



SAVOR...

Catering Menu

Jacksonville

● BREAKFAST ● BREAKS ● LUNCH & DINNER ● BUFFETS ● RECEPTIONS ● BEVERAGES ● CATERING INFORMATION ●



Breakfast

BUFFETS

All Breakfast Buffets include Freshly Brewed Gourmet Regular and Decaffeinated Coffee, an Assorted Hot Tea Selection and Iced Water. 25 guest Minimum

Consider enhancing your guest experience with a customized Action Station

The Brakeman 28.00

Fresh Orange Juice, homemade Cheese and Broccoli Casserole, Crisp Bacon and Sausage Links, Creamy Grits and Roasted Rosemary Breakfast Potatoes. Assorted Danishes, Muffins and Freshly Baked Biscuits with Butter & Preserves

The Conductor 28.00

Fresh Orange Juice, Diced Fruit, Scrambled Eggs, Crisp Bacon, Creamy Grits and Roasted Rosemary Potatoes. Assorted Danish, Muffins and Freshly Baked Biscuits with Sausage Gravy, Butter & Preserves

BUFFETS (CONTINUED)

- The Engineer** 28.00
Fresh Orange Juice, Scrambled Eggs, Crisp Bacon and Sausage Links, Creamy Grits and Rosemary Breakfast Potatoes. Assorted Danish, Muffins and Freshly Baked Biscuits with Butter & Preserves
- Deluxe Continental Breakfast** 25.00
Assorted Juices, Old Fashioned Oatmeal with Cinnamon Sugar, Nuts, Raisins and Milk. Danishes, Muffins, Bagels with Cream Cheese and Freshly Baked Biscuits with Butter & Preserves
- Continental Breakfast** 20.00
Assorted Juices, Assorted Danish, Muffins, Bagels with Cream Cheese and Freshly Baked Biscuits with Butter & Preserves

ACTION STATION

All Action Stations require one Chef Attendant per 50 guests at 120.00 per Chef. Groups under 50 will incur a minimum fee of \$100.00

- Mother's Favorite Pancake or Waffle Station** 12.50
Homemade Buttermilk Pancakes or Waffles made with Assorted Toppings
- Omelet Station** 11.25
Chef Prepared Egg or Egg white Omelets. Guests may choose from assorted Fillings; Cheddar, Ham, Mushrooms, Onions, Tomatoes and Peppers
- Loaded Hash Brown Potatoes** 11.25
A delicious mixture of Hash Browns, Sweet Potato Puffs and Tater Tots to be topped with Guests choice of Shredded Cheese, Sliced Mushrooms, Onions, Ham & Sausage Gravy

PLATED

All Plated Breakfast Selections include Freshly Brewed Gourmet Regular and Decaffeinated Coffee, an Assorted Hot Tea Selection, Freshly Squeezed Orange Juice and Iced Water. 25 Guest minimum

- The Coast Line** 30.50
Scrambled Eggs, Breakfast Sausage Links, Hash Brown Casserole, Assorted Danishes, Muffins and Freshly Baked Biscuits with Butter & Preserves
- Orange Blossom Special** 27.50
Scrambled Eggs, Bacon & Sausage, Roasted Rosemary Potatoes, Assorted Danishes, Muffins and Freshly Baked Biscuits with Butter & Assorted Preserves
- The Tram** 27.50
Homemade Cheese and Broccoli Casserole, Crisp Bacon, Roasted Rosemary Potatoes, Assorted Danishes, Muffins and Freshly Baked Biscuits with Butter & Assorted Preserves

BEVERAGES

SERVED BY THE GALLON

- Freshly Brewed Gourmet Coffee** 50.00
- Freshly Brewed Gourmet Decaffeinated Coffee** 50.00
- Hot Tea Selection** 42.00
- Fresh Orange Juice** 42.00
- Unsweetened Iced Tea** 40.00
- Sweetened Iced Tea** 40.00
- Fruit Punch** 37.00
- Lemonade** 37.00
- Pink Lemonade** 37.00
- Infused Water** 32.00

PRICED INDIVIDUALLY

- Bottled Spring Water** 4.50
- Powerade™** 4.50
- Bottled Juice** 4.50
- Bottled Water** 4.50
- 12 oz. Soda Can** 4.50
- Milk** 4.50

