



s a v o r y  
Catering  
Menu

SUMMER 2021



# About Us

Savory is a full-service, boutique hospitality firm based in the heart of New York City, one block south of Bryant Park. Our state-of-the-art 10,000 square foot commissary allows for high volume production while providing the best quality service. Savory focuses on premium, fresh ingredients from the finest local purveyors. Each menu crafted is comprised of quality, locally sourced produce, sustainable practices and inclusive standards. The Savory Team has one thing in common — passion! We are known for our love of food, commitment to our clients, and our “can-do” attitude.

## GENERAL

The availability of all items and their prices are subject to change without notice. For information about our full service receptions and events, please visit [savory.com](http://savory.com).

## DELIVERY + ORDER MINIMUMS

For orders placed within Manhattan, an administrative fee of 15% applies. Between 14th Street and 59th Street, a \$150 minimum is required. For orders between 14th street to Battery Park and 59th street to 96th street a \$250 minimum is required. Areas outside of a 5 miles radius from Manhattan are subject to a \$1000 or higher minimum and may be subject to a delivery fee based on final destination. All weekend deliveries require a minimum and delivery fee based on requests. For all deliveries, please allow a 30 minute window for arrival.

## ORDERS + CANCELLATIONS

Orders must be placed before 2 pm the day prior. Any last minute orders are subject to a 20% Rush Fee. Upon request, we are able to make arrangement to fulfill a limited number of same day orders. 24 hour notice is required on all cancellations. Orders cancelled on the same day will incur a 100% charge.

## PAYMENT + ADMINISTRATIVE FEE

We accept American Express, MasterCard, Visa, and company checks. Gratuities are not included. The Administrative Fee covers order processing and administrative costs. This charge is not a gratuity and will not be distributed as such.

## HOURS

Orders can be placed Monday through Friday between 8:00 am - 5:00 pm. For orders outside of these hours, special arrangements are required. Please contact our concierge at 212.757.6100 or [concierge@savory.com](mailto:concierge@savory.com).

## SUSTAINABILITY

Savory is fully committed to continuing its drive towards becoming the vanguard of sustainability and conscientious purchasing in corporate workplace services and events catering. We use eco-friendly packaging, much of which is plant-based and fully compostable. We strive to use local, organic produce and meat, and partner with companies such as Too Good To Go and The Food Bank for New York City to reduce waste and connect the community with surplus food. To learn more, please contact us via phone or email.



# Breakfast

## PACKAGES

PRICED PER PERSON, 10 PERSON MINIMUM

### CONTINENTAL | \$15.00

Includes Assortment Of Mini Bagels, Muffins, Artisan Pastries, Cream Cheese, Fruit Preserves, Butter, Sliced Fruit Platter, and choice of Orange or Grapefruit juice

### AVOCADO TOAST BAR | \$21.00

12 Grain Toast, Avocado, Cotija, Heirloom Tomato, Sliced Hard Boiled Egg, Arugula, Red Pepper Flakes, Pickled Onion, Choice of Orange or Grapefruit juice (Add Smoked Salmon + \$5.00)

### HOT BREAKFAST BUFFET | \$25.00

Includes a 9" Frittata, Choice of Chicken Sausage, Bacon or Turkey Bacon, Homefries, and a choice of Grapefruit or Orange juice. An additional fee of 20% for chafing dishes applies.

### ASSORTED WARM BREAKFAST SANDWICHES | \$18.00

Egg + Cheese on English Muffin  
Bacon, Egg + Cheese on English Muffin  
Chicken Sausage, Egg, and Swiss on Maple Brioche  
Egg White, Spinach, and Roasted Pepper on Whole Wheat Wrap  
Includes Homefries, Orange Juice or Grapefruit Juice. An additional fee of 20% for chafing dishes applies.

