



Savory

FAMILY STYLE TEAM MEALS

Savory



Ordering take-out for yourself is easy... especially these days, but ordering for a group of co-workers (or even more complicated... for your boss!), is a completely different and more stressful ball game. Since we first opened in 2011, we have been focusing on making ordering for the office easier, more reliable and more pleasant!

Our extensive menu is designed by a veteran NYC kitchen team from restaurants such as Momofuku, Jean-Georges and Bouley, but all the items are created with an office setting in mind. Our passion for using seasonal, farm-fresh ingredients to create fun, yet approachable dishes prepared from scratch, has driven us to bring a restaurant-quality hospitality experience to your boardroom, office party or conference!

Our Concierge Team is relentlessly obsessed with providing the most reliable and seamless experience possible. They are always just an email, phone call or live chat away to help customize an order, put together a special menu, or help organize an entire event tailored to your specific needs. Their thoughtfulness and attention to detail is outdone only by their commitment to your peace of mind.

LOOKING FOR SOMETHING SPECIFIC? GIVE US A BUZZ!

This menu is only a sample of what our kitchen has to offer. Please call our Concierge Team to customize an order, put together a special menu, or help organize an entire event tailored to your specific needs!

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FAMILY STYLE BREAKFASTS

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CONTINENTAL BREAKFAST

ASSORTED BAGELS & MINI-PASTRIES

With house-made spreads & fruit preserves

DICED FRUIT SALAD

FRESHLY-SQUEEZED JUICES

(Choose 1)

Orange

Grapefruit

Orange-Pineapple-Ginger

Pineapple-Mint

Strawberry Lemonade

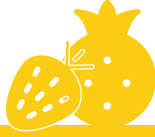
ADD-ONS

COFFEE SERVICE

TEA SERVICE



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THE NORMIE

CLASSIC SCRAMBLED EGGS

EGG WHITE SCRAMBLE

With seasonal vegetables

SAVORY HOME FRIES

Red bliss potatoes, smoked paprika, onions & vegetables

BACON OR SAUSAGE

DICED FRUIT SALAD



THE HOTTI FRITTATI

MEAT EATER'S FRITTATA

Country ham, spinach & parmesan cheese

VEGGIE LOVER'S FRITTATA

Zucchini, red bell peppers, red onions,
scallions & gruyère cheese

FRESH BAGELS & SAVORY FIXINGS



BUILD YOUR OWN BREAKFAST BURRITO

CLASSIC SCRAMBLED EGGS

LIGHTLY ROASTED PEPPERS with red onions

PICKLED JALAPEÑOS

FRESH DICED TOMATOES

SHREDDED CHIHUAHUA CHEESE

BLACK BEANS

CILANTRO

SOUR CREAM

HOT SAUCE

10" FLOUR TORTILLAS

ADD-ONS

GUACAMOLE

EGG WHITE SCRAMBLE

with seasonal vegetables

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SAVORY STRATA TWO WAYS

Like a savory bread pudding, a strata is a layered casserole dish made from a mixture of bread, eggs and cheese.

THE ANIMAL

Italian Sausage
Bacon
Eggs
Cheese
Onions
Peppers
Herbs

VEGGIE HEAVEN

Tri-color Bell Peppers
Roasted Tomatoes
Zucchini
Spinach
Cheese
Onions

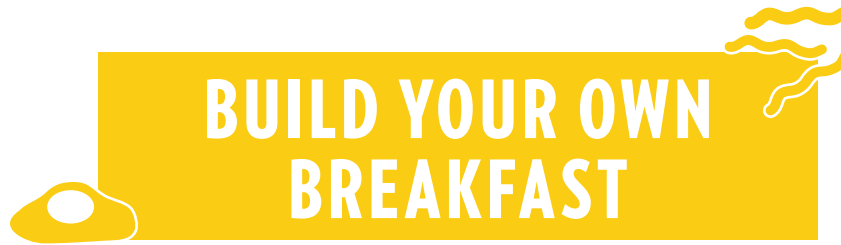


WANT MORE?

