



SAVOR...

Catering Menu

Evansville
Old National Events Plaza

● BREAKFAST ● BREAKS ● LUNCH & DINNER ● BUFFETS ● RECEPTIONS ● BEVERAGES ● CATERING INFORMATION ●



Breakfast

All Breakfast Selections include Chilled Orange Juice, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea.

All Hot Breakfast Selections require a 25 person minimum. Under 25 people may be subject to a surcharge.

CONTINENTAL

Sunrise Continental	10.00
Assorted baked goods to include, Croissants, Danishes and Muffins. Accompanied by Fresh Creamery Butter and Preserves	
Deluxe Continental	12.00
Assorted Baked Goods to include Croissants, Danishes and Muffins, Fruit Yogurts, Assorted Boxed Cereals and Milk, Freshly Cut Fruit and Berries. Accompanied by Fresh Creamery Butter and Preserves	
Heart Healthy	14.00
Morning Glory, Cranberry Orange and Bran Muffins, Vanilla Yogurt Bar with Granola, Preserves and Almonds. Boiled Local Farm Fresh Eggs, Freshly cut Fruit and Berries	

BREAKFAST BUFFET

Indiana Farmers Breakfast	16.00
Fresh Bakery Basket, Fresh Fruit Salad, Farm Fresh Scrambled Eggs, Parmesan Potatoes, Smoked Sausage and Bacon	
Thick Cut French Toast	16.00
Cinnamon Sugar French Toast with Warm Maple Syrup and Creamery Fresh Butter, Farm Fresh Scrambled Eggs, Smoked Sausage or Bacon	
Hoosier Biscuit Bar	12.75
Country, Cheddar Chive and Cinnamon Raisin Biscuits with Assorted Preserves, Nutella, Honey and Sausage Gravy. Chicken and Sausage Patties	

ACTION STATION ACCOMPANIMENTS

One Chef Attendant per 50 Guests recommended at \$100 per Attendant. Under 50 guests may be subject to a surcharge.

Omelet	7.00
Omelets Made-to-Order with a Selection of Bacon, Ham, Grilled Onions, Peppers, Cheeses and Farm Fresh Vegetables	
Add Ham or Crumbled Sausage	6.00
Made to Order Waffles	1.00
Malted Belgium style Waffles with Fresh Creamery Butter and Warm Maple Syrup	
Add fruit toppings	1.50

PLATED

All plated meals include Indiana Breakfast Pastries with Butter and Preserves

Three Cheese Omelet	18.00
Monterrey, Cheddar and Fontina with choice of Smoked Sausage or Bacon and Parmesan Potatoes	
Quiche Lorraine	20.00
Ham, Onion and Cheese Tart, Tomato Provencal and Parmesan Potatoes	
Chicken Fried Steak Breakfast	22.00
Flaky Buttermilk Biscuit Topped with Chicken Fried Steak, Scrambled Eggs, Country Sausage Gravy and Home Fries	

BREAKFAST ENHANCEMENTS

Per dozen

Assorted Breakfast Breads	20.00
Fresh Fruit Danish	22.00
Assorted Muffins	24.00
Assorted Pastries (Danish, Muffins & Croissants)	24.00
Pecan Sticky Rolls	30.00
Croissant or Biscuit Sandwiches	57.00
Filled with Scrambled Eggs & Cheddar Cheese. Add your choice of: Country Ham, Applewood Smoked Bacon, Turkey Bacon or Sausage. 2 dozen minimum per type	



Breaks

*Break Packages are designed for a minimum of 25 people.
One hour maximum service*

Artisanal Cheese Break 14.00

Assortment of Local Artisan Cheeses Served with Crusty Breads and Crackers, Dried Fruit, Roasted Nuts, Assorted Soft Drinks and Bottled Water

Chocoholic 10.00

Assorted Chocolate Candies, Chocolate Dipped Pretzels, Chocolate Chip Cookies, Coffee with Mocha & Vanilla Syrup

Health Nut 12.00

Yogurt Fruit Smoothies, Granola Bars, Fruit Kabobs, Yogurt Covered Raisins, Pretzel Rods, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea

