



s a v o r y

Catering Menu

SPRING / SUMMER 2025



FINE PRINT

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/events or email concierge@savory.com.

DELIVERY + ORDER MINIMUMS

All orders delivered Monday - Friday require a \$200 minimum. All weekend deliveries require a \$4,000 minimum. A delivery fee, dependent on proximity to our facility, will be applied and varies by location. For all deliveries, please allow a 30 minute window for arrival.

HOURS

Orders can be placed through our Client Services team Monday through Friday between 7:00 AM - 5:00 PM, or any time on our website. For more information, please contact us at 212.757.6100 or concierge@savory.com.

ORDERS + CANCELLATIONS

A 20% rush fee is applied to orders placed after 1 PM for the next business day. Same day orders are subject to approval based on availability. Orders cancelled the business day prior will incur a 50% charge. Orders cancelled on the same day will incur a 100% charge. Specialty and custom items are subject to 100% cancellation charge.

ADMINISTRATIVE FEE

Gratuities are not included. A 20% administrative fee will be applied to all orders. The administrative fee covers order processing and administrative costs. This charge is not a gratuity and will not be distributed as such.



BREAKFAST

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

ASSORTED SWEET ARTISAN PASTRIES \$85 / \$115

ASSORTED SAVORY ARTISAN PASTRIES \$95 / \$125

ASSORTED BAGELS \$65 / \$90

Includes Fruit Preserves, Assorted Cream Cheeses, and Butter (Gluten Free Bagels + \$20 / \$15)

GLUTEN FREE MUFFINS \$65 / \$90

Chocolate and Blueberry

SLICED FRUIT PLATTER \$80 / \$105

PETITE FRITTATAS (GLUTEN FREE) \$85 / \$110

Ham, Cheddar, and Onion
Plum Tomato, Red Pepper, and Sautéed Kale
Egg White, Green Pea, Goat Cheese, and Dill

PETITE BREAKFAST POTS & FRITTATAS \$80 / \$120

Choice of 1 Frittata and 1 Mini 4oz Parfait

SMOKED FISH PLATTER \$180 / \$260

Assorted NY Bagels, Scallion, Vegetable, and Plain Cream Cheeses, Smoked Salmon, Smoked Trout Spread, White Fish Salad, Romaine. Tomato, Red Onion, Cucumber, Capers

CONTINENTAL PACKAGE \$155 / \$210

Includes Assortment Of Mini Bagels, Muffins, Artisan Pastries, Cream Cheeses, Fruit Preserves, Butter, and Sliced Fruit Platter

AVOCADO TOAST BAR \$150 / \$215

Avocado Smash, Tomato Jam, Pickled Onions, Everything Spiced Goat's Cheese, Hardboiled Eggs, Grilled 12 Grain Bread, Arugula (Add Smoked Salmon + \$50 / \$75)

GLUTEN FREE TARTINE PLATTER \$80 / \$105

Hummus, Marinated Tomato, Za'atar, and Parsley
Sprouts, Arugula, Pepita, Vegan Green Goddess, and Picked Radish (VEGAN)
Olive Tapenade, Feta, Baby Spinach, and Pickled Onions

PETITE BREAKFAST SANDWICHES \$65 / \$90

Brioche with Paprika Mayo and Eggs Lorraine
Gluten Free Wrap with Red Pepper, Spinach and Egg Whites
Baked Egg and Cheese on Croissant
Prosciutto and Hardboiled Egg with Tomato and Arugula

RICOTTA TOAST BAR \$85 / \$110

Grilled Challah Bread, Whipped Ricotta, Honey, Fresh Mixed Berries, Orange Marmalade, Toasted Almonds, and Mint



BREAKFAST

A LA CARTE

**INDIVIDUAL CONTINENTAL
BREAKFAST BOX** \$24.50 ea.

includes choice of bagel, croissant, muffin or pastry,
choice of pot, and choice of juice

MANGO PASSION FRUIT POT \$9.00 ea.

