



Food & Beverage Policies

Savor Savannah Catering by SMG is the exclusive food and beverage provider for the Savannah International Trade and Convention Center. No food or beverage of any kind will be permitted to be brought into the facility by the patron or any of the patron's guests or invitees. Food items may not be taken off the premises; however, excess prepared food is donated under regulated conditions to agencies feeding the underprivileged.

Beverage Service

We offer a complete selection of beverages to compliment your function. The Georgia Alcohol and Beverage Commission regulates alcoholic beverages and service. As the licensee, we are responsible for the administration of these regulations. Alcoholic beverages may not be brought onto the premises from outside sources. We reserve the right to refuse alcohol service to intoxicated or underage persons. Alcoholic beverages may not be removed from the premises.

Menus

The following menus are designed as guidelines to assist you in the selection of your food and beverage services. Please note that our Catering Team welcomes the opportunity to customize menus and services to create unusual or thematic events.

Pricing

A 20% service charge will be applied to all food and beverage sales (including alcohol). Current sales tax will be added to all food, beverages, rental, floral and service charges. An additional 3% city tax will be added to liquor sales only. The service charge is taxable under the Georgia State Board of Equalization Regulation No. 1603. Guaranteed prices will be confirmed with a signed contract and specified deposit.

Labor

Catering personnel are scheduled as follows: breakfast, lunch and dinner shifts - 4 hours. Shifts include set-up, service and breakdown. Any events requiring additional time for service will incur an overtime charge of \$25.00 per waiter per hour. In addition, service labor charges may be added to any functions that do not meet minimum revenue considerations.

Contracts

A signed copy of the Catering Contract must be returned 2 weeks prior to your event. The signed contract with its stated terms and addendum (if applicable) constitutes the entire agreement between the client and Savor Savannah Catering by SMG. Any on-site additions to these contracted arrangements will be accommodated, based upon availability, upon receipt of a catering check listing the additional items requested. This request must be signed by an authorized representative of the client and received prior to delivery of any additional items.

All sit down meals of less than 50 people will incur a Labor Fee of \$75.00.

Guarantees

The guaranteed number of attendance is required 72 hours or 3 business days prior to the date and time of the function (a business day is defined as Monday-Friday by 12 noon). In addition, any functions of over 1,000 attendees, or consisting of multiple entrees, will require that final guarantees be received 120 hours or 5 business days in advance of the event. If the guarantee is not received as stated, the number specified on the contract will be your guarantee. The guarantee is not subject to reduction after the 72-hour deadline. Increases in attendance given after the final guarantee deadline may be subject to additional charges. Savor Savannah Catering will not be responsible or liable for serving these additional guests, but will do so based on availability of product. Savor Savannah Catering will prepare food product for seated functions 5% over the final guarantee to a maximum of 30 people. Additional seating will only be placed if needed.

Payment

100% of estimated charges are due, along with the signed contract, by the date specified in the Catering Contract to guarantee services. Any increases in final guarantee (above 5%) are due and payable prior to start of services. Any on-site adjustments, additions or replenishment of the contracted catering services will be reflected in a final invoice, payable within 10 days of receipt. The Catering Department does not extend direct billing. As such, a guarantee payment is required for all functions. You may finalize your account by Company Check, Cashier's Check, Visa, MasterCard, American Express or Cash. Savor Savannah Catering by SMG will process/pre-approve your credit card for any estimated balance due three (3) business days prior to your function date.

Cancellation Policy

Cancellation of contracted services must be made in writing a minimum of 4 weeks prior to the scheduled function. If the event is cancelled less than 14 days, but more than 72 hours (3 business days) prior to the event, a fee of 75% of the total estimated services will be charged. Any event cancelled less than 72 hours (3 business days) prior to the event would incur 100% of the estimated charges.

Facility Services

Plated banquet prices include white linens, glassware, china and flatware for the Chatham Ballroom, Meeting Rooms, and Georgia International Gallery for up to 1,500 guests. Requests for China Service in the Exhibit Halls will incur charges of \$1.50 per person. Requests for China Service for more than 1,500 guests will incur rental charges of \$5.00 per person. Any events requiring food and/or beverage service outdoors will incur additional labor/handling charges. A standard table set would be a round of 8 or 10 persons. Table sets outside of these parameters will incur additional charges.

Total Coordination

The staff of Savor Savannah Catering is always available to assist you in the planning of a successful event. We would be pleased to arrange decorated cakes, centerpieces, entertainment, floral arrangements, specialty linens, thematic decorations, or any other special requirements needed to enhance your event. At Savor Savannah Catering by SMG, we offer cuisine and service second to none,



À la Carte and Special Touches

By the Gallon

(1 gallon minimum purchase required.)

