

SAVOR...Pensacola at Pensacola Bay Center



Catering Menu

- CATERING INFORMATION • BREAKFAST • BREAKS & SNACKS • LUNCH • DINNER • SIDES & DESSERTS • BARS •
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Catering Information

Our menus have been prepared to introduce you to our personalized style of catering service. We provide these selections to help you plan your catered event. However, these are only a sampling of services offered, and can act as culinary guides to your selection process. Should you propose a special request, our entire staff stands ready to fulfill your needs. Finally, the following information is offered in answer to some of the most frequently asked questions:

SAVOR... is the exclusive food and beverage provider for the Pensacola Bay Center and Pensacola Saenger Theatre, managed by ASM Global. No food or beverage of any kind will be permitted to be brought into the facilities by the patron or any of the patron's guests or invitees without Savor Management approval. Food items may not be taken off the premises; however, excess prepared food is donated under regulated conditions to agencies feeding the underprivileged.

We offer complete selection of beverages to compliment your function. The State of Florida regulates alcoholic beverage sales 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, for the Comfort and Safety of our guest.

All food and beverage charges are subject to a 23% Administrative Fee, 28% for Saenger and other offsite catering. This Administrative Fee is retained to defray administrative costs; it is not intended to be a tip, gratuity or service charge and will not be distributed to employees. A 7.5 % sales tax will be added to all food, beverages, labor, rental, and administrative fees. The administrative fee is taxable under the Florida State law. Guaranteed prices will be confirmed with a signed contract and specified deposit.

A signed Catering Contract must be returned 30 days prior to your event. Prices and menu items are subject to change.

The signed contract with its stated terms and addendum (if applicable) constitutes the entire agreement between the client and Catering by SAVOR. Any on-site additions to these contracted arrangements will be accommodated upon receipt of a signed revised order and payment for the additional items requested.

A deposit of 50% of estimated charges is due along with the signed contract; the remaining 50% is due three (3) working days prior to your function to guarantee services. Any increases (above 5%) are due and payable prior at start of services. Any on-site adjustments, additions or replenishments of the contracted catering services will be payable immediately. 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, American Express, Visa, MasterCard, Discover or Cash.

The Catering Department will process/pre-approve your credit card for any estimated balances due three (3) business days prior to your function date.

Minimum number for meals (Breakfast, Lunch or Dinner, does not apply to snacks or beverages) is 25. Any numbers less than 25 must be approved, and a \$3.00 surcharge will be applied to each meal, if approved.

The guaranteed number of attendees is required 3 business days prior to the date and time of the function (a business day is defined as Monday-Friday by 12 noon). If the guarantee is not received as stated, the number specified on the contract will be your guarantee. The guarantee is not subject to the reduction after the 72 hours deadline. Increases in the attendance given after the final guarantee deadline may be subject to additional charges. The catering department will not be responsible or liable for serving these additional guests but will do so based on the availability of product. The Catering Department will prepare food product for seated functions 5% over the final guarantee to a maximum number of 30 guests.

Billing is based upon numbers contracted for or served (whichever is greater), not number of attendees.

Food Tastings are done for plated meals only. New customers can receive a tasting for two people complimentary, based on schedule availability. Additional people at the tastings will have a discounted plate fee based on menu choices.

Standard Linen is provided with Plated and Buffet Breakfast, Lunch, and Dinners

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Breakfast Selections

MORNING CONTINENTAL SELECTIONS

Breadbasket Breakfast	Assorted muffins and breakfast breads, freshly brewed coffee, hot tea, and orange juice	\$10.75 ++
Breadbasket Breakfast with Fruit	Assorted muffins and breakfast breads, whole & sliced fruit, freshly brewed coffee, hot tea, and orange juice	\$11.75 ++
Southern Continental	Diced fresh fruit, assorted breakfast breads with butter and preserves, sausage biscuits, assorted fruit juice, freshly brewed coffee, and herbal tea	\$12.75 ++

