 28

Seasoned Brisket slow roasted until tender, sliced and presented with Pan Gravy

BEEF STROGANOFF | 20 / 26

Beef Tips smothered in Stroganoff Sauce and served atop buttered Egg Noodles

BEEF POT ROAST | 22 / 28

Flavorful beef seared and slow braised in Burgundy Wine served with carrots, potatoes and onions *starch and vegetables are included

PRIME RIB | 28 / 34

Seasoned and slow roasted Ribeye, cut and presented with Au Jus and Horseradish Sauce

PORK ENTRÉES *choice of:*

Lunch / Dinner

LEMON GARLIC ROASTED PORK LOIN | 20 / 24

Presented sliced and drizzled with Lemon Garlic Sauce

BOURBON & BACON TENDERLOIN | 20 / 24

Bacon wrapped, roasted Tenderloin sliced and complimented with Bacon Jam

SEAFOOD ENTRÉES *choice of:*

Lunch / Dinner

SHRIMP SCAMPI | 24 / 28

Jumbo Shrimp with Lemon Garlic Butter presented atop Rice Pilaf

PESTO SALMON | 24 / 28

Gently brushed with Pesto Sauce grilled and topped with Tomato Chutney

MARYLAND STYLE CRAB CAKES | 24 / 28

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

STARCHES *choice of:*

GARLIC MASHED POTATOES HOMESTYLE MASHED

POTATOES ROASTED REDSKIN POTATOES SWEET

POTATO CASSEROLE AU GRATIN POTATO

BAKED BEANS

BAKED MACARONI & CHEESE

RICE PILAF

MUSHROOM RISOTTO

CHEESY RISOTTO

VEGETABLES *choice of:*

BROCCOLI, CAULIFLOWER & CARROT MEDLEY

BUTTERED CORN

PEAS & CARROTS

FRESH GREEN BEANS WITH GARLIC BUTTER

GRILLED ASPARAGUS WITH LEMON BUTTER

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BUFFETS

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.



Lunch / Dinner

THE CARIBBEAN BUFFET 26 / 32

Island Salad with crisp romaine and artisan greens, tomato, cucumber, pineapple, toasted almond and mango coconut vinaigrette.

Choice of 2 proteins:

Grilled Red Snapper
Jerk Chicken Breast with Mano Chutney
Pulled Pork with Mango Habanero Sauce

Choose 2 sides:

Yellow Rice Pilaf/Black Beans
Sweet Potato Casserole
Corn and Peppers
Vegetable Medley

Choice of:

Pineapple Upside Down Cake or
Key Lime Pie

Assorted Rolls with Butter

Lunch / Dinner

THE BBQ BUFFET 26 / 32

Garden Green Salad, accompanied with your choice of dressing.

Choice of 2 proteins:

Smoked Brisket with BBQ Sauce
Slow Roasted Pull Pork
BBQ Roasted Chicken
Grilled Smoked Sausage with Onions and Peppers

Choose 2 sides:

Baked Macaroni & Cheese
Baked Beans
Vegetable Medley
Coleslaw/Potato Salad
Pasta Salad

Assorted Rolls with Butter

Assorted Fresh Baked Cookies

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Lunch / Dinner

THE SOUTHERN BUFFET 26 / 32

Garden Green Salad, accompanied with your choice of dressing.

Choice of 2 proteins:

Meatloaf with Pan Gravy
Beef Pot Roast
Fried Chicken
Grilled Pork Tenderloin

Choose 2 sides:

Homestyle Mashed Potatoes
Sweet Potato Casserole
Collard Greens
Southern Green Beans
Coleslaw
Pasta Salad

Assorted Rolls with Butter

Assorted Fresh Baked Cookies

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BUFFETS

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 ALL AMERICAN Lunch / Dinner 26 / 32

Garden Green Salad, accompanied with your choice of dressing.

Roasted Turkey with cranberry sauce and Baked Ham

Choose 2 sides:

Homestyle Mashed Potatoes

Scalloped Potatoes

Bread Stuffing

Steamed Broccoli

Peas and Carrots

Creamed Onions

Choice of: Pumpkin Pie or Apple Pie

Assorted Rolls with Butter

Lunch / Dinner

THE MEXICAN BUFFET 26 / 32

South of the Border Salad with crisp romaine and artisan greens, tomato, cucumber, avocado, corn, bell pepper and Chipotle Ranch dressing.

Choice of 2 proteins:

Beef Burritos

Chicken Enchiladas

Mole Roast Pork Loin with Pineapple Relish

Fiesta Mahi Mahi seared with tomato garlic and cilantro relish

Choose 2 sides:

Spanish Rice/Black Beans

Refried Beans

Corn and Peppers

Mexican Vegetable Medley

Choice of: Chimi Churros or Caramel Flan

Assorted Rolls or Corn Bread with Butter



Lunch / Dinner

THE ITALIAN BUFFET 26 / 32

Italian Garden Salad with crisp Romaine and Artisan Greens, Cucumber, Tomato, Red Onion, Pepperoncini, Salami and Italian Vinaigrette.