Breaks

*Refreshment Breaks are priced per person on a 30 minute break, unless otherwise noted. Sufficient quantities will be provided for 30 minutes, any replenishments of food or beverage after the thirty minute break will be charged at standard A la Carte rates depending upon availability of specific items.
25 Guest Minimum*



The Energizer	21.00
Packages of Individual Trail Mix, Yogurt Pretzels, SAVOR... Snack Mix, Assorted Sodas & Bottled Water	
San Jose Sampler	21.00
A Sweet and Salty combination of Popcorn, Cracker Jacks, SAVOR...Snack Mix, Mixed Nuts, M&M's, Assorted Sodas and Bottled Water	
Health Break	20.00
Assorted Granola Bars, Seasonal Whole Fresh Fruit, Assorted Fruit and Greek Yogurt, Individual Bags of Trail Mix, Assorted Juices, Bottled Water and Iced Tea	
Sundae Bar	20.00
Chocolate and Vanilla Ice Cream, Chocolate and Caramel Syrup, Strawberry Topping, Nuts, Cherries and Whipped Cream	
Grab & Go	18.50
Assorted Individual Bags of Cheese Popcorn, Mini Pretzels, Potato Chips, Goldfish, Trail Mix, Cookies, Assorted Sodas & Bottled Water	
Executive Morning Rush	16.50
Freshly Brewed Gourmet Coffee and Decaffeinated Coffee, Hazelnut and French Vanilla Flavored Syrups, Assorted Herbal Teas, Assorted Sodas and Bottled Water	



Lunch

PACKAGED LUNCHES

All Packaged Lunches include Seasonal Whole Fruit, Bag of Cookies and Bag of Chips. Order must require a minimum of 10 each, smaller quantities are subject to a minimum fee

Gourmet Chicken Salad Wrap	25.00
Diced Chicken Breast, Crunchy Celery, Shredded Lettuce, Diced Tomato in a Creamy Dressing, served in an Herb Wrap	
Smoked Turkey BLT	25.00
Sliced Smoked Turkey Breast, Cheddar Cheese, Bacon, Lettuce and Sliced Tomato, served on a Freshly Baked Kaiser Roll	
Turkey BLT Wrap	25.00
Sliced Smoked Turkey Breast, Shredded Lettuce, Diced Tomato and Bacon in an Herb Wrap, served with a side of Ranch Dressing	
Ultimate Roast Beef	25.00
Sliced Roast Beef, Provolone Cheese, Lettuce, Sliced Tomato and Red Onion, served on a Freshly Baked Kaiser Roll with a side of Creamy Horseradish	
Pacific Rim	25.00
Sliced Chicken Breast, Ginger Marinated Rice Noodles and Slivered Peppers, Served in an Herb Wrap with Wasabi Dressing	

PACKAGED LUNCHES (CONTINUED)

Vegetarian Wrap	25.00
Hummus and selection of Seasonal Fresh Grilled Vegetables served in an Herb Wrap	
Buffalo Chicken Wrap	25.00
Fried and Sliced Chicken Breast Dipped in Buffalo Sauce, Diced Celery, Lettuce and Tomato in an Herb Wrap with a side of Bleu Cheese Dressing	

PLATED LUNCH SELECTIONS

All Plated Lunch Selections include Freshly Brewed Iced Tea and Iced Water. All Salad Plates are served with a Family Style serving of Fresh Baked Cookies. Any additions to meals are upon request and priced accordingly. Groups under 25 will be charged a minimum fee of 100.00

Beef Stroganoff	45.00
Beef Tenderloin Tips Sautéed in a Traditional Sherry Sauced finished with Sour Cream, served with House Salad and a Selection from our Lunch Desserts	
Balsamic Glazed Chicken Breast	42.50
Seared Chicken Breast topped with Diced Tomatoes and Chopped Fresh Basil with a Balsamic Glaze Drizzle and a side of Wild Grain Rice. Served with House Salad and a Selection from our Lunch Desserts	
Parmesan Pork Medallion	40.00
Center Cut Pork Medallion with a Parmesan Crust, served with Garlic Mashed Potatoes and Pan Gravy. Also served with House Salad and a Selection from our Lunch Desserts	