Freshly Brewed Premium Coffee \$44.00	Freshly Brewed Premium Decaffeinated Coffee \$44.00	Hot Tea \$29.50	Fresh Squeezed Orange Juice \$42.00	Fresh Brewed Iced Tea \$31.00
	Fruit Punch \$31.00		Fresh Lemonade \$34.00	

À La Carte Beverage

Assorted Bottled Juice \$3.00	Bottled Water \$3.00	Bottled Sparkling Water \$4.00	Powerade™ \$3.00	Assorted Sodas \$3.00	Milk \$2.00	Red Bull™ \$3.00
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By the Dozen

(1 dozen minimum purchase required.)

Assorted Fruit Danish \$29.50	Assorted Muffins \$31.50	Croissants \$29.50	Chocolate Croissants \$32.00	Assorted Bagels \$32.00	Granola Bars \$27.00
Assorted Jumbo Cookies \$33.00	Fudge Brownies \$33.00	Assorted Candy Bars \$34.00	Lemon Squares \$34.00	Savannah Pralines \$44.00	Warm Pretzels with Mustard \$36.00
	Blondies \$33.00		Assorted Bear Claws \$38.00	Rice Krispy Treats™ \$31.00	

Special Touches and Snacks

Assorted Individual Fruit Yogurt \$3.25	Assorted Whole Seasonal Fruit \$2.50	Fresh Diced Seasonal Fruit \$2.25	Cheese Blintz with Fruit \$3.25	Country Ham Biscuits \$3.75
Sausage Biscuits \$3.75	Egg and Cheese Biscuits \$4.50	Spinach and Cheese Croissants \$4.50	Ham and Cheese Croissant \$4.50	
	Assorted Boxed Cereal with Milk \$3.75		Candied Pecans \$2.25	

All pricing is per person unless otherwise noted. Please add 20% service charge and applicable sales tax to all costs listed above.



Refreshment Breaks

(Based on a 30-minute break)

Stadium Break

Assorted Whole Fruits, Warm Pretzels with Mustard, Cracker Jacks, Popcorn and Nacho Chips with Cheese Sauce, Assorted Sodas and Bottled Water.

25 Person Minimum

\$14.50

Chocolate Lovers

White and Dark Chocolate Dipped Strawberries, Savannah Fudge and Chocolate, Freshly Baked Chocolate Chip Cookies, Brownies, Chocolate Truffles, Yoo-Hoo Soda, Chocolate Milk, Assorted Sodas and Bottled Water

50 Person Minimum

\$19.95

Cookies and More

Freshly Baked Assorted Cookies, Blondies, Granola Bars and Assorted Candy Bars, Assorted Sodas and Bottled Water

25 Person Minimum

\$13.50

Ice Cream Break

Assorted Ice Cream Bars, Frozen Fruit Bars, Chocolate, Vanilla and Strawberry with Hot Fudge, Butterscotch, Raspberry Sauce, Assortment of Nuts, Chocolate Sprinkles, M&M's, Reese's Pieces, Whipped Cream, Assorted Sodas and Bottled Water

50 Person Minimum

\$16.50

River Street Sampler

Pralines, Brownies, Key Lime Squares, Miniature Pecan Pies, Blondies, Salt Water Taffy, Assorted Sodas and Bottled Water

25 Person Minimum

\$16.50

Health Break

Granola Bars, Assorted Seasonal Whole Fruit, Assorted Fruit Yogurt, Trail Mix, Assorted Sodas and Bottled Water

25 Person Minimum

\$10.50

Grab and Go

Assorted Bags of Cheese Pop Corn, Miniature Pretzels, Chips, Goldfish, Cracker Jacks, Cheese Crackers and Miniature Cookies, Assorted Sodas and Bottled Water

25 Person Minimum

\$11.95

****Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea may be added to any break at an additional charge of \$2.00++ per person****

These "packaged breaks" are priced based on a 30-minute break. Sufficient quantities will be provided for 30-minutes and any replenishment will be charged at standard à la carte rates.

