Hors d’oeuvres Options

**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 $75
Mushrooms Florentine- button mushrooms filled with spinach, ricotta and provolone $75
Petite quiche in pastry shells $80
Phyllo triangles filled with spinach and feta cheese $80
Italian Sausage, button mushroom and pepper brochette $70
Firecracker boneless chicken wings $65
Philly cheesesteak egg rolls $89
Homemade cocktail meatballs filled with mozzarella $85
Pork Dumplings served with a ginger-garlic sauce $65
Homemade deviled crab balls $125
Breaded ravioli with marinara $55
Grilled Tuscan Shrimp $70
Short Rib Empanadas- puff pastry, pulled short rib, onions, peppers, green olives $90
Chicken Calzone- puff pastry filled with chicken, mozzarella and Parmesan $79
Baked Oysters- local oysters with spinach, breadcrumbs, bacon and leeks $89
Clams Casino- middleneck clams with bacon and Cooper sharp cheese $75
Coconut Shrimp- sweet and spicy mango dipping sauce $70

Other Hors d’oeuvres available upon request

Plated Dinner Selections
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 Bistro Salad Bowl-
A Family style bowl filled with field greens and romaine- tossed with cherry tomatoes, cucumbers, julienne carrot, black olives, grated Romano cheese and our house vinaigrette dressing

(more salad options on the next page)
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

Spinach and Kale Salad-
Baby spinach and Kale with sweet red bell peppers, fresh fennel, Feta cheese and a tarragon-balsamic dressing

Entrée Selections
Please select one or two

Grilled Mahi Mahi
grilled filet of mahi mahi finished with a pineapple-mango salsa—served with dirty rice and fresh vegetables $32.00

Savoy Crab Cakes
twin, broiled jumbo lump crab cakes—finished with a chipotle mayo and fresh lemon $39.99

Mediterranean Flounder—
fresh Atlantic fluke bad with spinach, Feta cheese and fresh lemon $37.99

Grilled Salmon Jennifer—
Canadian free-range salmon pan seared with brown sugar and black peppercorns— with a light citrus sauce $34.99

Grilled Salmon Julienne—
Canadian free-range salmon topped with fresh julienne vegetables and lemon butter $34.99

Grilled Flank Steak—
marinated and grilled certified angus flank steak with a roasted shallot demi-glace $34.99

Slow Roasted Prime Rib of Beef au jus—
served with a creamy horseradish sauce, baked potato, and fresh vegetables $39.99

Kansas City Steak—
grilled filet of sirloin wrapped in applewood bacon and served with horseradish-cream sauce $36.99
**Entrée Selections- continued**

**Sirloin Pizzaola**
grilled filet of sirloin topped with button mushrooms, onions, fresh tomatoes, and mozzarella  $37.99

**Roast Tenderloin of Filet**
roasted filet topped with a mushroom demi-glace and a touch of peppercorns $42.99

**Grilled Filet Mignon**
center cut filet topped with caramelized onions and blue cheese crumbles  $43.99

**The Savoy Duet**
the best of both worlds- petite 6oz. filet mignon partnered with our jumbo lump crab cake  $48.99

**Chicken Vesuvius**
marinated and grilled chicken topped with roasted red peppers, fresh spinach, and melted provolone  $32.99

**Chicken Sorrento**
sautéed chicken breast with artichokes, mushrooms, julienne vegetables, and Scampi sauce  $32.99

**Chicken Francaise**
egg battered breast of chicken served with a lemon white wine sauce over a bed of baby spinach  $31.99

**Chicken Portofino**
grilled chicken breast topped with baby spinach, fresh tomatoes and Fontina cheese  $31.99

**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  $31.99

**Roast Pork Loin**
tender pork medallions roasted with Dijon mustard, olive oil, thyme and finished with a Gorgonzola sauce  $32.99

**Penne with Shrimp**
pencil point pasta tossed with Gulf shrimp, roasted peppers, tomatoes, mushrooms and artichoke-pesto sauce  $31.99

**Spaghetti with Chicken and grape tomatoes**
sautéed chicken with basil and oregano, grape tomatoes, olive oil, garlic and parmesan cheese  $23.99
**Starch and Vegetables**

Please select two

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

**Dessert Course**

Please select one

- 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 Chocolate Bourbon Bread Pudding- with vanilla sauce and raspberry glaze

