

twist
CATERING

great beginnings

The Continental Breakfast Express \$10.95 per person

A selection of assorted dry Cereals, freshly Baked Muffins • Toast or English Muffins • Butter, Honey and Preserves
Orange, Tomato and Cranberry Juices • Freshly brewed Coffee and Tea

Savoy Spa Breakfast \$14.95 per person

Homemade Oatmeal and Granola • 2% Milk, fresh Fruit Salad, low fat Yogurt • Scrambled Egg Whites with Tomatoes and Feta
Banana Nut Bread and Whole Wheat Bread • Butter, Honey and Preserves • Orange, Tomato and Cranberry juices
Freshly brewed Coffee and Tea

Executive Breakfast \$15.95 per person

Assorted chilled Juices • Sliced seasonal fresh fruit • Bagel with cream cheese • Assortment of freshly baked Breads and Pastries
Scrambled Eggs and Breakfast Potatoes • Choice of: Country Bacon, Smoked Ham or Link Sausages • Freshly brewed Coffee and Tea

Plated breakfast selections are available upon request. 20% Gratuity, 10% District Tax Additional.

breaks

Special House Blend Coffee, Tea, Decaffeinated Coffee \$3.95 Per Person

Soft Drinks \$2.95 Per Bottle

Mineral Water \$2.95 Per Bottle

Assorted Juices \$3.95 Per Bottle

Homemade Brownies \$22.95 Per Dozen

Freshly Baked Jumbo Cookies \$20.95 Per Dozen

Assorted Muffins \$30.95 Per Dozen

Sliced Seasonal Fruit Tray \$4.95 Per Person

Energy Break \$8.95 per person

Energy Drinks, Sodas, Spring and Mineral Waters • Assorted Whole Fruits, Sun Chips, Granola Bars • Rice Crispy Treats and Brownies
Assorted Yogurts and granola

Snack Break \$8.95 per person

Assorted Juices, Sodas and Mineral Waters • Tortilla Chips with Fresh Salsa, Potato Chips and Pretzels
Crisp Crudités with Dipping Sauces

20% Gratuity, 10% District Tax Additional.

luncheon buffets

South of the Border \$22.95 per person

Chicken Tortilla Soup with Fried Corn Tortilla Chips • Jicama Salad with Cilantro and Orange • Seasonal Field Greens with Lime Vinaigrette
Grilled Chicken Fajita Strips with Sweet Bell Peppers and Onions • Spanish Rice and Steamed Vegetables
Refried Beans with Cheddar Cheese & Scallions • Warm Flour Tortillas • Homemade Guacamole, Pico de Gallo, Cheddar Cheese & Sour Cream
Key Lime Pie • Rolls and butter • Special House Blend Coffee, Tea and Decaffeinated Coffee

Little Italy \$21.95 per person

Caesar Salad with Garlic Croutons • Tomato and Mozzarella Salad • Italian Wedding Soup With Meatballs And Spinach
Mushroom Ravioli with Parmesan Cream and Fresh Sage • Grilled Eggplant with Herb Tomato Sauce
Chicken Pizzaiola with Basil Tomato Sauce • Tiramisu • Rolls and butter • Special House Blend Coffee, Tea and Decaffeinated Coffee

Mediterranean \$23.95 per person

Greek Salad with Romaine Lettuce, Tomato and Feta Cheese • Chicken Brochette with Bell Pepper and Couscous
Seared Salmon Pasta Salad Tossed with Grilled Red Onions, Dill and Lemon Vinaigrette
Grilled Vegetable Platter to Include: Eggplant, Fennel, Zucchini, Red Pepper and Calamata Olives • Pita Bread • Baklava
Special House Blend Coffee, Tea and Decaffeinated Coffee

Savoy Picnic \$23.95 per person

Seasonal Field Greens with Two Dressings • Your Choice of Two Additional Salads: Dilled New Potato Salad, Orzo Salad with Pineapple and Mango, Couscous Salad, Grilled Vegetable Pasta Salad and Goat Cheese or Roasted Eggplant Salad
A Hearty Display of: Thinly Sliced Roast Beef, Turkey Breast and Cured Ham, Sliced Cheddar and Swiss cheese
Baskets with Sliced Country Breads and Rolls • Relish Tray, Horseradish Sauce, Dijon Mustard and Mayonnaise
Sliced Fresh Fruit, Assorted Tea Cookies and Brownies • Special House Blend Coffee, Tea and Decaffeinated Coffee