## PLATTERS

(SMALL 5-7 PPL / LARGE 8-10 PPL)

### ASSORTED ARTISAN PASTRIES (\$50 / \$75)

Includes Fruit Preserves and Butter

### ASSORTED MINI BAGELS (\$50 / \$75)

Includes Fruit Preserves, Cream Cheese, and Butter

### SEASONAL FRUIT PLATTER (\$50 / \$75)

### PETITE FRITTATAS (\$75 / \$100)

Smoked Cheddar and Black Forest Ham  
Egg White, Spinach, and Tomato

### SMOKED FISH PLATTER (\$150 / \$220)

Assorted NY Bagels, Scallion, Vegetable, and Original Cream Cheese, Smoked Salmon, Smoked Trout Spread, Tomato, Red Onion, Cucumber, Capers



# Breakfast

## A LA CARTE

### INDIVIDUAL CONTINENTAL BREAKFAST BOX | \$17.00 ea.

Includes Bagel, Cream Cheese, Butter, Fruit Preserves, Seasonal Fruit Salad, and Orange Juice

### ACAI BLUEBERRY POT | \$5.95 ea.

kiwi, dragonfruit, pomegranate (VEGAN, GLUTEN FREE)

### MANGO CHIA POT | \$4.95 ea.

coconut milk, flax seeds, toasted coconut (VEGAN, GLUTEN FREE)

### GREEK YOGURT PARFAIT | \$4.95 ea.

fruit compote, mixed berries, granola (GLUTEN FREE)

### 'BANANA BREAD' OVERNIGHT OATS | \$4.95 ea.

oatmilk, honey, cinnamon, dark chocolate chips (VEGAN, GLUTEN FREE, CONTAINS NUTS)

## BEVERAGES

### NAKED SMOOTHIES | \$7.95

Banana Strawberry  
Tropical Protein  
Green Machine

### PURE GREEN JUICES | \$8.50

Golden Girl  
Rockin Beet  
All Green

### NATALIE'S JUICE | \$4.50

Orange  
Grapefruit

### COFFEE SERVICE | \$30.00

Includes One Box of Regular or Decaf Coffee, Almond, Whole, and Skim Milks, and Assorted Sweeteners  
(serves up to 10 people)

### TEA SERVICE | \$15.00

Includes One Box of Hot Water, 10 Assorted Tea Packets, Almond, Whole, and Skim Milks, and Assorted Sweeteners  
(serves up to 10 people)

*Please reach out to our team for coffee and/or tea service for more than 50 people.*



# Sandwiches

## SHARED (SMALL 5-7 PPL \$130 / LARGE 8 -10 PPL \$160 )

ALL SANDWICH PLATTERS SERVED WITH SEA SALT KETTLE COOKED POTATO CHIPS.

### CAPRESE

fresh mozzarella, marinated tomato, basil, crispy garlic, balsamic reduction herb focaccia

### ITALIAN COMBO

capicola, mortadella, soppressata, provolone, oil and vinegar, 'nduja (CONTAINS NUTS)

### CHICKEN 'MILANESA'

arugula, shaved radicchio, locatelli, balsamic reduction, ciabatta

### ROAST BEEF

romesco, fontina, grilled onion, chimichurri, marinated tomato, semolina bread (CONTAINS NUTS)

### SMOKED TURKEY

brie, maple mustard, arugula, whole grain baguette

### SHAVED CORNED BEEF

comeback sauce, sauerkraut, swiss, marble rye

### TRUFFLED EGG SALAD

chives, lettuce, tomato, mayonnaise, croissant

### CHICKEN CAESAR WRAP

black kale, parmesan crisps, lemon peppercorn dressing, in a spinach wrap

### SPICED CAULIFLOWER WRAP

hummus, israeli salad, sumac onion, tomato wrap (VEGAN)

## INDIVIDUALLY BOXED

### BOXED SANDWICH LUNCH | \$18.95

choice of sandwich served with choice of chips or whole fruit

GLUTEN FREE WRAP | + \$1.00



# Salads

## SHARED (SMALL 5-7 PPL \$105 / LARGE 8-10 PPL \$135)

### MARKET FIELD SALAD

artisan greens, grape tomatoes, shaved carrots, cucumber, balsamic vinaigrette

(VEGAN, GLUTEN FREE)

### BLT SALAD

bacon, grape tomato, crouton, cheddar, hard boiled egg, artisan lettuce, green goddess ranch dressing

### STRAWBERRY POMEGRANATE SALAD

bibb lettuce, feta, toasted almond, edamame, apple cider poppyseed dressing

(GLUTEN FREE, CONTAINS NUTS)

