

# SAVOR...

Catering • Concessions • Special Events

## *Catering Menu*

# Catering Policies

*Our menus have been prepared to introduce you to our personalized style of catering service. We provide these selections in order to help you plan your catered event. These are however only a sampling of services offered, and can act as culinary guides to your selections 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:*

All room reservations should be confirmed as early as possible, prior to planning food arrangements with the Meeting Room Coordinator.

After we have discussed and confirmed your banquet menu and table setup, you should confirm your room arrangement with the Center's staff person who handled your original reservation.

Your final guarantee should be specified at least 72 hours prior to your event. It is our policy to prepare 5% above your guarantee, but not exceeding an additional 35 meals. There is a minimum guarantee of 25 people for all catered events. Additional fees may apply to less than 25.

If the counts exceed the guarantee by more than 5%, we will do our best to provide similar meals for the additional number, at an additional charge of \$2.50 per person plus your pre-arranged per person price. All pricing is subjected to 26% Service Charge and 7.5% Sales Tax.

All food and beverage service on the premises must be provided by Savor Pensacola / SMG.

An advanced deposit of 50% of the estimated final charge is required for all functions, to be paid no later than ten days prior to the function. The remaining balance will be collected prior to the catering of the event. Simply put we do not extend credit. Credit cards are accepted for payment.

If your group is tax exempt, please present a current copy prior to your event.

Florida Liquor Law prohibits individuals or groups from bringing in alcoholic beverages into the facility.

Service charge applies to all services rendered.

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# Breakfast Selections

## MORNING CONTINENTAL SELECTIONS

Breadbasket Breakfast	Assorted muffins and breakfast breads, freshly brewed coffee, hot tea and orange juice	\$9.75 ++
Breadbasket Breakfast With Fruit	Assorted muffins and breakfast breads, whole & sliced fruit, freshly brewed coffee, hot tea and orange juice	\$10.50 ++
Southern Continental	Diced fresh fruit, assorted breakfast breads with butter and preserves, sausage biscuits, assorted fruit juice, freshly brewed coffee and herbal tea	\$12.00 ++

## MORNING BUFFET SELECTIONS

Traditional	Assorted pastries, scrambled eggs, bacon, sausage, grits, grated cheese Buttermilk biscuits, coffee and orange juice	\$12.25 ++
Express Buffet	Assorted doughnuts and Danishes, veggie scrambled eggs shredded hashbrowns, ham or bacon, English muffin and choice of orange juice or apple juice and coffee	\$11.50++
Can't go wrong With a Casserole	Fresh fruit, grits, sausage & cheese casserole, English muffin orange juice, milk and coffee	\$11.00 ++
Top O' the Morning Mr. O' Brian	Danish, Potatoes O' Brian, bacon and sausage, vegetable & cheese casserole, buttermilk biscuits, orange juice and coffee	\$11.25 ++
Mr. O'Brian Meets Biscuits & Gravy	Fresh fruit, sausage gravy, biscuits, ham & cheese casserole, grits, potatoes O' Brian, orange juice and coffee	\$11.25 ++

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# Breaks & Beverages

## SPECIALTY SNACK SELECTIONS

*\* approximately serves 25 people*

Mixed Nuts	\$17.00 per pound
Goldfish Crackers	\$15.00 per pound
Blue Cheese Herb Dip	\$15.00 per quart
Roasted Red Pepper Hummas Dip	\$12.00 per quart
Pretzels	\$10.00 per pound
Crab Dip	\$31.00 per quart
Original Snack Mix	\$15.00 per pound
Potato Chips	\$15.00 per pound
Zesty Snack Mix	\$17.00 per pound
Herbed Dip	\$14.00 per quart
Picante Sauce	\$15.00 per quart
Fresh Baked Muffins	\$19.00 per dozen
Assorted Freshly Baked Cookies	\$15.00 per dozen
Brownies	\$15.00 per dozen
Freshly Popped Popcorn	\$20.00 per 3 gallon bag
Whole Fruit	\$2.50 per person
Freshly Cut Fruit	\$4.50 per person

