

SAVOR...

WELCOME TO THE PARTY...

and welcome to our extensive menu of incredible flavors! SAVOR and explore our chef-inspired creations for the perfect combination of taste, texture, and color. Then craft the a perfectly delicious menu to reflect your style or theme. With hundredhundreds of mouthwatering options, the hard part will be deciding! But don't worry, our event design team will be by your side every step of the way. So, sit back, relax and indulge in the moment, it's time to bring your party to life, and SAVOR makes it fun, easy, and delicious!

SAVOR...

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BREAKFAST

PER PERSON

ALL BREAKFAST SELECTIONS INCLUDE CHILLED ORANGE JUICE, FRESHLY, BREWED REGULAR AND DECAFFEINATED COFFEE AND HOT TEAS.

ALL HOT BREAKFAST **BUFFET** SELECTIONS REQUIRE A 50-GUEST MINIMUM.
FEWER THAN 50 GUESTS MAY BE SUBJECT TO A SURCHARGE.

SIGNATURE ALL AMERICAN

ORANGE, APPLE, & CRANBERRY JUICES
SEASONAL FRESH SLICED FRUIT & BERRIES
ASSORTED BAGELS, MUFFINS, DANISH, YOGURT &
GRANOLA
CREAM CHEESE, BUTTER & PRESERVES
OMELET STATION & SCRAMBLED EGGS
BACON & SAUSAGE
BISCUITS & GRAVY
WAFFLE STATION

\$28

ALL AMERICAN

ORANGE, APPLE, & CRANBERRY JUICES
SEASONAL FRESH SLICED FRUIT & BERRIES
ASSORTED BAGELS, MUFFINS, DANISH & YOGURT
CREAM CHEESE, BUTTER & PRESERVES
FARM FRESH SCRAMBLED EGGS
CRISPY BACON, SAUSAGE
BISCUITS & GRAVY

\$24

SIGNATURE SUNRISE CONTINENTAL

ORANGE, APPLE, & CRANBERRY JUICES
SEASONAL FRESH SLICED FRUIT & BERRIES
ASSORTED CEREAL & MILK
ASSORTED BAGELS, MUFFINS, DANISH & YOGURT
STEEL-CUT OATMEAL WITH GOLDEN RAISINS & BROWN
SUGAR
CREAM CHEESE, BUTTER & PRESERVES
WAFFLE STATION

\$21

TRADITIONAL CONTINENTAL

ORANGE, APPLE, & CRANBERRY JUICES
SEASONAL FRESH SLICED FRUIT & BERRIES
ASSORTED CEREAL & MILK
ASSORTED BAGELS, MUFFINS, DANISH & YOGURT
CREAM CHEESE, BUTTER & PRESERVES

\$17

SAVOR...

BREAKFAST

ACTION STATION ACCOMPANIMENTS

PER PERSON

ONE CHEF ATTENDANT PER 50 GUESTS RECOMMENDED AT \$120 PER ATTENDANT.
FEWER THAN 50 GUESTS MAY BE SUBJECT TO A SURCHARGE.

OMELET STATION

\$7

OMELETS MADE-TO-ORDER WITH A SELECTION OF BACON, HAM, GRILLED ONIONS, PEPPERS,
CHEESES AND FARM FRESH VEGETABLES

MADE TO ORDER WAFFLES

\$5

MALTED BELGIAN-STYLE WAFFLES WITH CREAMERY BUTTER AND WARM MAPLE SYRUP
WILD BERRIES, FRESH BANANA, CHOCOLATE CHIPS AND WHIPPED CREAM

BREAKFAST A LA CARTE

PER PERSON

SCRAMBLED EGGS

\$5.50

BACON & SAUSAGE

\$5.50

HASH BROWNS

\$3.50

OATMEAL

\$4.50

(INCLUDES BROWN SUGAR, CINNAMON, RAISINS)

GRANOLA & YOGURT

\$4.50

CROISSANT SANDWICH WITH HAM, EGG & CHEESE

\$9.50

SAUSAGE BISCUIT

\$7.50

ASSORTED FRESH LOCAL DONUTS

\$30 PER DOZEN

BREAKFAST BURRITO WITH BACON, EGG & CHEESE

\$10.50

CHEDDAR GRITS

\$3.50

ASSORTED DRY CEREAL & MILK

\$3.50

BREAKS

PER PERSON

BREAK PACKAGES ARE DESIGNED FOR A MINIMUM OF 25 GUESTS WITH ONE-HOUR SERVICE.

ARTISANAL CHEESE BREAK **\$15**
ASSORTMENT OF LOCAL ARTISAN CHEESES SERVED WITH CRUSTY BREADS AND CRACKERS, DRIED FRUIT, ROASTED NUTS, ASSORTED SOFT DRINKS AND BOTTLED WATER

CHOCOHOLIC **\$16**
ASSORTED CHOCOLATE CANDIES, CHOCOLATE DIPPED PRETZELS, HOMEMADE CHOCOLATE CHIP COOKIES, COFFEE WITH MOCHA & VANILLA SYRUP

HEALTH NUT **\$15**
YOGURT, FRUIT SMOOTHIES, GRANOLA BARS, FRUIT KABOBS, PRETZEL RODS, FRESHLY BREWED COFFEE, DECAFFEINATED COFFEE AND HOT TEA

SWEET AND SALTY **\$15**
WARM SOFT PRETZELS WITH WARM CHEDDAR SAUCE, FRESH POPPED BUTTERED POPCORN, CARAMEL POPCORN, CANDIED ROASTED PECANS, ASSORTED CANDY AND ASSORTED SOFT DRINKS

SOUTH OF THE BORDER **\$15**
TORTILLA CHIPS, FRESH SALSA, GUACAMOLE, & QUESO

A LA CARTE SNACKS & BEVERAGES

SNACKS

FRUIT YOGURTS	\$40 PER DOZEN
GRANOLA BARS	\$25 PER DOZEN
SEASONAL WHOLE FRUIT	\$40 PER DOZEN
SEASONAL SLICED FRUIT	\$95 PER 50 GUESTS
FRESH BAKED COOKIES	\$36 PER DOZEN
ASSORTED DESSERT BARS	\$42 PER DOZEN
CHOCOLATE DIPPED STRAWBERRIES	\$36 PER DOZEN
ASSORTED BAGS OF CHIPS	\$2.50 PER

SAVOR...

