



Savory

MEETING & EVENT CATERING
SPRING 2017

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!

savory.com



BREAKFAST

BREAK-FEASTS

10 PERSON MINIMUM

THE GOOD MORNING • \$16 per person

- Assorted bagels, croissants, muffins, Danishes, scones, pastries and our Signature Poppers
- Assorted house-made butters, cream cheeses and fruit preserves
- Chef's selection of sliced pineapple and melon, grapes, berries and seasonal fruit
- Juice of your choice

THE HEALTH NUT • \$19 per person

- Assorted bagels with low-fat cream cheese and fruit preserves
- Assorted healthy breakfast wraps...
 - Turkey-sage sausage, pickled red onions, spinach and scrambled egg whites
 - Kale, egg white & wild rice (v)
 - Ratatouille, mozzarella and scrambled egg whites (v)
- Greek yogurt and mixed berry parfaits
- Seasonal Sliced Fruit and Berries Platter
- Juice of your choice

THE GRANOLA BAR • \$8 per person

- House-made cranberry-oat granola and muesli
- Fage Greek yogurt
- Berries
- Juice of your choice

BREAKFAST BOXES \$8 per person

TOASTED PLAIN BAGEL

with Scottish smoked salmon and scallion cream cheese

OR

TWO SPINACH & GOAT CHEESE QUICHE (3" shell)

WITH YOGURT PARFAIT OR DICED FRUIT SALAD

INDIVIDUAL ITEMS

YOGURT PARFAIT

- Greek yogurt with berries and granola • \$4
- Fage individual Greek yogurt (0% or Honey) • \$4.5
- Diced fruit cup • \$3.5

BREAKFAST BEVERAGES

LA COLOMBE COFFEE • \$28

(All service items included)

• 3 liters • Serves up to 10 people

HARNEY & SONS TEA • \$24

(All service items included)

• 3 liters of hot water with 10 tea bags • Serves up to 10 people

JUICE (1/2 GALLON) • \$18

- Orange
- Strawberry lemonade
- Grapefruit
- Orange-pineapple-ginger
- Pineapple-mint

BREAKFAST PLATTERS

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

BAKERY BASKET • \$66 (large only)

- Assorted bagels, croissants, muffins, Danishes, scones, pastries
- Our Signature Poppers
- Assorted house-made butters, cream cheeses and fruit preserves

ASSORTED BAGEL BASKET • \$24 / 36

Served with assorted house-made butters, cream cheeses and fruit preserves

SEASONAL SLICED FRUIT & BERRIES • \$45 / 65

Chef's selection of sliced pineapple and melon, grapes, berries and seasonal fruit

DICED FRUIT SALAD • \$32 / 48

Pineapple, grapes, melon, berries tossed in passion fruit juice and julienne mint

SIGNATURE POPPERS • \$28 / 42

Back by popular demand! Our signature glazed and banana-cinnamon doughnut holes (45 / 60 pieces)

SMOKED SALMON WITH THE WORKS • \$80 / 120

- Smoked Scottish salmon
- Trout spread
- Scallion cream cheese & Italian mascarpone
- Sliced red onion, capers, sliced hard-boiled egg, sliced tomato, cucumbers and lemon wedges
- Assorted Bagels

HOUSE-MADE QUICHE (SERVED WARM) • \$66 / 99

- Spinach & goat cheese (v)
- Bacon & Gruyère
- Hot & Sweet Italian sausage
- Chickpea & feta (v)
- **Seasonal Quiche:** Spring onion and kale, bacon lardon and Gruyère cheese

BREAKFAST SANDWICHES (SERVED WARM) • \$7EA

Served on a whole wheat wrap or a whole wheat English muffin.

(10 person minimum)

- Sausage or bacon with scrambled egg and American cheese
- Grilled Asada steak, scrambled eggs, cheddar, sautéed peppers and onions
- Steamed kale, scrambled egg whites and wild rice (v) (wrap only)
- Ratatouille, mozzarella and scrambled eggs (v)
- Turkey-sage sausage, pickled red onions, spinach and scrambled egg whites
- Scottish smoked salmon, scallion cream cheese, pickled red onion, tomato and lettuce on a toasted plain bagel (served cold)

(v) = vegetarian (veg) = vegan (gf) = gluten-free



SANDWICHES & WRAPS

SAVORY SIGNATURES OR OUR CLASSIC FAVORITES, YOU CAN'T GO WRONG WITH THESE LUNCHTIME REGULARS.