### GREEK SALAD

grape tomato, cucumber, kalamata olives, grape leaves, pepperoncini, feta, red wine vinaigrette (GLUTEN FREE)

### TRICOLORE SALAD

baby arugula, radicchio, endive, gorgonzola, spiced walnuts, balsamic vinaigrette

(GLUTEN FREE, CONTAINS NUTS)

### BEET SALAD

golden beets, toasted walnuts, arcadian mix, shaved red onion, goat cheese, sherry dijon vinaigrette (GLUTEN FREE)

### SOUTHWEST SALAD

romaine, purple cabbage, corn and black bean salsa, avocado, chipotle lime vinaigrette

(VEGAN, GLUTEN FREE)

### NAPA SALAD

red bell pepper, napa cabbage, purple cabbage, carrots, scallions, crispy onions, carrot ginger dressing (VEGAN, GLUTEN FREE)

### GARBANZO SALAD

israeli salad, red beets, garbanzo beans, za'atar seasoning, olive oil, pickled red onion, tangy white sauce (GLUTEN FREE)

### ADD A PROTEIN

MARINATED CHICKEN BREAST | + \$60 / \$75

SLICED FLATIRON STEAK | + \$105 / \$130

ROASTED SALMON | + \$140 / \$170

GRILLED SHRIMP | + \$90 / \$110

CAULIFLOWER 'STEAK' | + \$25 / \$35

## INDIVIDUALLY BOXED

### SALAD | \$18.95

#### ADD A PROTEIN

MARINATED CHICKEN BREAST | + \$5.50

SLICED FLATIRON STEAK | + \$6.50

ROASTED SALMON | + \$6.50

GRILLED SHRIMP | + \$5.50

CAULIFLOWER 'STEAK' | + \$4.50



# Bowls

## SHARED (SMALL 5-7 PPL \$110 / LARGE 8 -10 PPL \$140)

### GRECIAN BOWL

quinoa, kalamata, grape tomato, zucchini, feta, red wine vinaigrette (GLUTEN FREE)

### TERIYAKI BOWL

baby bok choy, rice, broccolini, cremini mushrooms, scallion, toasted sesame seeds, tamari (VEGAN, GLUTEN FREE)

### MOROCCAN BOWL

spiced garbanzo beans, brown basmati rice, roasted peppers, turmeric tahini, parsley (VEGAN, GLUTEN FREE)

### CAULIFLOWER 'RICE' BOWL

roasted cauliflower rice, kale, broccolini, marinated tomato, ciligiene, crispy garlic, balsamic glaze (GLUTEN FREE)

### CHILLED RAMEN NOODLES

red peppers, purple cabbage, scallion, carrot, roasted sesame seeds, miso dressing (VEGAN)

### ANCIENT GRAINS BOWL

golden beets, kale, brussels sprouts, ancient grain blend, harissa sweet potatoes (VEGAN)

### BURRITO BOWL

cilantro rice, roasted corn, black beans, pico de gallo, cotija, creamy poblano dressing (GLUTEN FREE)

### MARKET VEGETABLE BOWL

tuxedo barley, summer squash, baby kale, edamame, broccolini, haricots verts, vegetable demi-glace (VEGAN)

### ADD A PROTEIN

MARINATED CHICKEN BREAST | + \$60 / \$75  
 SLICED FLATIRON STEAK | + \$105 / \$130  
 ROASTED SALMON | + \$140 / \$170  
 GRILLED SHRIMP | + \$90 / \$110  
 CAULIFLOWER 'STEAK' | + \$25 / \$35

## INDIVIDUALLY BOXED

### BOWL | \$18.95

### ADD A PROTEIN

MARINATED CHICKEN BREAST | + \$5.50  
 SLICED FLATIRON STEAK | + \$6.50  
 ROASTED SALMON | + \$6.50  
 GRILLED SHRIMP | + \$5.50  
 CAULIFLOWER 'STEAK' | + \$4.50



# Entrées

(SMALL 5-7 PPL / LARGE 8-10 PPL)