Sweet and Salty 10.00

Potato Chips with French Onion Dip, Caramel Popcorn, Snack Mix & Sourdough Pretzel Bites, Hershey Kisses and Soft Drinks

The Indiana State Fair 16.00

Mini Corn Dogs, Funnel Cake Fries, Cake Pops, Ice Cream Bars, Iced Tea and Lemonade

ANYTIME SNACKS

Fruit Yogurts	3.50 Each
Granola Bars	22.00 per Dozen
Seasonal Whole Fruit	6.00 per Dozen
Fresh Baked Cookies	12.00 per Dozen
Apple Blondies	39.00 per Dozen
Chocolate Fudge Brownies	36.00 per Dozen
Chocolate Dipped Strawberries	36.00 per Dozen
Ice Cream Bars	3.00 Each
Assorted Bags of Chips	2.50 Each
Ben & Jerry's Ice Cream	5.00 Each
Vegetable Crudites	185.00 per 100 gsts
Fresh Fruit Display	150.50 per 100 gsts

SNACKS

Serves approximately 16 people

Potato Chips & Onion Dip	22.00 per Pound
Sourdough Pretzels & Onion Dip	20.00 per Pound
Party Mix	17.00 per Pound
Popcorn with Seasonings	18.00 per Pound
Mixed Nuts	31.50 per Pound
Pita Chips with Hummus	20.00 per Pound

BEVERAGES

By the Gallon (1 gallon minimum required)

Freshly Brewed Coffee, Decaffeinated Coffee or Hot Tea with Lemon	26.00
<small>ADD Assorted Flavored Syrups, Chocolate Shavings, Cinnamon Sticks and Fresh Whipped Cream. 5.00 per person</small>	
Orange, Grapefruit, Cranberry or Apple Juice	30.00
Freshly Brewed Iced Tea	25.00
Fruit Punch	20.00
Lemonade	20.00
Huber Orchard Warm Apple Cider	40.00
Hot Chocolate	35.00

A LA CARTE

Assorted Bottle Juices	3.00
Bottle Water	2.75
Bottled Sparkling	4.00
Water Energy Drinks	5.00
Assorted Soft Drinks	2.50
Milk	2.00
Purified Water Service	30.00
<small>Includes 1 Five Gallon Bottle. Additional Five Gallon Bottles 15.00 each</small>	
Keurig Service	25.00 Set Up, 25.00 per 12 Pods
Infused Three Gallon Dispenser	30.00
<small>Available in Lemon-Lime, Pineapple-Orange, Mixed Berry and Cucumber-Mint</small>	



Lunch & Dinner

BOXED SANDWICHES AND SALADS

*All Box Lunches include Chips, Whole Fruit, a Cookie,
Bottled Water or Canned Soda. Minimum of 25 per type*

Greek Salad	16.00
Sliced Cherry Tomatoes, Chopped Cucumber, Red Onion, Feta Cheese and Kalamata Olives. Tossed in Olive Oil and House Seasoning atop Baby Spinach and choice of Dressing Accompanied with Pita Bread with Baklava as Dessert	
Grilled Vegetable Wrap	16.00
Baby Greens, Ribbons of Zucchini, Carrots, Red & Yellow Peppers, Portobello Mushrooms with Herbed Goat Cheese	
Southwest Grilled Chicken Salad	16.00
Romaine, Grilled Chicken, Corn, Black Beans, Bell Peppers, Red Onion, Green Chilies & Tortilla Chips Served with Garlic Bread & a Cheesecake Brownie	
Chopped Salad	16.00
Hearts of Romaine Lettuce and Radicchio, Diced Cucumbers, Tomatoes, Bacon, Egg, Bleu Cheese with Honey Dijon Dressing	

Turkey and Bacon Sandwich	16.00
Roasted Turkey Breast, Crisp Bacon, Tomatoes and Lettuce on Wheatberry Bread	
Roasted Turkey Sandwich	16.00
Brie Cheese, Apple Chutney and Romain on Ciabatta Bread	
Roasted Chicken Sandwich	16.00
Ripe sliced tomato, ovalini mozzarella, with balsamic marinated roast chicken breast with fresh basil aioli on foccacia bread	
Black Forest Ham & Swiss Sandwich	16.00
Mustard-Horseradish Chutney and Crisp Lettuce on Ciabatta Bread	
Thinly Sliced Slow Roasted Beef Wrap	16.00
Cole Slaw, Fried Onions, Jack Cheese, Roasted Tomatoes with Scallion Spread	

CHILLED SALAD ENTRÉES

Entrée selections require a 25 person minimum. Under 25 people may be subject to a surcharge.