BREAKS

SNACK TRAYS

SERVES APPROXIMATELY 12 GUESTS

POTATO CHIPS & ONION DIP	\$24
SOURDOUGH PRETZELS & ONION DIP	\$22
PARTY MIX	\$20
POPCORN WITH HOUSE-MADE SEASONINGS	\$22
MIXED NUTS	\$35
PITA CHIPS WITH HUMMUS	\$24

BEVERAGES

COFFEE OR DECAFFEINATED COFFEE	\$45 PER GALLON
ASSORTED HERBAL HOT TEA	\$4 PER PERSON
ASSORTED SOFT DRINKS	\$4 EACH
BOTTLES WATER	\$3 EACH
ICED TEA	\$27 PER GALLON
ASSORTED BOTTLED JUICES	\$4.25 EACH
MILK BY THE GALLON	\$34 PER GALLON
LEMONADE	\$27 PER GALLON
FRUIT PUNCH	\$34 PER GALLON
HOT CHOCOLATE	\$37 PER GALLON
HOT CHOCOLATE	\$4 EACH
ENERGY DRINKS	\$7 EACH
KEURIG SERVICE	\$2.75 PER POD, BASED ON CONSUMPTION

BOXED LUNCH SELECTIONS

THE DELUXE **\$13**
YOUR CHOICE OF MEAT OR CHICKEN SALAD, LEAFY LETTUCE, TOMATO, DELUXE CHOICE OF BREAD & CHEESE. CHIPS, PICKLE AND CHOICE OF DESSERT

THE BOARDROOM BOX **\$15**
OUR DELUXE BOX PLUS ONE SIDE: FRESH FRUIT OR ITALIAN PASTA SALAD.

DELI BOX **\$11**
HALF PORTION OF YOUR CHOICE OF MEAT, LEAFY LETTUCE, TOMATO ON DELUXE CHOICE OF BREAD. CHIPS, PICKLE, CHOCOLATE CHIP COOKIE.

TRADITIONAL BOX **\$12**
YOUR CHOICE OF HAM OR TURKEY, LEAFY LETTUCE, TOMATO ON WHITE OR WHEAT BREAD. CHIPS, PICKLE, CHOCOLATE CHIP COOKIE.

SAVOR...

CHEF INSPIRED LUNCH

PER PERSON

BACKYARD BUFFET

COLE SLAW
POTATO SALAD
BAKED BEANS
CORN ON THE COB
BBQ CHICKEN
PULLED PORK
ASSORTED CONDIMENTS
CORN BREAD MUFFINS
SEASONAL FRUIT COBBLER

\$27

FIESTA BUFFET

SOUTHWEST SALAD WITH CHIPOTLE RANCH
TORTILLA CHIPS
SALSA, GUACAMOLE, NACHO CHEESE
FLOUR TORTILLA
SPANISH RICE
SEASONED BEEF, & ZESTY CHICKEN
SOUR CREAM, SLICED JALAPENO
SHREDDED LETTUCE
REFRIED BEANS
CHURROS

\$27

HOMESTYLE

TOSSED GREEN SALAD
HAND BREADED FRIED CHICKEN
PORK
HOMESTYLE GREEN BEANS
MASHED POTATOES & GRAVY
WARM ROLLS & BUTTER
ASSORTED FRESH BAKED COOKIES & BROWNIES

\$27

CLASSIC ITALIAN

ITALIAN TOSSED SALAD OR CAESAR SALAD
BUILD YOUR OWN PASTA
MARINARA SAUCE WITH MEAT
ALFREDO SAUCE
HERB ROASTED CHICKEN
ROASTED ITALIAN BLEND VEGETABLES
GARLIC PARMESAN BREAD
TIRAMISU

\$25

CHEF INSPIRED LUNCH

SALAD, MAC & MASH BAR

SOUTHWEST CHOP SALAD, CAESAR SALAD, & PASTA SALAD

CREAMY YUKON GOLD MASHED POTATOES

WHIPPED SWEET POTATOES

WHITE CHEDDAR MAC & CHEESE

SMOKED BACON BITS, SHREDDED CHEDDAR CHEESE, BUTTER, SOUR CREAM

FRESH CHIVES, BROWN SUGAR, CINNAMON BUTTER

CHEFS' SELECTION OF MINI DESSERTS

\$ 18

DELI BUFFET

MIXED GREEN SALAD WITH RANCH & ITALIAN DRESSING

TORTELLINI PASTA SALAD

ASSORTED INDIVIDUAL BAGS OF CHIPS

SLICED DELI MEATS

ASSORTED CHEESES

ASSORTED BREADS

LETTUCE, TOMATO, ONION, DILL PICKLES

CONDIMENTS

ASSORTED MINI DESSERTS

\$21

ADD YOUR CHOICE OF SOUP **\$3**

THE BLOCK PARTY

POTATO SALAD

COLE SLAW

ANGUS BEEF HAMBURGERS

BEER BRATS WITH SAUERKRAUT

BAKED BEANS

MAC & CHEESE

BURGER ACCOMPANIMENTS

CHEF'S CHOICE OF DESSERT

\$21

MEDITERRANEAN BUFFET

GREEK SALAD

TRI COLOR TORTELLINI WITH PESTO CREAM SAUCE

ROASTED ASPARAGUS

PAN SEARED CHICKEN

SLICED TOP SIRLOIN WITH RED WINE REDUCTION

ITALIAN BREAD

TIRMAMISU

\$27

SOUP & SALAD BAR

MIXED GREEN SALAD BAR

WITH SALAD TOPPING & ASSORTMENT OF DRESSINGS

CAESAR SALAD, & PASTA SALAD

YOUR CHOICE OF 2 SOUPS

ASSORTED BREAD & BUTTER

\$18

SAVOR...