ALL ENTRÉES ARE SERVED HOT AND INCLUDE A SIDE FIELD SALAD AND A DINNER ROLL. AN ADDITIONAL FEE OF 20% APPLIES FOR CHAFING DISHES

## RED WINE BRAISED SHORT RIB ( \$255 / \$305 )

chive buttermilk mashed potatoes, haricots verts (GLUTEN FREE)

## HERB ROASTED SALMON ( \$215 / \$265 )

ancient grains, roasted summer squash

## ALL NATURAL CHICKEN BREAST ( \$185 / \$235 )

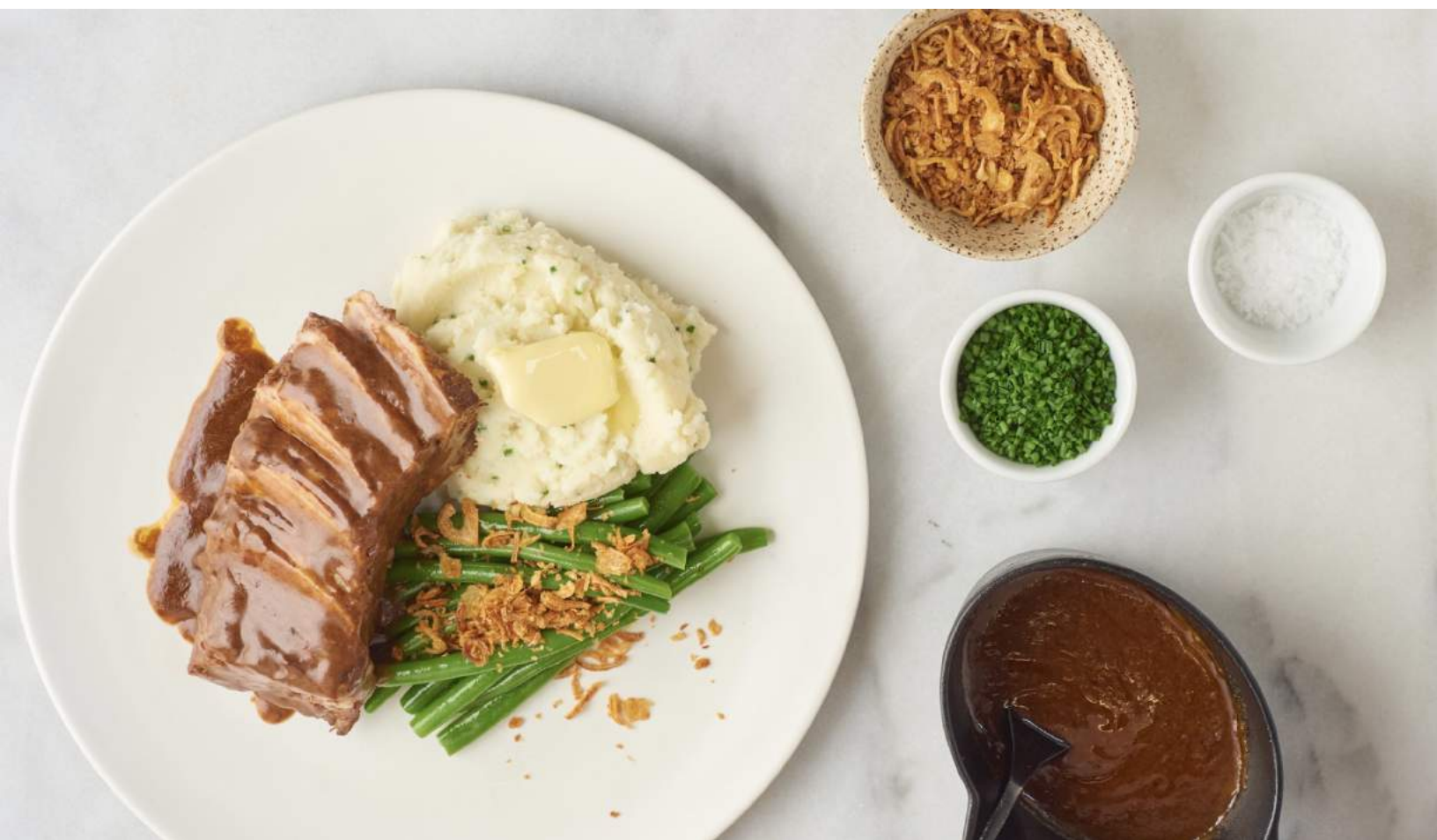
cauliflower 'rice', marinated tomatoes, baby kale, crispy garlic (GLUTEN FREE)