ALTERNATIVE BREAD OPTIONS, WHOLE WHEAT WRAPS AND GLUTEN-FREE WRAPS ARE AVAILABLE, HOWEVER SOME SANDWICHES MAY NEED TO BE ALTERED SLIGHTLY TO ACCOMMODATE.

SMALL PLATTERS CONTAIN 6 SANDWICHES CUT IN HALF, **LARGE PATTERS** CONTAIN 9 SANDWICHES CUT IN HALF.

SMALL \$72 (5-7 PPL) / LARGE \$108 (8-10PPL)

SIGNATURE

THE BOLLYWOOD

New! Grilled curry chicken with pickled cabbage, avocado, arugula and mango chutney on 7-grain bread

THE PB&J

Back by popular demand! Our signature triple-decker sandwich with house-made peanut brittle peanut butter, fresh strawberries and strawberry jam on a pretzel roll (v)

THE SPICY CHICKEN

New! Herbed grilled chicken, sautéed kale, habanero aioli and tomato jam on ciabatta

THE HEALTHY HAM

Country ham, wilted kale, roasted red peppers and herb goat cheese on 7-grain bread

THE FALAFEL

Herbed chickpea fritters with spiced tahini, lettuce and tomato on a whole wheat wrap (v) (veg)

THE COLD TURKEY

Smoked turkey, Brie cheese, sliced green apple, arugula and honey mustard

THE YAKITERI

New! Sliced Teriyaki chicken breast with tomato, shredded romaine hearts, honey Dijon on a whole wheat wrap

THE SOMBRERO

Smoked turkey, fire-roasted red peppers, chipotle aioli, Chihuahua cheese & tortilla chips

THE PIGLET

Smoked pulled pork, white cheddar, grilled scallions, molasses BBQ sauce

THE VEGGIEPHILE

New! Grilled zucchini and squash, sautéed kale, scallion pesto and red wine vinaigrette (v)

THE MEDITERRANEAN

New! Marinated artichokes, roasted red peppers, sautéed spinach, house-made mozzarella and nut-free pesto aioli (v)

CLASSICS

THE CLT • (add bacon +\$3)

Garlic and herb marinated all-natural grilled chicken, romaine lettuce, and fresh tomato on a whole wheat wrap

THE TUNA SALAD

No twist to this one on a whole wheat wrap. Just the classic in its greatest glory!

THE JULIUS

Grilled chicken, lettuce, hand-grated Reggianito tossed with our signature Caesar dressing on a whole wheat wrap

THE WALDORF

Roasted chicken salad with walnuts and grapes on a whole wheat wrap

THE HAM AND CHEESE

Black Forest ham and premium Swiss cheese with lettuce & tomato on a whole wheat wrap

THE TURKEY

Smoked turkey, American cheese, lettuce & tomato with lemon aioli on a whole wheat wrap

THE ROAST

Roast beef, roasted onions, cheddar cheese, lettuce & horseradish mayo on a whole wheat wrap

THE CAPRESE

House-made, hand-pulled mozzarella (made fresh daily), fresh tomato, basil, salt and pepper on rosemary focaccia (v)

(v) = vegetarian (veg) = vegan (gf) = gluten-free



EXPRESS LUNCH OPTIONS

SAVORY SIGNATURES OR OUR CLASSIC FAVORITES, YOU CAN'T GO WRONG WITH THESE LUNCHTIME REGULARS.

ALTERNATIVE BREAD OPTIONS, WHOLE WHEAT WRAPS AND GLUTEN-FREE WRAPS ARE AVAILABLE, HOWEVER SOME SANDWICHES MAY NEED TO BE ALTERED SLIGHTLY TO ACCOMMODATE.

