

# Hors d'oeuvres Options

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## Cold Hors d'oeuvres #1

**\$8.99 per person**

Selection of international and domestic cheeses  
Seasonal garden vegetable crudités with house dipping sauces  
Chef's selection of fresh fruits in season  
Italian cured meats: Genoa Salami, Pepperoni, Soppressatta  
Grilled, farm fresh vegetables with balsamic reduction  
Spinach and artichoke dip with nacho chips and toasts  
Garlic hummus with grilled pita pieces

## Cold Hors d'oeuvres #2

**\$12.99 per person**

Italian Antipasti Display- roasted red peppers, cherry pepper shooters,  
roasted artichoke hearts, fresh mozzarella, an assortment of olives  
Selection of international and domestic cheeses  
Baby brie with walnuts, sliced apples, brown sugar, and Gran Marnier  
Fresh petite melons wrapped in imported prosciutto  
Italian flatbreads, bruschetta and crackers  
Italian cured meats: Genoa Salami, Pepperoni, Soppressatta  
Chef's selection of fresh fruits on skewers  
Grilled, farm fresh vegetables with balsamic reduction

## Butlered Hot Hors d'oeuvres

**Priced by the 50 pieces**

Bacon wrapped shrimp- calypso sauce \$70  
Mushrooms Florentine- button mushrooms filled with spinach, ricotta and provolone \$70  
Petite quiche in pastry shells \$80  
Phyllo triangles filled with spinach and feta cheese \$80  
Italian Sausage, button mushroom and pepper brochette \$65  
Firecracker boneless chicken wings \$60  
Philly cheesesteak egg rolls \$85  
Homemade cocktail meatballs filled with mozzarella \$80  
Pork Dumplings served with a ginger-garlic sauce \$60  
Homemade deviled crab balls \$125

Fried ravioli with marinara \$50

Grilled Tuscan Shrimp \$65

Short Rib Empanadas- puff pastry, pulled short rib, onions, peppers, green olives \$85

Chicken Calzone- puff pastry filled with chicken, mozzarella and Parmesan \$75

Baked Oysters- local oysters with spinach, breadcrumbs, bacon and leeks \$75

Clams Casino- middleneck clams with bacon and Cooper sharp cheese \$65

Other Hors d'oeuvres available upon request

## Plated Dinner Selections

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All entrees include freshly brewed coffee, decaf, iced tea and freshly baked rolls with butter

### Salad Selections- please select one

#### **Baby Spinach Salad-**

baby spinach, roasted beets, sugared walnuts, mushrooms, shallots, white balsamic vinaigrette

#### **Caesar Salad-**

hearts of romaine lettuce, parmesan, croutons, black olives and grape tomatoes homemade Caesar dressing

#### **The House Salad-**

artisan field greens with grape tomatoes, julienne carrot, cucumber, black olive, and croutons—choice of dressing

**Salad Dressings:** Creamy Italian, Ranch, Parmesan-Peppercorn, French, Creamy Caesar

**Vinaigrettes:** Balsamic, White Balsamic, Raspberry, Citrus

#### **The Savoy Salad-**

gathered field greens with green olives, roasted red peppers, fresh mozzarella and sunflower seeds—finished with our house vinaigrette

#### **Arugula and Watercress Salad-**

Baby arugula and watercress with sweet red pepper, fresh fennel, feta cheese and tarragon – balsamic dressing

## Entrée Selections

Please select one or two

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### **Grilled Mahi Mahi**

grilled filet of mahi mahi finished with a garlic ginger sauce- served with rice and fresh vegetables \$29.99

### **Savoy Crab Cakes**

twin, broiled jumbo lump crab cakes- finished with a chipotle mayo and fresh lemon \$36.99

### **Broiled Flounder-**

fresh Atlantic fluke topped with jumbo lump crabmeat and garlic chardonnay sauce \$34.99

### **Grilled Salmon Jennifer-**

Canadian free-range salmon pan seared with brown sugar and black peppercorns- with a light citrus sauce \$32.99

### **Grilled Salmon Julienne-**

Canadian free-range salmon topped with fresh julienne vegetables and lemon butter \$32.99