All Salad Entrées Include Fresh Baked Bread with Butter, your choice of Dessert, Freshly Brewed Coffee, Decaffeinated Coffee, Hot and Iced Tea

Grilled Chicken Caesar Salad	18.00
Herb Rubbed Grilled Chicken, Crispy Hearts of Romaine Lettuce, Roasted Red Peppers, Black Olives, Croutons and Creamy Caesar Dressing	
Traditional Cobb Salad	20.00
Chopped greens, tomato, crisp bacon, grilled chicken breast, hard-boiled egg, avocado, chives, and blue cheese. Served with Gorgonzola dressing and second dressing option Angel food cake with berries for dessert	
Grilled Steak Salad	23.00
Mixed Field Greens, Roasted Tomatoes, Fried Shoe String Onions, Marinated Potatoes, Crumbled Gorgonzola Cheese and Red Wine Vinaigrette	

HOT ENTRÉES

*Entrées Include Your Choice of Salad & Dessert,
Fresh Baked Bread with Butter, Freshly Brewed Coffee,
Decaffeinated Coffee, Hot and Iced Tea*

SALADS

Farmers Market Salad

Assorted Fresh Greens with Tomato, Cucumber, Carrots
and Choice of Dressing

ENTRÉES

	LUNCH	DINNER		LUNCH	DINNER
Lemon-Thyme Brined Chicken Breast Breast of Chicken marinated with Fresh Thyme, served with Oven Roasted Potatoes and Seasonal vegetable	23.75	24.50	Herb Rubbed Top Sirlion Rosemary, Salt and Pepper rub, grilled and charred, served with Country Mashed Red Potatoes and Chef's offering of Fresh Vegetable	33.00	36.00
Pork Tenderloin Individual Bacon Wrapped Pork Loin, grilled to perfection, served with Stone Ground Mustard Sauce, Oven Roasted Potatoes and Purple Cabbage braised with Raspberry Vinegar and Dried Cranberries.	24.00	27.00	Grilled Filet of Beef Grass-fed Filet Mignon, Wild Mushroom Ragout, Sauteed Seasonal Vegetables and Potatoes au Gratin with Gruyere cheese	MARKET	MARKET
Atlantic Salmon Pan seared Filet of Salmon with Parsley Potatoes, Grilled Asparagus with Baby Carrots and Citrus Garlic Cream Sauce	24.50	27.00			
Stuffed Chicken Breast Prosciutto, Rosemary and Artichokes with Wild Mushroom Risotto and Seasonal Medley of Vegetables	27.00	32.00			

DESSERTS

Chicago Style Cheese Cake

Tuxedo Truffle Mousse

Cake Strawberry Shortcake

Hoosiers Sweet Sugar Pie

Carrot Cake

Gluten Free Chocolate Truffle Flour-less Cake

Add 1.00 per Person

Mini Pineapple Upside Down Cake

Add \$1 per Person





Buffets

Buffets include Freshly Brewed Coffee, Decaffeinated Coffee, Hot and Iced Tea. There will be an additional charge for dinner portions. Lunch selections require a 25 person minimum. Under 25 people may be subject to a surcharge

Traditional Deli

26.00

Chef's Homemade Soup du Jour with Crackers

Red Skin Potato Salad or Garden Salad

A Selection of Deli Meats Including Honey Ham, Fresh Turkey Breast, Roast Beef, Corned Beef and Pastrami