Caesar Salad with Blackened Salmon	30.00
Crunchy Romaine Lettuce, Focaccia Croutons, Topped with a Seared Cajun Spiced Salmon Filet and Served with a Traditional Caesar Dressing	

Caesar Salad with Grilled Chicken	28.00
Crunchy Romaine Lettuce, Focaccia Croutons, Tender slices of Chicken Breast, Shaved Cheeses and Served with a Traditional Caesar Dressing	

Greek Salad	28.00
Mixed Greens, Kalamata Olives, Tomato, Cucumber Slices, Red Onion Rings, Pepperoncini and Feta Cheese Served with Greek Dressing and Crispy Pita Chips	

Cobb Salad	28.00
Shredded Iceberg Lettuce topped with Diced Chicken, Crispy Bacon pieces, Diced hard Boiled Egg, Bleu Cheese Crumbles, Diced Tomatoes and Cucumbers and Served with Ranch Dressing	

LUNCH DESSERTS

Choose 1 of the following:

Strawberry Layer Cake

Red Velvet Cake

Double Chocolate Cake



Buffets

LUNCH BUFFETS

All Lunch Buffets include Iced Tea and Iced Water

The Riverwalk

50.00

Champagne Harvest Salad topped with Candied Pecans, Dried Cranberries and Feta Cheese. Served with SAVOR Champagne Vinaigrette

Fresh Seasonal Fruit Salad

Chicken Breast sautéed with Tarragon Sherry Sauce

SAVOR...Crab Cakes, Remoulade

Fresh Seasonal Vegetables

Garlic Mashed Potatoes with Gravy

Artisan Rolls and Creamery Butter

New York Style Cheesecake

South Bank Café 42.50
 Chef Carved Homemade Meatloaf with Brown Sugar Glaze
 Fried Chicken
 SAVOR Baked Potato Salad
 Southern Coleslaw
 Garlic Mashed Potatoes and Gravy Creamy Corn Pudding
 Collard Greens
 Corn bread with Creamery Butter
 Peach Cobbler with Ice Cream

Hometown BBQ 42.50
 "Black Jack" Chicken
 Pulled Pork BBQ with Smokey BBQ Sauce Silver Dollar Rolls
 SAVOR Baked Potato Salad Southern Coleslaw
 Baked Beans
 Macaroni and Cheese
 Banana Pudding

Bay St. Buffet 42.50
 Tabouli Salad: Cous Cous with Lemon Garlic, Tomato
 and Chopped Parsley
 Tossed Salad with Tomatoes and Cucumber, Champagne Vinaigrette
 Grilled Breast of Chicken with Sun-dried Tomato Pesto
 Tuna With Dill Onion Butter
 Wild Rice Blend
 Steamed Fresh Seasonal Vegetables
 Fresh Seasonal Fruit Salad
 Artisan Rolls and Creamery Butter

South Of The Border 32.00
 Tossed Salad with Tomatoes and Cucumbers Served
 with Chipotle Dressing
 Chopped Chicken & Ground Beef
 Warm Tortilla Shells
 Corn & Black Bean Medley
 Spanish Rice
 Chips & Queso
 Churros with Chocolate Sauce

The Sicilian 32.00
 Classic Caesar Salad with Shaved Parmesan, Garlic Focaccia Croutons
 and Creamy Caesar Dressing
 Caprese Salad with Baby Heirloom Tomatoes, Fresh Mozzarella,
 Shredded Fresh Basil and a Balsamic Drizzle
 Baked Ziti with Fresh Ground Beef, Mozzarella, Parmesan
 and Provolone Cheese, in a rich Tomato Ragout
 Vegetarian Lasagna
 Fresh Green Beans sautéed with Olive Oil and Garlic Garlic Bread
 Tiramisu

Downtown Deli Board 32.00
 Thin sliced Honey Baked Ham, Smoked Turkey, Roast Beef and Salami
 Sliced Swiss and Cheddar Cheese, Crispy Leaf Lettuce,
 Sliced Ripe Tomatoes, Sliced Red Onions and Kosher Dill Pickles
 Condiments: Mayonnaise, Dijon Mustard and Horseradish Sauce
 Freshly Baked Kaiser Rolls
 SAVOR... Baked Potato Salad Italian
 Pasta Salad
 Caprese Salad with Baby Heirloom Tomatoes, Fresh Mozzarella,
 Shredded Fresh Basil and a Balsamic Drizzle
 Assorted Fresh Baked Cookies



Receptions

HORS D' OEUVRES

SAVOR... Jacksonville recommends 6 pieces per person, per hour for Receptions which precede dinner and 12 pieces per person, per hour for Receptions without dinner.