### **Grilled Flank Steak-**

marinated and grilled certified angus flank steak with a roasted shallot demi-glace \$32.99

### **Slow Roasted Prime Rib of Beef au jus-**

served with a creamy horseradish sauce, baked potato, and fresh vegetables \$36.99

### **Kansas City Steak-**

grilled filet of sirloin wrapped in applewood bacon and served with cognac-cream sauce \$34.99

### **Sirloin Pizzaola-**

grilled filet of sirloin topped with button mushrooms, onions, fresh tomatoes, and mozzarella \$34.99

### **Roast Tenderloin of Filet-**

roasted filet topped with a mushroom demi-glace and a touch of peppercorns \$39.99

### **Grilled Filet Mignon-**

center cut filet topped with caramelized onions and blue cheese crumbles \$40.99

### **The Savoy Duet-**

our broiled crab cake and a grilled filet mignon- the best of both worlds \$44.99

### **Spice Rubbed Chicken-**

dry rubbed breast of chicken finished with a sauce bordelaise and served with Southwest mac and cheese \$28.99

**Chicken Vesuvius-**

marinated and grilled chicken topped with roasted red peppers, fresh spinach, and melted provolone \$29.99

**Chicken Sorrento-**

sautéed chicken breast with artichokes, mushrooms, julienne vegetables, and Scampi sauce \$29.99

**Chicken Francaise-**

egg battered breast of chicken served with a lemon white wine sauce \$28.99

**Chicken Bruschetta-**

breast of chicken topped with fresh Roma tomatoes, roasted garlic, and fresh basil-garnished with a garlic crostini \$28.99

**Chicken Portofino-**

grilled chicken breast topped with baby spinach, fresh tomatoes and Fontina cheese \$28.99

**Chicken Porcini-**

Marinated in thyme infused olive oil, atop a bed of fettuccine with porcini mushrooms and a leek cream sauce- served with fresh vegetables \$29.99

**Roast Pork Loin-**

tender pork medallions roasted with DiJon mustard, olive oil, thyme and finished with a Gorgonzola sauce \$30.99

**Rigatoni with Shrimp-**

pasta tossed with Gulf shrimp, roasted peppers, tomatoes, mushrooms and a cilantro pesto sauce \$29.99

**Spaghetti with Chicken and grape tomatoes-**

sautéed chicken with basil and oregano, grape tomatoes, olive oil, garlic and parmesan cheese \$28.99

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## Starch and Vegetables-

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Baked Idaho potato  
Roasted red bliss potatoes  
Garlic redskin smashed potatoes  
Rosemary potatoes with sweet onions  
Stuffed baked potato  
Wild rice medley  
Savoy Parmesan potato wedges  
Long string beans Almondine  
Sautéed zucchini and carrots  
Sugar snap peas with red peppers  
Gran Marnier glazed baby carrots  
Chef's fresh vegetable medley  
Fresh roasted vegetables  
Prince Edward bean medley

## Dessert Course-

Please select one

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Chocolate Mousse in an edible chocolate cup with a fresh strawberry  
Tiramisu- mascarpone cheese, espresso, cake  
Bananas Foster vanilla ice cream, caramel rum sauce, fresh bananas, whipped cream  
Crepes filled with vanilla ice cream and topped with caramel and apples  
Deep dish apple pie ala mode  
Brownie Sundae- homemade brownie, salted caramel ice cream chocolate and caramel sauces, oreo crumbles, whipped cream  
NY style Cheesecake with strawberries or raspberries  
Chef Willie's Bread Pudding- with vanilla sauce and raspberry glaze

## Enhancements to Plated Dinners

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Italian Wedding Soup- escarole soup with little meatballs and rice  
Fresh Fruit Plate- petite slices of melon and seasonal berries  
Penne pasta with a vodka blush sauce and asparagus  
Bowtie pasta with fresh tomato and basil sauce  
Minestrone- Italian vegetable soup  
Chicken Orzo Soup  
Intermezzo- lemon sorbet

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## Buffet style Dinners

All buffet style dinners include freshly brewed coffee, decaf, iced tea and freshly baked dinner rolls with butter. Buffets are presented for 120 minutes. We require a minimum of 45 people.