Sliced Swiss, Cheddar and Pepper Jack Cheeses

Lettuce, Tomato and Onion; Potato Chips and Pickles

Ciabatta Rolls and Assorted Hearth Breads

Assorted Condiments and Chef's Assortment of Desserts

	LUNCH	DINNER		LUNCH	DINNER
Picnic Basket	24.00	24.00	The Taco Stand	22.00	22.00
Pasta Salad			Mixed Green Salad with Ranch Dressing		
Cole Slaw			Elote Corn Salad		
Cut & Buttered Corn on the Cobb			Crisp Tortilla Chips and Salsa,		
All Beef Hamburgers and Hot Dogs			Queso		
Or			Cinaltro-Lime Marinated Chicken Breast		
Pulled Pork & Pulled Chicken			Ancho Chili Seasoned Ground Beef		
Red Onions, Sliced Tomatoes, Pickles			Lettuce, Tomatoes, Shredded Cheese Blend, Sour Cream, Guacamole and Olives		
Mayonnaise, Mustard, Relish and Ketchup			Soft Flour Tortillas		
Potato Chips with Onion Dip			Refried Beans		
Chef's Dessert Assortment			Spanish Rice		
			Cinnamon Churros		
Indiana Hospitality	26.00	30.00			
Mixed Greens with Tomatoes, Cucumbers, Carrots and					
Choice of 2 Dressings			Italian Bistro Buffet	24.75	28.00
Spicy Slaw with Scallion Vinaigrette			Italian Salad with Roasted Peppers, Parmesan and Vinaigrette Dressing		
Fresh Country Fried Chicken			Pesto Pasta Salad with Crushed Tomatoes and Basil Traditional		
Maple Glazed Pork Loin with Mustard Sauce			Chicken Parmesan		
Country Mashed Red Potatoes			Seafood Prima Vera		
Hoosier Green Beans			Chef's Offering of Italian Style Fresh Vegetables		
Biscuits and Rolls with Butter and Honey			Chef's Dessert Assortment to Include Tiramisu		
Chef's Dessert Assortment to Include Apple Dumplings					



Receptions

HOR D' OEUVRES

Priced per 100 Pieces

COLD

Fig and Goat Cheese Suprema	250.00
Strawberry Boursin Cheese	250.00
Caprese Skewer	250.00
<small>With Fresh Mozzarella, Tomato and Basil</small>	
Antipasto Skewer with Italian Meats and Cheeses	250.00
Bruschetta with Tomato and Basil	250.00
Belgium Endive Spear	250.00
<small>With Bacon Blue Cheese, Candied Walnuts and Balsamic Glaze</small>	
Prosciutto Wrapped Mozzarella	250.00

HOT

Crispy Spring Rolls, Sweet and Sour Sauce	225.00
Frank N'Puff, Cocktail Frank wrapped in Puff Pastry	225.00
Spanikopeta	225.00
Greek Phyllo Pastry Filled With Spinach and Feta	
Crab Rangoon	225.00
Fried Wonton Filled with Crab and Cream Cheese, Sweet and Sour Sauce	
Mini Chicken Quesadilla Rolls	275.00
Served with Salsa	
Crisp Asparagus	275.00
Wrapped in Phyllo Dough and Parmesan Cheese	
Chicken or Hibachi Beef Satay	375.00
Mushroom and Herb Beggars Purse, Phyllo	375.00
Dough Mini Crab Cake, Spicy Remoulade Sauce	375.00

SAVORY STATIONS

Chef attendants available @ \$100 per attendant. One chef attendant per 50 guests is recommended. Two hour service maximum. All stations require a 25 person minimum

Artisan Cheese Board	6.00
Fine Selection of Local Cheeses, Toasted Breads & Crackers garnished with Grapes & Candied Nuts	
Charcuterie Display	8.00
Locally Cured & Smoked Meats, Pickled Vegetables, Cheese, Condiments & Toast Points Served with Traditional Buttermilk Vegetable Dip	
Crudite	2.25
Display of Fresh Cut Seasonal Vegetables and Lavash Served with Traditional Buttermilk Vegetable Dip	
Cheese	3.00
Domestic and International Cheese Selection served with Assorted Sliced Breads and Gourmet Crackers garnished with fresh and dried fruits & nuts	
Antipasto	6.00
Dry Italian Salami, Provolone Cheese, Roasted Peppers, Eggplant and Squash, Marinated Olives, Giardiniera, Cherry Peppers, Marinated Artichoke Hearts and Mushrooms	
Farm Picked Gourmet Crudite	4.50
Selection of Local Petite Vegetables Served with Sweet Peppers and Roasted Red Pepper Hummus Dips	
Chilled Jumbo Shrimp	54.00 per Dozen
With Bloody Mary Cocktail Sauce	