There is an Onsite Order Fee of 100.00 for additional Hors d' Oeuvres added to a Reception on the day of the event

COLD HORS D' OEUVRES

50 Pieces per Order

Beef Filet and Artichoke Crostini	381.00
Chicken Salad Gourmet Slider	250.00
Seared Tuna Wonton	187.50
Jumbo Shrimp with Cocktail Sauce	172.50
Bruschetta Crostini	172.50
Goat Cheese Mousse Crostini	137.50
SAVOR... Specialty Dip with Pita Chips	137.50

HOT HORS D'OEUVRE

50 Pieces per Order

Cornmeal Fried Green Tomato	360.00
Manchego and Quince Tart	307.00
Brie Raspberry Star	298.00
Chicken Santa Fe Beggars Purse	295.00
Beggars Purse Fig and Mascarpone	288.00
Beef Satay Szechuan	286.00
Wild Mushroom Vol au Vent	283.00
Truffled Mac and Cheese Tart	277.00
Vegetarian Samosa	275.00
Chicken Adobe	269.00
Thai Peanut Chicken Satay	268.00
Samosa Chicken	265.00
Chicken Tandoori	265.00
Beef Empanada	264.00
Crab Rangoon	260.00
Shepherds Pie	255.00
Coconut Chicken	255.00
Pecan Chicken Tenders	250.00
Mini Andouille in Puff Pastry	247.50
Vegetarian Empanada	246.00

Coney Island Dog	240.00
Beef Short Rib and Bacon Skewer	240.00
Fig Lavender and Fontina in Phyllo	240.00
Asparagus Risotto Balls	237.00
Cinnamon Apple Empanada	232.00
Trumpet Cheese Quesadilla	215.00
White Truffle Potato Croquette	214.00
Samosa Punjabi Veg	212.00
Guava Empanada	210.00
Chicken Sesame	207.50
Samosa Punjabi Chicken	206.00
Chicken Wonton	187.50
Pot Sticker Edamame	186.00
Vegetable Pakora	180.00
Roasted Pork Bao Bun	177.50
Jalapeño Jack Corn Cake	170.00
Pork Pot Stickers	162.00
Franks in Blanket	151.00
Arepa Mini Cheese Jalapeño	151.00
Lotus Leaf Buns Rice	137.50
Plantain Tart	137.50

RECEPTION DISPLAYS

Serves 50 Guests

CHILLED

Domestic and International Cheese Display	625.00
Cheeses from Around the World served with Assorted Crackers	
Grilled Fresh Vegetable Display	410.00
A selection of the Seasonal Market, seared on the Grill and laced with a Balsamic Glaze	
Garden Fresh Vegetable Crudités	387.00
Variety of Fresh Vegetables, served with Ranch Dip and Roasted Red Pepper Dip	
Seasonal Fresh Fruit Display	375.00
Fresh Melons, Strawberries, Grapes and Dipping Sauce	

RECEPTION STATIONS

Lobster Macaroni & Cheese	17.50
Small Plate of our Creamy Lobster Mac & Cheese with Creamy Gruyère Cheese and Shallots	
Kabob Station	17.50
A duo of flavorful Chicken & Beef Kebabs skewered with Tasty Seasonal Vegetables. Served with a Yogurt Cucumber Sauce and Pita Bread	
Prawns Flambée	17.50
Classic Combination of Garlic, Wine, Butter, and Capers Sautéed with Shrimp and Presented with Grilled Italian Vegetables	
Chip & Dip Display	15.00
Variety of Kettle Chips topped with Cajun Ranch, Balsamic and Bleu Cheese, Chocolate and Coconut. Pita Chips with Hummus and Spinach Dip, Tri Colored Chips with Salsa and Queso	
Carnita Station	12.50
Mojo Pork mixed with Grilled Peppers, Onions, Radishes and Cilantro Cream Sauce Served with Flour Tortillas	