Add some
à la carte options!



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BUILD YOUR OWN BREAKFAST

EGGS

(Choose 2)

CLASSIC SCRAMBLED EGGS

SCRAMBLED EGGS with cheese

EGG WHITE SCRAMBLE with seasonal vegetables

STARCHES

(Choose 1)

HOME FRIES

TATER TOTS

HASH BROWNS

PROTEINS

(Choose 1)

BACON

CHICKEN APPLE SAUSAGE

TURKEY BACON

COUNTRY HAM

PORK SAUSAGE

ADD-ONS

COFFEE OR TEA SERVICE

ASSORTED BREADS & SPREADS

FRESHLY-SQUEEZED JUICES

SEASONAL SLICED FRUITS & BERRIES

GREENS

(Choose 1)

SAUTÉED SPINACH

SAUTÉED ONIONS & PEPPERS

ROASTED TOMATOES

ROASTED MUSHROOMS

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CHOOSE ONE OF OUR SAVORY BREAKFAST BARS

SMOKED SALMON WITH THE WORKS

Scottish Smoked Salmon
Assorted Bagels
Scallion Cream Cheese
Sliced Red Onions
Capers
Sliced hard-boiled egg
Sliced tomatoes
\$16

AVOCADO TOAST

Smashed Avocado
on Whole Wheat Toast
Sliced hard-boiled egg
Pickled Red Onions
Cilantro
\$15

CHICKEN & WAFFLES

Fried Chicken
Waffles
Maple Syrup
\$15

THE DOWN HOME

Biscuits
Southern-style gravy
Turkey-sage sausage gravy
AND
Vegetarian gravy
\$15

HOT OATMEAL BAR WITH TOPPINGS

Freshly-made Oatmeal
Seasonal Berries
Assorted Fixings
\$10

BAGELS & SAVORY FIXINGS

Assorted Bagels
House-made Cream Cheeses
House-made Butters
Fruit Preserves
\$8

WANT MORE?

FLIP TO THE NEXT PAGE FOR SOME À LA CARTE OPTIONS
TO ADD TO YOUR BREAKFAST BAR!

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À LA CARTE OPTIONS

LOOKING FOR A HEARTIER START TO YOUR DAY?
ADD SOME À LA CARTE OPTIONS TO THE BREAKFAST BAR OF YOUR CHOICE!
20 GUESTS & UP; PRICED PER GUEST

EGGS

CLASSIC SCRAMBLED EGGS • \$3

SCRAMBLED EGGS • \$ 3.50
with cheese

EGG WHITE SCRAMBLE • \$3.50
with seasonal vegetables

PROTEINS

BACON

COUNTRY HAM

CHICKEN-APPLE SAUSAGE

PORK SAUSAGE

\$4

VEGGIES

SAUTÉED SPINACH

SAUTÉED ONIONS & PEPPERS

ROASTED TOMATOES

ROASTED MUSHROOMS

\$3

STARCHES

HOME FRIES

TATER TOTS

HASH BROWNS

\$3.50

BAKED BREAKFAST

WAFFLES

MINI-PASTRIES

\$3

LITE BITES

YOGURT PARFAITS • \$4

DICED FRUIT SALAD • \$3

SEASONAL SLICED FRUIT & BERRIES • \$5

GRANOLA BAR • \$8

Fage Greek yogurt, house-made cranberry-oat granola
and muesli & Berries

BEVERAGES

FRESHLY-SQUEEZED JUICES

Orange

Grapefruit

Orange-Pineapple-Ginger

Pineapple-Mint

Strawberry Lemonade

COFFEE SERVICE

TEA SERVICE

\$3





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FAMILY STYLE LUNCHES

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SALAD BAR

BASES

(Choose 2)

ROMAINE
MESCLUN MIX
RIPPED KALE
BABY SPINACH

TOPPINGS

SLICED CUCUMBERS
GRAPE TOMATO
SHREDDED CARROTS
SLICED RED ONION
CHOPPED CELERY
CHICKPEAS
MULTI-GRAIN CROUTONS

DRESSINGS

(Choose 2)

