

SAVOR...
THE EXPERIENCE.

Catering Menu

Raising Cane's River Center



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Local Baton Rouge Vendors

PRODUCE

Capitol City Produce
ccpfresh.com

MISCELLANEOUS

Schneider Paper
schneiderpaper.com

Fun Time Foods
funtimefoods.com

Louisiana Seafood Exchange
louisianaseafoodexchange.net

To learn more about how we buy local and partner with some of the best farms, kitchens and vendors in this area, click 'Collaboration' at savorasmglobal.com

WELCOME TO SAVOR **EXPERIENCES &** **SUSTAINABILITY**

Our Mission

Our mission is to enrich guest experience, building upon your vision through food – listening, learning, growing, harvesting, cooking and breaking bread together.

At SAVOR, we aspire to design a visitor experience so aligned, so delicious, and so indelible that it will live as your signature food offering for years to come.

Curating stories through food creates a powerful bond between people, place and time. And in an instant, a flavor, a taste or a familiar aroma transports us all to a memory—a snapshot in time with family and friends. That is the power of food. We strive to build on those moments.

We seek out partnerships with local chefs, restaurateurs and farmers, who will help us shape a singular dining experience known only at your venue, set within the unique backdrop of your community.

We showcase who we are by focusing on where we are and customizing experiences.

Sustainability

Our sustainability initiatives aimed at minimizing our carbon footprint include purchasing locally produced and sustainably raised products, sourcing sustainable seafood, using non-petroleum-based products, and recycling and composting our waste whenever possible.

Allergens & Food Safety

We are focused on providing an inclusive environment to all your attendees. Whether your guests have a food allergy, food intolerance or dietary preference our teams are trained to meet your needs.

Our Sales Team, Chefs and Managers have all taken and passed a ServSafe Allergen course and understand how to prepare safe food for your guests. We will offer the best in guidance and suggestions to provide a safe and welcoming dining environment for your event.

Speak with your Sale Representative about any anticipated dietary concerns as early as possible to ensure the most seamless service.



BREAKFAST **START YOUR DAY.**

CONTINENTAL • BUFFETS • PLATED • ENHANCEMENTS

START YOUR DAY!

BREAKFAST.

CONTINENTAL AND BREAKFAST BUFFETS

*Prices listed are per guest.
Minimum order of 25 guests.*

THE CONTINENTAL EXPRESS | 14

Sliced Fruit, Assortment of Fresh Baked Danish, Muffins, Croissants, Fruit Preserves, and Butter.

SOUTHERN WAY CONTINENTAL | 19

Assortment of Fresh Fruit with Berries, Fresh Baked Danish, Muffins, and Breakfast Breads. Accompanied by an Assortment of Breakfast Sandwiches Including Bacon, Sausage, Egg and Cheese on Biscuits and Croissants.

RIVER ROAD BAGEL & LOX CONTINENTAL | 23

Thin Slices of Smoked Salmon on Toasted Bagels, Served with Sliced Tomato, Bermuda Onion, Cream Cheese & Capers with Fresh Sliced Seasonal Fruit.

RISE AND SHINE BUFFET | 25

Cheesy Scrambled Eggs, Applewood Smoked Bacon, Southern Potatoes with Bell Peppers and Onions, Creamy Grits, Buttermilk Biscuits with Cajun Sausage Gravy, Fresh Baked Danish and Sliced Seasonal Fruit.

THE RISING TIGER BUFFET | 23

Low Country Shrimp & Andouille Sausage Grits, Cheesy Scrambled Eggs, Applewood Smoked Bacon, Cajun Potatoes with Peppers and Onions, Buttermilk Biscuits and Fresh Seasonal Fruit.

LOUISIANA COMFORT BUFFET | 23

Crawfish Quiche, Sage Sausage Patties, Creamy Grits, Buttery Croissants, and Fresh Beignets with Café au Lait Dipping Sauce.

BREAKFAST ACTION STATIONS

All action station accompaniments available for up to 200 guests, and require one chef attendant per 50 guests at \$100.00 each.

OMELET STATION | 13

Farm Fresh Eggs with Choice of Bacon, Sage Infused Sausage, Country Ham, Green Bell Peppers, Sliced Mushrooms, Red Onion, Spinach, Tomatoes, Cheddar Cheese

YOGURT PARFAIT BAR | 9

Vanilla Yogurt with Choice of Granola, Fresh Seasonal Berries, Sliced Bananas, Pineapples, Chocolate Chips and Fresh Mint.