CHEF'S SPECIALTY STATIONS

CARVING STATIONS

All Carving Stations require Chef Carver at 120.00 per Station for a 2 Hour Service Period

Steamship Round of Beef (Serves 200) MP

Served with Mayonnaise, Mustard, Horseradish Cream Sauce and Silver Dollar Rolls

Cajun Prime Rib (Serves 40) MP

Prime Rib of Beef with Cajun Seasonings, slow roasted for maximum juiciness, served with a Garlic Au Jus, Horseradish Cream Sauce, Condiments and Silver Dollar Rolls

Whole Roast Tenderloin of Beef (Serves 35) MP

Served with Mayonnaise, Mustard, Horseradish Cream Sauce and Silver Dollar Rolls

Roasted Strip Loin of Beef (Serves 35) MP

Served with Smokey BBQ Sauce and Silver Dollar Rolls

Roasted Breast of Turkey (Serves 50) MP

All Natural Turkey Breast, served with Cranberry Sauce, Gourmet Mustard, Gravy and Silver Dollar Rolls

Smithfield Carvemaster Ham MP

Roast Pork Loin (Serves 35) MP

Served with Mayonnaise, Mustard, Horseradish Cream Sauce and Silver Dollar Rolls

Please reach out to your Catering Sales Manager for Market Pricing.





Dinner

PLATED DINNER SELECTIONS

All Plated Selections are served with a House Salad, Fresh Seasonal Vegetable, Artisan Rolls with Creamery Butter and Dessert. Freshly Brewed Gourmet Regular and Decaffeinated Coffee, an Assorted Hot Tea Selection, Iced Tea and Iced Water

SALAD ENHANCEMENTS

Enhance your guests experience with our specialty composed dinner salads. Please add 7.50 per person

SAVOR... Signature Salad

Champagne Harvest Salad topped with Candied Pecans and Dried Cranberries, Feta Cheese. Served with SAVOR Champagne Vinaigrette

Classic Caesar Salad

Shaved Parmesan, Crunchy Romaine Lettuce and Garlic Focaccia Croutons. Served with Creamy Caesar Dressing

Caprese Salad

Heirloom Tomatoes and Mozzarella Pearls Sprinkled with Shredded Basil and Drizzled with Balsamic Glaze on a Bed of Arugula

Farm Stand Salad

Arcadian Harvest Greens, Sliced Cucumbers, Radishes and Tomatoes. Served with Savor...Champagne Dressing and Ranch Dressing

Baby Blue on Blue Spring Mix

Fresh Spring Mix, topped with Blueberries and a Gin-Maytag Blue Cheese Dressing

PLATED DINNER SELECTIONS (CONT'D)

All Plated Selections are served with a House Salad, Fresh Seasonal Vegetable, Artisan Rolls with Creamery Butter and Dessert. Freshly Brewed Gourmet Regular and Decaffeinated Coffee, an Assorted Hot Tea Selection, Iced Tea and Iced Water

MAIN COURSE

- Grilled Filet Mignon** 56.00
Grilled 7oz. Filet of Beef with a Sherry Wine Sauce. Served with Roasted New Potatoes
- SAVOR... Homemade Crab Cakes** 56.00
Jumbo Lump Crab Meat Cakes, lightly breaded with Panko and presented with a Cajun Remoulade. Served with Sweet Potato Coconut Rice
- Seared Grouper with Peach Relish** 45.00
Mild Flavored Fish complemented with Peach Relish. Served with a Grits Cake
- Baked Grouper with Artichoke and Tomato** 43.50
Baked Grouper topped with Artichoke and Tomato Fondue. Served with Creamy Orzo
- Mahi Mahi Florida with Orange and Grapefruit Sections** 42.50
Mahi Mahi presented with a Velvety Cream and garnished with Orange and Grapefruit Sections. Served with Jasmine Rice
- Herb Rubbed Chicken Breast** 37.50
Locally sourced Chicken Breast topped with Cheddar Cheese and Bacon. Served with Red-skinned Garlic Mashed Potatoes and Gravy