La Table Francaise \$26.95 per person

Tarragon Scented Marinated Vegetable Salad with Goat Cheese, Crisp Mescaline Greens with Dijon Mustard Dressing
Beef Tenderloin Tips with Mushrooms and Pearl Onions in a Cabernet Sauce
Shrimp stuffed Turbans of Sole with Fennel and Leeks in a Pernod Cream Sauce • Potato Au Gratin • Glazed Carrots
Rolls and Butter • Special House Blend Coffee, Tea and Decaffeinated Coffee • Apple Tart and Crème Caramel

Pacific Rim \$25.95 per person

Field Greens with Wasabi Vinaigrette • Grilled Shrimp and Napa Cabbage Salad with Ginger and Orange
Thai Beef Salad with Mint and Lime • Sesame Noodles with Peppers and Soy • Rice Salad with Pineapple and Scallions
Sliced Oranges, Seedless Grapes and Fortune Cookies • Special House Blend Coffee, Tea and Decaffeinated Coffee

Patio BBQ \$28.95 per person

New Potato Salad with Grain Mustard • Garden Salad with Two Dressings • Choice of Two Entrees: Pulled Beef with Tangy BBQ Sauce, Char-grilled Herbed Chicken Breast or Blackened Salmon Fillet with Lemon Cream • Buttered Sweet Corn
Baked Idaho Potatoes with Sour Cream • Key Lime Pie and Carrot Cake • Rolls and Butter
Special House Blend Coffee, Tea and Decaffeinated Coffee

luncheon entrées

Grilled Breast of Chicken with Sun Dried Tomato Risotto, Roasted Asparagus and Tomato Essence \$23.95

Chicken Breast Roasted stuffed with Butternut Squash
with Herbed Couscous, Vegetable medley and Harissa sauce \$24.95

Pistachio Crusted Salmon with Wild Mushroom Potatoes and Roasted Pearl Onions \$25.95

Red Snapper with Mediterranean Vegetable Ragout with Roasted Fingerling Potatoes and Saffron Cream Sauce \$25.95

Pan Seared Halibut with Creamy Polenta, Wilted Spinach and Red Wine Reduction \$25.95

Apple Scented Pork Loin over Mashed Sweet Potato with Julienne Summer Squash and Calvados Sauce \$26.95

Tenderloin of Beef with Sweet Potato Mushroom Hash and Madeira Sauce \$27.95

Braised Lamb Shank with Wild Rice and Mélange of Vegetables \$26.95

Lunch Entrée price includes:

One selection from the Soups or Salads, rolls and butter, Dessert and Special House Blend Coffee, Tea and Decaffeinated Coffee.
Appetizers are available at an additional charge.

Soups

Five Onions; Manhattan Clam Chowder

Butternut Squash Bisque; Potato and Leek with Sage

Beef Vegetable with Barley; Puree of Sweet Corn and Watercress

Shrimp Bisque with Leeks and Tomatoes; Italian Wedding

Lobster Bisque; Chicken Vegetable

Salads

Traditional Caesar Salad Julienne of Belgian Endive
with Toasted Walnuts

Marinated Hearts of Palm with Roasted Peppers and Tomatoes

Leaf Spinach, Smoked Bacon, Granny Smith Apples
and Rice Wine Vinaigrette

Baby Mixed Greens with Goat Cheese and Balsamic Vinaigrette

Appetizers

Poached Jumbo Shrimp with Spicy Cocktail Sauce \$9.95 per person

Mushroom Ravioli with Cognac, Leeks and Tomatoes \$7.95 per person

Petite Crab Cakes with Tomato-Cucumber Relish \$9.95 per person

Beef Carpaccio with Shaved Parmesan Cheese and Extra Virgin Olive Oil \$10.95 per person

Portobello Mushroom Cakes with Red Pepper Jam and Basil Oil \$8.95 per person

Smoked Salmon with Black Bread & Cream Cheese \$9.95 per person

20% Gratuity, 10% District Tax Additional.