MORNING BUFFET SELECTIONS

Traditional	Assorted pastries, scrambled eggs, bacon, sausage, grits, grated cheese Buttermilk biscuits, coffee, and orange juice	\$13.50 ++
Express Buffet	Assorted doughnuts and Danishes, veggie scrambled eggs Shredded hash browns, ham or bacon, English muffin And choice of orange juice or apple juice, and coffee	\$12.75++
Can't Go Wrong With a Casserole	Fresh fruit, grits, sausage & cheese casserole, English muffin orange juice, milk, and coffee	\$11.50++
Top O' the Morning Mr. O' Brien	Danish, Potatoes O' Brien, bacon and sausage, vegetable & cheese casserole, buttermilk biscuits, orange juice, and coffee	\$11.75 ++
Mr. O'Brien Meets Biscuits & Gravy	Fresh fruit, sausage gravy, biscuits, ham & cheese casserole, grits, potatoes O' Brien, orange juice, and coffee	\$11.75 ++

Snacks & Beverages

Specialty Snack Selections

(serves approximately 25 people)

Whole Fruit	\$3.00++ per person
Freshly Cut Fruit	\$4.75++ per person
Pretzels	\$11.00++ per pound
Roasted Red Pepper Hummus Dip	\$12.00++ per quart
Herbed Dip	\$14.00++ per quart
Blue Cheese Herb Dip	\$15.00++ per quart
Original Snack Mix	\$15.00++ per pound
Potato Chips	\$15.00++ per pound
Picante Sauce	\$15.00++ per quart
Assorted Freshly Baked Cookies	\$15.00++ per dozen
Freshly Baked Brownies	\$15.00++ per dozen
Mixed Nuts	\$18.00++ per pound
Zesty Snack Mix	\$17.00++ per pound
Freshly Baked Muffins	\$19.00++ per dozen
Freshly Popped Popcorn	\$25.00++ per 3-gallon bag
Crab Dip	Market Price

Refreshing Beverage Selections

We proudly serve freshly brewed Community Coffee.

Freshly Brewed Regular or Decaffeinated Coffee	\$21.00++ gallon (2 gallons minimum)
Iced Tea	\$19.00++ per gallon (3 gallons minimum)
Hot Tea	\$1.00++ per tea bag
Fruit Juice (Orange, Grapefruit, Cranberry, or Apple)	\$15.00++ per carafe \$25.00++ per gallon
Water Service	\$27.00++ per 5 gallons
Bottled Water	\$3.00++ per opened container
Water Liter	\$4.00++ per liter
Water Gallon	\$6.00++ per opened container
Water Pitcher	\$3.00++ per pitcher
Assorted Bottled Sodas (12oz)	\$3.00++ per opened container
Bottled Juice (Apple, OJ, Cranberry Grape)	\$3.00++ per opened container
Lemonade	\$19.00++ per gallon (2 gallons minimum)
Milk	\$3.00++ per half pint
Punch (varies with recipe)	\$25.00++ per gallon
Sports Drink	\$4.00++ per opened container

Lunch Selections

DELI SELECTIONS

Items may be served as individual Boxed or Buffet Lunches

Deli Menu

Sliced Turkey with Swiss Cheese

Sliced Ham with American Cheese

Sliced Roast Beef with Provolone Cheese

Assortment of breads to include Kaiser, Onion, and Hoagie rolls

(loaf white, wheat, or pretzel bun available upon request)

All sandwiches are served with pasta salad, bag of chips, gourmet cookie, bottled soda, or water

\$15.00 ++ per person

Add Croissant rolls

Add \$3.00 per person

HOT SANDWICH SELECTIONS

Beef or Chicken Philly Cheese Steaks

Spicy potato wedges, gourmet cookie, bottled soda or bottled water, assorted breads, and condiments

\$12.75++ per person

Chicken Sandwich Choice of grilled or fried chicken breast on a Kaiser roll, pasta salad or potato wedges,

Gourmet cookie, condiments, bottled soda, or bottled water

\$12.75++ per person

Grilled Hamburger Grilled hamburgers, pasta salad or potato wedges,

Gourmet cookie, bottled soda or bottled water, condiments

\$12.75++ per person

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Lunch & Dinner Entrée Selections

Prices reflect buffet service only.
Served plated meals add \$1.75 per person.