## REFRESHING BEVERAGE SELECTIONS

*We proudly serve freshly brew Community Regular and Decaffeinated Coffee.*

Fleshly Brewed Regular or Decaffeinated Coffee	\$19.00 per gallon (2 gallon minimum)
Hot Tea	\$1.00 per tea bag
Iced Tea	\$15.00 per gallon (3 gallon minimum)
Fruit Juice	\$15.00 per gallon
Fruit Juice (Orange, Grapefruit, Cranberry, or Apple)	\$11.00 per carafe
Water Service	\$27.00 per 5 gallons
Bottled Water	\$2.00 per opened container
Water Litter	\$4.00 1 liter (set on table with 3 glasses)
Water Gallon	\$6.00 per opened container
Water Pitcher	\$2.00 per pitcher
Assorted Bottled Sodas, 12oz.	\$3.00 per opened container
Canned Juice (choice of: Orange blends or Apple)	\$2.50 per opened container
Lemonade	\$15.00 per gallon (2 gallon minimum)
Milk	\$1.50 per half pint
Punch	\$25.00 per gallon (varies with recipe)
Sports Drinks	\$4.00 per opened container

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# Luncheon 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 or wheat available upon request)	
	Add Croissant rolls	..... \$3.00
	All sandwiches are served with pasta salad, bag of chips, gourmet cookie, canned soda or bottled water	\$14.50 ++

## HOT SANDWICH SELECTIONS

Beef or Chicken Philly Cheese Steaks	Spicy potato wedges, gourmet cookie, canned soda or bottled water, assorted breads and condiments	\$11.50++
Chicken Sandwich	Choice of grilled or fried chicken breast on a Kaiser roll, pasta salad or potato wedges gourmet cookie, condiments, canned soda or bottled water	\$11.00 ++
Grilled Hamburger	Grilled hamburgers, pasta salad or potato wedges, gourmet cookie, canned soda or bottled water, condiments	\$11.00 ++

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# Hors D' Oeuvre Selections

## HOT HORS D' OEUVRE SELECTIONS

*A serving is approximately 2.5 pieces or 2.5 ounces*

<i>Mashed Potato Bar with assorted toppings</i>	<i>\$4.00 per serving (specify white or sweet potato)</i>
<i>Sausage Stuffed Mushrooms</i>	<i>\$4.00 per serving</i>
<i>Scallops Grenbloise (caper,lemon,mushroom)</i>	<i>\$5.75 per serving</i>
<i>Chicken Tenders with Honey Mustard Sauce</i>	<i>\$5.25 per serving</i>
<i>Mild Chicken Wings with Blue Cheese &amp; Celery</i>	<i>\$5.00 per serving</i>
<i>Hawaiian Meatballs</i>	<i>\$4.00 per serving</i>
<i>Mini Sliders w/ cheese &amp; onion (chicken or beef)</i>	<i>\$3.75 per serving</i>
<i>Sweet &amp; Spicy Chicken Bites</i>	<i>\$3.75 per serving</i>
<i>Egg Rolls with Soy Sauce and Hot Mustard</i>	<i>\$3.75 per serving</i>
<i>Risotto Crab Cakes with Dill Sauce</i>	<i>\$5.00 per serving</i>
<i>Gumbo with Rice</i>	<i>\$3.75 per serving</i>
<i>Southwest Spring Rolls with Salsa</i>	<i>\$4.50 per serving</i>
<i>Mini Kabobs</i>	<i>\$3.75 per serving</i>
<i>Coconut Shrimp or Chicken w/ginger orange sauce</i>	<i>\$5.50 per serving</i>
<i>Spicy Shrimp with Avocado sauce on plaintains</i>	<i>\$3.25 per serving</i>
<i>Mushroom Palmeirs</i>	<i>\$1.75 per serving</i>
<i>Artichokes w/Cream Chees &amp; Spicy Shrimp</i>	<i>\$3.75 per serving</i>
<i>Salmon stuffed Deviled Eggs topped with capers</i>	<i>\$3.00 per serving</i>
<i>Spinach Dip with Tri-Color Nachos</i>	<i>\$3.50 per serving</i>

## COLD HORS D' OEUVRE SELECTIONS

<i>International and Domestic Cheese Display</i>	<i>\$5.50 per serving (ask about varieties available)</i>
<i>Fresh Vegetable Display with a Herb Dill Dip</i>	<i>\$5.50 per serving</i>
<i>Fresh Fruit, Vegetable, Cheese Display</i>	<i>\$6.25 per serving</i>
<i>Assorted Canapés</i>	<i>\$4.75 per serving</i>
<i>Antipasto Display</i>	<i>\$5.00 per serving</i>
<i>Pepperoni, Salami, Cauliflower, Sweet Red Peppers, Celery, Black Olives, Artichoke Hearts, Provolone and Mozzarella Cheeses served with Italian Bread</i>	
<i>Fresh Fruit with a Caramel or Chocolate</i>	<i>\$5.50 per serving</i>
<i>Finger Sandwiches</i>	<i>\$3.75 per serving</i>
<i>Iced Jumbo Shrimp with Cocktail Sauce</i>	<i>market price</i>
<i>Pasta Selections</i>	<i>\$5.25 per serving</i>
<i>Assorted Mini Desserts</i>	<i>\$6.00 per serving</i>