Please add 20% Service Charge and applicable Sales Tax to all costs listed above. Refreshment Breaks for fewer than the minimum number of guests will incur a Labor fee of \$50.00



Breakfast Selections

Continental Breakfast

(Based on a 30-minute break)

Assorted Juices, Assorted Danish, Muffins, Buttermilk Biscuits, Butter and Preserves, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea
\$12.50

Deluxe Continental Breakfast

(Based on a 30-minute break)

Assorted Juices, Fresh Diced Fruit, Assorted Danish, Muffins, Buttermilk Biscuits and Bagels, Butter, Preserves and Cream Cheese, Assorted Yogurt, Assorted Boxed Cereals with Milk, Freshly Brewed Coffee, Decaffeinated Coffee accompanied by Flavored Syrups, and Hot Tea
\$14.25

Eggs Benedict

Two English Muffins Topped with Poached Eggs, Canadian Bacon and Hollandaise Sauce, Served with Breakfast Potatoes
\$15.75

Traditional Buffet

Scrambled Eggs, Bacon, Country Sausage or Ham, Buttered Grits and Breakfast Potatoes
\$18.95

Tybee Toast

Thick French Toast with Honey Pecans, Powdered Sugar and Cinnamon, Served with Maple Syrup, Bacon and Country Sausage
\$15.25

Heart Healthy Buffet

Fresh Sliced Fruit, Assorted Yogurt with Granola, Assorted Cereals with Skim Milk, Bran Muffins, Egg Beaters and Low Fat/Low Sodium Ham, Baked New Potatoes Tossed with Savory Herbs
\$14.95

Omelet Buffet

Condiments to Include: Diced Tomatoes, Bell Peppers, Onions, Ham, Sliced Mushrooms, Cheddar Cheese, Bacon and Sausage, Breakfast Potatoes and Grits
200 Person Maximum and Chef's Fee of \$100.00 per 50 guests
\$18.95

Add an Omelet Station to any Buffet

200 Person Maximum and Chef's Fee of \$100.00 per 50 guests
\$5.00

Breakfast Quiche

Your Choice of Breakfast Quiche with a Light Cheese Sauce
\$16.50

Savannah Sunrise Breakfast

Scrambled Eggs, Bacon, Country Sausage, Hash Browned Potatoes, Country Buttered Biscuits, Fresh Orange Juice, Diced Fruit Compote
\$16.50

Belgian Waffles

Fresh Belgian Waffles Served with Maple Syrup, Bacon and Country Sausage
\$15.75

Add a Belgian Waffle Station to any Buffet

200 Person Maximum and Chef's Fee of \$100.00 per 50 guests
\$5.00

Egg Stratta Casserole

Casserole of Scrambled Eggs, Bacon, Country Sausage and Cheese, Served with Hash Browned Potatoes and Country Buttered Biscuits
\$16.50

* All Breakfast Selections (Excluding Continental Breakfasts and Heart Healthy Buffet) are served with Fresh Orange Juice, Fresh Sliced Fruit, Muffins and Biscuits, Butter and Preserves, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea.*

Please add 20% Service Charge and applicable Sales Tax to all pricing listed above.



Chilled Luncheon Selections

Grilled Chicken Salad

Grilled Chicken over Seasonal Greens, Served with Fresh Sliced Fruit and Choice of Dressing.
\$16.50

Brown Derby Cobb Salad

Finely Chopped Turkey, Bacon and Hard-Boiled Egg, Tomatoes, Scallions, Water Cress, Cheddar Cheese and Lettuce, Light Vinaigrette, Topped with Bleu Cheese
\$17.50

Ellis Square Bay Shrimp Salad

Fresh Bay Shrimp with Tomatoes, Crisp Romaine, Dilled Cucumbers and Black Bread
\$15.95

Lafayette Square Roast Beef Sandwich

Thinly Sliced Roast Beef on Kaiser Roll with Heirloom Tomato, Arugula and Horseradish Sauce
\$14.95

The American Deli

“Create the Sandwich that’s Right for You”

Ham, Turkey, Roast Beef, Tuna, Shrimp Salad, or Vegetarian Sandwich with Swiss or Cheddar Cheese, Served on your choice of White, Whole Wheat, Kaiser Roll with Potato Salad and Pickle
\$15.95

Telfair Square Lobster Cobb Salad

Steamed Maine Lobster, Crisp Bacon, Hard Boiled Egg, Tomatoes, Scallions, Watercress, Cheddar Cheese, Boston and Bibb Lettuces, Served with Lemon-Tarragon Vinaigrette
\$18.95

Pasta Salad Palm Beach

A Blend of Snow Crab, Shrimp and Chef’s Choice of Pasta Tossed with a Savory Herb Dressing
\$18.50

Smoked Chicken and Cheese Tortellini Salad

Oak Smoked Chicken and Cheese Tortellini Served with Grilled Vegetables and Balsamic Vinaigrette
\$15.95

The Pacific Coast

Snow Crab Salad with Granny Smith Apples, Sprouts, Lettuce and Vine Ripened Tomatoes and Lemon Vinaigrette.
\$17.95

The Ashley

Pieces of Fresh Turkey, Red Delicious Apples, Celery, Walnuts and the Chefs’ Mayonnaise Dressing
\$14.95

All Chilled Luncheon Selections are served with Fresh Baked Rolls with Butter, Choice of Dessert, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea.