Chef's choice meals available @ \$15.00++ per person

All menu items are served with salad, accompanying bread, tea, water, coffee, and dessert

Entrees @ \$15.75++ per person:

Jumbo Ravioli (Meat, Cheese, or Veggie)
Roasted Vegetables
Sliced Roast Turkey
Grilled Hamburgers & Hot Dogs
Baked Fish (Tilapia or Mahi Mahi)
Salisbury Steak

Entrees @ \$16.25++ per person:

Fresh Herb Baked Fish (Grouper)
Open Faced Roast Turkey with Gravy
Sweet & Sour Chicken or Pork
Marinated, Grilled, Baked or BBQ Chicken Breast (boneless)

Entrees @ \$16.75++ per person

Savory Roast Beef
Fried or Baked Bone-in Chicken
Cranberry Roast Pork
Meat & Veggie Lasagna
Sonora Style Taco Bar, Chicken and Beef
Pork Chops Fried, Baked, or Bar-B-Que (choose one)
Blackened Redfish
Sirloin Tips with Mushroom Gravy

Entrees @ \$17.50++ per person:

Roasted Stuffed Pork Loin
Shrimp Etouffee
Grilled Jamaican Grouper
Stuffed Chicken Florentine
Panko Chicken with Mandarin Orange Sauce

Entrees @ \$19.00 ++ per person:

Grouper or Catfish - Blackened, Pan Sautéed, Wild Mushroom
Crusted, Jerk, Potato or Ginger Crusted
South of the Border Flank Steak
6 oz. Top Sirloin Grilled or Blackened

Entrees @ \$21.00++ per person:

Yellow Fin Tuna - Blackened, Jerk, or Pan Sautéed
Marinated & Grilled New York Strip

Entrees @ \$24.00++ per person

6 oz. Slow Roasted Prime Rib
Stuffed Grouper with Lemon Garlic Sauce

Market Price:

12 - 14 oz Slow Roasted Rib Eye Steak
12 - 14 oz Slow Roasted Prime Rib
Blackberry Glazed Duck Breast
Whole Lobster

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SIDES

(CHOOSE TWO FOR ENTRÉE SELECTIONS)

Mashed Potatoes with Gravy
Oven Roasted New Potatoes
Seasoned White Rice
Angel Hair or Penne, Fettucine or Linguine Pasta
Potato Salad
Sautéed Zucchini with Basil
Garlic Mashed Potatoes
Cauliflower Mash
Rice Pilaf
Macaroni & Cheese
Sautéed Green Beans with Bacon & Onion
Tomatoes & Okra
Grilled Vegetable Medley
Green Beans Almandine
Angel Hair Pasta with Garlic Butter Sauce
Yukon Gold Mashed Potatoes
Tomato Basil Pasta

Baked Beans
Seasoned Green Beans
Stir Fried or Roasted Vegetables
Seasonal Vegetable Medley
Sautéed Asparagus with White Wine Sauce
Steamed Broccoli
Sugar Snap Peas
Yukon Gold Oven Roasted Potatoes
Wild Rice
Penne Pasta with Pesto Sauce
Seasoned Grilled Vegetable with Eggplant
Vegetable Primavera
Three Potato Au Gratin
Smoked Gouda Risotto
Grilled Vegetable Medley
Sweet Potato Mash
Sautéed Green Beans with Onions & Bacon

Asparagus add \$2.00 per person

DESSERTS

(Choose a dessert below or request an assortment)

Dutch Apple Pie
Chocolate Cake
Pecan Pie
German Chocolate Cake
Fruit Cobbler (Cherry, Apple, Peach, Blueberry or Blackberry)
Bread Pudding with Bourbon Sauce

New York Cheesecake
(add fruit topping \$4.50)
Coconut Layer Cake
Tiramisu
Red Velvet Cake

A la mode adds \$1.00 per person

BAR SELECTIONS

Cash Bar, Hosted Bar or Ticketed Bar Services Available.

Beer & Wine Service available for offsite Catering

Liquor Service Unavailable Offsite or at Saenger Theatre

Savor... Pensacola Pours a Premium Bar Including Bacardi, Jack Daniels, Tito's, Crown Royal, Cuervo, Dewar's and Tanqueray

Savor... Pensacola pours a 1.25 oz. shot for mixed drinks

Other brand liquors available for a nominal upcharge

Single Cocktail	\$7.00	House Wine by the bottle	\$12.00++
Double Cocktail	\$12.00	Tier 1 Wine by the bottle	\$20.00++
Domestic Bottle (Budweiser, Bud Light, Michelob Ultra)	\$7.00	Tier 2 Wine by the Bottle	\$30.00++
Import/ Specialty (Corona, White Claw)	\$8.00	Champagne by the Bottle	\$30.00++
Copa Wine*	\$8.00	Corkage Fee/ Glasses	\$3.00++/bottle/glass
House Wine*	\$6.00		
Tier 1 Wine*	\$7.00		
Tier 2 Wine*	\$9.00		
Champagne	\$8.00		
Bottled Water	\$3.00		
Bottled Soda (Coke Products)	\$3.00		

*Chardonnay, Cabernet, and other Varietals available

Bar Services Policies

Cash, Hosted or Ticketed Bar Service

Hosted Bar Service includes \$20.00++ per person per hour.