STANDARD FARE SELECTIONS

CUSTOMIZE YOUR MEAL: STANDARD FARE

BUFFET OR FAMILY STYLE: CHOICE OF SILVER, GOLD, OR DIAMOND PACKAGE

ALL LUNCH & DINNER MENUS INCLUDE ICED TEA, REGULAR & DECAFFEINATED COFFEE, YEAST ROLLS & BUTTER

BUFFET SELECTIONS

PER PERSON

ALL MEAL SELECTIONS INCLUDE WATER SERVICE, ICED TEA, REGULAR & DECAF COFFEES, AND FRESH-BAKED DINNER ROLLS WITH BUTTER

SILVER

LUNCH \$32 | DINNER \$39

INCLUDES TWO SALADS, TWO SILVER ENTRÉES, TWO SIDES AND TWO DESSERT SELECTIONS

GOLD

LUNCH \$36 | DINNER \$42

INCLUDES TWO SALAD, TWO SILVER OR GOLD ENTRÉES, THREE SIDE AND THREE DESSERT SELECTIONS

DIAMOND

LUNCH \$43 | DINNER \$54

INCLUDES TWO SALAD, THREE SILVER, GOLD OR DIAMOND ENTRÉES, THREE SIDE AND THREE DESSERT SELECTIONS

STANDARD FARE SELECTIONS

CUSTOMIZE YOUR MEAL: STANDARD FARE

PLATED SERVICE: ONE ENTRÉE, ONE STARCH, ONE VEGETABLE, ONE SALAD, ONE DESSERT

ALL LUNCH & DINNER MENUS INCLUDE ICED TEA, REGULAR & DECAFFEINATED COFFEE, YEAST ROLLS & BUTTER

PLATED MEALS

PER PERSON

ALL MEAL SELECTIONS INCLUDE WATER SERVICE, ICED TEA, REGULAR AND DECAF COFFEES, AND FRESH-BAKED DINNER ROLLS WITH BUTTER

SILVER

LUNCH \$33 | DINNER \$40

INCLUDES TWO SALADS, TWO SILVER ENTRÉES, TWO SIDES AND TWO DESSERT SELECTIONS

GOLD

LUNCH \$39 | DINNER \$45

INCLUDES TWO SALAD, TWO SILVER OR GOLD ENTRÉES, THREE SIDE AND THREE DESSERT SELECTIONS

DIAMOND

LUNCH \$45 | DINNER \$59

INCLUDES TWO SALAD, THREE SILVER, GOLD OR DIAMOND ENTRÉES, THREE SIDE AND THREE DESSERT SELECTIONS

SAVOR...

STANDARD FARE SELECTIONS

SILVER ENTRÉE SELECTIONS

POULTRY

CHICKEN CHARDONNAY

(SPINACH, MUSHROOM, ONIONS, PROSCUITTO, CHARDONNAY CREAM SAUCE)

CHICKEN FORESTIERE

(SHALLOTS, GARLIC, WILD MUSHROOM SAUCE)

CHICKEN PICATTA

(LEMON CAPER SAUCE)

HERB ROASTED BONE IN CHICKEN

(ROASTED SHALLOT SAUCE)

CREAMY PESTO CHICKEN**CHICKEN MARSALA****STUFFED CHICKEN BREAST**

(SPINACH & CHEESE, CHAMPAGNE CREAM SAUCE)

COUNTRY FRIED CHICKEN**SOUTHERN SPICY FRIED CHICKEN****CHICKEN PARMESAN****TERIYAKI CHICKEN****CHICKEN FAJITAS****STUFFED CHICKEN FLORENTINE****ROASTED CHICKEN WITH BOURSIN CREAM SAUCE****CHICKEN TORTELLINI****CHICKEN PESTO****CHICKEN & BROCCOLI ALFREDO**

BEEF & PORK

BBQ PULLED PORK**BONELESS PORK CHOPS****BEEF FAJITAS****BEEF STROGANOFF****CLASSIC LASAGNA**

SEAFOOD

BEER BATTERED COD**SHRIMP ALFREDO****FRIED CATFISH****CREOLE JAMBALAYA****ALMOND CRUSTED TILAPIA**

(LEMON BEURRE BLANC)

VEGETARIAN

ROASTED VEGETABLE ALFREDO LASAGNA**CHEESE TORTELLINI WITH PESTO****EGGPLANT PARMESAN****STUFFED PORTOBELLO****BUTTERNUT SQUASH RAVIOLI****THREE CHEESE RAVIOLI****WILD MUSHROOM RAVIOLI**

STANDARD FARE SELECTIONS

GOLD ENTRÉE SELECTIONS

(ALL SILVER ENTRÉES, PLUS ITEMS LISTED BELOW)

BEEF & PORK

ROASTED PORK LOIN

GRILLED BEEF TENDERLOIN KABOBS

(ONIONS, MUSHROOMS, MERLOT DEMI-GLACE)

HOISIN GLAZED PORK TENDERLOIN

BBQ BEEF BRISKET

BRAISED BEEF TENDERLOIN

ROASTED PORK LOIN

OVEN ROASTED TRI TIP

SOUTHERN BBQ PORK LOIN

HAWAIIAN PORK LOIN

(PINEAPPLE-TERIYAKI)

TERIYAKI BEEF SKEWERS

SEAFOOD

SHRIMP SCAMPI

SHRIMP AND SCALLOP BROCHETTES

ALMOND CRUSTED TILAPIA

(LEMON BEURRE BLANC)

SPANISH PAELLA

DIAMOND ENTRÉE SELECTIONS

(ALL SILVER & GOLD ENTRÉES, PLUS ITEMS LISTED BELOW)