coconut mousse, diced mango, passion fruit puree,
toasted coconut (VEGAN, GLUTEN FREE)

QUINOA BREAKFAST PUDDING \$9.00 ea.

quinoa pudding, apricot, cranberry, pepitas,
sunflower seeds (GLUTEN FREE)

BERRY GREEK YOGURT PARFAIT \$9.00 ea.

fruit compote, granola (GLUTEN FREE)

**BANANA BREAD OVERNIGHT
OATS** \$9.00 ea.

chocolate chips, toasted coconut, pecans
(CONTAINS TREE NUTS, GLUTEN FREE)

STRAWBERRY KIWI CHIA POT \$9.00 ea.

strawberry, kiwi, chia pudding, lime zest
(GLUTEN FREE, VEGAN)

SEASONAL FRUIT CUP \$9.00 ea.

watermelon, orange, kiwi, blueberry, pomegranate
(GLUTEN FREE, VEGAN)

MIXED FRUIT CUP \$9.00 ea.

honeydew, pineapple, cantaloupe, grapes,
strawberry (VEGAN, GLUTEN FREE)

HARD BOILED EGGS \$6.00 ea.

baby spinach (GLUTEN FREE)



SANDWICHES

(SMALL 5-7 PPL \$160 / LARGE 8 -10 PPL \$195 / INDIVIDUALLY BOXED \$22)

ALL SANDWICHES ARE SERVED WITH WHOLE FRUIT OR KETTLE COOKED POTATO CHIPS.

CHICKEN CAESAR WRAP

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

BLACK FOREST HAM

whole grain mustard, smoked pickles, sharp cheddar, pretzel bun

CHESAPEAKE TUNA SALAD

old bay aioli, bibb lettuce, tomato, pickles, telera roll

DEVILED EGG SALAD

romaine, tomato, croissant

APPLEWOOD SMOKED TURKEY

herb aioli, sprouts, bibb lettuce, heirloom tomato, herb focaccia

GLUTEN FREE VEGAN CLUB

gluten free multigrain, grilled squash, zucchini, red peppers, eggplant, pickled onion, arugula, vegan green goddess sauce (VEGAN, GLUTEN FREE)

GLUTEN FREE MISO TOFU WRAP

marinated tofu, napa cabbage, miso dressing, red chili, carrot, scallion, purple cabbage, sesame, gluten free wrap (VEGAN, GLUTEN FREE)

MOROCCAN VEGETABLE WRAP

tagine relish, spiced roasted eggplant, turmeric cauliflower, za'atar chickpeas, baby spinach, tomato wrap (VEGAN)

LITTLE ITALY

mortadella, capicola, giardiniera paste, fresh mozzarella, spring mix, plum tomato, focaccia (CONTAINS NUTS)

MILANESA

panko breaded chicken cutlet, roasted garlic aioli, balsamic glaze, arugula, radicchio, locatelli cheese, telera roll

KRB

roast beef, kimchi slaw, korean bbq sauce, gochujang aioli, crispy onions, portuguese roll

SALM-WICH

olive oil poached salmon, dill, capers, onion, horseradish cream cheese, spinach, tomato, everything ciabatta

SIDES (SERVE 5 PPL)

FINGERLING POTATO SALAD \$45.00

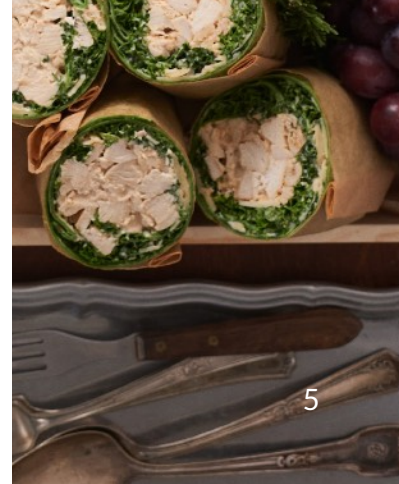
mayo, wholegrain mustard, pickles, celery, chives (GLUTEN FREE)

PASTA SALAD \$45.00

olive tapenade, red peppers, olive oil, herbs(VEGAN)

QUINOA SALAD \$45.00

quinoa, spiced chickpea, shepherd's salad (VEGAN, GLUTEN FREE)



SALADS & BOWLS

(SMALL 5-7 PPL \$160 / LARGE 8 -10 PPL \$195 / INDIVIDUALLY BOXED \$22)

ALL SALADS & BOWLS ARE SERVED WITH WHOLE FRUIT OR POTATO CHIPS.