### La Trattoria Buffet

Traditional Caesar Salad  
Tortellini Salad Primavera  
Tomato and Basil Salad  
Antipasto Platter, domestic and imported cheeses, marinated olives  
Farfalle with Bolognese sauce  
Chicken Marsala- breast of chicken with marsala wine and button mushrooms  
Homemade Eggplant Parmesan  
Penne with pesto, sun-dried tomatoes and pine nuts  
Fresh Garden Vegetables  
Garlic Bread and Ciabatta bread served with herbs and olive oil  
Tiramisu cake and Biscotti  
\$28.00

### The Pacific Rim Buffet

Mixed Salad Greens with Honey Mustard and Raspberry Vinaigrette dressings  
Chilled Lo Mein Salad  
Thai Peanut Chopped Salad- cabbages, bok choy, daikon, scallions, sesame, carrot and onion  
Spicy beef and broccoli with shitake mushrooms  
Sweet Chili Glazed Chicken Thighs, toasted cashews, scallions  
Pineapple and toasted coconut fried rice  
Macadamia nut encrusted mahi mahi with a pineapple-mango salsa  
Stir fried vegetables, bamboo shoots, ginger, garlic  
Coconut cake  
\$28.99

## The Chophouse Buffet

Wisconsin Beer Cheese Soup

Iceberg Blue Salad- bacon, eggs, onion and bleu cheese, herb vinaigrette and creamy bleu cheese dressing

Marinated shrimp and calamari salad- lemon, capers, tomatoes, pepperoncini, mustard

Traditional Caesar Salad- romaine, black olives, grape tomatoes, croutons, Caesar dressing

Grilled Salmon- Canadian free-range salmon with peppered bacon, tomato, spinach, lemon garlic remoulade

Roasted Chicken Breast- Chef Willie's rub, roasted garlic and peppercorn pan jus

CARVING STATION- Slow Roasted Prime Rib of Beef, sautéed mushrooms, au jus, creamy horseradish sauce

Garlic redskin smashed potatoes

String beans Almondine

Tomato and Garlic-Parmesan dinner rolls

NY Cheese Cake with Strawberries or Carrot Cake

\$34.99

## The Grande Ballroom Buffet

**House Garden Salad or Classic Caesar Salad**

**Dressings:** creamy Italian, creamy ranch, French, creamy peppercorn

**Vinaigrettes:** red wine, balsamic, white balsamic, citrus, raspberry

**Carving Station: please select two**

Top of the Round Roast Beef

Roast Turkey Carver

Root beer glazed Virginia Ham

Roast Porchetto- loin of pork

**Pasta: please select one**

Tri colored Tortellini with 4 cheese alfredo

Penne with Roma tomato sauce

Penne Margherita- fresh mozzarella and tomatoes

Penne alla vodka blush

**Entrée Selections: please select three**

Roasted Chicken with Italian herbs

Lemon Chicken Francaise

Italian Meatballs and Sausage Cacciatore

Asian Grilled Salmon with garlic-honey hoisin sauce

Parmesan Panko Tilapia

**Entrée Selections: CONTINUED**

Cilantro-scampi Shrimp served with Spanish rice  
Chicken Milanese- pan fried chicken breast, arugula, Parmesan and lemon vinaigrette  
Balsamic chicken with roasted vegetables  
Mini seafood Imperiale- shrimp, scallops, crabmeat in imperiale roux  
New Orleans style shrimp and scallop Creole  
Homemade Eggplant Parmagiano  
Italian sausage with peppers and onions

**Vegetable Selections: please select three**

Roasted red bliss potatoes  
Savoy Parmesan potatoes  
Cheddar-scallion mashed potatoes  
Garlic redskin smashed potatoes  
Cauliflower au gratin  
Sugar snap peas with julienne carrots  
Glazed baby carrots l'orange  
Prince Edward bean medley  
Fresh broccoli with o/o and garlic  
Green beans almondine  
Chef's fresh vegetable medley

**Accompaniments:**

Chef's homemade side salads(3)

**Sweet Table: (all)**

Tempting Layer Cakes  
New York style Cheese Cakes  
Chocolate Mousse  
Fresh cut fruits with dipping sauces- cantaloupe, honeydew, pineapple, strawberries  
Italian and American cookies

\$32.99



# The Classic Buffet

All buffet dinners include freshly brewed coffee, decaf, iced tea, and freshly baked dinner rolls with butter. Buffet is presented for 120 minutes. We require a minimum of 40 people.