PRIX FIXE LUNCHES

10 PERSON MINIMUM

SANDWICH LUNCH COMBO #1 • \$15.5 pp

- Assorted sandwiches and wraps
- The Field or The Caesar

SANDWICH LUNCH COMBO #2 • \$25 pp

- Assorted sandwiches and wraps
- The Field or The Caesar
- Pasta or potato salad
- Sliced fruit platter

SANDWICH LUNCH COMBO #3 • \$27 pp

- Assorted sandwiches and wraps
- The Field or The Caesar
- Your choice of any side
- Cookies & Brownies Platter

INDIVIDUAL BOXED LUNCHES

10 PERSON MINIMUM

SANDWICH BOX #1 • \$12

Any 1/2 sandwich, small bag of chips and a cookie

SANDWICH BOX #2 • \$16

Any sandwich, small bag of chips, cookie or fruit salad

SANDWICH BOX #3 • \$18.5

Any sandwich, The Field or The Caesar or any side, cookie or fruit salad

SANDWICH BOX #4 • \$24

Any sandwich, The Field or The Caesar AND any side, cookie or brownies or fruit salad

SALAD BOXED LUNCH • \$14

Choice of salad served with an artisanal bread and a house-baked cookie. Add grilled chicken \$3 per person

ENTRÉE BOXED LUNCH • \$20

A single portion of any PROTEIN and TWO SIDES from our FAMILY STYLE ENTREES page with a house-baked cookie

ADD ANY CANNED SODA OR BOTTLED WATER • \$2.5

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SALADS

ALL OF OUR SALADS ARE MADE FRESH DAILY USING ONLY THE HIGHEST QUALITY INGREDIENTS AND HOUSE-MADE DRESSINGS.

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

ADD CHICKEN, BACON OR SHRIMP (\$12 / \$18) ADD STEAK OR SALMON (\$16 / \$24)

GREEN SALADS

SMALL \$36 / LARGE \$48

THE FIELD

Mesclun, cucumber, cherry tomato & shredded carrots with a balsamic vinaigrette (v) (veg) (gf)

THE OLYMPIAN

Romaine hearts, crumbled feta, roasted tomato, kalamata olives, lemon vinaigrette (v) (gf)

THE KAIL CAESAR!

New! Chopped kale, shredded Brussels sprouts, Reggianito cheese and multigrain croutons (v)

THE CAESAR

Romaine hearts, house-made croutons, Reggianito cheese and a classic eggless Caesar dressing (v)

THE COBB

Our version... baby spinach, avocado, tomato, egg, corn, bacon with blue cheese dressing

THE SIMPLE KALE

New! Ripped kale with sautéed asparagus, toasted almonds and cilantro-yogurt dressing (v)

THE SUPER FREEKEH

Baby spinach with roasted cauliflower, falafel, feta cheese and red wine/oregano vinaigrette (v)
(Free-kah is high-protein ancient grain!)

THE FRUITY CRESS

New! Watercress and kale, red grapefruit segments, jicama and pomegranate with a lemon vinaigrette (v) (veg) (gf)

SEASONAL SALAD: THE SPRING MIX

New! Spring mesclun, pickled fennel, farro, orange segments and toasted almonds with a red wine vinaigrette (v) (veg) (gf)

POTATO SALADS

SMALL \$36 / LARGE \$48

SIGNATURE SAVORY POTATO SALAD

Baby red potatoes with caramelized onions, roasted peppers and honey Dijon (v) (veg) (gf)

SOUTHERN-STYLE POTATO SALAD

The classic version with hard-boiled eggs, onions, celery and mayo and a hint of mustard (v)

SWEET POTATO

Roasted sweet potatoes with marinated poblano peppers and olive oil (v) (veg) (gf)

GRAIN & BEAN SALADS

SMALL \$24 / LARGE \$36

SIMPLE QUINOA

Leeks, tomato and herbs in a lemon vinaigrette (v) (veg) (gf)

WILD RICE AND SAUTÉED SPINACH

New! Asparagus, haricots verts, pickled onion and almonds in a lemon vinaigrette (v) (veg) (gf)

FREEKEH "PILAF"

Slow-cooked freekeh with red Swiss chard and herbs
(Free-kah is high-protein ancient grain!) (v) (veg)

FARRO SALAD

Chickpeas, roasted carrots and sunflower seeds in a cilantro vinaigrette (v)

