



Hors d'oeuvres Options

4/2022

Cold Hors d'oeuvres #1

\$11 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 and pepperoni
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

Charcuterie and Antipasti

\$15 per person

Italian Antipasti Display- roasted red peppers, cherry pepper shooters,
roasted artichoke hearts, fresh mozzarella
Artisan Cheeses and Italian cured meats: prosciutto, soppressatta and salami
Baby brie with walnuts, sliced apples, brown sugar and Gran Marnier
Ciabatta bread, bruschetta and crackers
Country olive blend
An assortment of dried fruits and nuts
Chef's selection of fresh fruits on skewers
Lemon Honey Ricotta spread with fresh mint
Grilled, farm fresh vegetables with balsamic reduction

Butlered Hot Hors d'oeuvres

Priced by the 50 pieces

Bacon wrapped shrimp- calypso sauce \$99

Mushrooms Florentine- button mushrooms filled with spinach and provolone \$95

Petite quiche in pastry shells \$89

Phyllo triangles filled with spinach and feta cheese \$95

Italian Sausage, button mushroom and pepper brochette \$85

Firecracker boneless chicken wings \$85

Philly cheesesteak egg rolls \$109

Homemade cocktail meatballs filled with mozzarella \$95

Pork Dumplings served with a ginger-garlic sauce \$85

Homemade deviled crab balls \$154

Breaded ravioli with marinara \$75

Grilled Tuscan Shrimp \$99

Short Rib Empanadas- puff pastry, pulled short rib, onions, peppers, cilantro \$109

Baked Oysters- local oysters with spinach, breadcrumbs, bacon and leeks \$119

Clams Casino- middleneck clams with bacon and Cooper sharp cheese \$99

Coconut Shrimp- sweet and spicy mango dipping sauce \$99

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 coconut-cilantro and fresh vegetables \$35.99

Savoy Crab Cakes

twin, broiled jumbo lump crab cakes- finished with a chipotle mayo and fresh lemon \$45.99

Mediterranean Flounder-

fresh Atlantic fluke with spinach, Feta cheese and fresh lemon \$41.99

Grilled Salmon Jennifer-

Faroe Island, wild caught salmon pan seared with brown sugar and black peppercorns- with a light citrus sauce \$38.99

Grilled Salmon Julienne-

Faroe Island, wild caught salmon topped with fresh julienne vegetables and lemon butter \$38.99

Grilled Flank Steak-

Marinated, grilled certified angus flank steak with a red wine mushroom demi-glace \$38.99

Slow Roasted Prime Rib of Beef au jus-

served with a creamy horseradish sauce \$44.99

Kansas City Steak-

grilled filet of sirloin wrapped in applewood bacon and served with horseradish-cream sauce \$41.99

Entrée Selections- continued

Sirloin Pizzaola-

grilled filet of sirloin topped with wild mushrooms, onions, fresh tomatoes, and mozzarella \$41.99

Roast Tenderloin of Filet-

roasted filet topped with a mushroom demi-glace and a touch of peppercorns \$48.99

Grilled Filet Mignon-

center cut filet topped with tabasco onions and blue cheese crumbles \$48.99

The Savoy Duet-

the best of both worlds- petite 6oz. filet mignon partnered with our jumbo lump crab cake \$53.99

Chicken Vesuvius-

marinated and grilled chicken topped with roasted red peppers, fresh spinach, and melted provolone \$36.99

Chicken Sorrento-

sautéed chicken breast with artichokes, mushrooms, julienne vegetables white wine sauce \$36.99

Chicken Francaise-

egg battered breast of chicken served with a lemon white wine sauce over a bed of baby spinach \$35.99

Chicken Portofino-

grilled chicken breast topped with baby spinach, fresh tomatoes and Fontina cheese \$35.99

Chicken Porcini-

Marinated in thyme infused olive oil with porcini mushrooms and a leek cream sauce \$35.99

Roast Pork Loin-

Roasted pork with Dijon mustard, olive oil, thyme and finished with a Gorgonzola sauce \$35.99

Penne with Shrimp-

pencil point pasta tossed with Gulf shrimp, roasted peppers, tomatoes, mushrooms and artichokes- finished in a pesto cream sauce \$35.99

Spaghetti with Chicken and grape tomatoes-

sautéed chicken with basil and oregano, grape tomatoes, olive oil, garlic and parmesan cheese \$31.99

Starch and Vegetables-

Please select two

Baked Idaho potato	Roasted red bliss potatoes
Garlic redskin smashed potatoes	Stuffed baked potato
Wild rice medley	Savoy Parmesan potato wedges
Long string beans Almondine	Sautéed zucchini and carrots
Gran Marnier glazed baby carrots	Chef's fresh vegetable medley
Brussel sprouts with onions and bacon	

Dessert Course-

Please select one

Homemade Chocolate Mousse with oreo crumbles and 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
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
Rigatoni pasta with fresh tomato and basil sauce
Minestrone 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 or Italian Rum Cake- served for dessert

\$33.99 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

\$32.99 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

\$43.99 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 Porchetta- 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 two

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 two

Roasted red bliss potatoes	Savoy Parmesan potatoes
Cheddar-scallion mashed potatoes	Fall medley of root vegetables
Roasted Garlic redskin smashed potatoes	Glazed baby carrots l'orange
Fresh broccoli with o/o and garlic	Green beans almondine
Chef's fresh vegetable medley	

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	

\$38.99 per person

The Classic Buffet

Garden Salad Bowl- choice of 2 dressings

Pasta: Penne with Roma tomato sauce or vodka blush sauce

Italian Meats: Meatballs and Sausage Cacciatore- bell peppers, onions, tomatoes

Fish Selection: (1) Grilled Salmon with dill cream sauce or Parmesan Crusted Tilapia

Chicken Selection: (1) Chicken Piccata- served with spinach, capers, tomatoes and lemon or
Baked Chicken with Italian Herbs

Meat: Marinated flank steak with a merlot-mushroom 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

\$34.99 per person

Banquet Beverage Service

Bar Options

One hour open bar..... \$17.99

For each additional hour- please add \$5.99 per person, per hour

Champagne Toast.....\$6

Spumante, Dry or Raspberry

Wine Toast.....\$6

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 \$95.00 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- \$7.99 per pitcher

Punch Bowl-

Non-alcoholic, homemade fruit punch with floating sherbet- \$45.00 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, check or venmo. Credit Cards may be used for an additional 3% 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

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