GREEK

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

NAPA CABBAGE SLAW

shredded napa cabbage, carrot, scallion, mint, cilantro, sesame, red peppers, miso dressing, crispy rice pearls (GLUTEN FREE, VEGAN)

MARKET FIELD

artisan greens, watermelon radish, grape tomatoes, shaved carrots, cucumber, balsamic vinaigrette (VEGAN, GLUTEN FREE)

BENGAL BOWL

curried sweet potato and lentils, ancient grains, kale, pickled onion, mango, puffed rice, coconut lime dressing (GLUTEN FREE, VEGAN)

ESCAROLE CAESAR

marinated tomato, pecorino, focaccia croutons, lemon peppercorn dressing

SPICY GREEN

shredded kale, pickled jalapeño, sunflower seeds, watermelon radish, creamy poblano dressing (GLUTEN FREE)

EMPIRE STATE

baby kale, candied pecans, radicchio, cheddar cheese, apples, sherry dijon vinaigrette (GLUTEN FREE, CONTAINS NUTS)

STRAWBERRY POMEGRANATE

strawberry, edamame, pomegranate, feta, bibb lettuce, frisée, toasted almonds, poppy cider dressing (GLUTEN FREE)

CHILLED RAMEN NOODLES

red peppers, purple cabbage, broccoli, scallion, carrots, roasted sesame seeds, crispy onions, miso dressing

BISTRO

haricots vert, cherry tomato, arugula, kalamata olives, crispy capers, new season potato, tarragon, parsley, hard boiled egg, caper shallot vinaigrette (GLUTEN FREE)

BURRITO

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

TERIYAKI

baby bok choy, jasmine rice, broccoli, mushrooms, edamame, diced peppers, scallion, toasted sesame seeds, tamari dressing (VEGAN, GLUTEN FREE)

TAGINE

wild rice, spinach, slow roasted eggplant, spiced cauliflower, smoked almonds, tagine relish, herbs (GLUTEN FREE, CONTAINS NUTS)

ORZO

kalamata olive, spinach, marinated tomato, feta, crispy garlic, lemon, red wine vinaigrette

QUINOA CRUNCH

quinoa, diced peppers, peas, romaine, savory granola, green goddess dressing (GLUTEN FREE)

ADD A PROTEIN

MARINATED CHICKEN BREAST	+ \$75 / \$105 / \$7.50
SLICED MARKET STEAK	+ \$125 / \$155 / \$10.00
ROASTED SCOTTISH SALMON	+ \$135 / \$175 / \$10.00
FALAFEL	+ \$75 / \$105 / \$7.50

SUSHI, ONIGIRI, & POKE

CALIFORNIA ROLL \$12.50

cucumber, avocado, crab sticks, sesame seeds

SPICY SALMON CUCUMBER ROLL \$15.50

spicy salmon, cucumber, sesame seeds

SALMON AVOCADO ROLL \$15.50

salmon, avocado, sesame seeds (GLUTEN FREE)

DOUBLE TUNA ROLL \$24.00

spicy tuna, saku tuna, avocado, wasabi mayo (GLUTEN FREE)

TUNA AVOCADO ROLL \$17.50

saku tuna, avocado, sesame seeds (GLUTEN FREE)

VEGGIE ROLL \$14.50

asparagus, avocado, cucumber (GLUTEN FREE, VEGAN)

SPICY TUNA ROLL \$16.50

ground yellowfin tuna, spicy mayo, cucumber, sesame seeds (GLUTEN FREE)