Box Lunch Service

Please Note: Our Executive Chef can customize any Chilled Luncheon Selection to be an Express Box Lunch for your Special Event. All box lunches include Salad or Sandwich, Whole Fruit, Individual Bag of Chips and Choice of one chilled beverage.
\$16.25

Savor Savannah Catering does not provide table cloths for Boxed Lunch Service.
Please add 20% Service Charge and applicable Sales Tax to all pricing listed above.



Luncheon Selections

Chicken Provencal

Sautéed Frenched Breast of Chicken with Garlic, Chablis, Tomato
Concassa, Black Olives and Basil
\$19.50

Crispy Fried Shrimp

Crispy Fried Shrimp, Roasted Pepper Sauce and Saffron Rice
\$21.00

Ginger Lime Chicken

Frenched Breast of Chicken Served with a Light Lime Sauce
\$19.50

Chicken Chasseur

Roasted Frenched Breast of Chicken with a Light Chasseur Sauce
\$19.50

The Florentine

Breast of Chicken Filled with Spinach and Feta Cheese, Finished with a
Light Olive Cream Sauce
\$19.50

Roast Fillet of Salmon

Roasted Fillet of Salmon with Sauce Béarnaise
\$19.95

Salmon Citron

Fillet of Salmon with an Herb-Lemon Glaze Served with
a Light Lemon Sauce
\$19.50

Vegetarian Lasagna

Vegetarian Lasagna Served with Fried Eggplant with Marinara Sauce,
Italian Green Beans and Garlic Rolls
\$16.50

Filet Mignon Naturele

6 oz. Filet Mignon Served on a Holland Rusk with a Light Demi-Glaze.
Béarnaise Sauce available upon request.
\$29.00

Beef Tips

Beef Tips with Sautéed Onions and Peppers, Served with Mashed
Potatoes and Green Beans
\$24.95

Low Country Grouper

Fresh Grouper, Sautéed and Served with a Shrimp, Tomato
and Basil Butter Sauce
\$28.00

Our Chef will complement your entree with a Mixed Green Salad, Choice of Dressing, Fresh Seasonal Vegetable, Appropriate Starch and Dessert, Fresh Baked Rolls with Butter, Freshly Brewed Coffee, Decaffeinated Coffee, Hot Tea and Iced Tea.

Our menu choices may be modified to accommodate specific dietary needs at an additional charge, please ask your Catering Sales Representative.

Please add 20% Service Charge and applicable Sales Tax to all pricing listed above.



Luncheon Buffets

Old Fashioned Deli Buffet

Ham, Turkey, Roast Beef and Salami, Swiss and Cheddar Cheeses, Lettuce, Tomatoes, Onions and Pickles, Mustard, Mayonnaise and Horseradish, Rye, Wheat and Kaiser Rolls, Pasta Salad, Old Fashioned Potato Salad and Dixie Slaw, Choice of Dessert, Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

25 Person Minimum

\$21.95

Add Chef's Soup of the Day

\$1.75

Soup and Salad Bar Buffet

Chef's Soup Du Jour, Fresh Diced Fruit, Red Bliss Potato Salad, Dixie Slaw, Fresh Mixed Greens with Assorted Dressings with Toppings of Tomatoes, Cheddar Cheese, Croutons, Chopped Egg, Olives, Cucumbers and Chopped Bacon, Salads of Pasta, Turkey, Chicken and Tuna, Assorted Miniature Rolls, Crackers, Choice of Dessert, Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

25 Person Minimum

\$21.00

Southwestern Buffet

Mixed Greens with Ranch and Red Pepper Vinaigrette, Red and Blue Corn Chips with Salsa, Seven Layer Dip with Corn Chips, Marinated Beef and Chicken Fajitas with Grilled Peppers and Shredded Onions, Shredded Lettuce, Guacamole, Diced Tomatoes, Grated Cheese, Sour Cream, Jalapenos, Salsa and Warm Flour Tortillas, Red Rice and Refried Beans, Choice of Dessert, Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

50 Person Minimum

\$24.50

Chef's Choice Buffet

Mixed Greens with Dressing, Three Salads, Two Proteins, Seasonal Vegetable and an Appropriate Starch, Freshly Baked Rolls and Butter with a Dessert, Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

25 Person Minimum

\$23.00

Savannah Southern Buffet

Potato Salad, Cole Slaw, Saffron Vidalia Onions with Tomatoes, Orange and Watermelon Salad, Savannah Red Rice, Corn Succotash with Hominy, Fried Green Tomatoes, Sautéed Grouper with Oranges and Pecans, Fried Chicken, Roast Pork Loin with Barbecue Sauce, Corn Bread and Cheddar Cheese Biscuits, Savannah Red Velvet Cake, Freshly Brewed Coffee, Decaffeinated Coffee and Iced Tea