**Enhancements to Plated Dinners**

- 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
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- romaine greens, black olives, croutons, creamy Caesar dressing
Cheese Tortellini Salad Primavera
Caprese Salad drizzled with balsamic glaze
Antipasto Platter, domestic and imported cheeses, marinated olives
Farfalle with Bolognese sauce
Chicken Marsala- breast of chicken with marsala wine and sautéed mushrooms
Homemade Eggplant Parmesan
Penne with tomato-basil sauce
Fresh Garden Vegetables
Garlic Bread and Ciabatta bread served with herbs and olive oil
Tiramisu cake and Biscotti- served for dessert

$29.99 per person

Country BBQ Buffet

Garden Salad Bowl- baby field greens, julienne carrots, grape tomatoes, cucumbers, purple cabbage, black olives, French and Ranch dressings
Red Bliss Potato Salad
Homemade Cole Slaw
Homemade Macaroni Salad
BBQ Baked Chicken
Beer braised Beef Brisket- with pan juice
Smoked Sausage- green peppers and onions
Bacon Mac and Cheese
Corn on the Cob
Maple Baked Beans
Homemade Corn Bread
Deep Dish Apple Pie with ice cream- served for dessert

$28.99 per person
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 Salad- celery, tomatoes, avocado and cucumbers
Traditional Caesar Salad- romaine, black olives, grape tomatoes, croutons, Caesar dressing
Penne Carbonara- creamy alfredo sauce with pancetta and peas
Honey-Peppercorn Grilled Salmon
Grilled lemon-pepper chicken breast
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- served for dessert
$37.99 per person

The Grande Ballroom Buffet

House Garden Salad or Classic Caesar Salad- served to your guests at their seats
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
Baked Virginia Ham- pineapple maple glaze
Roast Porcetto- 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
Farfalle 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

continued page on next
Cilantro-scampi Shrimp served with saffron rice
Chicken Milanese- pan fried chicken breast, arugula, Parmesan and lemon vinaigrette
Balsamic chicken with roasted vegetables
Creamy seafood stuffed pastry shells- shrimp, bay scallops and crab
New Orleans style shrimp and scallop Creole
Homemade Eggplant Parmagiano
Pepper Steak- onions and green bell peppers

**Vegetable Selections:** please select three
Roasted red bliss potatoes  Savoy Parmesan potatoes
Cheddar-scallion mashed potatoes  Cauliflower au gratin
Roasted Garlic redskin smashed potatoes  Glazed baby carrots l’orange
Sugar snap peas with julienne carrots  Fresh broccoli with o/o and garlic
Green beans almondine  Chef’s fresh vegetable medley
Cuban rice with black beans  Fall medley of root vegetables

**Accompaniments:**
Chef’s homemade side salads(3)

**Dessert Sweet Table:** (all)
Tempting Layer Cakes  New York style Cheese Cakes topped with fruits
Chocolate Mousse  Italian and American cookies
Fresh cut fruits with dipping sauces- cantaloupe, honeydew, pineapple, strawberries

$34.99 per person

**The Classic Buffet**

Garden Salad Bowl- choice of 2 dressings

**Pasta:** Penne with Roma tomato sauce
**Italian Meats:** Meatballs and Sausage Cacciatora- bell peppers, onions, tomatoes
**Fish Selection:** (1) Grilled Salmon with dill cream sauce or Parmesan Crusted Tilapia
**Chicken Selection:** (1) Chicken Piccatta- served with spinach, capers, tomatoes and lemon or Baked Chicken with Italian Herbs
**Meat:** Marinated flank steak with a merlot demi-glace
**Potato Selection:** (1) Cheddar scallion smashed potatoes or Roasted Red Bliss Potatoes
**Vegetable Selection:** (1) Fresh vegetable medley or String Beans Almondine
Chef’s homemade side salads(3)
**Dessert Table-** cake assortment, cheese cake, homemade cookies, mousse

$30.99 per person
Banquet Beverage Service

Bar Options
One hour open bar........  $15.99
For each additional hour- please add $4.99 per person, per hour

Champagne Toast.......................$4.25
Spumante, Dry or Raspberry

Wine Toast....................................$4.25
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- $7.50 per pitcher

Punch Bowl-
Non-alcoholic, homemade fruit punch with floating sherbet- $40.00 per gallon

General Banquet Information

Menus-
Prices quoted are current. NJ Sales tax(6.625%) 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 $55 Rental Fee