Garden Salad Bowl- choice of 2 dressings

**Pasta Selection-** Penne with a Roma tomato sauce or roasted garlic Alfredo sauce  
Italian Meatballs and Sausage Cacciatore- bell peppers, onions, tomatoes

**Fish Selection:** Grilled Salmon, Broiled Cod, or Sautéed Tilapia

**Sauce(For fish) Selection:** white wine and fresh herbs sauce **OR** a lemon-caper sauce

**Chicken Selection:** Roasted Chicken with Italian herbs, Fried Honey Battered Chicken,  
Chicken Francaise, Chicken Marsala or Chicken Piccata

Marinated flank steak with a red wine demi glace

New Potatoes with olive oil, garlic, parsley

Your choice of two hot vegetables

Chef's homemade side salads(3)

Dessert Table- cake assortment, cheese cake, homemade cookies, mousse

\$28.99

## Banquet Beverage Service

### Bar Options

One hour open bar..... \$14.99

For each additional hour- please add \$4 per person, per hour

**Champagne Toast**.....\$3.99

Spumante, Dry or Raspberry

**Wine Toast**.....\$3.99

White Zinfandel, Chardonnay, Merlot, Pinot Grigio, Cabernet Sauvignon

Tab Bar or Consumption Bar is available

**Cash Bar-** where your guests pay for their drinks

Bar Service fee of \$85.00 per bartender.

If no bar is used a Room Fee may be applicable

The Rose Room- \$250.00

The Grande Ballroom- \$500.00

### Soft Drink Service-

Self-service soda bar with pitchers of coke, diet coke and sprite- \$6.99 per pitcher

### Punch Bowl-

Non-alcoholic, homemade fruit punch with floating sherbet- \$35.00 per gallon

## General Banquet Information

### Menus-

Prices quoted are current. NJ Sales tax(7%) and gratuity(18%) is additional. Please contact the banquet office to confirm prices prior to your event.

### Deposits and Billing-

A deposit of \$300.00 for the Rose Room and \$600.00 for the Grande Ballroom is required to confirm your special event. All deposits are non refundable. Payment may be made by cash or check. Credit Cards may be used for an additional 4% which will cover the processing fees charged to us for using the card.

### Guarantees-

In order to make your event a success, please notify the banquet office of your head count 1 week prior to your event. A final count may be given three days prior to the function. This will be your guaranteed head count.

### Linen-

You may select colored linen from our inventory of over 35 colors. Special linens are available for rental and will be at the client's expense.

### Room Regulations-

No liquor may be brought into the facility from outside sources. All persons consuming alcohol must be at least 21 years of age and be willing to provide photo ID as needed. No shots will be poured by our bartenders. No tape, nails, tacks, etc. on the walls please.

### Vendors-

We would be glad to provide references for disc jockeys, bands, florists, entertainers, decorators, etc. Please contact the banquet office for a list of preferred vendors.

### We make it easy-

We would be glad to handle any aspect of your special function. We can book your entertainment, order your floral centerpieces, provide chair covers and elegant decorations, create ice carvings, and even order a gourmet celebration cake for you.

### Your Savoy Inn Banquet Includes-

Over 60 years of Merighi family experience in the hospitality industry. We offer personalized service and a flexible kitchen to hand-prepare any special requests you may have. Let the Savoy Inn take the worry out of your special day. We thank you for your consideration.

### Available upon request-

Projector Screen	No Additional Cost
Microphone and Podium	No Additional Cost
LCD Projector	\$50 Rental Fee

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