SESAME SOBA NOODLES

Shiitake mushrooms, tamari and scallions (v) (veg)

BUTTER BEANS

Grilled zucchini and onions (v) (veg) (gf)

COUSCOUS

New! Watercress, roasted grapes, pickled red onions, goat cheese and crushed hazelnuts (v)

SPRING BULGUR WHEAT

New! Arugula, tart cherries, spring onions and sunflower seeds in a lemon vinaigrette (v) (veg)

QUINOA AND WATERCRESS

New! Grape tomatoes, radishes, mint and feta cheese in a cilantro dressing (v)(gf)

PASTA SALADS

SMALL \$36 / LARGE \$48

PESTO

Cavatelli nut-free pesto, roasted tomato and Reggianito cheese

BBQ CHICKEN ORZO

New! With wilted spinach, spring onion, grilled corn and crumbled blue cheese

JERK CAVATAPPI

Cavatappi pasta with haricots verts, heirloom tomatoes, grilled zucchini in a jerk vinaigrette (v) (veg)

GREEK PENNE

Tomato, feta and olives (v)

ASSORTED ARTISANAL BREAD PLATTER • \$24

Serves up to 10

(v) = vegetarian (veg) = vegan (gf) = gluten-free



FAMILY STYLE ENTRÉES

LOOKING FOR SOMETHING DIFFERENT? WE'VE GOT FORK-EASY MEALS FOR GROUPS BOTH LARGE AND SMALL. PICK A PROTEIN AND TWO SIDES TO GO ALONG FOR THE RIDE ON THE SAME PLATTER. THESE PLATTERS COME AT ROOM TEMPERATURE AND ARE DESIGNED TO BE BEST THAT WAY!
SMALL (5-7 PPL) / LARGE (8-10PPL)

PICK A PROTEIN...

ALL-NATURAL

PULLED CHICKEN • \$84/126

- Sweet and spicy with a Sriracha-maple sauce
- Garlic & herb
- Thai chicken with a light coconut-peanut sauce
- Jamaican-style Jerk

ALL-NATURAL SLICED

CHICKEN BREASTS • \$84/126

- Simply Grilled
- Grilled with Molasses BBQ sauce
- **New!** Grilled with Curry sauce
- Grilled with Jerk sauce

ATLANTIC SALMON • \$90/135

- Simple, salt and pepper only
- Dark brown sugar and mustard sauce
- **New!** Wasabi-Honey glaze
- Chili-lime rub
- Miso with hints of citrus

GRASS-FED BEEF • \$96/144

- Korean braised short rib
- Rosemary-garlic

VEGETARIAN PLATTER

THE MEAN GREEN MACHINE • \$75 / 115

Chilled sautéed kale, herbed carrots, steamed rainbow chard and butter bean salad (No additional sides included)

AND 2 OF THESE SIDES

GRAIN & BEAN SALADS

FREEKEH "PILAF"

Slow-cooked freekeh with red Swiss chard and herbs ("Free-kah" is high-protein ancient grain!) (v) (veg)

FARRO SALAD

Chickpeas, roasted carrots and sunflower seeds in a cilantro vinaigrette (v)

WILD RICE AND SAUTÉED SPINACH

New! Asparagus, haricots verts, pickled onion and almonds in a lemon vinaigrette (v) (veg) (gf)

SESAME SOBA NOODLES

Shiitake mushrooms, tamari and scallions (v) (veg)

BUTTER BEANS

Grilled zucchini and onions (v) (veg) (gf)

COUSCOUS

New! Watercress, roasted grapes, pickled red onions, goat cheese and crushed hazelnuts (v)

SPRING BULGUR WHEAT

New! Arugula, tart cherries, spring onions and sunflower seeds in a lemon vinaigrette (v) (veg)

QUINOA AND WATERCRESS

New! Grape tomatoes, radishes, mint and feta cheese in a cilantro dressing (v)(gf)

POTATO SALADS

SIGNATURE SAVORY POTATO SALAD

Baby red potatoes with caramelized onions, roasted peppers and honey Dijon (v) (veg) (gf)

SOUTHERN-STYLE POTATO SALAD

The classic version with hard-boiled eggs, onions, celery and mayo and a hint of mustard (v)