Ticketed Bar Service includes \$7.00 per ticket per beverage (doubles not included).

One bartender per 100 guests is recommended.

A set-up fee of \$30.00 (beer and wine service only),

\$60 set-up fee Full Bar.

\$20.00 per hour per bartender (four hours minimum) will apply to all bar set-ups.

Alcohol Services Policy

All alcoholic beverages must be served by Savor... employees.

It is our policy to request a valid ID from any guest appearing under 35 years of age

HORS D'OEUVRES

One serving is approximately 2.5 pieces or 2.5 ounces
Prices are per Serving. Minimum 25 Servings

HOT HORS D'OEUVRES

Mushroom Palmier	\$2.50++	Sweet & Spicy Chicken Bites	\$4.00++
Salmon stuffed Deviled Eggs topped w/ Capers	\$3.50++	Spinach Dip with Tri-Color Nachos	\$4.00++
Mashed Potato Bar (specify white or sweet potato)	\$4.00++	Greek Tortilla Pinwheels	\$4.00++
Mini Sliders with Cheese & Onion (Chicken, Pulled Pork, or Beef)	\$4.00++	Sausage stuffed Mushrooms	\$4.50 ++
Gumbo with Rice	\$4.00++	Hawaiian Meatballs	\$4.50++
Mini Kabobs	\$4.00++	Chicken Tenders w/ Honey Mustard Sauce	\$5.25++
Egg Rolls with Soy Sauce & Hot Mustard	\$4.00++	Artichokes w/Cream Cheese & Spicy Shrimp	\$4.00++
Mild Chicken Wings with Blue Cheese & Celery	\$5.50++	Spicy Shrimp w/Avocado Sauce on Plantains	\$4.00++
Coconut Shrimp or Chicken with Ginger Orange Sauce	\$5.50++	Risotto Crab Cakes with Dill Sauce	\$5.50++
		Southwest Spring Rolls with Salsa	\$5.50++
		Mini Pork Wing	\$6.50++
		Scallops Grenobloise (Caper, Lemon, and Mushroom)	\$6.50++

COLD HORS D'OEUVRES

International & Domestic Cheese Display	\$6.25++	Finger Sandwiches	\$3.75++
Fresh Vegetable Display with an Herb Dill Dip	\$6.00++	Fresh Fruit with Caramel or Chocolate	\$6.00++
Fresh Fruit, Vegetable, & Cheese Display	\$6.75++	Pasta Selections	\$5.50++
Assorted Canapés	\$5.25++	Assorted Mini Desserts	\$6.25++
Antipasto Display	\$5.75++	Iced Jumbo Shrimp with Cocktail Sauce	Market Price
Pepperoni, Salami, Cauliflower, Celery Sweet Red Peppers, Artichoke Hearts Provolone & Mozzarella Cheeses. Served with Italian Bread			

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CARVING STATION, SOUPS AND DELI SALADS

CARVING STATION (100 SERVINGS MINIMUM)

Inside Round of Beef \$7.00 per serving
Served with Rolls, Horseradish Sauce,
Mayonnaise, and Dijon Mustard

Smoked Turkey Breast \$6.50 per serving
Served with Rolls, Cranberry Relish,
Spicy Mustard, and Mayonnaise

Honey Glazed Ham \$6.50 per serving
Served with Rolls, Mayonnaise,
and Spicy Mustard

SOUPS (25 SERVINGS MINIMUM)

MEAT BASED SOUPS \$6.50 PER SERVING
VEGETABLE BASED SOUPS \$5.50 PER SERVING
SEAFOOD BASED SOUPS & CHOWDERS MARKET PRICE

COLD DELI SALADS

POTATO SALAD \$19.00 PER GALLON
PASTA SALAD \$19.00 PER GALLON
CHICKEN SALAD \$22.00 PER GALLON
TUNA SALAD \$22.00 PER GALLON
SEAFOOD SALAD (CRAB, SHRIMP OR LOBSTER) MARKET PRICE

CONTACT INFORMATION

Savor... Pensacola
at the Pensacola Bay Center

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Rev. 11.10.2020

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