



## CATERING MENU

### APPETIZERS SMALL (HALF TRAY) SERVES 8 TO 14. LARGE (FULL TRAY) SERVES 18-22

Antipasto platter Small \$75 Large \$140

Fresh mozzarella, Parmigiano Reggiano, sweet and hot Sopressata, prosciutto di Parma, roasted red peppers, marinated grilled artichoke hearts, and green and black cerignola olives.

Assortment of American domestic cheeses Small \$50 Large \$90

Sharp cheddar, provolone, Swiss, muenster, gouda, Monterey jack, white cheddar served with house made crostini and grapes.

Assortment of European cheeses Small \$65 Large \$130

Parmigiano Reggiano, imported provolone, fontina, manchego, asiago, cilengine mozzarella, ricotta salata served with house made crostini and grapes.

Sicilian Bruschetta platter Small \$40 Large \$75

Diced vine-ripened tomatoes, diced red onions, diced Kalamata olives, fresh garlic, basil and feta cheese, served with house made crostini and drizzled with aged balsamic vinegar.

Cilengine Mozzarella and cherry tomato skewers Small \$55 Large \$100

Delicately placed on mini skewers and served with aged balsamic vinaigrette.

Pesto shrimp platter Small (35 pieces) \$99 Large (75 Pieces) \$180

House made pesto encrusted shrimp served over vine ripe tomatoes, baked with melted mozzarella and drizzled with aged balsamic vinegar.

Caprese Platter Small \$50 Large \$95

Fresh sliced mozzarella and vine ripe sliced tomatoes, basil and drizzled with Extra Virgin Olive Oil.

Raw Crudite platter Small \$45 Large \$85

An array of fresh seasonal vegetables (celery, broccoli, cucumbers, zucchini, squash, peppers, and heirloom baby carrots with Savory's house made blue cheese dip or white bean hummus.

Shrimp Platter Small (40 pieces) \$100.00 Large (80 pieces) \$190.00

Jumbo chilled gulf shrimp, with zesty house made cocktail sauce and lemon wedges.

Smoked salmon platter Small \$90.00 Large \$ 180.00

Thinly sliced, silky, sushi-grade Norwegian smoked salmon, served with sliced ripe tomatoes, diced red onion and capers, served with house made seasoned crostini.

Mushrooms Casino Small \$45.00 Large \$85.00

Mushrooms stuffed with a sautéed red pepper, shallot, celery, baby clam meat, crisp pancetta, and panko bread flake mix drizzled with a white wine butter lemon sauce.

Ravioli Fritti Small \$45.00 Large \$ 85.00

Large fresh ravioli eggged and dipped in seasoned panko flakes, flash fried to a golden brown, served with house made gravy (red sauce) for dipping.

Grilled long stem artichokes Small \$65.00 Large \$130.00

Roman-style, long stem artichokes grilled and sautéed with crisp pancetta, shaved shallots, pinot grigio and fresh lemon.

Mussels Small \$55.00 Large \$105.00

Fresh Prince Edward Island mussels sautéed in either a rich white wine cream garlic sauce, OR a spicy red Fra Diavolo sauce.

Baked meatballs Small \$55.00 Large \$105.00

A 150-year-old Sicilian family recipe of mouthwatering meatballs, smothered in our house made red gravy and baked to perfection with Grande shredded mozzarella.

Calamari Fritti Small \$65.00 Large \$130.00

freshly caught calamari steak cut, coated in a special Arborio rice flour, and pan seared to a crisp perfection served with a spicy arrabiatta sauce for dipping.

Jumbo stuffed clam's casino Small \$65.00 Large \$130.00

Freshly shucked diced clam meat sautéed with our house made casino mix of crisp pancetta, roasted red peppers, shallots and panko bread flakes, drizzled with a white wine lemon butter sauce.

Stromboli/calzones Small \$45.00 Large \$85.00

Jumbo Stromboli or calzones hand rolled and stuffed with meats and cheeses then baked to a crisp golden brown, and cut into pieces served with our house made red gravy for dipping.