SWEET POTATO

Roasted sweet potatoes with marinated poblano peppers and olive oil (v) (veg) (gf)

PASTA SALADS

PESTO

Cavatelli nut-free pesto, roasted tomato and Reggionito cheese

BBQ CHICKEN ORZO

New! With wilted spinach, spring onion, grilled corn and crumbled blue cheese

JERK CAVATAPPI

Cavatappi pasta with haricots verts, heirloom tomatoes, grilled zucchini in a jerk vinaigrette (v) (veg)

GREEK PENNE

Tomato, feta and olives (v)

VEGGIE SALADS AND SIDES

THE ASIAN KALE

Fresh kale with edamame and zucchini (v) (veg) (gf)

SIMPLY VEGGIES

Chef's combo of broccoli, cauliflower, honey carrots and seasonal vegetables, either roasted or steamed (v) (veg) (gf)

THE SLAW

Our fancy, non-mayo-based version with broccoli, cabbage and carrots (v) (veg) (gf)

*separate platters \$4 surcharge



HORS D'OEUVRES PLATTERS

SMALL BITES TO SNACK ON OVER A WORKING LUNCH OR NON-WORKING PARTY. MIX AND MATCH FOR A PERFECT FEAST!
SMALL (5-7 PPL) / LARGE (8-10PPL)

CRUDITÉS AND DIPS • \$45 / 67

Hand-cut carrots, celery, asparagus, broccoli, haricots verts, cucumber, and red pepper served with fire-roasted poblano sour cream & sesame-shallot vinaigrette

FIESTA TIME • \$48 / 72

House-made corn tortilla chips with pico de gallo and our signature guacamole

ARTISAN CHEESE • \$60 / 90

A selection of hand-crafted cheese, garnished with dried fruit, seedless grapes and spiced hazelnuts

FRUIT & CHEESE • \$110 / 140

A selection of imported and domestic cheeses. Served with seedless grapes, strawberries and melons; accompanied by sliced breads and crackers and spiced hazelnuts

MIDDLE EASTERN BITES • \$66 / 99

Classic hummus, baba ganoush, falafel, roasted cauliflower and mixed olives, crisp crudités and whole wheat pita

ANTIPASTI • \$78 / 117

Soppresata, mortadella & capicola, sliced manchego, marinated mozzarella, roasted red peppers, marinated artichokes and mixed olives; accompanied by sliced bread.

PÂTÉ & CHARCUTERIE • \$90 / 120

A selection of traditional pâté en terrine, cured sausage and ham; accompanied by cornichons, mixed olives, European mustard and sliced bread

HOUSE-MADE QUICHE (3" shell) • \$66 / 99

- Spinach & goat cheese (v)
- Bacon & Gruyère
- Hot & Sweet Italian sausage
- Chickpea & feta (v)
- **Seasonal Quiche:** Spring onion and kale, bacon lardon and Gruyère cheese

HAND PIES • \$48 / 72

Empanada-like "3-biters" with your choice of fillings:

- Asian short rib
- Potato, spinach & queso blanco (v)
- Chicken "enchilada"
- **Seasonal Hand Pie:** Pulled chicken, spring onion, spinach, cheddar and Gruyère

SUMMER ROLLS • \$90 / 120

Our version of the Vietnamese classics. Vermicelli rice noodles, lettuce and your choice of fillings. Served with sweet chili dipping sauce.

- Spicy shrimp (gf)
- Thai peanut chicken (gf)
- Smoked tofu with pickled vegetable (v) (gf)

SHRIMP COCKTAIL • \$126 / 189

The old reliable classic with our signature cocktail sauce & lemon

SUSHI • \$120 / 180

Selection of assorted sushi rolls served with wasabi, ginger and soy sauce (please call or live chat for details)

SKEWERS • \$78 / 117

Seasonal vegetable, all-natural chicken, beef and shrimp skewers, marinated in our own herb vinaigrette and grilled. Served with chipotle aioli and roasted tomato sauce.