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# *Hors D' Oeuvre Selections*

## HORS D' OEUVRE SELECTIONS CONTINUED

*A serving is approximately 2.5 pieces or 2.5 ounces*

### **Carving Station**

*Inside Round of Beef*

*served with rolls horseradish sauce, mayonnaise and Dijon mustard*

*\$5.50 per serving with a 100 serving minimum*

*Smoked Turkey Breast*

*served with rolls, cranberry relish, spicy mustard and mayonnaise*

*\$5.00 per serving with a 100 serving minimum*

*Honey Glazed Ham*

*served with rolls, mayonnaise and spicy mustard*

*\$5.00 per serving with a 100 serving minimum*

### **Cold Salads**

*Potato Salad*

*\$11.50 per gallon*

*Pasta Salad*

*\$10.50 per gallon*

*Chicken Salad*

*\$15.50 per gallon*

*Tuna Salad*

*\$17.00 per gallon*

### **Seasonal Soups**

*Meat Based Soups*

*\$6.50 Per Serving*

*Vegetable Based Soups*

*\$5.50 per Serving*

***A serving is 2.5 pieces or 2.5 ounces (approx.)***

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# Bar Selections

## CASH, HOST, & TICKETED BAR SELECTIONS

Single Cocktail	\$6.00
Double Cocktail	\$10.00
Beer Domestic Bottle	\$6.00
House Wine**	\$5.00
Tier 1 Wine**	\$6.00
Tier 2 Wine**	\$8.00
Cooks Champagne	\$8.00
Smirnoff Ice	\$6.00
Water	\$3.00
Soda	\$3.00

*\*\*Wine: Chardonnay, Cabernet Sauvignon, and other flavors available upon request*

Case of wine (6 btls) House wine products	\$72.00	++per case or \$12 per bottle
Case of wine (6 btls) Tier 1 products	\$120.00	++ per case or \$20 per bottle
Case of wine (6 btls) Tier 2 products	\$180.00	++ per case or \$30 per bottle
Case of CooksChampagne	\$180.00	++ per case or \$30 per bottle
Corkage fee/Glasses	\$3.00	++ per bottle/glass

## BAR SERVICES POLICIES

### Cash, Host, or Ticketed Bar Service

Hosted Bar Service includes \$18.00++ per person per hour.

Ticketed Bar Service includes \$6.00 per person per beverage ticket for any beverage price.

*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 hour minimum) will apply to all bar set-ups.*

## ALCOHOL SERVICES POLICIES

*All alcoholic beverages must be served by employees of Savor...Pensacola Managed by SMG.*

*It is our policy to request a valid picture identification from any guests appearing under 30 years of age.*

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# Lunch & Dinner Selections

## ENTRÉE SELECTIONS

Prices reflect buffet service only.

**Chef's choice meal available @ \$13.50++ per person,  
includes Salad, Entrée, Starch, Veggie  
Roll, Dessert, Tea, Water, Coffee**

**Entrees @ \$13.75++ per person**

Sliced Smoked Ham  
Roasted Vegetables (as entrée)  
Sliced Roasted Turkey  
Grilled Hamburgers & Hot Dogs  
Baked or Fried Fish (Tilapia or Mahi Mahi)  
Salisbury Steak

**Your choice of one of the above  
and two sides listed below**

Mashed potatoes with Gravy  
Oven Roasted New Potatoes  
Seasoned Butter White Potatoes  
Seasoned White Rice  
Yellow Seasoned Rice  
Angel Hair or Penne, Fettucine or Linguine Pasta  
Potato Salad  
Baked Beans  
Seasoned Green Beans  
Sauteed Squash  
Stir Fried or Roasted Vegetables  
Seasonal Vegetable Medley  
Sauteed Zucchini with Basil  
Steamed Broccoli

**Asparagus add \$2.00 per person**

**Choose a dessert listed below or request an assortment**

German Chocolate Cake  
Apple Pie  
Chocolate Cake  
Peach Cobbler  
Pecan Pie  
Bread Pudding

**Cheesecake with Fruit Topping add \$3.50**

**Menu Items are served with, Salad, accompanying bread, tea, water, coffee.**

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# Lunch & Dinner Selections

## ENTRÉE SELECTIONS

Prices reflect buffet service only.