## **COLD SALADS**

Farro Salad Half Tray \$40 Full Tray \$75

Farro, red and yellow cherry tomatoes, chives, chopped walnuts, cranberries, shaved Parmigiano Reggiano

Quinoa Mediterranean Salad Half Tray \$40 Full Tray \$75

Quinoa, grilled herb chicken, red and green peppers, scallions, feta cheese, Kalamata olives, and fresh lemon.

Baby Shrimp Salad Half Tray \$45 Full Tray \$80

Grilled marinated shrimp, cherry tomatoes, red onions, baby spinach, in a zesty lemon vinaigrette.

Bowtie Pasta Salad Half Tray \$40 Full Tray \$70

Farfalle pasta, tossed with baby spinach, feta cheese, and Kalamata olives

Spinach and Baby Arugula Salad Half Tray \$45 Full Tray \$80

Spinach, baby arugula, shaved red onions, chopped walnuts, cranberries tossed in a white balsamic dressing

Classic Caesar Salad Half Tray \$35 Full Tray \$65

Romaine hearts, shaved pecorino Romano, homemade croutons with homemade Caesar dressing

Mista Salad Half Tray \$40 Full Tray \$65

Spring mix field greens, shaved red onions, shaved carrots, vine ripened tomatoes, in a zesty balsamic dressing

Eggplant Caponata Half Tray \$40 Full \$65

Oven Roasted baby eggplant, fresh plum tomatoes, sweet Vidalia onions

Kale salad \_ Half Tray \$45 Full Tray \$70

Shaved kale, sliced almonds, shaved carrots, radicchio, fennel, extra virgin olive oil and vinegar

Lentil Salad Half Tray \$40 Full Tray \$65

Lentils, diced mixed vegetables, extra virgin olive oil and vinegar

### COLD SALAD OPTIONS

Sold by the pound. We recommend 10 ounces per person. Slider Roll and bread tray \$2.50 per person.  
Lettuce, Tomato, Sliced Onion, Pickles \$2 Per person

#### Protein Salads:

Savory Tuna Salad	\$14.95
Savory Chicken Salad	\$15.95
Mediterranean Tuna	\$15.95
Napa Blue Cheese Chicken Salad	\$17.95
Shrimp Salad with Tarragon	\$19.95

#### Side Salad Selections:

Roasted Potato Salad	\$9.95
Fresh Cabbage and Jicama Slaw	\$10.95
Traditional Potato Salad	\$10.95
Pasta Salad with Dill	\$11.95

## **BOXED LUNCHES**

- Ham Sandwich \$9.95
- Turkey + Swiss \$9.95
- Roast Beef \$9.95
- Chicken Salad \$9.95

Choose potato salad, pasta salad or chips. Served with a pickle.

## **PARTY HEROES**

- Heroes are available 3 feet and 6 feet. One foot feeds approximately 4 people.
- Add fresh mozzarella or roasted red peppers to any hero for an additional \$2.00 per foot
- All heroes include mayonnaise, mustard, and oil and vinegar on the side
- One pound of cold salad (potato, macaroni, or cole slaw) per foot included, minimum 3 feet
- Substitutions available for an additional charge
- All heroes are sliced and elegantly presented on round platters
- All heroes are made with the finest meats and cheeses available

Red White and Blue \$21/foot

Prime roasted beef, oven roasted turkey breast, and thinly sliced ham, American cheese, Swiss cheese, lettuce and tomato

Napolitano \$21/foot

Capicola, sopressata, Genoa Salami, provolone cheese, basil, oregano, roasted red peppers, with a balsamic glaze

Vegetarian Vesuvio \$21/foot

Assortment of grilled eggplant, zucchini, mushroom, red onion, roasted red peppers, roasted fennel, and balsamic vinegar

Balsamic Bravissimo \$24/foot

Balsamic chicken cutlet, sautéed spinach, tomato, caramelized onion, and fontina cheese

Genoa \$24/foot

Grilled chicken breast, roasted red peppers, sun dried tomatoes, arugula, and pesto

Ellis Island \$30/foot

Imported Prosciutto di Parma, imported Provolone, fresh mozzarella, roasted red peppers, basil, and a balsamic glaze

Nonna's Sunday Hero (Priced Per Pound) \$20/lb

Breaded eggplant, fresh mozzarella, cherry tomatoes, red onions, and basil

Pollo (Priced Per Pound) \$24/lb

Breaded chicken cutlet, sliced avocado, American cheese, lettuce and tomato

## **PASTA ENTREES** HALF TRAY SERVES 5-6, FULL TRAY SERVES 10-12

*All pasta dishes are cooked Al Dente. Whole wheat and gluten-free pastas are available upon request with upcharge.*

Rigatoni al a Savory Gourmet Half Tray \$50 Full Tray \$75

Rigatoni pasta with sautéed baby eggplant, fresh mozzarella, and fresh basil in a filetto di Pomodoro sauce.

