

# The Savoy Inn's Plated Luncheon

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All entrees include freshly brewed coffee, decaf and freshly baked rolls with butter. All entrees are also served with your choice of homemade soup or garden salad with your choice of dressing.

**Ricotta filled Ravioli**- Cheese ravioli, homemade marinara sauce, grated Romano \$18

**Chicken Gnocchi**- potato gnocchi, grille chicken, tomato-basil cream sauce, Pecorino Romano cheese \$20

**Pasta Basilico**- fresh linguine, pan seared chicken, garlic, grape tomatoes, fresh basil, EVOO \$20

**Tortellini Capri**- cheese tortellini, crushed San Marzano tomatoes, cream, garlic, herb-roasted shrimp \$23

**Shrimp Scampi**- fresh linguine, sautéed shrimp, fresh broccoli florets, garlic-Scampi sauce \$22

**Savoy Crab Cake**- Our house Specialty! Jumbo lump crabmeat, chipotle mayo, fresh lemon \$25

**Prosciutto wrapped Shrimp**- Gulf shrimp, imported prosciutto, fresh vegetables, horseradish cream sauce, Parmesan risotto \$23

**Tilapia Siciliano**- pan sautéed tilapia, capers, tomatoes, red onion, black olives, oregano on breaded eggplant \$22

**Coconut Shrimp**- Gulf shrimp rolled in toasted coconut, Calypso sauce \$22

**Chicken Francaise**- egg battered breast of chicken, lemon- white wine sauce \$22

**Grilled Flank Steak** marinated Flank steak, red wine, Italian herbs, mushroom demi-glace \$23.50

**Grilled Canadian Salmon**- wild caught salmon, julienne vegetables, lite citrus glaze \$24

**Sesame Beef Tips**- marinated beef tips, fresh vegetable, teriyaki glaze on a bed of ginger-scallion rice \$23

**Eggplant Rollatini**- sautéed eggplant, ricotta cheese, mozzarella- topped with marinara \$22

**Vegetable Risotto**- grilled fresh vegetables, Parmesan risotto, touch of balsamic glaze and white truffle oil \$22

**Chicken Saltimbocca**- sautéed chicken breast, prosciutto, provolone, fresh sage, chardonnay sauce \$22.50

**Grilled Chicken Margarita**- grilled chicken breast, tequila-cilantro cream sauce on steamed rice \$22

**Balsamic Grilled Chicken-** marinated breast of chicken, fresh roasted vegetables, balsamic reduction \$22

**Chicken Caesar Salad-** grilled chicken, romaine greens, homemade garlic-Caesar dressing, black olives, croutons and grape tomatoes \$18.50 To replace chicken with shrimp, add \$3

**Strawberry Spinach Salad-** baby spinach, fresh strawberries, honey roasted walnuts, Feta cheese crumbles, red onions, dried cranberries, grilled chicken, raspberry-white balsamic vinaigrette \$20

**Chicken and Arugula Salad-** baby arugula, roasted beets, goat cheese, slivered almonds, grape tomatoes, homemade chicken salad \$20

**Ciabatta Turkey Sandwich-** ciabatta bread, roast turkey breast, sun-dried tomato aioli, applewood bacon, lettuce and tomato, homemade roasted potato salad and fresh seasonal sliced fruits \$18

**California Grilled Chicken Wrap-** grilled chicken, lettuce, tomatoes, avocado, Monterey jack cheese, flour tortilla with homemade roasted potato salad and fresh seasonal sliced fruits \$17

## The Savoy's Brunch Buffet

**Brunch is a montage of breakfast and lunch items. Starting times can range from 9:00am until about 1:00pm. A minimum guest count of 40 people is required.**

Baked Virginia Ham- carved to order  
Italian sausage or Applewood Bacon  
Freshly cracked scrambled eggs  
Chicken Francaise or Our House Bistro salad bowl with grilled chicken  
Home fried potatoes, peppers and onions  
Garden fresh vegetable medley

Assorted muffins, NY style bagels, dinner rolls, danishes, and biscotti  
Cream cheese, jellies, and sweet butter  
Fresh seasonal fruits and berries  
Chef's selection of three cold salads  
Freshly brewed coffee, tea, and decaf  
A selection of Greek yogurt and granola  
Fruit Juices: Orange, Grapefruit, and Tomato

**Pricing: \$21.00 per person**

<b>Add Belgium Waffles or Buttermilk pancakes to the Brunch Buffet- \$2.99 per person</b> <b>Served with peaches and raspberry, apples and cinnamon, maple syrup, and whipped cream</b>
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<b>Omelettes to Order Station- chef attended- \$3.99 per person</b>
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<b>Butlered Mimosa Service- Traditional or Raspberry Mimosa \$60 per gallon</b>
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# The Savoy's Luncheon Buffet

