



Hors d'oeuvres Options

4/2024

Cold Hors d'oeuvres #1

\$12.59 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

\$16.99 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
Ciabatta bread, bruschetta and crackers
Raspberry Baked Brie en croute
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 \$115

Mushrooms Florentine- button mushrooms filled with spinach and provolone \$109

Cheddar Stuffed Jalapeno- breaded peppers \$99

Phyllo triangles- filled with spinach and feta cheese \$109

Sausage Brochette- Italian sausage, button mushroom and green pepper \$109

Firecracker Wings- boneless wings \$99

Philly Cheesesteak Egg Rolls- spicy ketchup \$125

Homemade Cocktail Meatballs- honey-bourbon bbq sauce \$109

Pork Dumplings- ginger-garlic sauce \$99

Homemade Deviled Crab Balls- remoulade sauce \$169

Breaded Ravioli- marinara dipping sauce \$89

Grilled Tuscan Shrimp- fresh herbs, olive oil \$115

Short Rib Empanadas- pulled short rib, onions, peppers, cilantro \$129

Baked Oysters- local oysters with spinach, breadcrumbs, bacon and leeks \$135

Clams Casino- middleneck clams with bacon and Cooper sharp cheese \$115

Coconut Shrimp- sweet and spicy mango dipping sauce \$119

Battered Avocado Slices- salsa dipping sauce \$99

Arancini- Italian rice ball with tomato and mozzarella \$109

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 carrots, black olives, grated Romano cheese and our house vinaigrette dressing

The House Salad- artisan field greens with grape tomatoes, julienne carrots, cucumbers, black olives, 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 rice and fresh vegetables \$37.99

Savoy Crab Cakes

Two, broiled jumbo lump crab cakes- finished with a chipotle mayo and fresh lemon \$46.99

Mediterranean Flounder-

Fresh Atlantic fluke with spinach, Feta cheese and fresh lemon \$44.99

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Entrée Selections- continued

Salmon Antoinette-

Wild caught, Atlantic salmon pan seared with brown sugar and black peppercorns- brandy-citrus glaze \$39.99

Grilled Salmon Julienne-

Faroe Island, wild caught salmon topped with fresh julienne vegetables and lemon butter \$39.99

Grilled Flank Steak-

Marinated, grilled certified angus flank steak with a red wine mushroom demi-glace \$39.99

Slow Roasted Prime Rib of Beef au jus- served with au jus \$46.99

Kansas City Steak-

Grilled filet of sirloin wrapped in applewood bacon and served with horseradish-cream sauce \$44.99

Sirloin Pizzaola-

Grilled filet of sirloin topped with wild mushrooms, bell peppers, onions, fresh tomatoes and mozzarella \$44.99

Roast Tenderloin of Filet au Poivre-

Roasted tenderloin of filet topped with a mushroom demi-glace, touch of cream and black peppercorns \$51.99

Grilled Filet Mignon-

Center cut filet topped with tabasco onions and blue cheese crumbles \$51.99

The Savoy Duet-

The best of both worlds- petite 6oz. filet mignon partnered with our jumbo lump crab cake \$55.99

Chicken Vesuvius-

Marinated, grilled chicken topped with roasted red peppers, fresh spinach and melted provolone, blush sauce \$38.99

Chicken Sorrento-

Sautéed chicken breast with artichokes, mushrooms, julienne vegetables, supreme sauce \$38.99

Chicken Francaise-

Egg battered breast of chicken served with a lemon white wine sauce over a bed of baby spinach \$38.99

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Chicken Portofino-

Grilled chicken breast topped with baby spinach, fresh tomatoes, basil, pine nuts and Fontina cheese \$38.99

Chicken Porcini-

Marinated in thyme infused olive oil with porcini mushrooms and a leek cream sauce \$38.99

Maple Roasted Pork Loin-

Roasted pork with Dijon mustard, maple syrup and thyme, finished with a pan sauce over mashed potatoes \$37.99

Penne and Prawns-

Pencil point pasta tossed with Gulf shrimp, roasted peppers, tomatoes, mushrooms and artichokes- finished in a pesto cream sauce \$38.99

Spaghetti with Chicken and grape tomatoes-

Sautéed chicken with basil and oregano, grape tomatoes, olive oil, garlic and parmesan cheese \$35.99