Baked Stuffed Shells Half Tray \$50 Full Tray \$75

House-made pasta shells stuffed with Grande Ricotta cheese then covered in marinara sauce, topped with Mozzarella and baked to perfection.

Baked Ziti Half Tray \$50 Full Tray \$75

Ziti with Bolognese sauce, Ricotta, mozzarella and Romano cheeses baked to perfection.

Cavatelli Bravissimo Half Tray \$60 Full Tray \$90

Cavatelli pasta, artichokes, sun dried tomatoes, roasted peppers, Gaeta olives and capers pan sautéed with fresh garlic and extra virgin olive oil.

Farfalle Half Tray \$60 Full Tray \$90

Farfalle pasta, jumbo shrimp and sun-dried tomatoes pan sautéed with fresh pesto.

Fusilli Primavera Half Tray \$50 Full Tray \$75

Fusilli pasta with broccoli, zucchini, squash, carrots, red onions and fresh garlic sautéed with EVOO.

Gnocchi Half Tray \$55 Full Tray \$85

Potato gnocchi, sautéed with baby arugula, mushrooms, pine nuts and pesto.

Lasagna

Fresh lasagna made with creamy ricotta, mozzarella and pecorino cheeses and baked with house made red gravy.

Cheese or Vegetable – Half Tray \$55 Full Tray \$80

Bolognese Sauce (braised meat sauce)— Half Tray \$65 Full Tray \$90

Linguine with Fresh White Clam Sauce Half Tray \$55 Full Tray \$85

Linguine with freshly shucked, chopped clams served in garlic and extra virgin olive oil.

Manicotti Half Tray \$55 Full Tray \$80

House made manicotti shells stuffed with a creamy ricotta mix topped with mozzarella and baked to perfection, served with marinara sauce.

Orecchiette with Broccoli Rabe and Sausage

Fresh orecchiette pasta sautéed with broccoli rabe, sliced Brooklyn sausage, crushed red pepper, garlic and extra virgin olive oil.

Pollo Griglia

Prestige farms grilled chicken breast sautéed with roasted red peppers, mushrooms, spinach, in an alfredo sauce and rich demi-glace mix tossed in fusilli pasta

Pasta Bolognese

A meat sauce mixture of pork, veal, sausage, and beef braised with red and white wines and plum tomatoes tossed with fresh rigatoni pasta.

Rigatoni a la Vodka

Spicy Brooklyn fennel sausage and shallots sautéed and braised Sicilian style in a rich cream and tomato sauce tossed with fresh rigatoni pasta.

Ravioli Half Tray \$50 Full Tray \$75

Jumbo house made ravioli stuffed with a creamy ricotta mix served with either house made marinara or vodka sauce.

## **GOURMET PORK ENTREES** HALF TRAY FOR 5-6, FULL TRAY FOR 10-12

Pan Roasted Pork Loin Half Tray \$60 Full Tray \$90

Sliced, pan-roasted, herb-encrusted pork loin finished with a shitake mushroom demi-glace.

Stuffed Pork Tenderloin (Filet Mignon of Pork) Half Tray \$65 Full Tray \$95

Sliced pork tenderloin stuffed with cranberries, apples, Vidalia onion and walnuts OR stuffed with Prosciutto and provolone cheese.

Crisp Porchetta Half Tray \$65 Full Tray \$105

Bursting with flavor this beautiful cut of pork belly is stuffed with rosemary, crushed red pepper, fennel seed, garlic and lemon zest and roasted to a crisp perfection, then sliced and covered in its own juices.