*There is a minimum guest count of 40 people for the Luncheon Buffet*

## **Salad Bowl: Fresh garden salad bowl served with two dressings**

### **Pasta Choice:** *please select one item*

Bowties with vodka blush sauce

Penne with fresh spinach, roasted garlic-Alfredo sauce

Pasta marinara

Spaghetti with carbonara sauce

### **Entrée Selections:** *please select two items*

Roasted pork loin, balsamic cherry sauce

Roasted chicken with Italian herbs

Homemade Lasagna, ricotta and crumbled sausage

Chicken marsala, button mushrooms

Homemade eggplant parmigiano

Italian meatballs and sausage cacciatore

Lemon chicken francaise, lemon-white wine sauce

Marinated flank steak, red wine-mushroom demi-glace

Teriyaki beef stir fry, vegetables, steamed rice

Longfin Tilapia, panko breadcrumbs, Romano cheese

Shrimp Creole, bell peppers, onions, tomatoes, seasoned rice

### **Vegetable Selections:** *please select two items*

California vegetable medley

Broccoli, olive oil, garlic

Sugar snap pea pods with julienne carrots

String beans almondine

Wild rice medley

Garlic redskin smashed potatoes

Roasted new potatoes with Italian herbs

Chef's fresh vegetable medley

### **Chef's selection of three cold, side salads**

### **Coffee and Tea Service, Dinner Rolls and Butter**

### **Dessert Options:** *select one OR we will serve your celebration cake with ice cream*

Chocolate Mousse

NY Cheese Cake with Strawberries

Homemade Brownie Sundae

Homemade Apple Cobbler

Bananas Foster with a caramel rum sauce

**Pricing: \$22.00 per person**

## Meeting Packages-

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### **Sunrise Breakfast-**

Fresh seasonal fruits and berries  
Assorted Greek yogurt with granola  
Hand cracked scrambled eggs  
Applewood smoked bacon  
Homefried potatoes with onions and green peppers  
Belgian waffles- maple syrup, strawberries, whipped cream  
Freshly baked pastries  
NY Bagels  
Sweet butter, preserves and NY Bagels  
Orange, grapefruit and tomato juices  
Freshly brewed coffee, decaf and hot tea  
\$16.99

### **Mid-morning Refresh/Afternoon Break**

Assorted granola bars  
Potato chips and pretzels  
Assorted soft drinks and iced tea  
Bottled water  
Freshly brewed coffee, decaf, and hot tea  
\$8.99

### **The Working Lunch Buffet**

Homemade Soup  
Garden Salad Bar with two salad dressings  
Dinner rolls and sweet butter  
Homemade chicken salad sandwich  
Turkey club wraps  
Corned beef and Swiss cheese on rye bread  
Lettuce, tomato, onion, pickles  
Homemade roasted potato salad  
Roasted beet salad  
Creamy homemade coleslaw  
Homemade cookies and brownies  
Freshly brewed coffee, decaf, hot tea and iced tea  
\$19.99

## Beverage Options

**Self-service Soft Drink Bar:** Pitchers of coke, diet coke, Sprite, and Iced Tea will be available for your guests and refilled as needed- \$6.99 per pitcher

**Homemade Fruit Punch Bowl:** Non-alcoholic fruit punch will be available as needed- \$30 per gallon

**A cash bar or bar tab will be available if requested. Bartender fee may be required.**

## Lite Hors d'oeuvres Options

Chef's selection of imported and domestic cheeses with crackers and crostini toasts, displayed with an array of Italian cured meats like Genoa Salami, Pepperoni, and Soppressatta- plus a granite display of grilled balsamic, marinated vegetables- \$6.99 per person

other hors d'oeuvres available upon request

## Celebration Cake

Our pastry chef will create a beautiful special occasion cake for your shower or luncheon party. Pricing is based on the number of people to be served. Please check with the banquet office for details.

## Booking Information

**Deposit:** We require a \$250 non-refundable deposit to firm your luncheon or meeting date.

All prices are subject to NJ Sales Tax(7%) and Gratuity(18%). Final payment is due on the date of the event by either cash or check. Credit cards are not accepted for private events.

The banquet office should be contacted one week prior to your event with a rough head count. We would like the final count the Thursday prior to your event.

Your Savoy Luncheon should end by 5:00pm or earlier. All prices include your choice of colored linens, china, silverware and glassware. The room will be set-up to your specifications. Please let us know if you have any special requests or if your guests have any special dietary needs. We will do our very best to accommodate.

**Available upon request:**

**-Projector Screen, Mic and Podium, no fee  
-LCD Projector, \$45 rental fee**