Starch and Vegetables-

Please select two

Baked Idaho potato

Garlic redskin smashed potatoes

Wild rice medley

Long string beans Almondine

Orange glazed baby carrots

Roasted red bliss potatoes

Stuffed baked potato

Savoy Parmesan potato wedges

Baked zucchini with Italian seasoning

Chef's fresh vegetable medley

Brussel sprouts with onions and bacon

Dessert Course-

Please select one

Homemade Chocolate Mousse- *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, vanilla 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 Pomodoro- 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- *Bolognese sauce*

Chicken Marsala- *breast of chicken with marsala wine and sautéed mushrooms*

Homemade Eggplant Parmesan

Penne with tomato-basil sauce

Baked Zucchini- *fresh tomatoes*

Garlic Bread and Ciabatta bread- *with herbs and olive oil*

Choice- Tiramisu Cake or Italian Rum Cake- *served for dessert*

\$36.99 per person

Country BBQ Buffet

Garden Salad Bowl- *baby field greens, julienne carrots, grape tomatoes, cucumbers, purple cabbage, black olives, French and Ranch dressings*

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
Red Bliss Potato Salad
Homemade Cole Slaw
Homemade Macaroni Salad
Homemade Corn Bread

Deep Dish Apple Pie with ice cream- *served for dessert*

\$35.99 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
Garlic bread and dinner rolls, sweet butter

NY Cheese Cake with Strawberries- *served for dessert*

\$46.99 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 glaze*

Roast Porcetto- loin of pork

Pasta: please select one

Tri colored Tortellini- *4 cheese alfredo sauce*

Penne- *Roma tomato sauce*

Farfalle- *alla vodka blush*

Penne Margherita- *fresh mozzarella, tomatoes*

Entrée Selections: please select two

Roasted Chicken- *Italian herbs*

Lemon Chicken Francaise- *lemon- white wine sauce*

Italian Meatballs and Sausage Cacciatore

Asian Grilled Salmon- *sweet Thai and teriyaki glaze*

Baked Flounder- *seasoned breadcrumbs, lemon white wine sauce*

Cilantro Shrimp Scampi- *saffron rice*

Chicken Milanese- *pan fried chicken breast, arugula, Parmesan, lemon vinaigrette*

Grilled Chicken- *roasted vegetables and balsamic glaze*

Creamy Seafood- *shrimp, bay scallops and crab- topped with puff pastry*

Shrimp and Scallop Creole- *New Orleans style, seasoned rice*

Homemade Eggplant Parmagiano

Pepper Steak- *onions and green bell peppers, wild rice medley*

Vegetable Selections: please select two

Roasted red bliss potatoes

Cheddar-scallion mashed potatoes

Roasted Garlic redskin smashed potatoes

Fresh broccoli with o/o and garlic

Chef's fresh vegetable medley

Savoy Parmesan potatoes

Fall medley of root vegetables

Glazed baby carrots l'orange

Green beans almondine

Accompaniments:

Chef's homemade side salads(3)

Dessert Sweet Table: (all)

Tempting Layer Cakes

Chocolate Mousse

Fresh cut fruits with dipping sauces- cantaloupe, honeydew, pineapple, strawberries

New York style Cheese Cakes topped with fruit

Italian and American cookies

\$41.99 per person

The Classic Buffet

Garden Salad Bowl- choice of 2 dressings

Pasta: Penne- Roma tomato sauce or vodka blush sauce

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

Fish Selection: (1) Grilled Salmon- dill cream sauce or Parmesan Crusted Flounder

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

Meat: Marinated flank steak- 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

\$37.99 per person

Banquet Beverage Service

Bar Options

One hour open bar..... \$19.99

For each additional hour- please add \$6.99 per person, per hour

Champagne Toast.....\$6.99

Spumante, Dry or Raspberry

Wine Toast.....\$6.99

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 \$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- \$49.00 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 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

Merighi's Savoy Inn

4940 E. Landis Avenue

Buena Vista Township, East Vineland, New Jersey 08360

Fax: 856.691.0131 Phone: 856.691.8051 www.savoyinn.com

savoyinn@comcast.net

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Venmo:@savoyinn