dinner buffets & entrées

Dinner Buffet I \$35.95 per person

Grilled Vegetable Antipasti • Field Green Salad with Two Dressings • Broiled Grouper Fillet with Mustard Tarragon Sauce
Sliced London Broil with Mushroom Sauce • Buttered Noodles, Rice or Potatoes • Steamed Seasonal Vegetables
Rolls and Butter • Strawberry Cheese Cake • Chocolate Cake • Freshly Ground and Brewed Coffee and Decaffeinated Coffee and Tea

Dinner Buffet II \$43.95 per person

Garden Pasta Salad Seasonal Field Greens with Two Dressing • Beef Tenderloin Tips with Mushrooms and Pearl Onions in a Madeira Sauce
Tarragon Crusted Salmon with Leek and Tomatoes • Buttered Asparagus with Roasted Red Peppers • Red Bliss Potatoes with Olives and Thyme
Tomato Rice Pilaf with Scallions • Rolls and butter • Fresh Fruit Tart, Gourmet Brownies
Freshly Brewed Coffee and Decaffeinated Coffee and Tea

Airline Breast of Chicken with Garlic Mashed Potatoes and a Medley of Vegetables and Shallot Cream Sauce \$34.95

Pecan Crusted Chicken Breast with Roasted Fingerling Potatoes, Julienne Summer Squash and Apricot Sauce \$34.95

Grilled Tenderloin of Beef with Garlic Whipped Potatoes and Red Wine Sauce \$46.95

Veal Tenderloin Medallions with Wild Mushroom Risotto and Steamed Asparagus \$42.95

Grilled Swordfish Steak with Lemon and Oregano Scented Orzo Pasta \$38.95

Pan Roasted Salmon with Wilted Spinach and Multi-grain Pilaf \$37.95

Rack of Lamb with Roasted Eggplant, Couscous and Lamb Au Jus \$46.95

Maryland Crab Cakes with Lobster Mashed Potatoes, Baby Vegetables and Roasted Tomato Coulis \$42.95

Dinner Entrée price includes:

One selection from the Soups or Salads, rolls and butter, Dessert, and Special House Blend Coffee, Tea and Decaffeinated Coffee.
Appetizers are available at an additional charge.

Soups

Five Onions; Manhattan Clam Chowder

Butternut Squash Bisque; Potato and Leek with Sage

Beef Vegetable with Barley; Puree of Sweet Corn and Watercress

Shrimp Bisque with Leeks and Tomatoes; Italian Wedding

Lobster Bisque; Chicken Vegetable

Salads

Traditional Caesar Salad Julienne of Belgian Endive
with Toasted Walnuts

Marinated Hearts of Palm with Roasted Peppers and Tomatoes

Leaf Spinach, Smoked Bacon, Granny Smith Apples
and Rice Wine Vinaigrette

Baby Mixed Greens with Goat Cheese and Balsamic Vinaigrette

Appetizers

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Mushroom Ravioli with Cognac, Leeks and Tomatoes \$7.95 per person

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Beef Carpaccio with Shaved Parmesan Cheese and Extra Virgin Olive Oil \$10.95 per person

Portobello Mushroom Cakes with Red Pepper Jam and Basil Oil \$8.95 per person

Smoked Salmon with Black Bread & Cream Cheese \$9.95 per person

20% Gratuity, 10% District Tax Additional.

plated entrée salads

for lunch and dinner

Grilled Marinated Tuna "Nicoise" \$22.95

Julienne Smoked Chicken and Napa Cabbage with Sherry Mustard Vinaigrette \$19.95

Grilled Salmon with Smoked Bacon, Mushrooms and Dill Vinaigrette \$23.95

Grilled Shrimp with Couscous, Avocado and Red Pepper Dressing \$24.95

Southern Spiced Chicken Caesar with Roasted Corn and Plum Tomatoes \$21.95

Plated entrée salad prices include:

One selection each from the Soup and Dessert Selections, Rolls and Butter, Special House Blend Coffee, Tea and Decaffeinated Coffee.

desserts

for lunch and dinner

Dessert Stations \$10.95 Per Person (Minimum Service for 25)