Chicken Breast Marsala 37.50
Sautéed Breast of Locally sourced Chicken, topped with Sautéed Sliced Mushrooms with a Marsala Wine Sauce. Served with Gnocchi Parmesan

Panko Chicken Breast 35.00
Locally sourced Chicken Breast, Panko and Parmesan Breaded and Sautéed. Served with Coconut Rice

Duet Plate MP
Grilled Filet with a Sherry Wine Sauce Paired with a Jumbo Lump Crab Cake presented with a Cajun Remoulade Sauce

DESSERT
Ask your Sales Manager about SAVOR's specialty desserts

DINNER BUFFETS

All Dinner Buffets include Freshly Brewed Gourmet Regular and Decaffeinated Coffee, an Assorted Hot Tea Selection, Iced Tea and Iced Water

Gate River Buffet 75.00
Farm Stand Salad with Harvest Greens, Sliced Cucumbers, Radishes, Ranch and Italian Dressings
Ranch and Bacon Chicken Beef with Onions and Peppers
Mahi Mahi with Fine Herb Sauce Oriental Broccoli Slaw
Coconut Rice
Fresh Seasonal Vegetable
Artisan Rolls and Creamery Butter
Strawberry Shortcake

DINNER BUFFETS (CONT'D)

All Dinner Buffets include Freshly Brewed Gourmet Regular and Decaffeinated Coffee, an Assorted Hot Tea Selection, Iced Tea and Iced Water

Bold City Buffet 62.50

Baby Spring Mix topped with Blueberries and a Gin-Maytag Blue Cheese Dressing

Bayou Chicken with Onion, Celery and Peppers, garnished with Andouille Sausage in a Light Tomato Sauce

Grouper with Peach Relish

Smoked Sliced Brisket with BBQ Sauce Carolina Marinated Slaw

Garlic Mashed Potatoes and Gravy Fresh Seasonal Vegetable

Artisan Rolls and Creamery Butter

Key Lime Pie with Kiwi Sauce and Whipped Cream

La Villa Buffet 62.50

Tossed Green Salad with Tomatoes, Cucumbers, Ranch and Italian Dressings

Vine Ripened Tomato and Cucumber Salad Southern Fried Chicken

Homemade Meatloaf with Brown Sugar Glaze

Mahi Mahi Florida with Orange and Grapefruit Sections

Savor Baked Potato Salad

Macaroni and Cheese Bourbon Sweet Potatoes

Fresh Seasonal Vegetable

Corn bread with Creamery Butter

Cheesecake with Raspberry Sauce

Southern Fiesta Buffet 60.00

Mixed Green Salad with Chipotle Ranch Dressing

Beef and Chicken Fajitas accompanied by Shredded Cheddar, Lettuce, Tomatoes, Jalapeños, Salsa, Sour Cream, Guacamole and Flour Tortillas

Spanish Rice

Flame Roasted Corn and Black Beans Chips and Queso

Double Chocolate Cake

Northeastern Shore Buffet 52.50

Classic Caesar Salad with Shaved Parmesan, Garlic Focaccia Croutons and Creamy Caesar Dressing

Caprese Salad with Baby Heirloom Tomatoes, Fresh Mozzarella, Shredded Fresh Basil and a Balsamic Drizzle

Blackened Chicken Alfredo with Farfalle

Grilled Sliced Flank Steak with Garlic Au Jus

Baked Grouper with Artichoke and Tomato

Fresh Seasonal Vegetable

Garlic Bread

Tiramisu

Bay Street Buffet 52.50

Tabouli Salad: Cous Cous with Lemon Garlic, Tomato and Chopped Parsley

Tossed Salad with Tomato and Cucumber, served with Champagne Vinaigrette

Grilled Breast of Chicken Sun-dried Tomato Pesto Tuna with Dill Onion Butter

Rosemary Beef Tenderloin Tips Wild Rice Blend

Roasted Fresh Seasonal Vegetables Fresh Seasonal Fruit Salad

Artisan Rolls and Creamery Butter

ACTION STATIONS

*Each Action Station is designed to serve 100 guests.
There is a Chef Attendant Fee of 120.00 per Chef,
per 100 Serving Station, for a 2 hour Service Period.*