BEEF, PORK & LAMB

BRAISED BEEF SHORT RIBS

(CABERNET DEMI-GLACE)

GRILLED LAMB CHOPS

LAMB BROCHETTE

MALT-BRINED PORK ROAST

(TART CHERRY GASTRIQUE)

SEAFOOD

PAN SEARED SALMON

ASIAN GRILLED WILD SALMON

BOURBON GLAZED WILD SALMON

CHILEAN SEA BASS

PESTO BLACKENED MAHI MAHI

CARVING STATIONS

(INCLUDED WITH DIAMOND PACKAGE)

BRAISED BEEF TENDERLOIN

CARIBBEAN RUBBED PORK LOIN

ROASTED TURKEY

GRILLED FLANK STEAK

GRILLED ROSEMARY RACK OF LAMB

MONTREAL SEASONED TOP ROUND

OVEN ROASTED TRI TIP

BROWN SUGAR GLAZED HAM

SAVOR...

STANDARD FARE SELECTIONS

SALADS

CLASSIC CAESAR SALAD

ARUGULA & BLUEBERRY SALAD

(SLICED ALMONDS, GOAT CHEESE, LEMON VINAIGRETTE)

BEET & GOAT CHEESE SALAD

BROCCOLI SALAD

CAPRESE SALAD

(MOZZARELLA, TOMATOES, OLIVE OIL, BASIL, BALSAMIC)

CARIBBEAN SALAD

(BABY GREENS, STRAWBERRIES, MANGOES, GOAT CHEESE, CARAMELIZED PECANS, PASSIONFRUIT VINAIGRETTE)

CHOPPED BLT SALAD

(BUTTER LETTUCE, DICED BACON, RED ONION, BLUE CHEESE DRESSING)

CHECKERBOARD SALAD

(YELLOW & RED TOMATOES, CUCUMBER, WATERMELON, FETA, CRACKED CORIANDER, OLIVE OIL, BALSAMIC)

CITRUS CAPRESE

(BLOOD ORANGE, NAVEL ORANGE, TANGERINE, GRAPEFRUIT, MOZZARELLA, OLIVE OIL, HONEY, MICRO BASIL)

COLESLAW

(CREAMY, TRADITIONAL, OR PINEAPPLE CITRUS)

CURRY CHICKEN SALAD

GREEK SALAD

HARVEST SALAD

(POACHED PEARS, BLUE CHEESE, CANDIED WALNUTS, SUGARCANE VINAIGRETTE)

MEDITERRANEAN PASTA SALAD

MEDITERRANEAN CHICKPEA SALAD

(RED ONION, TOMATO, CUCUMBER, CILANTRO)

ORZO PASTA SALAD

PANZANELLA BREAD SALAD

(TOMATOES, CUCUMBERS, BELL PEPPERS, RED ONIONS, BASIL, FRENCH BREAD, CHAMPAGNE VINAIGRETTE)

PEAR & GORGONZOLA SALAD

POTATO SALAD

(DIFFERENT STYLES AVAILABLE)

ROASTED VEGETABLE COUSCOUS SALAD

SEASONAL QUINOA SALAD

SPINACH SALAD WITH BACON VINAIGRETTE

TUSCANY PASTA SALAD

DRESSINGS

RANCH

SOUTHWEST RANCH

ITALIAN

FRENCH

HONEY MUSTARD

POPPY SEED

GREEK

BLEU CHEESE

1000 ISLAND

BALSAMIC

ASIAN SESAME

RED WINE VINAIGRETTE

ASK ABOUT ADDITIONAL OPTIONS

STANDARD FARE SELECTIONS

SIDE ITEMS

CHEF'S SEASONAL VEGETABLE BLEND

ROASTED GARLIC MASHED POTATOES

GLAZED CARROTS

RICE PILAF

BAKED POTATOES

BAKED SWEET POTATOES

ROASTED POTATO WEDGES

WHIPPED SWEET POTATOES

BAKED ZITI

COUNTRY STYLE GREEN BEANS

CUBAN BLACK BEANS & RICE

ISRAELI COUSCOUS

MACARONI & CHEESE

PENNE A LA VODKA

ROASTED ASPARAGUS

ROASTED BRUSSELS SPROUTS

ROASTED BROCCOLI

POTATO AU GRATIN

SOUTHERN CHEESE GRITS

WILD MUSHROOM RISOTTO

TWICE BAKED POTATOES

SAVOR...

HORS D'OEUVRES

PLEASE KEEP THE FOLLOWING IN MIND WHEN ORDERING...

SERVED AS APPETIZERS, CALCULATE **3-4 PIECES PER PERSON.**

SERVED AS A MEAL, CALCULATE **8-9 PIECES PER PERSON.**

VEGETARIAN

ARTICHOKE FRITTER

BRIE & BLACKBERRY BITES

CAPRESE SALAD SKEWERS

DEVEILED EGGS

MAC & CHEESE BITES

MINI MUSHROOM SLIDER

(PORTOBELLO, MOZZARELLA, ROASTED TOMATO PESTO)

SEASONAL VEGETABLE TARTLETS

MEDITERRANEAN MUSHROOM CAPS

(SPINACH, GOAT CHEESE, FETA)

SOUP & SANDWICH SHOTS

(MINI GRILLED CHEESE WITH TOMATO BISQUE)

VEGETABLE SAMOSAS

WILD MUSHROOM TARTS

VEGETABLE POT STICKERS

VEGETABLE SPRING ROLLS

SPANAKOPITA

WARM SAVORY SPREADS

SEASONAL BAKED BRIE

SPINACH ARTICHOKE DIP

VIDALIA ONION DIP

COLD SAVORY SPREADS

HEIRLOOM BRUSCHETTA

CRAFT SEASONAL HUMMUS

MEXICAN FIESTA

SEAFOOD

BACON WRAPPED SCALLOPS

(MANGO BEURRE BLANC)

