



savorygourmetmarket.com  
770.857.3960

# CATERING MENU

## BOXED LUNCHES

Sandwich, Side + Pickle: \$13.95 / Sandwich, Side, Pickle + Cookie: \$15.95

Roasted Turkey Breast — With Swiss cheese + olive tapenade served on multigrain.

Italian Combo — With soppressata, Capicola, Genoa salami and provolone, with sweet vinegar peppers served on a baguette.

Roast Beef - With horseradish cheddar, aioli, lettuce + tomatoes on a baguette.

Mortadella — Thinly sliced Italian bologna with fig and balsamic spread and Fontina cheese served on a baguette.

Mediterranean Tuna Salad — Delicate white tuna, red onion, capers, lemon, sundried tomatoes, olive oil, salt and pepper served on multigrain.

Cherry Bleu Chicken Salad – President Roosevelt's family recipe with dried cranberries + pecans served on multigrain bread.

Miss Emily's Chicken Salad — President Carter's Aunt Emily's recipe! Fresh celery, toasted almonds + grapes served on multigrain bread.

Ham + Swiss– Served with mustard on a baguette.

**Sides:** House made Potato salad or Pasta salad.

**Cookies:** Chocolate Chip, Oatmeal Raisin or Peanut Butter.

Assorted Sandwich Tray – Any combination of the sandwiches above can be sliced and served on a tray.

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## CHARCUTERIE

For 6-8 people \$58 For 12-14 people \$80 For 20-25 people \$140

A selection of meats, cheeses, nuts + dried fruits, served with house made crostini.

## APPETIZERS *Small (Half Tray) serves 8 to 14. Large (Full Tray) serves 18-24*

Antipasto platter \$75 | \$140

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

Assortment of domestic and imported cheeses \$65 | \$130

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

Sicilian Bruschetta platter \$40 | \$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.

Ciliegine Mozzarella and Cherry Tomato skewers \$55 | \$100

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

Pesto Shrimp platter \$99 (35 pieces) | \$180 (75 Pieces)

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

Caprese Platter \$50 | \$95

Sliced fresh mozzarella and vine ripe tomatoes and basil drizzled with EVOO and aged balsamic.

Chicken Caprese Sliders \$55 | \$105

Herb marinated grilled chicken, fresh mozzarella, basil pesto, sliced tomato, balsamic served on slider rolls.

Shrimp Platter \$99 (40 pieces) | \$190 (80 pieces)

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

Smoked Salmon Platter \$99.00 | \$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 \$45.00 | \$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 \$45.00 | \$85.00

Large fresh ravioli egged 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 \$65.00 | \$130.00

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

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.

Flash Fried Goat Cheese \$50 | \$95

Goat cheese rolled, battered and flash fried to a golden brown served and over fresh baby arugula, drizzled with local honey and sprinkled with black pepper.

Stromboli/Calzones \$45.00 | \$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.

## **BY THE DOZEN**

Fresh Mozzarella Rollups \$48 (2 dozen)

House made fresh mozzarella rolled with Prosciutto di Parma, spinach, roasted red peppers and pesto drizzled with aged balsamic.

Crisp Mini Cheese + Rice Arancini \$35 per dozen

Blend of Italian Arborio rice and mozzarella flash fried crisp, served with marinara sauce.

Mini Potato Croquettes \$48 (2 dozen)

Mashed potato and smoked mozzarella, prosciutto, caramelized onions and sage

Mini Lobster Cakes \$80 (2 dozen)

An upgrade from ordinary crab cakes! Lump lobster meat mixed with scallions, diced red peppers, panko flakes and pineapple salsa.

## **SALADS** *Small tray serves 8 - 14 , Large tray serves 18-22*

Baby Shrimp Salad \$45 | \$80

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

Pasta Salad \$40 | \$70

Tossed with baby spinach, feta cheese + Kalamata olives.

Spinach and Baby Arugula Salad \$45 | \$85

Spinach, baby arugula, shaved red onions, chopped walnuts, cranberries tossed in a white balsamic dressing. Add grilled chicken \$40 small, \$80 large.

Classic Caesar Salad \$35 | \$65

Romaine hearts, shaved pecorino Romano, homemade croutons with homemade Caesar dressing. Add grilled chicken \$40 small, \$80 large.

Mista Salad \$40 | \$75

Locally grown hydroponic field greens, shaved red onions, shaved carrots, vine-ripened tomatoes, in a zesty balsamic dressing. Add grilled chicken \$40 small, \$80 large.

Eggplant Caponata \$40 | \$75

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

Kale Salad \$40 | \$75

Shaved kale, sliced almonds, shaved carrots, radicchio, fennel, EVOO and vinegar.

## **PREPARED SALADS**

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.

Mediterranean Tuna Salad	\$9.95
Miss Emily's Chicken Salad	\$9.95/lb
Cherry Blue Cheese Chicken Salad	\$10.95/lb
Traditional Potato Salad	\$8.95 /lb
Pasta Salad	\$9.95/lb

## **VEGETABLES** *Half Tray serves 10 to 12. Full Tray serves 18 to 24*

Asparagus Parmigiana \$45 | \$75

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

Roasted Italian Vegetables \$45 | \$75

Roasted + sautéed zucchini, squash, carrots, and red onion with garlic Italian seasoning and evoo.