## CHILI SOY SHRIMP STIR FRY ( \$215 / \$265 )

white rice, napa cabbage, bok choy, mushrooms, rice (GLUTEN FREE)

## ORECCHIETTE PASTA ( \$145 / \$225 )

chicken sausage, broccolini, calabrian chili, pecorino





# Sweets + Snacks

## INDIVIDUALLY BAGGED SAVORY TREATS

MIXED NUTS | \$3.50  
 WHITE CHEDDAR POPCORN | \$3.50  
 ROSEMARY POPCORN | \$3.50  
 TRUFFLE PARMESAN POPCORN | \$3.50  
 SAVORY TRAIL MIX | \$3.50  
 SMOKY SPICY SNACK MIX | \$X  
 SESAME WASABI SNACK MIX | \$X

## INDIVIDUALLY BAGGED SWEET TREATS

FRENCH MACARONS | \$3.50  
 YOGURT COVERED PRETZELS | \$3.50  
 MONKEY MUNCH (CONTAINS NUTS) | \$3.95

## DESSERT PLATTERS (SM/LG)

HOUSE BAKED COOKIES | (\$36 / \$54)  
 BROWNIES + BLONDIES | (\$40 / \$60)

# Beverages

**BOTTLED WATER | \$2.00**

**CANNED SODA | \$2.00**

Coke, Diet Coke, Coke Zero, Sprite, Ginger Ale, Seltzer

**PELLEGRINO 250 ML | \$3.00**

**HONEST TEA | \$4.00**

Green Tea, Half & Half, Berry Hibiscus

**LA COLOMBE COLD BREW | \$6.00**

Pure Black, Draft Latte



# Drop-Off Event Platters

(SMALL 5-7 PPL / LARGE 8-10 PPL)

PLEASE ALLOW 48 HOURS NOTICE ON ALL EVENT PLATTER ORDERS.

## CHIPS, GUACAMOLE. AND SALSA | (\$75 / \$100)

Guacamole, Pico De Gallo, Tortilla Chips (VEGAN)

## TRUFFLE DIP + HOUSEMADE CHIPS | (\$40 / \$80)

Potato Chips With Truffled Onion Dip

## FARM FRESH CRUDITÉS | (\$75 / \$125)

Farm Fresh Vegetables, Hummus, Green Goddess Ranch (GLUTEN FREE)

## CHARCUTERIE | (\$195 / \$245)

Prosciutto, Spanish Dried Chorizo, Capicola, Soppressatta, 'Nduja, Cipollini Onions, Peppadew Peppers, Mixed Olives, Pickled Vegetables, Spiced Almonds, Assorted Crackers, Flatbreads, Whole Grain Mustard

## ARTISAN CHEESE + FRUIT | (\$175 / \$225)

Clothbound Cheddar, Idiazabal, Herbed Chevre, Great Hill Blue, Quince Paste, Truffled Honey, Orange Bourbon Marmalade, Grapes, Dried Apricots, Figs, Assorted Crackers and Flatbreads

## MEZZE (\$95 / \$145)

Fire Feta, Hummus, Tzatziki, Marinated Olives, Artichoke Hearts, Grape Leaves, Roasted Tomatoes, Peppadew Peppers, Pepperoncini, Pickled Red Onions, Grilled Pita

## SUSHI (\$195 / \$255)

An Assortment of Maki Rolls and Sashimi with Edamame Salad, Seaweed Salad, and Soba Noodle Salad, Spicy Mayo, Soy Sauce, Wasabi, Pickled Ginger

## MINI CRAB ROLLS (\$125 / \$225)

Chilled Crab Salad With Kewpie Mayo, Old Bay, Celery On A Split Top Bun

## JUMBO SHRIMP COCKTAIL (\$75 / \$100)

Spicy Cocktail Sauce, Lemon Wedges (GLUTEN FREE)

