

The Savoy's Sit-Down Luncheon

Pasta dishes are served with your choice of soup or salad. Non-pasta dishes are served with soup or salad and your choice of potato and fresh vegetable as side dishes. All Luncheon entrees are served with dessert, coffee/tea.

Ricotta filled Ravioli- \$19.99
Cheese ravioli topped with homemade marinara sauce and grated mozzarella

Penne Basilico - \$22.99
Penne pasta tossed with pesto, cherry tomatoes and grilled chicken strips

Penne Margherita- \$19.99
Penne pasta tossed with fresh Roma tomatoes, fresh mozzarella, chopped fresh basil, extra virgin olive oil and garlic

Chicken Francaise- \$23.99
Egg battered breast of chicken finished in a light lemon, white wine sauce

Shrimp Scampi- \$25.99
Sautéed shrimp and fresh broccoli Florets in our garlic-Scampi sauce on pasta

Savoy Crab Cake- \$26.99
Our house Specialty! A broiled crab cake garnished with crunchy, seasoned leeks and a chipotle mayo

Grilled Shrimp Satay- \$25.99
Skewered shrimp served on a bed of balsamic grilled vegetables with risotto

Tilapia Siciliano- \$24.99
Pan sautéed tilapia finished with capers, tomatoes, red onion, black olives, oregano

Coconut Shrimp- \$23.99
Shrimp rolled in toasted coconut and served with sweet and sour sauce

Grilled Flank Steak- \$25.99
Marinated Flank steak in red wine and Italian herbs. Finished with a mushroom demi-glaze

Grilled Canadian Salmon \$26.99
Grilled free-range Salmon served with a horseradish cream sauce

Sesame Beef Tips \$25.99
Marinated beef tips with fresh vegetables in a Teriyaki glaze on a bed of white rice

Eggplant Rollatini- \$23.99
Sautéed eggplant stuffed with ricotta cheese and mozzarella- topped with marinara

Vegetable Risotto- \$23.99
Grilled fresh vegetables on a bed of Parmesan risotto finished with a touch of balsamic

Chicken Saltimbocca- \$23.99
Sautéed chicken breast with proscuitto, provolone, and fresh sage

Balsamic Grilled Chicken- \$23.99
Marinated breast of chicken served with fresh roasted vegetables and a Balsamic reduction

Chicken Caesar Salad \$21.99
Grilled chicken on romaine greens with our homemade garlic-Caesar dressing, black olives, croutons and grape tomatoes

To replace chicken with shrimp, add \$3.00

The Savoy's Brunch Buffet

Brunch is a montage of breakfast and lunch items. Starting times can range from 9:00am until about 1:00pm. A minimum guest count of 40 people is required.

Baked Virginia Ham- carved to order	Country Breakfast Sausage Links
Freshly cracked scrambled eggs	Chicken Francaise or Chicken Caesar Salad
Home fried potatoes with peppers and onions	Garden Fresh Vegetable Medley

Assorted Muffins, NY style Bagels, Dinner Rolls, Danishes, and Biscotti	Fresh Fruit Display
Cream Cheese, Jellies, and Sweet Butter	Freshly brewed coffee, tea, and decaf
Chef's selection of three cold side salads	Fruit Juices: Orange, Grapefruit, and Tomato
A selection of yogurt and granola	

Pricing: \$22.99 per person

Includes: room set-up, gratuity, china, silver, glassware and choice of colored linens.

Add Belgium Waffles to the Brunch Buffet-	\$3.50 per person
Served with peaches and raspberry, apples and cinnamon, maple syrup, and whipped cream	

Beverage Options

Self-service Soft Drink Bar: Pitchers of coke, diet coke, Sprite, and Iced Tea will be available for your guests and refilled as needed- \$6.95 per pitcher

Mimosa Punch: We will butler serve trays of Mimosa Punch- \$60 per gallon

Homemade Fruit Punch Bowl: Non-alcoholic fruit punch will be available as needed- \$30 per gallon

A cash bar or bar tab will be available if requested.

Lite Hors d'oeuvres Options

Chef's selection of imported and domestic cheeses with crackers and crostini toasts, displayed with an array of Italian cured meats like Genoa Salami, Pepperoni, and Soppressatta- plus a granite display of grilled balsamic, marinated vegetables- \$6.95 per person other hors d'oeuvres available

Celebration Cake

Our pastry chef will create a beautiful special occasion cake for your shower or luncheon party. Pricing is based on the number of people to be served. Please check with the banquet office for details.

The Savoy's Luncheon Buffet

There is a minimum guest count of 40 people for the Luncheon Buffet

Salad Bowl: Fresh garden salad bowl served with two dressings

Pasta Choice: *please select one item*

- Bowties with vodka blush sauce
- Penne with roasted garlic-Alfredo sauce
- Pasta marinara
- Spaghetti with carbonara sauce

Entrée Selections: *please select two items*

- Roasted pork loin with balsamic cherry sauce
- Roasted chicken with Italian herbs
- Italian sausage and cheese lasagna
- Chicken marsala
- Homemade eggplant parmigiano
- Meatballs and sausage cacciatore
- Lemon chicken francaise
- Marinated flank steak with demi glace
- Beef stir fry with vegetables
- Tilapia with seasoned panko breadcrumbs and Romano cheese
- Shrimp Creole with peppers, onions, tomatoes, and seasoned rice

Vegetable Selections: *please select two items*

- California vegetable medley
- Broccoli with red pepper
- Green Beans in a garlic sauce
- String beans almondine
- Wild rice medley
- Garlic redskin smashed potatoes
- Roasted new potatoes with Italian herbs
- Chef's fresh vegetable medley

-Chef's selection of three cold, side salads

-Coffee and Tea Service

-Dinner Rolls and Butter

Dessert Options: *select one OR we will serve your cake with vanilla ice cream*

- Chocolate Mousse
- NY Cheese Cake with Strawberries
- Homemade Brownie Sundae
- Homemade Apple Cobbler
- Bananas Foster with a caramel rum sauce

Pricing: \$23.99 per person

Includes: room set-up, gratuity, china, silver, glassware, and choice of colored linens

Booking Information

-We require a \$250 non-refundable deposit to firm your date. All prices are subject to NJ Sales Tax. Final payment is due on the date of the event by either cash or check.

-The banquet office should be contacted one week prior to your event with a rough head count. We would like the final count the Thursday prior to your event.