SPICY RAINBOW ROLL \$25.50

salmon, spicy crab, yellowtail, tuna, spicy mayo, avocado

SHRIMP TEMPURA ROLL \$15.50

avocado, tobiko

YELLOWTAIL MANGO ROLL \$20.00

cucumber, avocado, mango, sesame seeds, yellowtail, yuzu dressing, sweet chili wasabi, tosaka (GLUTEN FREE)

SHRIMP TEMPURA SANDWICH \$15.50

nori, sushi rice, shrimp tempura, kani stick, spicy mayo, lettuce, carrots

EEL SPECIAL ROLL \$16.50

eel, crunchies, spicy crab, oshinko, avocado, eel sauce

SALMON WASABI ROLL \$15.50

cooked salmon, tempura crunch, spicy mayo, kani stick, oshinko, avocado, togarashi, honey wasabi mayo

SPICY SALMON ONIGIRI \$16.50

cooked spicy salmon, crunchy garlic, sushi rice, nori (GLUTEN FREE)

TUNA POKE BOWL \$22.00

tuna, avocado, edamame, seaweed salad, sushi rice, garden salad, cucumber, ponzu, spicy mayo, puffed rice



SWEETS & SNACKS

INDIVIDUAL SAVORY TREATS

MIXED NUTS	\$7.00
TRAIL MIX	\$6.50
SMOKY SPICY SNACK MIX	\$6.50
SESAME WASABI SNACK MIX	\$6.50
DRIED VEGGIE CHIPS	\$6.00
POPCORN	\$5.00

White Cheddar, Truffle, or Tajin

INDIVIDUAL SWEET TREATS

FRENCH MACARONS	\$7.00
YOGURT COVERED PRETZELS	\$6.00
CHOCOLATE COVERED PRETZELS	\$6.00
HOUSE BAKED COOKIES	\$4.50
MONKEY MUNCH (CONTAINS PEANUTS)	\$6.00
TROPICAL DRIED FRUIT MIX	\$6.00
88 ACRES OAT BAR	\$7.00

Dark Chocolate Sea Salt, Blueberry Lemon, or Cinnamon Maple

DESSERT PLATTERS (SM / LG)

HOUSE BAKED COOKIES	\$45 / \$70
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Chocolate Chip, Snickerdoodle, Oatmeal Raisin, Lemon White Chocolate, Double Chocolate Fudge, Red Velvet

BROWNIES + BLONDIES (CONTAINS NUTS)	\$55 / \$75
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HOUSEMADE PETIT FOURS	\$75 / \$90
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Lemon Bar, Nutella Brownie Bite, Ube Blondie Ball, Strawberry Cheesecake Tart

GOURMET DESSERT BARS	\$75 / \$115
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Raspberry Linzer Bars, Lemon Bars

SEASONAL FRUIT PLATTER	\$80 / \$105
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ASSORTED SWEET TARTS	\$75 / \$105
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S'mores Tart, Ube White Chocolate Tart, Strawberry Cheesecake Tart

DESSERT JARS	\$65 / \$95
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Key Lime Pie Shooter, Vegan Chocolate and Orange Mousse, Banana Pudding

ASSORTED CANNOLIS	\$85 / \$120
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Pistachio, Signature, Churro



DROP-OFF EVENT PLATTERS

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

CHIPS, GUACAMOLE, AND SALSA \$95 / \$125

Housemade Tortilla Chips, Guacamole, Salsa Roja, Pico de Gallo, Cholula, Lime (VEGAN)

POTATO CHIPS AND DIPS \$105 / \$145

Truffled Onion Dip, Spinach Artichoke Dip, Housemade Potato Chips (GLUTEN FREE)

CHARCUTERIE \$215 / \$270

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

JUMBO SHRIMP COCKTAIL \$110 / \$155

Spicy Cocktail Sauce, Sauce Remoulade, Lemon Wedges (GLUTEN FREE)

ASSORTED SEAFOOD BITES \$135 / \$190

Mini Lobster Roll
Individual Shrimp Cocktail
Gin and Beet Cured Salmon on a Cucumber Slice