50 Person Minimum

\$26.00

****Our menu choices may be modified to accommodate specific dietary needs at an additional charge, please ask your Catering Sales Representative.
Please add 20% Service Charge and applicable Sales Tax to all pricing listed above.**



Dinner Selections

Appetizers/Soups/Salads

Savor Savannah Crab Cakes with Retro Mustard Sauce
\$8.00

Chilled Jumbo Shrimp Cocktail
\$12.00

Blackened Fillet of Grouper with Roasted Red Pepper Sauce
\$8.95

Crab Bisque
\$5.00

Gazpacho with Garlic Croutons and Sour Cream
\$5.00

Classic Caesar Salad
Chopped Romaine, Garlic Croutons, Grated Parmesan and Caesar Dressing
\$5.00

Sun-Dried Cranberry Pecan Salad
Mixed Greens, Toasted Pecans, Sun-Dried Cranberries, and Feta with Raspberry Vinaigrette
\$4.00

Roma Tomatoes and Mozzarella Salad
Sliced Roma Tomatoes, Mozzarella, Basil Oil and Balsamic Vinegar
\$5.95

Please add 20% Service Charge and applicable Sales Tax to all pricing listed above.



Dinner Selections

Chicken Savannah

Sautéed Frenched Breast of Chicken Topped with Shrimp, Fresh Asparagus and Hollandaise Sauce
\$28.00

Pecan-Crusted Chicken Breast

Pecan Crusted Frenched Breast of Chicken with a Light Orange Cream Sauce
\$26.00

Chicken Supreme

Sautéed Frenched Breast of Chicken with a Fine Herb Sauce
\$25.95

Chicken Valois

Grilled Frenched Breast of Chicken with Swiss Cheese Served with a Light Sherry Sauce
\$28.00

Tropical Atlantic Grouper

Sautéed Fillet of Grouper Topped with Artichokes and Capers with Lemon Butter
\$34.00

Grilled Filet Mignon

Grilled 8 oz. Filet Mignon on a Holland Rusk with Bordelaise Sauce and Mushrooms
\$45.00

Gulfstream Tuna

Grilled Tuna Steak Served with Peppercorns and Chive Butter
\$36.00

Grilled Ribeye Steak

Grilled 10 oz. Ribeye Steak with Sautéed Mushrooms
\$32.00

Grilled Sirloin

Grilled 10 oz. Sirloin Steak Served with Herb Butter
\$38.00

Grilled New York

Grilled 10 oz. New York Strip Served with Mushrooms, Peppers and Onions
\$42.00

Bacon-Wrapped Sirloin

Grilled Bacon Wrapped 8 oz. Sirloin Steak Served with Dauphinois Potatoes and Roasted Asparagus
\$31.00

Classic Rack of Lamb

Roasted Medium, Served with Mint Demi Glace
\$38.00

Veal Chop Hunter Style

Grilled Veal Chop, Finished with Mushrooms, Tomatoes and a Madeira Demi Glace
\$46.00

The Low Country

Roasted Sliced Pork Loin Served with Garlic Mashed Potatoes and Sweet Corn Bread
\$28.00

The Charleston

Your choice of (2) of the following:
Grilled Filet Mignon, Grilled Chicken Breast, Jumbo Grilled Shrimp, Savor Savannah Crab Cake or Lobster Tail
Market Price

Our Chef will complement your entrée with a Mixed Green Salad, your Choice of Dressing, Seasonal Fresh Vegetable, Appropriate Starch and Dessert, Fresh Baked Rolls with Butter, Freshly Brewed Coffee, Decaffeinated Coffee and Hot Tea.

**Our menu choices may be modified to accommodate specific dietary needs at an additional charge, please ask your Catering Sales Representative. **

Please add 20% Service Charge and applicable Sales Tax to all pricing listed above.



Dinner Buffet Selections

The Ashley Southern Buffet

Mixed Green Salad with Ranch and Vinaigrette Dressings * Tomato Cucumber Salad * Red Bliss Potato Salad * Dixie Slaw * Southern Fried Chicken * Old Fashion Pot Roast with Brown Gravy * Sautéed Grouper * Fresh Mashed Potatoes with Gravy * Collard Greens * Red Rice * Garlic Cheese Grits Casserole * Fresh Baked Rolls and Corn Bread with Butter * Pecan Pie * Freshly Brewed Coffee * Decaffeinated Coffee * Hot Tea * Iced Tea.