COCONUT SHRIMP

JUMBO SHRIMP COCKTAIL SHOTS

(BLOODY MARY COCKTAIL SAUCE)

DRUNKEN TEQUILA LIME SHRIMP

MINI SALMON BURGER

(CAPER AIOLI)

SHRIMP & CHORIZO SKEWERS

SMOKED SALMON

MINI CRAB CAKES

CRAB STUFFED MUSHROOMS

FLATBREADS

MARGHERITA

WILD MUSHROOM

PEAR & GORGONZOLA

CARAMELIZED ONION & GOAT CHEESE

HORS D'OEUVRES

MEATS

ANDOUILLE WELLINGTON

(CREOLE MUSTARD)

CANDIED BACON DEVILED EGGS

CANDIED BACON

CHICKEN OR BEEF SATAY

(WITH TERIYAKI OR PEANUT SAUCE)

CARIBBEAN JERK CHICKEN SKEWERS

CHICKEN CHARDONNAY SKEWERS

EMPANADAS

(BEEF OR CHICKEN)

QUESADILLAS

(CHICKEN OR BRISKET)

FLANK STEAK SLIDERS

ITALIAN STUFFED MUSHROOM CAPS

LOLLIPOP LAMB CHOPS

SLIDERS

(BEEF OR BUFFALO CHICKEN)

MINI CHICKEN & WAFFLES

PESTO CHICKEN FLATBREAD

CHICKEN SALAD PUFFS

BEEF OR CHICKEN MEATBALLS

POT STICKERS

EGG ROLLS

CHICKEN WINGS

SAVOR...

GRAZING TABLES

PRESENTATION PACKAGES

(SERVES 50 PEOPLE)

SHRIMP COCKTAIL	\$225
BRUSCHETTA	\$150
DELI PINWHEELS	\$145
MINI DESSERTS	\$155
GARDEN VEGETABLES	\$275
ANTIPASTO	\$295
CHARCUTERIE	\$295
SEASONAL FRUIT & BERRIES	\$275
ASSORTED MINI SLIDERS	\$195
TEMPURA BATTERED CRISPY SHRIMP	\$195
SPRING ROLL WITH SWEET CHILI SAUCE	\$155
CHICKEN SATAY	\$170
HAND BATTERED CHICKEN TENDERS	\$145
CHICKEN WINGS WITH CHOICE OF SAUCE	\$175
BREADED MOZZARELLA WITH MARINARA SAUCE	\$135
MINI CORN DOGS	\$125
FRIED MUSHROOMS WITH HORSERADISH SAUCE	\$165
SPINACH & ARTICHOKE DIPS	\$275
ROASTED BRUSSELS SPROUTS	\$275
ON THE HALF SHELL – OYSTERS AND MUSSELS	\$335

DISPLAYS

ARTISAN CHEESE
BOURBON MAPLE SALMON
BRIE & GORGONZOLA WEDGES (WITH WARM FRUIT COMPOTE)
CHARCUTERIE
FARMER'S MARKET CRUDITÉ
HOUSE WOOD SMOKED SALMON
ITALIAN ANTIPASTO
SEASONAL FRUIT PRESENTATION
MEDITERRANEAN HUMMUS PRESENTATION

CHEF INSPIRED RECEPTIONS

PER PERSON

#1

SLICED FRUIT DISPLAY

CAPRESE SALAD

SHRIMP COCKTAIL ON ICE

PORK TENDERLOIN CARVING STATION

BEEF SLIDERS

CARMELIZED ONION & GOAT CHEESE FLATBREAD

THAI PEANUT CHICKEN SATAY

CHEF'S SELECTION OF ASSORTED MINI DESSERTS

\$41

THE BOURBON TRAIL

BOURBON INSPIRED CHEESE DISPLAY

JIM BEAM GRILLED & CHILLED SHRIMP

APRICOT BOURBON GLAZED BACON WRAPPED SCALLOPS

STUFFED MUSHROOMS

MINI HOT BROWNS

MAPLE BOURBON GLAZED CHICKEN WINGS

BOURBON BRAISED BEEF CARVING STATION

CHEF'S SELECTION OF ASSORTED MINI DESSERTS

\$45

SAVOR...

CHEF INSPIRED SHORT PLATES

AMERICAN STEAKHOUSE

MASHED POTATOES
SAUTEED MUSHROOMS
CREAMED SPINACH
BEARNAISE

THE SMOKING JACKET COCKTAIL

BOURBON
CEDAR PLANK

FISH & CHIPS

FRIED COD
STEAK FRIES
TARTER SAUCE
MALT VINEGAR

MEXICAN STREET CORN WITH CHOPPED BRISKET

SWEET CORN OFF THE COB
CHOPPED SMOKED BRISKET
COTIJA CHEESE

SHRIMP & GRITS

JALAPENO CORN MUFFINS
CHEESE GRITS
MIX-IN'S

STEAKHOUSE MARTINI

FLANK STEAK
MASHED POTATOES
CABERNET DEMI
CHEDDAR, BACON, SCALLIONS

PASTA STATION

SELECTION OF PASTA
SELECTION OF SAUCE
SELECTION OF MIX-INS

ASIAN NOODLE STATION

LO MEIN NOODLES
VEGETABLES
BEEF & CHICKEN
SERVED IN ASIAN TO GO BOXES

RAVIOLI STACK

THREE CHEESE RAVIOLI

THE POTATO BAR

MASHED POTATOES
WHIPPED SWEET POTATOES
ASSORTED TOPPINGS

SHORT & SASSY

BONELESS SHORT RIBS
CHEESY POLENTA
DEMI-GLACE

DESSERTS

PLATED

CHOCOLATE HAZELNUT TART
SEASONAL CRÈME BRULEE
CLASSIC VANILLA CRÈME BRULEE
FLOURLESS CHOCOLATE CAKE
ROASTED APPLE GALETTE
CINNAMON TOAST CRUNCH BREAD PUDDING
SALTED CARAMEL CHOCOLATE TURTLE TART
MOLTEN LAVA CAKE
NY CHEESECAKE

