

The Savoy Inn's Plated Luncheon

6/2021

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 \$21.99

Creamy Chicken Carbonara- penne pasta tossed with grilled chicken, baby peas, prosciutto and a garlic cream sauce \$23.99

Pasta Basilico- fresh linguine, pan seared chicken, garlic, grape tomatoes, fresh basil, EVOO \$23.99

Tortellini Capri- cheese tortellini, crushed San Marzano tomatoes, cream, garlic, herb-roasted shrimp \$25.99

Chicken and Broccoli- grilled chicken breast tossed with fresh California broccoli and a roasted garlic 4 cheese Alfredo sauce with linguine \$23.99

Cajun Chicken Bowl- lightly blackened breast of chicken on penne pasta- tossed with baby spinach, grape tomatoes and a creamy Alfredo sauce \$24.99

Shrimp Scampi- fresh linguine, sautéed shrimp, fresh broccoli florets, garlic-Scampi sauce \$25.99

Savoy Crab Cake- Our house Specialty! Jumbo lump crabmeat, chipotle mayo, fresh lemon \$28.99

Coconut Shrimp- Gulf shrimp rolled in toasted coconut, Calypso sauce \$25.99

Blackened Red Snapper- lightly blackened Florida red snapper, roasted red pepper aioli \$27.99

Grilled Salmon Julienne- wild caught salmon, julienne vegetables, lite citrus glaze \$27.99

Grilled Flank Steak marinated Flank steak, red wine, Italian herbs, mushroom demi-glace \$28.99

Eggplant Rollatini- sautéed eggplant, ricotta cheese, mozzarella- topped with marinara \$25.99

Vegetable Risotto- grilled fresh vegetables, Parmesan risotto, touch of balsamic glaze and white truffle oil \$25.99

Chicken Francaise- egg battered breast of chicken, lemon- white wine sauce \$25.99

Island Chicken- grilled marinated chicken breast served with a pineapple-mango salsa over black beans and rice \$25.99

Balsamic Grilled Chicken- marinated breast of chicken, fresh roasted vegetables, balsamic reduction \$25.99

Chicken Caesar Salad- grilled chicken, romaine greens, homemade garlic-Caesar dressing, black olives, croutons and grape tomatoes \$21.99 To replace chicken with shrimp, add \$3.99

Strawberry Spinach Salad- baby spinach, fresh strawberries, honey roasted walnuts, Feta cheese crumbles, red onions, dried cranberries, grilled chicken, raspberry-white balsamic vinaigrette \$23.99

Chicken and Arugula Salad- baby arugula, roasted beets, goat cheese, slivered almonds, grape tomatoes, homemade chicken salad \$23.99

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 \$21.99

California Grilled Chicken Wrap- grilled chicken, lettuce, tomatoes, avocado, Monterey jack cheese, flour tortilla with homemade roasted potato salad and fresh seasonal sliced fruits \$21.99

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 Smoked 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

A variety of 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
Fruit Juices: Orange, Grapefruit, and Tomato

Pricing: \$24.99 per person

Add Belgium Waffles or Buttermilk pancakes to the Brunch Buffet- \$3.99 per person
Served with fresh strawberries, apples and cinnamon, maple syrup, and whipped cream

Action Station: Omelets made to order- chef attended- \$6.99 per person

Mimosa Bar- your guests can delight in Traditional and Raspberry Mimosas- they can experiment and make themselves with OJ and Cranberry juices
Verde Spumante and Raspberry Verde Spumante- \$45/magnum bottle (1.5liter)

The Savoy's Luncheon Buffet's

There is a minimum guest count of 40 people for all of our Luncheon Buffets

East Side Luncheon Buffet

Garden Salad Bowl: Mixed field greens with olives, cucumbers, julienne carrots and grape tomatoes- served with your choice of two dressings

Pasta Choice: *please select one item*

Bowties with vodka blush sauce

Penne with spinach, roasted garlic-Alfredo

Spaghetti with carbonara sauce

Pasta marinara

Entrée Selections: *please select two items*

Roasted pork loin, balsamic cherry sauce

Chicken marsala, wild mushrooms

Italian meatballs and sausage cacciatore

Lemon chicken francaise, lemon-white wine sauce

Marinated flank steak, red wine-mushroom demi-glace

Filet Beef Tips- braised in red wine, Portobello mushrooms, red and green peppers

Longfin Tilapia, panko breadcrumbs, Romano cheese

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

Homemade Lasagna, ricotta and crumbled sausage

Roasted chicken with Italian herbs

Homemade eggplant parmigiano

Vegetable Selections: *please select two items*

California vegetable medley

Sugar snap pea pods with julienne carrots

Wild rice medley

Roasted new potatoes with Italian herbs

Broccoli, olive oil, garlic

String beans almondine

Garlic redskin smashed potatoes

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

Bananas Foster with a caramel rum sauce

Triple Chocolate Layer Cake

Homemade Brownie Sundae

Homemade Apple Cobbler

Pricing: \$25.99 per person

Little Italy Luncheon Buffet

Homemade Soup: *please select one*

Minestrone Soup
Tomato Bisque

Chicken Escarole Soup
Tuscan White Bean with ham

Garden Salad Bowl: Mixed field greens with olives, cucumbers, julienne carrots and grape tomatoes- served with your choice of two dressings

Hot entrees and sides dishes:

Tri-colored tortellini with wilted baby spinach, mushrooms and a roasted garlic cream sauce

Tuscan lemon chicken francaise

Eggplant Parmagiano- fresh eggplant with marinara and mozzarella

Meatballs and Italian sausage cacciatore

Garlic redskin smashed potatoes

Fresh vegetable medley with olive oil and garlic

Dessert: Cocoa dusted Tiramisu or house filled Cannoli with sweet ricotta and chocolate pieces

Chef's Selection of 3 cold side salads
Coffee and Tea Service, Dinner Rolls and Butter

Pricing: \$27.99 per person

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- \$7.50 per pitcher

Homemade Fruit Punch Bowl: Non-alcoholic fruit punch will be available as needed- \$39 per gallon

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

Lite Hors d'oeuvres Options

Charcuterie Board- Chef's selection of imported and domestic cheeses with crackers and crostini toasts, displayed with an array of Italian cured meats: Genoa Salami, Pepperoni, and Soppressatta- plus grilled balsamic, marinated vegetables-
\$8.99 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(6.625%) and Gratuity(18%). Final payment is due on the date of the event by either cash or check. **Credit cards can now be used with a 3% processing fee.**

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

Meeting Packages-

Sunrise Breakfast-

Fresh seasonal fruits and berries
Assorted Greek yogurt with granola
Hand cracked scrambled eggs
Applewood smoked bacon
Home fried 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
\$18.99 per person

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
\$10.99 per person

The Working Lunch Buffet

Homemade Minestrone Soup
Garden Salad Bar with two salad dressings
Dinner rolls and sweet butter
Homemade chicken salad on a buttery croissant
Turkey club wraps
Beef sliders with caramelized onions and bacon
Lettuce, tomato, onion, pickles
Homemade roasted redskin potato salad
Roasted beet salad
Creamy homemade coleslaw
Homemade cookies and brownies
Freshly brewed coffee, decaf, hot tea and iced tea
\$23.99 per person