50 Person Minimum
\$34.00

The Americana

Traditional Caesar Salad with Garlic Croutons, Crisp Romaine, Parmesan Cheese and Caesar Dressing * Italian Tomatoes with Mozzarella and Balsamic Vinegar * Spinach Salad with Mandarin Oranges, Italian Tomatoes, Chopped Eggs and Raspberry Vinaigrette Dressing * Broiled Grouper with Lemon Butter and Capers * Breast of Chicken filled with Wild Rice and Mushrooms * Sliced Tenderloin of Beef with Shiitake Mushrooms and Cabernet Sauce * Oven Roasted Potatoes * Fresh Steamed Medley of Vegetables * Fresh Baked Rolls with Butter * Strawberry Cheesecake * Freshly Brewed Coffee * Decaffeinated Coffee * Hot Tea * Iced Tea.

50 Person Minimum
\$36.00

Chef's Choice Buffet

Mixed Greens with Dressing * Three Salads * Three Proteins * Two Seasonal Vegetables * One Appropriate Starch * Freshly Baked Rolls with Butter * Dessert * Freshly Brewed Coffee * Decaffeinated Coffee * Hot Tea * Iced Tea

50 Person Minimum
\$32.00

American Regional Buffet

Mixed Green Salad with Choice of Dressings * German Potato Salad * Wild Rice Salad with Dried Cherries * Malibu Pasta Salad * Trout Pontchartrain * Chicken Rochambeau * Roast Prime Rib of Beef with Cajun Spices * Mashed Potatoes with Maytag Blue Cheese * Seasonal Vegetable * Fresh Baked Rolls with Butter * Peach Crisp with Southern Comfort Sauce * Freshly Brewed Coffee * Decaffeinated Coffee * Hot Tea * Iced Tea

50 Person Minimum
\$34.00

****Our menu choices may be modified to accommodate specific dietary needs at an additional charge, please ask your Catering Sales Representative. ****

Please add 20% Service Charge and applicable Sales Tax to all pricing listed above.



Gourmet Dessert Selections

Please Select a Dessert to Accompany your Luncheon and Dinner Entrée

Savannah Chocolate Cream Cake

Hummingbird Cake

Chocolate Suicide

Strawberry Shortcake

Red Velvet Cake

White Chocolate Mountain Cake

Chatham Lemon Cake

Italian Cream (Rum) Cake

Carrot Cake

Georgia Peach Cobbler

Banana Berry Cake

Butterfinger Blast

Boston Cream Pie

Pecan Pie

Key Lime Pie

Assortment of Cookies

Chocolate or White Chocolate Mousse with Raspberry Sauce

Fresh Fruit Parfait

Extra Special Touches

(Add \$3.00)

Seasonal Berries with Grand Marnier Crème Anglaise

Chocolate Truffles

Linzertorte with Raspberries

Amaretto or Chocolate Mousse Torte

Chocolate Cup Filled with Seasonal Berries and Crème Anglaise

Petit Fours

White Chocolate Cheese Cake

Sacher Torte

Assortment of Delicate Cookies and Gourmet Chocolates

New York Style Cheese Cake

Bourbon Pecan Pie

Tiramisu Torte

Chocolate Cup Filled with White and Dark Chocolate Mousse

All pricing is per person unless otherwise noted

Please add 20% Service Charge and applicable Sales Tax to all pricing listed above.



Chilled Reception Displays

(Priced per 100 servings)

Garden Fresh Vegetable Crudités
Variety of Fresh Vegetables, Served with Ranch Dip
\$425.00

Domestic and International Cheese Display
Cheeses from Around the World Served with Assorted Crackers
\$525.00

Seasonal Fresh Fruit Display
Fresh Melons, Strawberries and Grapes, Served with Dipping Sauce
\$525.00

Chilled Seafood Display
Shrimp, Oysters, Mussels and Crab Claws with Cocktail Sauce and Mustard Sauce
\$725.00

Poached, Chilled and Smoked Salmon Display
Thinly Sliced Smoked Salmon and Poached Salmon, Served with Chopped Red Onions, Chopped Egg, Capers, Cream Cheese and Assorted Crackers
\$550.00

Fresh Fruit and Chocolate Fondue
Fresh Seasonal Berries, Melons, Strawberries and Pound Cake Served with Hot Chocolate Fondue Sauce
\$525.00

Make Your Own Sundae
Vanilla, Chocolate, Strawberry Ice Cream Served with Chocolate, Strawberry, Butterscotch, Blueberry, Chopped Walnuts, Whipped Cream and Cherries
\$825.00

Attendant Fee of \$100.00 per Sundae Bar

Please add 20% Service Charge and applicable Sales Tax to all pricing listed above.