STATIONS

CAMPFIRE COOKIE STATION

CHOCOLATE CHIP BROWNIE
OATMEAL COOKIE
PEANUT BUTTER COOKIE
SERVED WITH VANILLA ICE CREAM
CHOCOLATE & CARAMEL DRIZZLE

DOUGHNUT BAR

SELECTION OF ASSORTED DONUTS

DOUGHNUT BAR

GLAZED DOUGHNUT HOLES, KAHLUA, 151 RUM, VANILLA
ICE CREAM, BROWN SUGAR & CINNAMON

BUILD YOUR OWN S'MORES

BANANAS FOSTER

ICE CREAM SUNDAE BAR

MINI DESSERTS

ASSORTED DESSERT BARS

CARAMEL APPLE GRANNY
LEMON BERRY JAZZ
OREO DREAM
PECAN CHOCOLATE CHUNK
ULTIMATE BROWNIE
BLONDIE
STRAWBERRY SWIRL CHEESECAKE
LEMON LOVER

ASSORTED CUPCAKES

VANILLA
CHOCOLATE
RED VELVET
JELLY ROLL
PEANUT BUTTER CUP
LEMON MERINGUE

ASSORTED PETITE FOURS

CHOCOLATE ESPRESSO
WHITE CHOCOLATE MOUSSE
COCONUT CREAM
CHOCOLATE COVERED BANANA
GANACHE CAKE

BUTTERSCOTCH PUDDING WITH CARAMEL POPCORN

CHOCOLATE BERRY CUPS
(BERRY BLEND, WHITE & DARK CHOCOLATE)

DOUBLE DIPPED STRAWBERRIES

FRENCH MACARONS

HAZELNUT OPERA CAKE

SAVOR...

DESSERTS

DESSERT SHOTS

CARROT CAKE

CHOCOLATE CRUNCH

ESPRESSO COOKIE CRUMBLE

KEY LIME PIE

MEXICAN HOT CHOCOLATE
(TOPPED WITH A CHURRO BITE)

RED VELVET

PEANUT BUTTER CHOCOLATE

TIRAMISU

COBBLERS

APPLE

MIXED BERRY

PEACH

ALL DAY MEETING PACKAGE #1

\$65 PER PERSON

COFFEE, DECAFFEINATED COFFEE, HOT TEA, ASSORTED SOFT DRINKS & CULLIGAN WATER STATION

CONTINENTAL BREAKFAST

ORANGE, APPLE & CRANBERRY JUICE

FRESH PASTRIES, & BAGELS

SERVED WITH BUTTER, FRUIT PRESERVED &

CREAM CHEESE

FRESH SCRAMBLED EGGS, CRISPY BACON

BISCUITS & GRAVY

FRESH SEASONAL FRUIT

MID-MORNING & AFTERNOON

A COMPLETE REFRESHMENT OF COFFEE AND
BEVERAGE STATION

SNACK SELECTION

JUMBO WARM PRETZEL CART SERVED WITH WARM
CHEDDAR CHEESE SAUCE

FRESH POPCORN, ASSORTED CANDY SELECTIONS

ROLL IN LUNCH

MIXED GREEN SALAD WITH ASSORTED DRESSINGS

PASTA SALAD & CHICKEN SALAD

CHEF'S SOUP OF THE DAY

SLICED HAM & TURKEY

ASSORTED RELISHES AND CONDIMENTS

SLICED DOMESTIC CHEESE

ROLLS & BREADS

PHILLY CHEESESTEAK FRESH

BAKED COOKIES

SAVOR...

ALL DAY MEETING PACKAGE #2

\$55 PER PERSON

COFFEE, DECAFFEINATED COFFEE, HOT TEA, ASSORTED SOFT DRINKS & CULLIGAN WATER STATION

CONTINENTAL BREAKFAST

ORANGE, APPLE & CRANBERRY JUICE

FRESH PASTRIES, & BAGELS

SERVED WITH BUTTER, FRUIT PRESERVED, & CREAM CHEESE

FRESH SEASONAL FRUIT

ROLL IN LUNCH

PASTA SALAD

MIXED GREEN SALAD WITH ASSORTED DRESSINGS

SELECTION OF SLICED HAM, TURKEY, & ROAST BEEF

ASSORTED RELISHES AND CONDIMENTS

SLICED DOMESTIC CHEESE

ROLLS & BREADS

FRESH BAKED COOKIES

MID-MORNING & AFTERNOON

A COMPLETE REFRESHMENT OF COFFEE AND BEVERAGE STATION

SNACK SELECTION

JUMBO WARM PRETZEL CART SERVED WITH WARM CHEDDAR CHEESE SAUCE

FRESH POPCORN

BEVERAGE SERVICE

HOT BEVERAGE BREAK

FRESHLY BREWED REGULAR, DECAFFEINATED COFFEE,
AND HOT TEA SELECTION

2 HOURS	\$8
4 HOURS	\$10
8 HOURS	\$12

COLD BEVERAGE BREAK

ASSORTED SOFT DRINKS, WATER BOTTLE FILLING
STATION, BOTTLED WATER

2 HOURS	\$8
4 HOURS	\$10
8 HOURS	\$12

HOT & COLD BEVERAGE BREAK

2 HOURS	\$8
4 HOURS	\$10
8 HOURS	\$12

BARISTA BREAK

**30-MINUTE BREAK WITH FRESHLY MADE GOURMET
COFFEES MADE TO ORDER, INCLUDING THE FOLLOWING:**

ASSORTED FLAVORED GOURMET COFFEES

FLAVORED SYRUPS

\$10 PER PERSON

ADD ON ASSORTED LOCALLY SOURCED DONUTS

\$ 20 PER DOZEN

BLOODY MARY BAR

**TREAT YOURSELF TO A SAVORY TREAT WITH A NICE
FRESHLY MADE BLOODY MARY IN A TALL SEASONED RIM
GLASS**

SERVED WITH A VARIETY OF TOPPINGS & GARNISHES
FROM VEGGIES TO CANDIED BACON

\$10 PER DRINK

ADD SHRIMP FOR ADDITIONAL

\$4 PER DRINK

SAVOR...