White and Dark Chocolate Fondue served with Fresh Cut Fruit, Berries and Pound Cake Cubes, Whipped Cream and Powdered Sugar

Dessert Display \$10.95 Per Person (Minimum Service for 25)

Strawberry Cheesecake, Pecan Tart, Triple Chocolate Cake, Fruit Tart, Miniature Pastries, Chocolate Dipped Strawberries & Chocolate Truffles

Desserts

Chocolate Mousse Pyramid with Toasted Hazelnut Sauce • Vanilla Pound Cake with Strawberries and Vanilla Sauce

Assorted Berries with Mango Sorbet • Marble Chocolate Tulip with White Chocolate Mousse and Seasonal Berries

Pecan Pie with Bittersweet Chocolate Sauce • Carrot Cake with Raspberry Coulis

Double Chocolate Cake with Strawberry Coulis • Warm Apple Tart with Cinnamon Whipped Cream

Strawberry Cheese Cake • Cream Brulee • Fruit Tart

Desserts are included in price quotations for served lunch and dinner menus.

speciality stations

Asian Station \$18.95 Per Person

BBQ Gal bi • Pan Fried Dumplings • Steamed Rice • Vegetable Spring Rolls with Plum Sauce
Fried Rice with Lemon Grass and Ginger

Shrimp Scampi Station \$21.95 per person

Jumbo Gulf Shrimp Sautéed with Garlic, White Wine, and Lemon
Additional Accompaniments, Grilled Zucchini and Portobello Risotto with Lemon and Basil

Fajita Station \$18.95 per person

A Choice of Marinated Chicken and Beef Strips Served with Warm Flour Tortillas
Grilled Onions and Peppers • Cilantro Rice Pilaf • Refried Beans • Guacamole, Sour Cream and Tomato Salsa

Pasta Station \$15.95 per person

One Chef required @ \$125.00 for Three Hours
Choice of Two Pastas and Sauces. Cheese Ravioli, Penne Pasta, Bow Tie Pasta, Cheese Tortellini, Egg and Spinach Fettuccini or Linguini or Tri-color Fuseli. Tomato-Basil, Pesto, Napolitano, or Sun dried Tomato Cream Sauce.
Freshly Grated Parmesan Cheese, Bread Sticks and Garlic Bread
Additional Accompaniments: Antipasti with Grilled and Marinated Vegetables, Sliced Italian Meats, Fresh Mozzarella Cheese with Sliced Tomato and Basil, Black Olives

Mediterranean Station \$15.95 per person

Hummus and Babaganoush • Pita Triangles • Tabouli Salad • Stuffed Grape Leaves
Marinated Grilled Chicken Kabobs with Yogurt Sauce

Southwest Station \$17.95 per person

Sliced Barbecued Beef, Texas Hot Sauce and Onion Rolls • Roasted Corn and Bell Pepper Relish
Smoked Chicken Quesadilla with Sour Cream • Fresh Tortilla Chips with Homemade Tomato Salsa and Guacamole

Carving Stations

Peppercorn Crusted Tenderloin of Beef with Onion Marmalade \$185.00 each (serves 25 Guests)

Blackened Strip Loin of Beef with Roasted Shallot Sauce \$185.00 each (serves 25 Guests)

Honey Glazed Boneless Ham with Pineapple Chutney \$185.00 each (serves 50 Guests)

Roasted Leg of Lamb, Rosemary and Thyme Jus \$185.00 each (serves 25 Guests)

Whole Roasted Turkey Served with Cranberry Orange Sauce \$150.00 each (serves 35 Guests)

Steamship of Beef with Béarnaise and Green Peppercorn Sauces \$450.00 each (serves 150 Guests)

Appropriate breads and condiments will be served with all of the above stations.