Choice of 2 proteins:

Italian Sausage and Peppers

Meatball Marinara

Chicken Picatta

Chicken Parmesan

Seared Salmon Scampi

Choose 2 sides:

Mushroom Risotto

Penne with Piccata or Marinara

Garlic Mashed Potatoes

Green Beans with Garlic Butter Sauce

Choice of: Tiramisu or Cannolis

Assorted Rolls with Butter or Garlic Bread Sticks

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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 | 300/600/1200

Strawberries, Grapes, Honeydew, Cantaloupe, Pineapple and Watermelon

DOMESTIC CHEESE DISPLAY | 350/700/1400

Cheddar, Swiss, Pepper Jack, Bleu and Goat Cheese with assorted Crackers, Fruit Preserve and Fruit Garnish

INTERNATIONAL CHEESE DISPLAY | 350/700/1400

A variety of International Cheeses presented with assorted Crackers, toasted Rustic Breads, Fruit Preserve and Fruit Garnish

COLD HORS' D OEUVRES

*Petite serves 50
Medium serves 100
Grande serves 200*

SHRIMP COCKTAIL | 200/400/800

TUNA POKE ON WONTON | 200/400/800

CRAB SALAD ON CRACKER | 250/500/1000

CAPRESE BROCHETTE | 150/300/600

HUMMUS ON TOASTED PITA | 150/300/600

DEVILED EGGS | 100/200/400

SUNDRIED TOMATO &

GOAT CHEESE CROSTINI | 150/300/600

PIMENTO CHEESE CROSTINI | 100/200/400

ARTICHOKE FETA FILO CUPS | 150/300/600

TOMATO & MOZZARELLA BRUSCHETTA | 150/300/600



HOT HORS' D OEUVRES

*Petite serves 50
Medium serves 100
Grande serves 200*

SPANAKOPITA | 150/300/600

CHICKEN SPRING ROLLS | 100/200/400

VEGETABLE SPRING ROLLS | 100/200/400

POT STICKERS | 150/300/600

choice of chicken, pork or vegetable

MEATBALLS | 150/300/600

served with Mariana sauce or Swedish sauce

BEEF EMPANADAS | 100/200/400

SAUSAGE STUFFED MUSHROOMS | 1300/600/1200

CRAB CAKE MINI | MARKET PRICE

CHICKEN CORDON BLEU MINI | 100/200/400

PIGS IN A BLANKET | 100/200/400

BONELESS BUFFALO BITES | 100/200/400

PORK TENDERLOIN CROSTINI WITH RASPBERRY JAM

| 200/400/800

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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 | 7.50

FLOURLESS CHOCOLATE CAKE | 6.50

CARROT CAKE | 7.50

CHEESECAKE WITH RASPBERRY COULIS | 7.50

PINEAPPLE UPSIDE DOWN CAKE | 6.75

KEY LIME PIE | 5

PUMPKIN PIE | 5

CANNOLI | 4

APPLE PIE | 5

TIRAMISU | 7.50

ICE CREAM SUNDAE | 7

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

*Petite serves 50
Medium serves 100
Grande serves 200*

FRESH BAKED ASSORTED COOKIES | 50/100/200

FRESH BAKED BROWNIES | 100/200/400

FRESH BAKED BLONDIÉS | 100/200/400

CUSTOM DESSERT DISPLAY | pricing varies

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

Prices listed are per person

CAKE CUTTING | 5

served buffet style or table service

CHAMPAGNE TOAST | 5

Champagne or Cider served in flutes

SPECIALITY LINENS | pricing varies

Specialty Linens available in a wide variety of colors and designs

**SAVOR...
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REFRESHING! **BEVERAGES.**



BAR SERVICES

Priced per person.

HOSTED BAR

DOMESTIC BOTTLED BEER | 5

IMPORTED BOTTLED BEER | 7

PREMIUM WINE | 9

HOUSE WINE | 6

PREMIUM COCKTAILS | 10

BOTTLED WATER/SODA | 3

WINE BY THE BOTTLE | *Market price*
Red, white or sparkling

NON-ALCOHOLIC BEVERAGE STATION

Priced per person

FRESHLY BREWED REGULAR / DECAF COFFEE | 2

HOT TEA WITH LEMON & HONEY | 2

JUICE | 3

Choice of orange, cranberry or grapefruit

FRESHLY BREWED ICED TEA | 2

FRESHLY BREWED SWEET TEA | 2

FRUIT PUNCH | 2

LEMONADE | 2

HOSTED BEVERAGE BAR

Choice of soft drinks, bottled water, lemonade, fruit punch, iced teas, and juices | 5

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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

An 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**