ACTION STATIONS

Baked Potato Bar

12.00

Baked Potato with Toppings of: Crumbled Bacon, Broccoli, Cheddar Cheese, Scallions, Sour Cream, Chili, Sautéed Mushrooms, Whipped Butter, Salt & Pepper

Penne Pasta and Cheese Tortellini

14.00

Basil Marinara and Garlic Cream Sauces.
Toppings Include: Diced Chicken, Sautéed Mushrooms, Italian Sausage, Roasted Red Peppers, Artichokes, Spinach and Parmesan Cheese
Tuscan Garlic Rolls.

SWEET STATIONS

Strawberry Shortcake

7.00

Fresh strawberries and Grand Marnier Marinated Strawberries, Homemade Angel Food Cake
Served with Heavy Whipped Cream, Orange Zest, Powdered Sugar and Chocolate Shavings

Fabulous Fondue

16.00

Dark or Milk Chocolate Fondue
Served with Strawberries, Bananas, Pineapple, Marshmallows, Pound Cake, Lady Fingers and Pretzel Sticks

Ice Cream Social

7.00

Vanilla and Chocolate Ice Creams with Whipped Cream, Hot Fudge, Chopped Nuts, Sprinkles, M&Ms, Cherries and Cookie Crumbles

Fresh Fruit Display

1.50

CARVINGS

All Carving Stations will be served with Fresh Baked Tiny Rolls. Carvers available at \$100 per Attendant. One Carver per 50 guests is recommended, two hour service maximum. All Carvings require a 25 person minimum.

Roasted Turkey Breast	150.00
With Baked Apple & Cinnamon Chutney (Serves 25)	
Maple Glazed Ham	195.00
With Honey Mustard Sauce (Serves 30)	
Dry Rubbed and Beer Braised with Chef's BBQ Sauce	200.00
Dry Rub served with Stu's BBQ Sauce (Serves 25)	
Herb Rubbed Prime Rib	285.00
With Au Jus & Horseradish Cream Sauce (Serves 30)	



BEVERAGE PACKAGES

All Day Beverages 6.50 per person
Regular and Decaffeinated Coffee
Iced Tea or Lemonade
Assorted Hot Tea

Half Day Beverages 4.75 per person
Regular and Decaffeinated Coffee
Iced Tea or Lemonade
Assorted Hot Tea

The following beverages may be added to the beverage packages on consumption:

Assorted Soft Drinks	2.25	each
Bottled Water	2.75	each
Assorted Bottled 10 oz Fruit Juices	2.75	each
Milk (2%, Skim or Chocolate)	2.50	per pint

ALL DAY MEAL PACKAGE

45.00 per person

Includes:

BREAKFAST
Deluxe Continental Breakfast

MID-MORNING BREAK

Choice of Health Nut, Chocoholic or Sweet & Salty Breaks

LUNCH

Any Box Lunch on, The Taco Stand or Picnic Basket Lunch Buffets

AFTERNOON BREAK

Choice of Artisanal Cheese, Health Nut, Chocoholic or Sweet & Salty Breaks

Regular and Decaffeinated Coffee, Iced Tea or Lemonade and Assorted Hot Teas replenished throughout the day



Beverages

BEVERAGE PACKAGES

All bars are subject to a 75.00 bartender fee per bartender for (4) hours of service. (1) bartender fee will be waived for every 400.00 in cash or hosted sales. 1 bartender per 100 guests is required. Hosted Consumption or Cash Bar