BAR SERVICES

ALL BARS ARE SUBJECT TO A \$100.00 BARTENDER FEE PER BARTENDER FOR (4) HOURS OF SERVICE.

ONE BARTENDER FEE WILL BE WAIVED FOR EVERY \$400.00 IN CASH OR HOSTED SALES.

ONE BARTENDER PER 100 GUESTS IS REQUIRED.

PREMIUM PACKAGE BAR

ENJOY UNLIMITED SERVICES OF BEER, WINE & LIQUOR FOR A SELECTED WINDOW OF TIME, PRICED PER PERSON.

2 HOURS	\$40 PER PERSON
3 HOURS	\$48 PER PERSON
ADDITIONAL HOURS	\$9 PER PERSON, PER HOUR

BEER & WINE PACKAGE

FIRST HOUR	\$20 PER PERSON
EACH ADDITIONAL HOUR	\$9 PER PERSON

BEER BY THE BARREL

ANY BEER OF YOUR CHOICE

ON AVERAGE EACH HALF BARREL CONTAINS 120 16OZ SERVINGS.

\$375

BAR SERVICES

BEER

DOMESTIC/IMPORTS

BUDWEISER
BUD LIGHT
BUSCH LIGHT
MICHELOB ULTRA
CORONA EXTRA
STELLA ARTOIS
COORS LIGHT

CRAFT BEERS

GOLDEN ROAD MANGO CART
KONA BIG WAVE
RHINEGEIST TRUTH
WHITE CLAW SELTZERS
ACE CIDER
B NEKTAR
BLAKES HARD CIDER
BREW DOG
CIDER BOYS
DUCLAW
FALLS CITY
FAT HEAD
FOUNDERS
LEXINGTON KY BOURBON BARREL

MARGARITAS

(FROZEN AVAILABLE BY REQUEST)

CLASSIC LIME
WHITE PEACH
STRAWBERRY LIME

LIQUORS

RUM

BACARDI RUM
CATAIN MORGAN RUM
MALIBU RUM

VODKA

ABSOLUT VODKA
TITO'S VODKA
KETEL ONE VODKA

TEQUILA

JOSE CUERVOTEQUILA
PATRON TEQUILA

BOURBON/WHISKEY

CROWN ROYAL WHISKEY
CROWN APPLE WHISKEY
CROWN PEACH WHISKEY
JACK DANIEL'S WHISKEY
JIM BEAM BOURBON
MAKER'S MARK
WOODFORD
FOUR ROSES

SAVOR...

BAR SERVICES

SCOTCH

DEWAR'S SCOTCH

JOHNNIE WALKER SCOTCH

GIN

BEEFEATERS GIN

BOMBAY SAPPHIRE GIN

TANQUERAY GIN

LIQUEURS/CORDIALS

AMARETTO

BAILEYS

FRANGELICO

KAHLUA

WINE SELECTIONS

HOUSE WINE

CK MONDAVI (CABERNET SAUVIGNON, CHARDONNAY, MERLOT, MOSCATO, PINOT GRIGIO)

BY THE GLASS

\$

BY THE BOTTLE

\$35

WINE BY THE BOTTLE

AVAILABLE UPON REQUEST, PRICING WILL VARY BASED ON SELECTION

RED

CABERNET

HESS SELECT, NAPA

JOSH CELLARS

JORDAN ALEXANDER VALLEY

14 HANDS

MEOMI

UNSHACKLED

PINOT NOIR

ERATH, OREGON

RODNEY STRONG, SONOMA

OYSTER BAY

COOPER & THIEF BRANDY BARREL AGED

MERLOT

ROBERT MONDAVI

RED DIAMOND

RUTHERFORD HILL

JOSH CELLARS

WHITE

CHARDONNAY

CHATEAU ST. MICHELLE

KENDALL JACKSON

BUTTER

FERRARI CARANO

LE CREMA

CHALK HILL

SAUVIGNON BLANC

ESK VALLEY, NEW ZEALAND

KIM CRAWFORD

STAGS LEAP

PINOT GRIGIO

JOSH CELLARS

CAVIT

GEMMA DI LUNA

RIESLING

CHATEAU STE. MICHELLE

CUPCAKE

SAVOR...