## **MEATBALLS + SAUSAGE TRAYS** HALF TRAY FOR 5-6, FULL TRAY FOR 10-12

*Meatballs are 100 % beef and sausage is pork. Chicken and turkey available upon request.*

Sicilian Meatballs

Our Nonna's 150-year old Sicilian, all-beef recipe with lean ground sirloin, pecorino Romano cheeses, panko flakes and fresh Italian seasonings with our homemade red sauce, topped with mozzarella and baked to perfection.

Sausage and Meatballs Half Tray \$50 Full Tray \$80

Homemade meatballs and our Brooklyn fennel sausage served in our homemade marinara.

### Sausage and Peppers

Brooklyn fennel sausage grilled, sliced and then sautéed with fire roasted green peppers, onions, with fresh garlic and extra virgin olive oil.

### Meatballs and Sausage Sliders

Homemade meatballs or Brooklyn fennel sausage with marinara and pecorino Romano cheese served with house made rolls – excellent finger food.

### Buffalo Chicken Meatballs Half Tray \$55 Full Tray \$85

Hand-rolled, buffalo chicken meatballs topped with homemade buffalo bleu cheese sauce.

## **CARVING BOARD** ~FULL TRAYS ONLY~ SERVES 10-12 PEOPLE

*All Savory Gourmet's premium meats are roasted in-house in their own juices.*

### Savory Gourmet Roasted Fresh Ham \$130

All-natural fresh ham stuffed with fresh garlic cloves then rubbed with extra virgin olive oil and fresh herbs + spices, sliced for presentation.

### Savory Gourmet Freshly Roasted Organic Turkey Breast \$120

Served with gravy.

### Savory Gourmet Roasted Prime Roast Beef \$130

Prepared Medium-Rare, sliced for presentation.

## **BEEF ENTREES** HALF TRAY SERVES 5-6, FULL TRAY SERVES 10-12

### Brisket Half Tray \$80 Full Tray \$130

Sliced, braised-first cut brisket, rubbed with garlic, herbs and extra virgin olive oil.

### London Broil ( prepared medium rare to medium) Market Price

Top round London Broil marinated in Savory Gourmet's very own regular oven and grill sauce, with sautéed mushrooms and onions, served over house-made risotto.

### Savory Pepper Steak

Pan seared beef tri tips, red and green peppers, and garlic served over house made risotto.

### Savory Skirt Steak – Market Price

Soft and tender grilled marinated skirt steak in our very own grill sauce.

### Steak Pizzaiola Half Tray \$85 Full Tray \$140

Prime beef tenderized then grilled and slowly simmered in our homemade red gravy, red wine, and garlic butter, finished with baked fresh mozzarella.

## **SEAFOOD ENTREES** HALF TRAY SERVES 5 TO 6. FULL TRAY SERVES 10 TO 12

### Jumbo Shrimp Casino Half Tray (30 pieces) \$90 Full Tray (65 pieces) \$170

Jumbo shrimp stuffed with our hand-crafted casino mix, then roasted and drizzled with a decadent lemon butter crème sauce served over roasted red pepper and sautéed spinach risotto.

Balsamic-Encrusted, Sushi-Grade Salmon Half Tray \$90 Full Tray \$160

Fire-grilled and encrusted with our 50-year old balsamic vinegar served over roasted red peppers and sautéed spinach risotto.

Shrimp Scampi Half Tray \$90 Full Tray \$160

Sautéed jumbo shrimp in a white wine garlic broth with roasted red peppers, tomatoes and crushed red pepper.

Zuppa Di Pesce Half Tray \$95 Full Tray \$175

Jumbo shrimp, PEI mussels, clams, calamari, and scallops sautéed in a white wine crème sauce with crushed red pepper.

Frutti Di Mare Half Tray \$95 Full Tray \$175

Jumbo shrimp, PEI mussels, clams, calamari, and scallops sautéed in a rich and spicy Fra Diavolo red sauce.

## **CHICKEN ENTREES** HALF TRAY SERVES 5 TO 6. FULL TRAY SERVES 10 TO 12

*All-natural, organic prestige farms chicken.*

Chicken Parmigiana Half Tray \$65 Full Tray \$120

Tenderized chicken breast lightly seasoned and breaded with panko flakes, pan-sautéed crisp and covered with homemade red sauce topped with mozzarella and baked to perfection.