BALSAMIC VINAIGRETTE
LEMON VINAIGRETTE
CAESAR DRESSING
RANCH DRESSING

ADD-ONS

HARD-BOILED EGGS
EDAMAME
ROASTED BROCCOLI
ROASTED BEETS
CORN
JALAPEÑOS
PEPPERONCINI
PUMPKIN SEEDS
MARINATED ARTICHOKE HEARTS
SLICED GREEN PEPPERS
CHEDDAR
SHREDDED MOZZARELLA

PREMIUM ADD-ONS

AVOCADO
PORTABELLO MUSHROOMS
ROASTED TOMATOES
SHAVED REGGIANITO CHEESE
GOAT CHEESE
CRUMBLLED BLUE CHEESE

PROTEINS

ROASTED HERB CHICKEN
TOFU
ROASTED SHRIMP
SKIRT STEAK

PREMIUM THEMED SALAD BARS

Premium Themed Salad Bars also come with your choices from the Bases, Toppings and Dressings from the top of the page

SOUTHWEST THEME

ACHIOTE CHICKEN
CORN & BLACK BEAN SALSA
PICO DE GALLO
PICKLED JALAPEÑOS
CHIHUAHUA CHEESE
TORTILLA STRIPS
CILANTRO-YOGURT DRESSING

ADD-ONS:

ASADA STEAK
3-CHILI SHRIMP

ASIAN THEME

SWEET & SOUR GRILLED CHICKEN
MANDARIN ORANGES
MARINATED SHIITAKES
SCALLIONS
HONEY-ROASTED PEANUTS
ROASTED BROCCOLI
CRISPY SHALLOTS
SESAME SEEDS
TAMARI VINAIGRETTE

ADD-ONS:

SOY-GINGER SKIRT STEAK
SWEET & SOUR SHRIMP

MEDITERRANEAN THEME

ZATAR CHICKEN
HOUSE-MADE FALAFEL
ROASTED TOMATOES
FETA CHEESE
PICKLED RED ONIONS
ROASTED CAULIFLOWER
KALAMATA OLIVES
PITA CHIPS
LEMON VINAIGRETTE

ADD-ONS:

ZATAR BEEF

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PASTA BAR

PENNE

with grilled chicken, tomatoes, balsamic vinegar & mascarpone cheese sauce

MEZZE RIGATONI

with sweet & spicy sausage vodka sauce

CAVATAPPI PRIMAVERA

with seasonal vegetables

ROASTED SEASONAL VEGETABLES

CAESAR SALAD

GARLIC BREAD

LASAGNA DAY

LASAGNA BOLOGNESE

LASAGNA PRIMAVERA

with seasonal vegetables

ROASTED SEASONAL VEGETABLES

CAESAR SALAD

GARLIC BREAD

DAY FROM THE ISLAND

PROTEINS

GRILLED CHICKEN

with jerk sauce

ESCOVITCH OF TILAPIA

with pickled vegetables

GREENS & GRAINS

BROWN RICE & BEANS IN COCONUT SAUCE

GRILLED PLANTAINS

TROPICAL SALAD

Romaine lettuce, Napa cabbage, red cabbage, sliced cucumbers, julienned carrots, mango & island vinaigrette

MIDDLE EASTERN FEAST

PROTEINS

SIMPLY GRILLED CHICKEN BREAST

HOUSE-MADE FALAFELS

GREENS & GRAINS

BABY SPINACH SALAD

with roasted tomatoes, feta cheese & lemon vinaigrette

SIMPLE QUINOA

with leeks, tomatoes & herbs

PICKLED RED ONIONS

ROASTED SEASONAL VEGETABLES

SIDES

HUMMUS

TZATZIKI

PITA BREAD

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BUILD YOUR OWN NOODLE BOWL

PROTEINS

SIMPLY GRILLED CHICKEN
with hints of apple, pear,
citrus & cinnamon

ROASTED BABY SHRIMP

BAKED TOFU

NOODLES

(tossed in sesame)