### **Entrees @ \$14.25++ per person**

*Fresh Herb Baked Fish (Grouper)*

*Open Faced Roast Turkey with Gravy*

*Sweet & Sour Chicken or Pork*

*Marinated, Grilled, Baked, BBQ, Chicken Breast (boneless)*

**Your choice of one of the above and two sides listed below**

*Garlic Mashed Potatoes*

*Angel Hair or Penne or Linguine or Fettuccine Pasta*

*Rice Pilaf*

*Sugar Snap Peas*

*Scandinavian Vegetables*

**Choose a dessert listed below or request an assortment**

*Cherry Cobbler*

*Coconut Layer Cake*

*Bread Pudding with Whiskey Sauce*

*Apple Cobbler*

**Side items and desserts from previous menu listing also available.**

**Menu Items are served with Salad, accompanying bread, tea, water, coffee.**

### **Entrees @ \$15.50++ per person**

*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/Bar-B-Que (choose one)*

*Baby Back Ribs*

*Sirloin Tips with Mushroom Gravy*

**Your choice of one of the above and two sides listed below**

*Yukon Gold Oven Roasted Potatoes*

*Wild Rice*

*Macaroni & Cheese*

*Sauteed Green Beans with Bacon & Onion*

*Sauteed Asparagus with white wine sauce*

*Tomatoes & Okra*

*Grilled Vegetable Medley*

*Green Beans Almandine*

**Side items and desserts from previous menu listing also available.**

**Menu Items are served with, Salad, accompanying bread, tea, water, coffee.**

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# Lunch & Dinner Selections

## ENTRÉE SELECTIONS

Prices reflect buffet service only.

### **Entrees @ \$16.00++ per person**

Roasted Stuffed Pork Loin

Shrimp Etouffee

Grilled Jamaican Grouper

Stuffed Chicken Florentine

Panko Chicken with Mandarin Orange Sauce

### **Your choice of one of the above and two sides listed below**

Angel Hair Pasta with Garlic Butter Sauce

Yukon Gold Mashed Potatoes

Yukon Gold Oven Roasted Potatoes

Tomato Basil Pasta

Penne Pasta With Pesto Sauce

Rice Pilaf

Saute Asparagus with White wine & basil

Green Bean Almandine

Seasoned Grilled Vegetable with Eggplant

Vegetable Primavera

**Choose a dessert listed below on previous menu or request an assortment.**

Cheesecake with Fruit Topping

New York Style Cheesecake with Chocolate Sauce

### **Entrees @ \$17.00 ++ per person**

Catfish - Blackened, Pan Saute, Wild Mushroom Crusted, Jerk, Potato or Ginger Crusted

South of the Border Flank Steak

Potato Crusted Grouper Pan Saute

Wild Mushroom Crusty Fish

6 oz. Top Sirloin Grilled or Blackened

### **Your choice of one of the above and two sides listed below**

**Side items and desserts from previous menu listing also available.**

### **Entrees @ \$17.50 ++ per person**

Yellow Fin Tuna - Blackened, Jerk, Pan Saute

Marinated & Grilled New York Strip

**Your choice of one of the above and two sides listed on previous menus**

**Choose a dessert listed on a previous menu or request an assortment**

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# *Lunch & Dinner Selections*

## ENTRÉE SELECTIONS

*Prices reflect buffet service only.*

### **Entrees @ \$19.00++ per person**

*6 oz. Slow Roasted Prime Rib*

*Stuff Grouper w/Lemon Garlic Sauce*

### **Your choice of one of the above and two sides listed below**

*Angel Hair Pasta or Fettuccine*

*Three Potato Au Gratin*

*Herb Roasted New Potatoes*

*Smoked Gouda Risotto Rice*

*Yukon Gold Mashed Potatoes*

*Rice Pilaf*

*Garlic Butter Asparagus*

*Green Bean Almandine*

*Grilled Vegetable Medley*

*Sweet Potato Mash*

*Saute Green Bean with Onions & Bacon*

### **Choose a dessert listed below or request an assortment**

*New York Style Cheesecake*

*Cheesecake with Fruit Topping*

*Tiramisu Cake*

*Red Velvet Cake*

*Bread Pudding w/Bourbon Sauce*

***Side items and desserts from previous menu listing also available.***

***Menu Items are served with, Salad, accompanying bread, tea, water, coffee.***

### **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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