Assorted Seasonal Grilled Vegetables \$45 | \$75

Fresh Broccoli Sauteed with Garlic \$45 | \$75

Fresh Broccoli Rabe with Crushed Red Pepper \$65 Full Tray \$95

Fresh Green Beans \$45 | \$75

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

Baby Bliss Rosemary Potatoes \$45 | \$75

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

Honey Glazed Carrots \$45 | \$75

Roasted with local honey, butter and brown sugar.

## **CARVING BOARD** ~Full Trays Only~ Serves 10-12 people *All Savory Gourmet's premium meats are roasted in-house in their own juices.*

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.

Freshly Roasted Organic Turkey Breast \$130

Served with gravy. Sliced for presentation.

Roasted Prime Roast Beef \$130

Prepared Medium-Rare, sliced for presentation.

## **PASTA ENTREES** *Half Tray Serves 6-8, Full Tray Serves 14-18*

*All pasta dishes are cooked Al Dente. Whole wheat and gluten-free pastas are available upon request with nominal upcharge. We can provide racks and sterno fuel upon request.*

Penne a la Vodka \$65 | \$125

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

Penne al a Savory Gourmet \$50 | \$95

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

Baked Stuffed Shells \$50 | \$95

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

Baked Ziti \$50 | \$95

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

Pasta Primavera \$50 | \$95

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

Gnocchi \$55 | \$90

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

Lasagna Cheese or Veggie \$55 | \$105 Bolognese \$65 | \$125

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

Linguine with Fresh White Clam Sauce \$55 | \$105

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

Cheese Manicotti \$55 | \$105

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

Short Rib Manicotti \$70 | \$135

Braised short ribs and ricotta stuffed in house-made manicotti shells baked with tomato ragu, melted mozzarella and Pecorino Romano.

Pasta with Broccoli Rabe and Sausage \$65 | \$125

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

Pollo Griglia \$65 | \$125

Grilled chicken breast sautéed with roasted red peppers, mushrooms + spinach in an alfredo sauce and rich demi-glace mix tossed with pasta.

Pasta Bolognese \$60 | \$115

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

Ravioli \$50 | \$95

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

**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 \$55 | \$105

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 \$50 | \$95

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

Sausage and Peppers \$55 | \$105

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 \$55 (12) | \$105 (24)

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

Buffalo Chicken Meatballs \$55 | 105

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

## **BEEF ENTREES** *Half Tray Serves 5-6, Full Tray Serves 10-12*

Brisket \$80 | \$155

Sliced, braised-first cut brisket, rubbed with garlic , herbs and EVOO.

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 ~Market Price ~

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

Savory Flank Steak ~Market Price~

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

Steak Pizzaiola \$85 | \$165

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

## **GOURMET PORK ENTREES** *Half Tray for 5-6, Full Tray for 10-12*

Pan Roasted Pork Loin Half Tray \$60 Full Tray \$115

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 \$125

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 \$125

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.

## **SEAFOOD ENTREES** *Half Tray serves 5 to 6. Full Tray serves 10 to 12*

Jumbo Shrimp Casino \$90 (30 pieces) \$180 (65 pieces)

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 \$90 | \$170

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

Shrimp Scampi \$90 | \$180

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

Zuppa Di Pesce \$95 | \$185

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

Frutti Di Mare \$95 | \$185

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

Mussels \$55.00 | \$105.00

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

## **CHICKEN ENTREES** *Half Tray serves 5 to 6. Full Tray serves 10 to 12*

*All-natural, organic chicken.*

Chicken Parmigiana \$65 | \$125

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

Petto di Pollo \$65 | \$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 \$125

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

Chicken Saltimbocca \$70 | \$135

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

Balsamic Chicken \$65 | \$125

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

Chicken Cutlet Milanese \$65 | \$125

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 \$65 | \$125

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

Chicken Pesto \$65 | \$125

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

Savory Grilled Chicken and Italian Roasted Vegetables \$65 | \$125

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

Chicken Sorrentina \$70 | \$135

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

## **EGGPLANT ENTREES** *Half Tray serves 5 to 6. Full Tray serves 10 to 12*

Eggplant Rollatini Half Tray \$50 Full Tray \$90

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

Eggplant Parmigiana Half Tray \$50 Full Tray \$90

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

Eggplant Meatballs \$55 | \$90

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

## **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, pasta, or cole slaw) per foot included, minimum 3 feet
- Substitutions available for an additional charge

Red White and Blue \$21/foot

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

Italian Combo \$21/foot

Capicola, soppressata, Genoa Salami, provolone cheese, oregano, roasted red peppers drizzled with aged balsamic and EVOO.

Balsamic Bravissimo \$24/foot

Balsamic chicken cutlet, sautéed spinach, tomato, caramelized onion + 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.

## **DESSERTS**

Mini Cannoli	\$22/dozen
Dessert Bars (Meltaway, Brownie Bash, Pecan Chocolate, Lemon)	\$60/tray (serves 25-40)
Rainbow Cake	\$70/dozen slices
Limoncello Cake	\$70/dozen slices
New York Cheesecake – Carnegie Deli	\$120/dozen slices

*Many other selections available – just ask!*

~ All Prices are Subject to Change Without Notice ~