RICE NOODLES

SOBA NOODLES

EGG NOODLES

TOPPINGS

STEAMED BOK CHOY

**CHARRED PEPPERS
& ONIONS**

**MARINATED SHIITAKE
MUSHROOMS**

JULIENNE EGG

FRIED SHALLOTS

SESAME SEEDS

FRESH SCALLIONS

DRESSINGS & SAUCES

COCONUT-PEANUT

**TAMARIND-
LEMONGRASS**

SWEET CHILI SAUCE

MAKE YOUR OWN KOREAN BOWL

PROTEINS

PULLED CHICKEN
in peanut sauce

STIR FRIED TOFU

GREENS & GRAINS

SIMPLY BROWN RICE

CHILLED VERMICELLI NOODLES

ASIAN KALE SALAD
with edamame & zucchini

SLICED PICKLED CUCUMBERS

**BOK CHOY & BRUSSELS SPROUTS
KIMCHI SLAW**

BLANCHED SNAP PEAS

PICKLED DAIKON

FRIED SHALLOTS

SESAME SEEDS

SCALLIONS

DRESSINGS & SAUCES

SRIRACHA AIOLI

SOY SAUCE

SWEET CHILI SAUCE

BUILD YOUR OWN TERIYAKI BAR

PROTEINS

TERIYAKI CHICKEN

TERIYAKI TOFU

**ROASTED BOK CHOY, BRUSSELS SPROUTS,
BROCCOLI AND SHREDDED CARROTS**

STEAMED WHITE RICE OR STEAMED BROWN RICE

FRIED SHALLOTS

SCALLIONS

SESAME SEEDS

SAUCES

SRIRACHA

TAMARI

SALADS

ROMAINE & BOK CHOY

with Mandarin segments, shredded carrots, tamari vinaigrette

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BBQ BAR

GREENS

ICEBERG LETTUCE WEDGE SALAD

with cherry tomatoes, diced red onions and bacon bits
Ranch Dressing OR Balsamic Vinaigrette

PROTEINS

PORK RIBS IN A HONEY-CITRUS GLAZE

MOLASSES BBQ CHICKEN

GRILLED TOFU

ACCOMPANIMENTS

CORNBREAD WITH HONEY BUTTER

GRILLED CORN ON THE COB

HOUSE-SPICED CHIPS

JICAMA-CABBAGE SLAW

OR COUNTRY POTATO SALAD

ADD-ONS

SAVORY'S CLASSIC MAC & CHEESE

SAUTÉED SPINACH

CHILI DAY

PROTEINS

BEEF CHILI

VEGETARIAN CHILI

TOPPINGS

HOUSE-MADE TORTILLA STRIPS

SHREDDED CHIHUAHUA CHEESE

SOUR CREAM

SLICED JALAPEÑOS

HOUSE-MADE CORNBREAD

SMOKEY CAJUN

PROTEINS

HOUSE-MADE BBQ DRY RUB PULLED PORK

LOUISIANA STYLE GRILLED SHRIMP

GREENS & EXTRAS

FIELD GREENS

with cherry tomatoes, sliced cucumbers, julienned carrots
with balsamic vinaigrette

ROASTED SWEET POTATOES

with marinated poblano peppers & olive oil

STEAMED SEASONAL VEGETABLES

HOUSE-MADE BBQ SAUCE

RED RICE

MAKE YOUR OWN SLOPPY JOE

PROTEINS

THE CLASSIC "JOE"

with tomato sauce, mustard and spices

THE VEGETARIAN "JOE"