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*All orders are subject to a 23% administrative charge/fee and applicable sales tax.
Prices subject to change.*





BREAKFAST ENHANCEMENTS

Includes compostable service. Prices listed are per guest.

INDIVIDUAL ASSORTMENT OF CEREAL | 3.50

With Whole & 2% Milks

FRESH BAKED BUTTERMILK BISCUITS | 5

With Sausage or Ham & Cheddar Cheese

ASSORTED FRESH BAGELS | 25

With Cream Cheese, Assorted Jellies & Jams

ASSORTED PLAIN & FRUIT YOGURTS | 2

ASSORTED FRESH BAKED GOURMET DANISH | 45

ASSORTED GOURMET MUFFINS | 45

FRENCH TOAST STICKS | 3

GRANOLA BARS | 3

FRESH WHOLE FRUIT | 2

Apples, Bananas, Oranges

VEGETARIAN BREAKFAST SANDWICH | 6

Sauteed Bell Peppers, Onions, Cheese on Biscuit or Croissant

BREAKFAST SANDWICH CROISSANTS | 7

With Sausage, Egg & Cheese or Bacon, Egg & Cheese

BREAKFAST SANDWICH BISCUITS | 6

With Sausage, Egg & Cheese or Bacon, Egg & Cheese

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BREAKS **TIME TO RECHARGE.**

SNACKS • BAKERY • CRACKERS & MIXES • DIPS • REFRESHING DRINKS



TIME TO RECHARGE!

BREAKS.

A LA CARTE ADDITIONS

Prices listed are per guest.

RED STICK DESSERT SAMPLER | 14

Chocolate Mocha Bars, Raspberry Bars, Italian Rainbow Petit Fours, Salted Caramel Brownies and Lemon Squares

ASSORTED CANDY BARS | 72 per doz.

Snickers, M&M, Peanut M&M's, Skittles, Twix

GRAB & GEAUX

Priced per dozen.

CHEDDAR POPCORN | 30

MINI PRETZELS | 22

ASSORTED CHIPS | 35

GOLD FISH | 20

CHEX MIX | 25

PEANUT BUTTER CRACKERS | 35

ASSORTED GRANOLA BARS | 40

RICE CRISPY TREATS | 35

OREO COOKIE 2PK | 12

ICE CREAM BAR | 15

Priced per person.

Chocolate, Vanilla and Strawberry Ice cream, Hot Fudge, Hot Caramel, Strawberry Sauce, Nuts, Sprinkles, Bananas, Reece's Pieces, M&M's Cherries, Oreo Crumbles, Whip Cream

BEVERAGES

Average Serving is 20 Guests per Gallon.

FRESHLY BREW ICED TEA AND COFFEE | Priced per Gallon.

Freshly Brewed Regular & Decaf Coffee | 35

Freshly Brewed Ice Tea | 35

JUICES | Priced per Gallon.

Fruit Punch | 35

Lemonade | 35

REFRIGERATED WATER COOLER UNIT | 35 per unit

(Refill Water Jugs \$25 per unit)

REFRESHMENTS | Priced individually

Assorted 12 oz. Sodas | 2.75 ea.

10 oz. Dasani Water | 2.75 ea.

Assorted Juices | 5 ea.

Orange Juice. | 30 per gal.

ALL DAY BEVERAGE SERVICE | 25 per person

(4 hour minimum, 25 people minimum)

Included Bottled Water, Canned Soda, Gallon Iced Tea, Gallon Lemonade, Gallon Fruit Punch

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LUNCH SO MANY CHOICES.

BOXED LUNCHES • ENTRÉES • BUFFETS • PLATED



SO MANY CHOICES! **LUNCH.**

AVAILABLE PLATED OR AS A BOXED LUNCH

CHICKEN PICCATA SALAD | 23 per person

Heart-Healthy Chicken Piccata over Fresh Artisan Greens, with Vine-Ripened Tomato, Sliced Cucumber, Grapes and Strawberries. Topped with Chef's Choice Dressing and Served with Fresh Baked Rolls

MUFFALETTA | 19 per person

Thinly Sliced Honey Baked Ham, Swiss Cheese, Dijon Mustard, Lettuce and Tomato on a Baguette

TRIPLE TREAT SALAD | 21 per person

Albacore Tuna Salad, Cajun Shrimp Salad and Waldorf Chicken Salad atop Artisan Greens with Grape Tomatoes, Sliced Cucumbers, Hard Boiled Egg. Served with fresh baked Garlic Toast