Soda	2.50
Bottled Water	2.75
Premium Beer Bud Light, Budweiser, Miller Lite, Coors Light and Michelob Ultra	5.75
Specialty Beer Yuengling, Stella Artois, Blue Moon and Corona	6.25
Local Craft Beer Bottle	6.25
House Wine by the Glass	7.00
Premium Cocktail Evan Williams, Beefeater's Gin, Bacardi Rum, Dewar's Scotch, Jose Cuervo Tequila, Captain Morgan Rum, Amaretto	7.50
Platinum Cocktail Absolut Vodka, Tito's Vodka, Jack Daniels Bourbon, Crown Royal Whiskey, Jim Beam	8.00

Catering Information

FOOD AND BEVERAGE CATERING SERVICES

SAVOR... Evansville is the exclusive food and beverage provider for Evansville's Old National Events Plaza. No food or beverage of any kind will be permitted into the facilities by the patron or any of the patron's guests or invitees. To ensure compliance with Indiana Department of Health concerning food-handling regulations, all food and beverage must be consumed on the premises during the contracted time. Food items may not be taken off the premises; however, excess prepared food may be donated under regulated conditions to certified agencies feeding the underprivileged.

Deposit and Agreement

A deposit of 50% of the catering estimate will be due with a signed Food and Beverage Agreement (30) days prior to your event date to guarantee services. The full estimated balance is required 7 business days prior to your event. On-site adjustments will be reflected on a final invoice. We ask that hosted bar service to be paid in full prior to your event, and any unused beverage will be reimbursed on the final invoice. On-site service additions may require immediate payment. If additional beverages are requested during the event, a revised agreement must be signed at that time. Any payments received will be forfeited if the client cancels the event less than (5) business days prior to its commencement.

Liability

SMG SAVOR Catering along with any of our facilities, reserve the right to inspect and control all functions. Liability for damages to the premises will be charged accordingly. We will not assume responsibility for personal property or equipment brought into the property. No alcoholic beverages may be brought onto the premise from outside sources. We reserve the right to refuse alcohol service to intoxicated or underage persons or for any reason as deemed appropriate by Savor management. Alcoholic beverages may not be removed from the premises.

Tasting Policies and Procedures

Entrée tastings only can be scheduled with your Catering Sales Manager once your event has been contracted. Up to two meal choices may be selected with a maximum of four guests served. The charge of the tasting will be added to the final invoice. The cost will be the menu price of the entrée selected.

ADDITIONAL CHARGES

Administrative Fees and Sales Tax

All services, other than cash sales, are subject to applicable sales taxes 8% and Administrative Fee 21% of the total food and beverage bill.

Tax Exempt

If your group is tax exempt, please present a current copy of your status along with your signed contract. We only honor tax exempt status in the state of Indiana.

Special Requests and Rentals

For the meal functions, we provide a limited selection of tablecloths and coordinated napkins on a complimentary basis. Additional colors, fabric, and floor-length linens are available on a rental basis. Please note that items on a rental basis need to be ordered one month prior to your event date. Once ordered, the amount requested cannot be reduced even if your guaranteed count is lower than the amount ordered. Increasing amounts will be subject to availability and will incur additional charges.

Additional Linen

All tables where food and/or beverages are served or displayed will have full linen at no additional cost to the client. Only the area(s) not pertaining to food and beverage service will be charged additional fees. Examples of these areas include registration, vendor booths, DJ Tables, hi-boys, photography, etc. vents that do not serve food items (such as dances) will also be charged for table linen.

Tablecloths- \$5.00 each

Table Skirting- \$15.00 (per 13-ft)*

*Pricing for the table skirting is based on limited in-house stock.

White chair covers are available to rent for \$3.00 per chair

Our Catering Sales Manager will assist you with current pricing upon request.

Butler Service

Additional catering services such as Butler Service may be arranged through the Catering Sales Manager. Butler Fees start at \$25.00 per butler (per 100 people) for Beverage and hors d' oeuvres and are subject to increase based on guest guarantee.

Additional Set up services

Our basic set up includes: Linen, silverware, china. Should you have additional items you would like for our banquet staff to use during set up (i.e. plate chargers, table runners, outside linen or lighting candles the day of the event) there will be an additional service charge. Please speak with our Catering Sales Manager for rates.

Cake Service

To utilize our cake cutting service for your event please contact our Catering Sales Manager. Cake Cutting Fees start at \$75.00.