with tomato sauce, seasonal vegetables, mustard,
fresh herbs & spices

VEGGIES & TOPPINGS

SHREDDED ROMAINE

SHREDDED CHIHUAHUA CHEESE

SOUR PICKLES

PICKLED JALAPEÑOS

HOUSE SPICED CHIPS

BREAD

POTATO ROLLS

MULTIGRAIN ROLLS

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BUILD YOUR OWN HOT DOG BAR

PROTEINS

**BEEF FRANKS
AND LIGHTLIFE VEGGIE DOGS**

CLASSIC TOPPINGS

**CARAMELIZED ONIONS
PICKLED JALAPENOS
DICED RAW ONIONS
RELISH**

SAUCES

**KETCHUP
SPICY BROWN MUSTARD
YELLOW MUSTARD
CHIPOTLE AIOLI
MAYO**

BREAD

CLASSIC HOT DOG BUNS

ACCOMPANIMENTS

**HOUSE-SPICED CHIPS
MESCLUN SALAD**
with shredded carrots, cucumber, cherry tomato
& balsamic vinaigrette
**JICAMA-CABBAGE SLAW
OR COUNTRY POTATO SALAD**

ADD-ON THEMES

All salad bars come with the above bases, proteins, toppings and dressings

MEXICAN DOG

**ROASTED CORN
PICO DE GALLO
COTIJA CHEESE
TORTILLA STRIPS
GUACAMOLE**

CHICAGO DOG

**YELLOW MUSTARD
DILL PICKLE SPEARS
TOMATO
SWEET RELISH
HOT PEPPERS
CELERY SALT
CHOPPED ONION**

CHILI-CHEESE DOG

**BEEF & VEGETARIAN CHILI
SHREDDED CHIHUAHUA CHEESE**

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MAKE YOUR OWN SANDWICH BAR

PROTEINS

SAVORY'S WALDORF CHICKEN SALAD
with walnuts & grapes

SLICED SMOKED TURKEY
SLICED BLACK FOREST HAM

CHEESES

SLICED CHEDDAR CHEESE
SLICED AMERICAN CHEESE

VEGGIES & TOPPINGS

FRESH ROMAINE LETTUCE
SLICED BEEFSTEAK TOMATOES
SLICED PICKLES
SLICED RED ONIONS

CONDIMENTS

HOUSE-MADE CHIPOTLE AIOLI
DIJON MUSTARD
MAYO

SIDES

FIELD GREENS
with cherry tomatoes, carrots, cucumbers
& balsamic vinaigrette

HOUSE-MADE BBQ RUBBED SPICED CHIPS

BREAD

SLICED FRENCH BAGUETTES
7-GRAIN BREAD
CIABATTA
WHOLE WHEAT WRAPS

BUILD-YOUR-OWN PHILLY CHEESESTEAK BAR

PROTEINS

SAUTÉED BEEF STRIP LOIN

TOPPINGS

SAUTÉED MUSHROOMS
ROASTED PEPPERS
CARAMELIZED ONIONS
PROVOLONE CHEESE

BREAD

CUBAN ROLLS

ACCOMPANIMENTS

HOUSE-SPICED CHIPS
Mesclun salad with shredded carrots, cucumber, cherry tomato
& balsamic vinaigrette

JICAMA-CABBAGE SLAW
OR **COUNTRY POTATO SALAD**

FLATBREADS

Choice of 3

POTATO, PARMESAN & GRUYÈRE CHEESE
SAUSAGE & BROCCOLI
ZUCCHINI, GRUYÈRE CHEESE & FRESH HERBS
BBQ CHICKEN, CHEDDAR CHEESE & FRESH CORN
MUSHROOM & BACON
SPICY CHICKEN, PEPPERS & ONION
ROASTED TOMATO & HOUSE-MADE MOZZARELLA

TACO DAY

PROTEINS

SPICY ROASTED PORK

SHREDDED CHICKEN

OPTIONAL PREMIUM PROTEINS

3-CHILI SHRIMP

ASADA STEAK

TOPPINGS

JALAPEÑOS

COTIJA CHEESE

ROMAINE LETTUCE

SALSA VERDE

GUACAMOLE

FRESH CILANTRO

HOT SAUCE

SOUR CREAM

SIDES

RED RICE

BLACK BEANS

PICO DE GALLO

SOFT FLOUR AND CORN TORTILLAS