THE CAESAR | 13 per person

Crisp Hearts of Romain, Shaved Parmesan and Seasoned Croutons Topped with Creamy Caesar Dressing. Accompanied by Fresh Baked Garlic Toast

Add Chicken \$5

Add Blackened Shrimp \$6

Add Lemon Garlic Salmo \$7

BOXED LUNCHES | 16 per person

Choose one of the following: Ham, Turkey, Roast Beef, Tuna Salad or Chicken Salad with Cheese. Served with Chips, Oreo Cookie, Fresh Fruit

WELLNESS WRAP | 16 per person

Cucumbers, Tomato, Yellow Squash, Zucchini, Carrots, Sprouts and Fresh Spring Lettuce in a Tomato Basil Wrap. Served with Fresh Seasonal Fruit and Mardi Gras Colestlaw

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A group of people in a restaurant setting, with a buffet table in the foreground. The text "DINNER CHEF CRAFTED." is overlaid on the image. The word "DINNER" is in orange and "CHEF CRAFTED." is in white. Below the main text, the words "SEASONAL INGREDIENTS • PLATED ENTRÉES • BUFFETS" are written in orange.

DINNER CHEF CRAFTED.

SEASONAL INGREDIENTS • PLATED ENTRÉES • BUFFETS



CHEF CRAFTED & SEASONAL! **DINNER.**

PLATED DINNER SELECTIONS

Prices reflect dinner portions.

SALADS

Please select ONE of the following:

CAESAR SALAD

Crisp Hearts of Romaine and Kale Blend, Sun-Dried Tomatoes, Seasoned Croutons and Shaved Parmesan Cheese Served with Creamy Caesar Dressing

HOUSE SALAD

Fresh Artisan Salad Greens, Grape Tomatoes, Sliced Cucumbers and Julienne Carrots Topped with Ranch Dressing or Italian Vinaigrette

CAPRESE SALAD | *(\$2 Extra)*

Sliced Roma Tomatoes, Fresh Mozzarella, Basil Oil and a Sweet Balsamic Reduction

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ENTRÉES

Please select ONE of the following:

LOUISIANA CRAB CAKES | 38 per person

Louisiana Crab Cakes with Cajun Remoulade
Served with Wild Rice Pilaf and Sauteed
Fresh Vegetables

SMOKED PRIME RIB | Market Price

Slow Smoked Prime Rib Topped with Herb
Butter, Served with Twice Baked Potato and
Haricot Verts

BOURBON STREET SALMON | 40 per person

Citrus Seared Salmon with a Sweet and
Spicy Bourbon Sauce over white Rice
and Szechuan Asparagus

GROUPE PARMESAN | 38 per person

Filet of Grouper Topped with a Creamy
Parmesan Sauce. Served with Saffron
Rice and Fresh Broccoli

STEAK OSCAR | Market Price

Seared Beef Tenderloin Medallions Topped
with a Lump Crab, and Creole Béarnaise
Sauce. Served with Roast Garlic Mashed
Potatoes and Blistered Asparagus

CRAB CAKE STUFFED PORK TENDERLOIN | 30

Cajun Crab Cake Stuffed in Pork
Tenderloin. Served with Lyonnaise
Potatoes and Steamed Broccoli

CHICKEN À LA FONTAINE | 30

Panko Breaded Chicken Breast Stuffed with
Tasso Ham and Peppered Havarti Smothered
in Crawfish Etouffee. Served over Pomodoro
Gnocchi and Steamed Broccoli

DESSERTS

Please select ONE of the following:

STRAWBERRY GLAZED CHEESECAKE

LEMON BERRY CREAM MASCARPONE CAKE

CHOCOLATE PEANUT BUTTER WITH REESE'S PIECES

DEATH BY CHOCOLATE CAKE

CHOCOLATE MALTED CARAMEL PIE

TIRAMISU

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DINNER BUFFET SELECTIONS

Buffets are based off 2 Hours of service and may be extended for an additional charge.