Pricing is per person, unless otherwise noted

Fajita Bar	20.00
Grilled Chicken and Flank Steak, Roasted Onions and Peppers, presented on a Teppanyaki Grill. With traditional accompaniments	
Southern Grits Bar	15.00
Southern Organic Stone-Ground Grits Presented with Fried Green Tomatoes, Sautéed Sliced Mushrooms, Diced Tomatoes, Shredded Cheddar Cheese, Creamy Shrimp Gravy, Chives and Sour Cream	
Stir Fry Action Station	15.00
Lo Mein, Fried Rice and Vegetable Fried Egg Roll, Sweet and Sour Sauce and Sesame Oil. Toppings Include: Julienne Vegetables, Broccoli Florets, Asparagus, Sautéed Sliced Mushrooms and Onions, Sliced Green Onions, Snow Peas, Bean Sprouts and Chopped Peanuts	
Pasta Station	15.00
Cheese Tortellini, Rotini Fusilli, Alfredo and Marinara Sauce. Toppings of Grilled Chicken, Red and Green Bell Pepper, Zucchini, Yellow Squash, Broccoli and Sautéed Sliced Mushrooms	
Mashed Potato Bar	15.00
Mashed Potatoes & Sweet Potatoes Served with shredded Cheese, Smoked Bacon bits Bleu Cheese Crumbles, Brown Sugar, Mini Marshmallows Butter and Sour Cream	

DESSERT STATION

Banana's Fosters Stations	15.00
Strawberry Shortcake Station	12.50
Warm Southern Biscuits, Fresh Sliced Strawberries and Whipped Cream	

MINI PLATE ACTION STATIONS

Available upon request

Mini Antipasto	17.50
Caprese Skewers with a wedge of Basil Cheese Focaccia	
Bruschetta Trio	17.50
Mozzarella, Arugula and Ricotta Roasted Butternut Squash Bacon & Pepper Jelly with a Smoked Cheddar	
Miniature Dessert Assortment	6.00
Mini Tapas	15.00
Spanish Classic of Chorizo, Manchego, Olives and Piquillo	
Gazpacho Shooters	15.00
Mini Caprese	4.50
Heirloom & Cherry Tomatoes, Mozzarella Pearls, Shredded Basil with a Balsamic Drizzle	
Mini Caesar	3.75
Shaved Parmesan, Crunchy Romain Lettuce and Garlic Focaccia Croutons. Served with Creamy Caesar Dressing An assortment of Almond, Melon and Gazpacho Andaluz	



Beverages

*Bartender is recommended for bar service per 75 guests.
Bartender Fees are 150.00 per Bartender, for a 4-hour shift
plus 25.00 per Bartender, per hour, for each additional hour.*

CASH BAR SERVICE

Premium Cocktails	10.00
Premium Wine by the Glass	10.00
Imported Beer	9.00
Domestic Beer	8.00
Standard Wine by the Glass	8.00
Standard Cocktails	8.00
Bottled Water	4.50
Assorted Sodas	4.50

OPEN BAR SERVICE

PREMIUM

Includes our Premium and Standard Liquors and Wines, Imported and Domestic Beer Selections, Assorted Soft Drinks and Bottled Water

4 Hours	43.95
3 Hours	34.95
2 Hours	25.95

STANDARD

Includes our Standard Liquors and Wines, Imported and Domestic Beer Selections, Assorted Soft Drinks and Bottled Water

4 Hours	39.95
3 Hours	31.95
2 Hours	23.95

WINE & BEER

Includes our Standard Wines, Imported and Domestic Beer Selections, Assorted Soft Drinks and Bottled Water

4 Hours	30.95
3 Hours	24.95
2 Hours	18.95





Catering Information

SAVOR... Jacksonville is the exclusive food and beverage provider for the Prime F. Osborn III Convention Center, The Ritz Theatre and Museum, Times Union Center for the Performing Arts, and the Jacksonville Veterans Memorial Arena. No food or beverage of any kind will be permitted to be brought into the facility by the patron or any of the patron's guests or invitees. Food items may not be taken off the premises; however, excess prepared food is donated under regulated conditions to agencies feeding the underprivileged.