Petto di Pollo Half Tray \$65 Full Tray \$125

Herb marinated chicken breasts grilled and cut in half, served over roasted herbed bliss potatoes, covered with sautéed spinach, roasted red peppers, goat cheese and a white wine lemon crème sauce.

Chicken Picatta Half Tray \$65 Full Tray \$120

Pan-seared, flour-dusted chicken breast with capers in light lemon, white wine and butter sauce.

Chicken Saltimbocca Half Tray \$70 Full Tray \$125

Herb marinated chicken breast grilled and stuffed with Prosciutto, fontina cheese and sage served with a decadent mushroom demi-glace.

Balsamic Chicken Half Tray \$65 Full Tray \$105

Boneless chicken breast grilled and blended with aged balsamic vinegar, Portobello mushrooms, and peppers

Chicken Cutlet Milanese Half Tray \$65 Full Tray \$105

Breaded, pan-seared chicken breast topped with baby arugula, cherry tomato, red onion, and fresh mozzarella in extra virgin olive oil and freshly squeezed lemon.

Chicken Marsala Half Tray \$65 Full Tray \$105

Pan-seared tender chicken breast, shitake mushroom, in a marsala wine sauce reduction.

Chicken Pesto Half Tray \$65 Full Tray \$105

Pan seared, boneless chicken breast topped with pesto, vine-ripened tomatoes, shaved mozzarella and parmigiana Reggiano cheeses.

Savory Grilled Chicken and Italian Roasted Vegetables Half Tray \$65 Full Tray \$95

Herb marinated chicken breast sliced and pan seared with garden fresh Italian-roasted vegetables, with fresh garlic and extra virgin olive oil.

Chicken Sorrentina Half Tray \$70 Full Tray \$125

Pan seared tender chicken breast with prosciutto di Parma, fontina cheese and drizzled with a light demi-glace served with sautéed spinach.

## **EGGPLANT TRAYS** HALF TRAY SERVES 5 TO 6. FULL TRAY SERVES 10 TO 12

Eggplant Parmigiana Half Tray \$50 Full Tray \$80

Thinly sliced baby eggplant egg battered, dusted with panko flakes and flash fried OR grilled and topped with marinara sauce and melted mozzarella.

Eggplant Rollatini Half Tray \$50 Full Tray \$80

Thinly sliced, breaded eggplant flash fried and rolled with mozzarella and creamy ricotta cheese and covered with marinara sauce.

Eggplant Towers Half Tray \$55 Full Tray \$90

Grilled, marinated eggplant, marinated tomatoes, sautéed spinach and fontina cheese, drizzled with a homemade pesto balsamic dressing.

Eggplant Meatballs Half Tray \$55 Full Tray \$90

With roasted eggplant, caramelized onions, fresh mozzarella, pecorino romano cheeses and panko breadcrumbs

## **VEGETABLE TRAYS** HALF TRAY SERVES 5 TO 6. FULL TRAY SERVES 10 TO 12

Asparagus Parmigiano Half Tray \$50 Full Tray \$75

Grilled asparagus with fresh garlic and extra virgin olive oil, and melted shaved asiago, parmigiana and Reggiano cheeses.

Assorted Grilled Vegetables Half Tray \$50 Full Tray \$80

Seasonal selections.

Fresh Broccoli Half Tray \$40 Full Tray \$65

Sautéed with garlic.

Fresh Broccoli Rabe Half Tray \$50 Full Tray \$75

Sautéed with garlic, extra virgin olive oil, and crushed red pepper.

Fresh Green Beans Half Tray \$45 Full Tray \$70

Sautéed with garlic, red wine vinegar, and extra virgin olive oil.

Baby Bliss Potatoes Half Tray \$40 Full Tray \$65

Roasted with rosemary, garlic, spices and extra virgin olive oil.

Glazed Carrots Half Tray \$40 Full Tray \$65

Roasted with local honey, butter and brown sugar.

Italian Vegetables Half Tray \$45 Full Tray \$70

Roasted + sautéed zucchini, squash, carrots, and red onion with garlic Italian seasoning and extra virgin olive oil.

## DESSERTS

Mini Cannoli \$20/dz

Mini Eclairs \$33/dz

Rainbow Cake \$48/dz slices

Individual Fruit Tart \$80/dz

Many other selections available – just