ASSORTED TEA SANDWICHES \$95 / \$125

Cucumber and Cream Cheese on White
Coronation Chicken and Spinach on Wheat
Poached Salmon on Everything Ciabatta
Ham and Cheddar on Marble Rye
Deviled Egg Salad on Petite Croissant

SKEWERS (choose 1) \$100 / \$150

Piri Piri Shrimp Skewer, Chimichurri Chicken Skewer, or Seasonal Vegetable Skewer (GLUTEN FREE)

EMPANADAS (choose 1 flavor and 1 sauce) \$145 / \$195

Blue Corn Chicken, Vegetable, or Chorizo
Chimichurri, Chipotle Aioli, or Aji Amarillo Sauces

ARTISAN CHEESE AND FRUIT \$215 / \$270

Tumbleweed Cheddar, Smoked Gouda, Petite Brie, Everything Goat Chevre, Shropshire Blue, Guava Paste, Lavender Honey, Spiced Pear Compote, Grapes, Dried Apricots, Figs, Assorted Crackers and Flatbreads

MARINATED & GRILLED VEGETABLES (GLUTEN FREE, VEGAN) \$50 / \$75





DROP-OFF EVENT PLATTERS (CONT.)

MEZZE \$105 / \$160

Fire Feta, Sumac Yogurt, Beet Hummus, Marinated Olives, Artichoke Hearts, Grape Leaves, Roasted Tomatoes, Peppadew Peppers, Peperoncini, Pickled Red Onions, Grilled Pita

SUSHI \$125 / \$165

Veggie, Garden, California, Shrimp Tempura, Salmon Avocado, and Spicy Tuna Rolls served with Soy Sauce, Wasabi, and Pickled Ginger

PREMIUM SUSHI \$165 / \$235

Mango Shrimp Roll, Salmon Kari Roll, Dynamite Roll, Spicy Rainbow Roll, Sushi Sandwich, Wasabi, Soy, Ginger

SUSHI DELUXE \$275 / \$350

Chef's Choice Assortment of Premium Maki Rolls and Sashimi with Edamame, Seaweed Salad, and Soba Noodle Salad, Soy Sauce, Wasabi, Pickled Ginger

FARM FRESH CRUDITÉS \$90 / \$130

Selection of Farm Fresh Vegetables, Beet Hummus, Romesco, Vegan Green Goddess Ranch (GLUTEN FREE, VEGAN, CONTAINS TREE NUTS)

MEDITERRANEAN DIPS \$65 / \$90

White Bean and Lemon Dip, Sundried Tomato Hummus, Black Olive Tapenade, Pita Chips, Pita Disks, Greek Pita, Lavash Crackers (VEGAN)

ASSORTED SAVORY TARTS \$65 / \$90

Tumbleweed Cheddar and Guava, Goat Cheese and Olive, Ricotta with Tomato and Asparagus

MINI ASIAN INSPIRED BOXES \$65 / \$90

Ramen Noodle, Chicken Teriyaki, and Napa Cabbage Slaw in Mini Chinese Takeout Boxes

BEVERAGES

NAKED SMOOTHIES **\$8.50 ea.**

Banana Strawberry, Tropical Protein, Green Machine

PURE GREEN JUICES **\$10.95 ea.**

Golden Girl, Rockin Beet, All Green

FRUIT JUICES **\$5.00 ea.**

Orange, Grapefruit, Apple

CAFFE VITA COLD BREW **\$7.00 ea.**

POLAND SPRING **\$3.50 ea**

CANNED SODA **\$3.50 ea**

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

PELLEGRINO 250 ML **\$4.50 ea**

SNAPPLE **\$4.50 ea**

COLOMBIAN COFFEE **\$52.00**

Includes One Box of Regular or Decaf Coffee, Choice of 3 Milks, and Assorted Sweeteners
(serves up to 10 people)

BUSHWICK TEA **\$42.00**

Includes One Box of Hot Water, 10 Assorted Tea Packets, Choice of 3 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.