Chilled Hors D' Oeuvres

Prices are per 100 pieces

Artichoke Hearts Filled with Chicken Salad \$325.00	Baby Shrimp Canapé \$450.00	Caviar on Blini with Sour Cream \$600.00	Marinated Crab Claws with Remoulade \$275.00
Artichoke Hearts filled with Crab Salad \$325.00	Beef Cornichon Roulade \$450.00	Cheese Straws \$275.00	Miniature Honey Glazed Ham Biscuits with Chutney and Mustard \$275.00
Asparagus with Prosciutto \$450.00	Beef Tenderloin with Cracked Mustard \$450.00	Crab Canapés \$450.00	Mozzarella Tomato and Pesto Crostini \$295.00
Asparagus Wrapped with Salmon \$450.00	Belgian Endive with Blackened Chicken Salad \$325.00	Cucumber Cups with Crab Salad \$450.00	Oysters on the Half Shell \$300.00
Assorted Canapés \$325.00	Belgian Endive with Seafood \$275.00	Deviled Eggs \$275.00	Roast Beef and Horseradish Pinwheels \$275.00
Assorted Finger Sandwiches \$300.00	Blue Cheese & Pecan Canapé \$450.00	Filet of Beef Arugula and Artichoke Crostini \$325.00	Shrimp Dill Canapé \$450.00
Assorted Pate Canapés \$325.00	California Rolls \$450.00	Jumbo Shrimp with Cocktail Sauce \$450.00	Smoked Chicken and Sun-dried Tomato Sandwich with Basil Olive Pesto \$295.00
Assorted VIP Canapés \$450.00	California Shrimp Spring Rolls \$450.00	Lobster Medallions with Dipping Sauce \$550.00	Tuna Nicoise Canapes \$325.00
Baby Artichokes Filled with Roasted Garlic Tomato Confit and Basil Mayonnaise \$275.00	California Vegetable Spring Rolls \$400.00		

Reception Packages

We can create Reception Packages specifically for your event. Please ask the Catering Sales Manager for more details.

****We recommend 6 pieces per person per hour for receptions which precede dinner and 12 pieces per person per hour for receptions without dinner.****

There is an onsite order fee of \$100.00 for additional hors d' oeuvres added to a reception on the day of the event.

Please add 20% Service Charge and applicable Sales Tax to all pricing listed above.



Hot Hors D' Oeuvres

Prices are per 100 pieces

Andouille Sausage Puffs \$325.00	Cheese Puffs \$275.00	Italian Style Meatballs \$275.00	Shrimp Wrapped in Peppered Bacon \$450.00
Artichoke Parmesan \$300.00	Chicken and Sun-dried Tomato in Phyllo \$325.00	Medallions of Beef Tenderloin \$425.00	Smoked Chicken Quesadillas with Pico de Gallo \$325.00
Artichoke Phyllo Triangles \$325.00	Chicken or Beef Brochettes \$300.00	Mini Reuben Open Face Sandwich \$350.00	Spanikopita Phyllo filled with Feta Cheese and Spinach \$265.00
Artichoke with Boursin \$350.00	Chicken Tenders Choice of Coconut, Cajun, Lemon or Sesame \$300.00	Miniature Chesapeake Crab Cakes \$375.00	Spinach Torte \$265.00
Bacon Wraps Choice of Pineapple, Scallions or Water Chestnut \$325.00	Coconut Shrimp \$375.00	Miniature Deep Dish Pizza Choice of Cheese or Sausage \$275.00	Spring Rolls \$265.00
Beef Empanadas \$275.00	Crab Rangoon \$375.00	Miniature Quiche Choice of Lorraine, Spinach, Shrimp or Vegetable \$275.00	Stuffed Mushrooms Choice of Seafood, Florentine, Boursin or Sausage \$325.00
Beef Tenderloin and Mushroom Turnovers \$325.00	Crabmeat Puffs \$375.00	Satay Skewers Choice of Chicken, Beef or Pork with Peanut Sauce \$325.00	Vegetable Eggrolls with Sweet and Sour Sauce \$325.00
Beef Teriyaki Pocket \$325.00	Cream Cheese Stuffed Jalapenos \$275.00	Shrimp Puffs \$350.00	Vegetable Pot Stickers \$275.00
Beef Wonton \$325.00	Fried Shrimp with Cocktail Sauce \$375.00	Shrimp Tempura with Sweet and Sour Sauce \$375.00	Wild Mushroom Pouch in Spring Roll \$300.00
Cheddar Cheese Turnovers \$275.00	Grilled Baby Lamb Chops \$425.00		

There is an onsite order fee of \$100.00 for additional hors d' oeuvres added to a reception on the day of the event.
Please add 20% Service Charge and applicable Sales Tax to all pricing listed above.