FOOD AND BEVERAGE POLICIES

1. FOOD AND BEVERAGE PRICING AND ITEM AVAILABILITY IS SUBJECT TO CHANGE BASED ON CURRENT MARKET FLUCTUATIONS. YOUR CULINARY TEAM WILL NOTIFY YOU OF ANY PRICING OR PRODUCT AVAILABILITY FLUCTUATION.
2. A FINAL GUARANTEE OF THE ATTENDANCE FOR ANY CATERING FUNCTION MUST BE RECEIVED FOURTEEN (14) DAYS IN ADVANCE. THE GUARANTEED NUMBER IS NOT SUBJECT TO REDUCTIONS.
 - A. IF NO GUARANTEE IS RECEIVED, SAVOR AT OLD NATIONAL EVENTS PLAZA WILL PREPARE AND CHARGE FOR THE NUMBER OF PERSONS FROM THE MOST RECENT ESTIMATE.
 - B. SAVOR AT OLD NATIONAL EVENTS PLAZA WILL PREPARE 5% ABOVE THE GUARANTEE. SHOULD YOUR ATTENDANCE RISE ABOVE THE 5%, WE CANNOT GUARANTEE THE CONTRACTED MENU SELECTIONS FOR ADDITIONAL GUESTS. EVERY ATTEMPT WILL BE MADE TO PROVIDE A MEAL TO ADDITIONAL GUESTS BASED ON CURRENT INVENTORY.
3. ALL FOOD AND BEVERAGE ARE SUBJECT TO 22% ADMINISTRATION FEE AND 8% ON FOOD AND BEVERAGE ITEMS WHEN APPLICABLE. TAX EXEMPTION FORMS ARE REQUIRED FOR ALL GROUPS CLAIMING EXEMPTIONS OF ANY TYPE.
4. ALL CATERING CONTRACTS AND INVOICES MUST BE SIGNED BY THE LESSEE OR A DESIGNATED REPRESENTATIVE TWO WEEKS, (14) DAYS PRIOR TO THE EVENT.
5. A 50% DEPOSIT OF ESTIMATED CATERING CHARGES IS DUE NO LATER THAN 30 DAYS PRIOR TO THE EVENT.
6. FINAL PAYMENTS ARE REQUIRED FOR ALL CATERING FUNCTIONS SEVEN (7) DAYS PRIOR TO EVENT. ANY ADDITIONAL CHARGES INCURRED THE DAY OF THE EVENT MUST BE PAID IN FULL ON DATE OF SERVICE UNLESS OTHER ARRANGEMENTS HAVE BEEN MADE.
7. IF A CHANGE FROM THE ORIGINAL ROOM SET UP IS REQUESTED ON THE DAY OF THE FUNCTION, A LABOR CHARGE MAY BE ADDED TO THE FINAL CATERING CONTRACT OR INVOICE.
8. FINAL MENU SELECTIONS MUST BE SUBMITTED TWO (2) WEEKS PRIOR TO THE FUNCTION TO INSURE THE AVAILABILITY OF THE DESIRED MENU ITEMS.
9. NO CARRY-IN OF FOOD OR BEVERAGE OF ANY KIND IS PERMITTED INTO OLD NATIONAL EVENTS PLAZA WITHOUT PRIOR WRITTEN CONSENT. A FOOD AND BEVERAGE BUYOUT FEE WILL BE ASSESSED ON THE FINAL INVOICE IF THIS POLICY IS VIOLATED.
10. GUESTS WILL BE ADMITTED TO THE BANQUET ROOM AND DEPART AT THE TIMES STATED ON THE CATERING CONTRACT.
11. SAVOR AT OLD NATIONAL EVENTS PLAZA IS NOT RESPONSIBLE FOR DAMAGE TO OR LOSS OF ANY ITEMS LEFT IN THE CARE OF SAVOR AT OLD NATIONAL EVENTS PLAZA PRIOR TO OR FOLLOWING ANY FUNCTION. THE LESSEE SHALL INDEMNIFY SAVOR AT OLD NATIONAL EVENTS PLAZA, ITS AGENTS AND ASSOCIATES FROM ANY AND ALL LOSSES, DAMAGES AND CLAIMS.

FOOD AND BEVERAGE POLICIES

12. LESSEE IS RESPONSIBLE FOR BOOKING ANY ENTERTAINMENT AND PROVIDING ALL DÉCOR BEYOND WHAT SAVOR AT OLD NATIONAL EVENTS PLAZA OFFERS. SAVOR AT OLD NATIONAL EVENTS PLAZA RETAINS THE DISCRETION TO ASSIST OR DECLINE TABLE DÉCOR SERVICES DUE TO STAFF AND PRODUCT AVAILABILITY.
13. SPECIAL SET-UP FEES, DECORATOR FEES OR CLEANING FEES MAY APPLY TO SELECT SERVICES OFFERED. IF APPLICABLE, THE CUSTOMER WILL BE NOTIFIED.
14. A \$120.00 PER HOUR BARTENDER FEE WILL BE ASSESSED SHOULD ANY CASH BAR NOT MEET THE \$400.00 MINIMUM SALES REQUIREMENT.
15. SAVOR AT OLD NATIONAL EVENTS PLAZA RESERVES THE RIGHT TO REFUSE ALCOHOLIC BEVERAGES TO ANY GUEST UNDER 21 OR ANY GUEST WHO HAS BY ACTION OR VISIBLE RECOGNITION REACHED THE LEGAL LIMIT.
16. ALL ACTION STATIONS ARE SUBJECT TO A \$75 ATTENDANT FEE IF FOOD & BEVERAGE REQUIREMENTS ARE NOT MET.

SAVOR...

LABOR AND RENTALS

LABOR

Chef's Assistant	25.00	HR
Catering Attendant / Server	20.00	HR
Dishwasher	20.00	HR

EQUIPMENT RENTAL

COCKTAIL RECEPTION OR HAPPY HOUR PACKAGES 2.00 PER GUEST

Includes (1) each of the following (per guest):
Appetizer fork, 8" china plate, 9oz water glass

DINING SERVICE PACKAGE 5.00 PER GUEST

Includes (1) each of the following (per guest):
Salad, dinner and dessert fork, knife, and dessert spoon
8" and 10.5" China Plates
9 oz. Water glass

A LA CARTE RENTALS

Plates: 10.5", 8", 6.5", Dessert, Bread & Butter, Saucer	0.70	PER
Silverware: Entrée fork, salad/appetizer/dessert fork, knife, steak knife, soup spoon, coffee spoon,	0.70	PER
Coffee Cup	0.70	PER
9 oz. Water glass	0.70	PER
Pull top Chafing Dishes (includes sterno for 2 hour service)	50.00	PER
81x81" Linen Table Cloth (black or white)	5.00	PER
Linen Napkin	1.00	PER
Table Skirt with linen (black, white or royal blue)	25.00	PER
Polyester Chair Covers (white)	2.00	PER
Spandex Chair Covers (black)	2.00	PER
Vases * shape/sizes may vary based on availability*	2.00	PER
Votive Candles	1.00	PER

*Equipment rentals are limited, must be contracted in advance and are issued on first come, first served basis.

All equipment is subject to availability.