MEMORY LANE CANDY • \$36 / 48

A fun blast from the past! An assortment of Jawbreakers, Push Pops, Airheads, Candy Necklaces, Ring Pops and more

(v) = vegetarian (veg) = vegan (gf) = gluten-free



DESSERTS

TAKE YOUR PICK OR LET US CHOOSE FOR YOU.

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

ASSORTED COOKIE PLATTER • \$28 / 42

ASSORTED BROWNIES AND BARS PLATTER • \$28 / 42

ASSORTED COOKIES AND BROWNIE PLATTER • \$32 / 44

SEASONAL SLICED FRUIT & BERRIES • \$45 / 65

Chef's selection of sliced pineapple and melon, grapes, berries and seasonal fruit

DICED FRUIT SALAD • \$32 / 48

Pineapple, grapes, melon and berries tossed in passion fruit juice and julienne mint

SIGNATURE POPPERS • \$28 / 42

Back by popular demand! Our signature glazed and banana-cinnamon doughnut holes (45 / 60 pieces)

APPLE PIE POCKETS • \$32 / 48

Our take on the McDonald's favorite (served room temp)

CARAMEL APPLES • \$5/EA (12 person minimum)

CHOCOLATE-COVERED STRAWBERRIES (24 min) \$4 EA

SNACKS AND ADD ONS

FANCY CHIPS ETC. • \$1.5 EA

Kettle Chips, Pirates Booty & more

BOWL OF OUR HOUSE-SPICED POTATO CHIPS • \$35

Serves up to 15 people

BOWL OF ROSEMARY-OLIVE OIL POPCORN • \$35

Serves up to 15 people

HEALTHFUL SNACKS BASKET • \$36/ 48

An assortment of 12 or 18 pieces our favorite good-for-you snacks. KIND snacks, MACRO bars, soy and fruit chips etc. (selection may vary)

SOFT PRETZEL WITH BROWN SUGAR MUSTARD • \$4 EA

(12 person minimum)

DRINKS

WATER

- SAVORY® Bottled Water • \$2.25 (500ml)
- Pellegrino sparkling water • \$3 (250ml)

SOFT DRINKS • \$2

- Coca-Cola
- Diet Coke
- Sprite
- Ginger Ale
- Club Soda

PREMIUM DRINKS

SAN PELLEGRINO • \$2.5

- Aranciata (orange)
- Pompelmo (grapefruit)
- Limonata (lemon)
- Aranciata Rossa (blood orange)

BOYLAN'S SODA • \$3

- Root Beer
- Crème Soda
- Black Cherry

BRUCE COST GINGER ALES • \$3.5

- Original
- Pomegranate
- Jasmine Tea

PREMIUM BOTTLED BEVERAGES • \$3.5

- Honest Teas (assorted flavors)
- BAI 5 (assorted flavors)

LA COLOMBE COFFEE

(All service items included)
• 3 liters • Serves up to 10ppl

HARNEY & SONS TEA

(All service items included)
• 3 liters of hot water with 10 tea bags • Serves up to 10ppl

JUICE (1/2 GALLON)

- Orange
- Strawberry Lemonade
- Grapefruit
- Orange-Pineapple-Ginger
- Pineapple-mint



OTHER NOTES

STORE HOURS

Monday through Friday 6:30am – 6:30pm.
Deliveries outside of these hours are available by special arrangement.

DELIVERY RADIUS

We offer delivery throughout Manhattan and to other boroughs by special arrangement.

ORDERS AND CANCELLATIONS

24 hours notice is required on all orders, however we will always try to accommodate new orders within that period.

24 hour notice is required on all cancellations.
Orders cancelled with less than 24 hours notice may be subject to a 50% charge.

SETUPS

All orders include a disposable tablecloth, disposable napkins, cups, plates, cutlery and serving utensils, and descriptive dish cards for display.

Coffee and tea orders include whole and skim milk (soy upon request), Sugar in the Raw, Splenda, Truvia and stirrers. We will arrange to retrieve coffee pots the afternoon of the event unless otherwise requested.

PAYMENT

We accept American Express, MasterCard, Visa, Diners Club and company checks.

We welcome corporate accounts upon approval.

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 gratuities. Customers are not expected to provide gratuities to our team members... but aren't they great! Not so great? Please let us know.

GENERAL

The availability of all items and their prices are subject to change without notice