Chef's Specialty Stations

Corned Steamship Round of Beef with Rye Rolls, Sauerkraut, Swiss Cheese and Thousand Island Dressing
(Serves 200)
\$800.00

Steamship Round of Beef
(Serves 200)
\$725.00

Whole Carved Grouper with Lemon Sauce
(Serves 30)
\$375.00

Smoked Barbecue Brisket
(Serves 40)
\$325.00

Peppered Prime Rib of Beef Au Jus
(Serves 40)
\$400.00

Whole Roast Tenderloin of Beef
(Serves 20)
\$375.00

Whole Carved Salmon with Cucumber Dill Sauce
(Serves 30)
\$350.00

Honey Glazed Ham
(Serves 50)
\$325.00

Roast Turkey Breast
(Serves 50)
\$275.00

Roast Oriental Loin of Pork
(Serves 40)
\$300.00

Mesquite Smoked Turkey Breast
(Serves 50)
\$300.00

All Carved Selections are Complemented with Miniature Rolls and Appropriate Condiments.

Carving Fee of \$100.00 per Station for a Four Hour Shift.

Southern Grits Bar

Southern Grits with Fried Green Tomatoes (prepared to order) Served with Sautéed Toppings of Shrimp, Tomatoes, Mushrooms, Cheddar Cheese, Creamy Gravy, Chives and Sour Cream
\$12.50

Potato Bar

Fresh Mashed Potatoes, Served with Steamed Broccoli, Sautéed Mushrooms, Crumbled Bacon, Sour Cream, Chives, Cheddar Cheese and Whipped Butter
\$12.50

Pasta Station

Created to Order Tortellini or Fusilli, Sautéed with Fresh Mushrooms, Tomatoes, Black Olives, Artichoke Hearts and Fresh Vegetables, Served with Zesty Marinara, Creamy Alfredo and Pesto
\$12.50

Fajita Bar

Marinated Beef and Chicken, Salsa, Grated Cheese, Sour Cream, Guacamole, Diced Tomatoes, Shredded Lettuce and Warm Flour Tortillas
\$14.50

Each Station is designed to serve 100 guests. There is a Chef Fee of \$100.00 per Chef per Station (for 100 guests) for a Four Hour Shift

All pricing is per person unless otherwise noted.
Please add 20% Service Charge and applicable Sales Tax to all pricing listed above



Beverage Selections

Standard Liquors

Dewars Scotch Seagrams 7 Whiskey Jim Beam Bourbon Svedka Vodka Gilbeys Gin Bacardi Rum Cuervo Gold Tequila

Premium Liquors

Glenlivet Jack Daniels Ketel One Vodka Tanqueray Gin Crown Royal Cuervo 1800 Tequila

Cordials

(Available Upon Request)

Hosted Bar Service

Charges are based on actual number of drinks consumed

	Standard	Premium
Cocktails	\$4.25	\$4.75
Cordials		Market Price
Domestic Beer	\$4.00	
Imported Beer	\$4.50	
Wine		
Glass	\$5.00	
Bottle	\$19.00	
Champagne		
Glass	\$5.00	
Bottle	\$22.00	
Sparkling Water	\$4.00	
Bottled Water	\$3.00	
Soft Drinks	\$2.00	
Juice	\$3.00	

Cash Bar Service

Charges are based per drink

	Standard	Premium
Cocktails	\$5.00	\$6.00
Cordials		Market Price
Domestic Beer	\$5.00	
Imported Beer	\$6.00	
House Wine (Glass)	\$5.00	
House Champagne (Glass)	\$5.00	
Sparkling Water	\$4.00	
Bottled Water	\$2.00	
Soft Drinks	\$2.00	
Juice	\$3.00	

Hosted Bar Service

* One bartender for every 100 guests is recommended for hosted bar service. * Bartender fees are \$100.00/each for a 4-hour shift.

* All mixers are included with the bar set-up. * Hosted bar service is charged based on actual consumption at the rates listed above.

*Client will be invoiced for the actual usage following the event, with payment due upon receipt of invoice.

*For your required advanced deposit we will estimate hosted bar consumption based on 2 drinks per guest for the first two-hours and 1 drink per guest for each additional hour at an average cost of \$4.50++ per drink

Cash Bar Service

* One bartender and one cashier for every 100 guests are recommended for cash bar service. * Bartender fees are \$100.00/each for a 4-hour shift w/ \$25.00 per hour for each additional hour. * Cashier fees are \$100.00/each for a 4-hour shift w/ \$25.00 per hour for each additional hour.

Please add 20% Service Charge and applicable Sales Tax to all HOSTED beverage services.