Carvers are required for all stations listed above @ \$75.00 for Three Hours

Potato Bar \$7.95 Per Person

Stuffed Potato Boats with Broccoli and Cheddar Cheese • Garlic Mashed Potatoes
Baked Idaho Potatoes with Sour Cream, Cheddar Cheese, Bacon Bits Scallions, Fresh Tomato Salsa and Sweet Butter

hors d'oeuvres

COLD HORS D'OEUVRES AND CANAPÉS

(Sold by the 50 pieces)

- Curry Chicken Salad Tartlet \$125.00
- Tuna or Salmon Tartar with Mustard Oil and Caviar \$150.00
- Belgian Endive piped with Smoked Salmon Mousse \$100.00
- Chilled Gulf Shrimp \$150.00
- Olive Tapenade on Garlic Croutons \$100.00
- Tenderloin of Beef with Onion Marmalade \$150.00
- Smoked Salmon Triangles with Dill Mustard \$125.00
- Sushi, Makisushi and Nori Rolls \$150.00
- Seafood Ceviche with Lime Cilantro \$150.00

FRUIT & CHEESE

Domestic and Imported Cheeses to include a selection from:

Brie, Emmenthaler, Gouda, Herbed Chevre, Maytag Blue,
Port Salut and Wisconsin Cheddar

Garnish of Seasonal Fruits and Berries

Sliced Baguette and Imported Crackers

Small \$200.00 • Large \$285.00

CRUDITÉS

Crudités of Seasonal and Baby Vegetables with Dipping Sauces

Small \$150.00 • Large \$185.00

HOT HORS D'OEUVRES

(Sold by the 50 pieces)

- Spanakopita \$100.00
- Beef Skewer with Ginger and Sesame \$125.00
- Smoked Chicken Quesadilla \$100.00
- Vegetable Spring Rolls with Plum Sauce \$125.00
- Chicken Sate with Peanuts and Cilantro \$125.00
- Petite Crab Cakes \$150.00
- Parmesan Artichoke stuffed with Goat Cheese \$125.00
- Miniature Beef Wellington \$150.00
- Escargot in Puff Pastry \$150.00
- Baby Lamb Chops with Mint Jelly \$150.00
- Mini Monte Cristo \$125.00
- Miso and Tofu Shooters \$100.00
- Oysters and Caviar Shooters \$150.00
- Miniature Salmon Wellington \$150.00

reception displays

Seafood Display \$36.95 per dozen

Chilled Jumbo Shrimp and Crab Claws Served with Spicy Cocktail Sauce, Pink Brandy Sauce and Lemon Wedges

Salmon Display \$185.00 (Serves up to 50 guests)

Smoked and Poached Salmon served with Traditional Garnitures and Sauces, Cocktail Rye and Pumpernickel Bread

Smoked Fish Display \$265.00 (Serves up to 50 guests)

Smoked Peppered Mackerel, Smoked Bluefish, Smoked Trout and Smoked Salmon Served with Cream Cheese, Sliced Tomato, Cucumbers, Red Onions and Bagels

20% Gratuity, 10% District Tax Additional.

beverages

CASH BAR

House Brands, Domestic Beer, Mineral Water, Soda

HOUSE BRANDS

Seagram's 7 Rye, Barclay Gin, Nikolai Vodka, MacGregor Scotch, Early Times Bourbon, Castillo Rum

Premium Brands Cordials Imported Beers

\$5.00 Domestic Beer; \$6.00 Import Beer, \$7.00 Wine; \$12.00 Champagne

Champagne Punch or Fruit Punch \$45.00 per gallon \$30.00 per gallon

PREMIUM BRANDS

Dewars Scotch, Absolut Vodka, Jack Daniels, Tanqueray, Canadian Club, Bacardi Silver

CORDIALS

Kahlua, Tia Maria, Irish Mist, Hennessy, Grand Marnier, Frangelico, Galliano, Chambord, Sambucca, Baileys, Remy Martin, Benedictine, Courvoisier, Peppermint Schnapps, Amaretto Di Saronno, White and Creme De Menthe

Open Bar (Minimum 50 Guests)

House Brands One Hour \$15.00 (Add \$20.00 per person for each additional hour)

Premium Brands One Hour \$20.00 (Add \$25.00 per person for each additional hour)

\$75.00 per bartender for 3 hours

\$45.00 per additional hour

\$75.00 per cashier for 3 hours

\$45.00 per additional hour

The Savoy Suites Hotel is only licensed to sell and serve alcoholic beverages for consumption on the premises. Alcoholic beverages are not permitted to be brought into the hotel nor taken out of the hotel.