Menus

Menu selections and other details pertinent to your functions are required to be submitted to the catering department a minimum of four weeks prior to the first function date. The catering representative handling your event will assist you in selecting the proper menu items and arrangements to ensure a successful event. Our culinary team is happy to customize the perfect menu for your event.

Pricing

All food and beverage charges are subject to a 21% Administrative Fee. This Administrative Fee is retained to defray administrative costs; it is not intended to be a tip, gratuity or service charge and will not be distributed to employees. A 7.5% State of Florida sales tax will be applied to all food, beverage, service charges, and rental equipment. Service charges are taxable in the State of Florida. If your organization is tax exempt, a 501©(3) tax exemption form is due 30 days prior to the event.

Linen

SAVOR... provides its in house linen for all meal functions with our compliments. Additional linen fees will apply for specialty linens or linens required for meeting functions. Your Catering Sales Professional will be happy to offer suggestions for your consideration and quote corresponding linen fees.

Guarantees

A guaranteed number of attendees/quantities of food is required no less than five (5) business days prior to the event. This guarantee must be submitted by noon Monday through Friday, excluding holidays. If the guarantee is not received, SAVOR... Jacksonville reserves the right to charge for the most recent number of persons/quantities specified on the contracted event order. Cancellations and reductions of guarantee are subject to full charges within 5 business days prior to event. Attendance higher than the guarantee will be charged the actual event attendance. Increases greater than 20% will be subject to 20% additional fee based on the menu price (F&B).

Guaranteed greater than or equal to 2,000:

1. Initial guarantee due 30 days prior to event
2. Final guarantee due 10 days prior to event
3. Increase greater than 20% will be subject to 20% additional fee based on the menu price (F&B)

Overset Policy

SAVOR... Jacksonville will be prepared to provide service staff and have seats available for 5% over-set up to a maximum over-set of 20 guests for plated meals and buffet meals with complete table setups only. There will be an additional charge for each over-set of 20 guests above 5%.

Service Staff

Guest to server ratio is 1 server per 30 guests for plated meal functions and 1 server per 50 guests at buffet functions. This is for service at rounds of (10). Rounds of less than (10) guests or a request for additional staffing is subject to labor fees. Holiday labor rates will apply for events scheduled on holidays.

Event Timeline

All service times are based on two-hour breakfast or lunch service and three-hour dinner service. Additional service time will be subject to additional labor fees. Event start or end times that deviate more than thirty minutes than contracted will have additional labor fees per hour, per server scheduled.

Beverage Services

We offer a complete selection of beverages to complement your function. The Florida Alcohol and Beverage Commission regulates alcoholic beverages and service. SAVOR... Jacksonville holds the alcohol license and is responsible for the administration of these regulations.

Alcoholic beverages may not be brought onto the premises from outside sources. We reserve the right to refuse alcohol service to impaired or underage persons.

Alcoholic beverages may not be removed from the premises.

All Bars are subject to a \$150 Bartender Fee per Bartender for (4) hours of service. One (1) bartender per 100 guests is required. All bars close half hour before end of event.

Contracts

A signed copy of the contract outlining all catering services will be provided. The signed contracts state terms, addendum, and specific function sheets constitute the entire agreement between the Client and SAVOR... Pennsylvania. Secondary agents, acting on behalf of the primary client receiving services, may sign the contract on their behalf only with full payment in advance. Any changes, revisions, additions or deletions to the banquet contract and banquet event orders shall be in writing and confirmed by both parties.

Cancellations

Any event canceled less than 5 business days prior to the event will incur 100% of the estimated charges. Please note, for specialty menus or items, a longer window of cancellation may be necessary, this is determined on an event by event basis.

Payment/Deposit

An initial deposit in the amount noted on the Catering Contract is payable, along with a signed contract, at the specified date on the contract letter to guarantee catering services. Full payment of the balance due, based on the guarantee, is payable 30 days prior to the event. Payment can be made in cash or certified check. For additions, a major credit card is required to guarantee payment of any replenishment or new orders requested during a show/function. These charges will be billed to the credit card unless payment is received at the end of the show/function.