BAYOU BBQ | 30 per person

Loaded Baked Potato Salad
Dixie Coleslaw
Chipotle Citrus Smoked BBQ Chicken
Cajun Andouille Sausage with Peppers and Onions
Louisiana Red Beans and Rice
Stewed Okra and Tomatoes
Biscuits
Corn Bread
Award Winning Bread Pudding

EXECUTIVE DELI | 30 per person

Chicken & Sausage Gumbo
Southern Potato Salad
Chicken Salad
Thinly Sliced Cuts of: Smoked Turkey, Slow Roasted Beef, Honey Cured Ham. Served with Ciabatta Bread, Croissants, Sliced Bread and Wraps
Condiments to include:
Assorted Sliced Cheese, Lettuce, Tomato, Onions, Sliced Pickles, Mayo, Spicy Mustard and Horseradish Sauce
Fresh Baked Cookies

TASTE OF THE SOUTH | 30 per person

House Salad with Chef's Choice Dressing
Tomato Cucumber Salad
Spiced Fried Chicken
Roasted Bone-in Pork Chops with Chasseur Sauce, served with Cream Corn and Collard Greens
Garlic Cheddar Biscuits
Corn Bread
Louisiana Peach Cobbler

CAPITOL PARK PICNIC | 30 per person

Mixed Green Salad with Chef's Choice Dressing
Waldorf Salad
Meat Loaf Sliders with Pickle de Gallo
Chicken Tinga
Served with Jambalaya, Butter Beans, Assorted Cheeses
Slider Buns and Tortillas
Apple Pie

SURF AND TURF TACOS | 35 per person

Baja Mahi Mahi Topped with Pineapple Mango Salsa
Smoked Flank Steak with Chimichurri
Served with Rice Pilaf, Black Beans with Corn, Sweet and Tangy Caribbean Cole Slaw, Shredded Lettuce, Cheese, Diced Tomatoes, Onions, Pico de Gallo
Tortilla Chips
Churros

LOW COUNTRY BOIL | 37 per person

House Salad with Chef's Choice Dressings
Dixie Cole Slaw
Low Country Boil of Potatoes
Fresh Corn
Smoked Sausage and Shrimp
Condiments of Lemon Wedges, Drawn Butter and Cocktail Sauce
Fresh Baked Rolls
Hummingbird Cake



DINNER BUFFET SELECTIONS Contd.

Buffets are based off 2 Hours of service and may be extended for an additional charge.

ITALIAN EXPERIENCE | 40 per person

Caesar Salad with Shaved Parmesan and Seasoned
Caprese Salad with Aged Balsamic Reduction
Chicken Florentine
Charcuterie Stuffed Pork Tenderloin served
with Five Cheese Penne
Green Beans Almondine
Ratatouille
Garlic Bread
Tiramisu

ATCHAFALAYA | 45 per person

House Salad with Chef's Choice Dressing
Sweet and Tangy Citrus Slaw
Catfish Atchafalaya (Crawfish Etouffee on the side)
Bourbon Chicken
Chicken and Sausage Gumbo
Rice
Steamed Seasonal Vegetables
Pecan Glazed Sweet Potato
Garlic Cheddar Biscuit
Mocha Bread Pudding

MEXICAN FIESTA | 33 per person

Taco & Fajita Bar with Hard Taco Shells
and Soft Tortilla's
Toppings include Shredded Lettuce, Shredded
Cheese, Diced Tomatoes, Diced Onions, Sour
Cream, Guacamole, Sliced Jalapenos, Sautéed
Bell Peppers & Onions, Mexican Yellow Rice,
Black Beans, Spiced Ground Beef, Grilled
Chicken, Tortilla Chips, Queso Blanco Dip
Churros

ZYDECO COOK OUT | 30 per person

Loaded Baked Potato Salad
Cajun Corn Casserole
Southern Collard Greens
Seafood Mac & Cheese
Smoked Chicken Wings
Banana Pudding

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CUSTOM BUFFET EXPERIENCES | 30 per person

Served with House Salad with two dressings, Dinner rolls, Tea and Water. Minimum 25 people.

CHOOSE ONE ENTREE

- Bourbon Chicken
- Herb Roasted Chicken
- Chicken Pot Pie
- Chicken Marsala
- Southern Fried Chicken
- Italian Stuffed Chicken **+\$2**
- Beef Burgundy **+\$2**
- Country Fried Steak with Sausage Gravy
- Roasted Porkchop with Chasseur Sauce
- Homestyle Meatloaf
- Roast Pork loin with Honey Bourbon Sauce
- Fried Flounder
- Blacken Redfish with Lemon Butter **+\$2**
- Bourbon Street Salmon **+\$4**
- Mahi Mahi with Pineapple Mango Salsa **+\$4**

CHOOSE ONE STARCH

- Herb Roasted Potatoes
- Garlic Mashed potato
- Wild Rice
- Mac and Cheese
- Red Rice
- Garlic Fettuccine
- Roasted Sweet Potato
- Field Peas

CHOOSE ONE VEGETABLE

- Green Beans Almondine
- Corn Maque Choux
- Vegetable Medley
- Squash Casserole
- Steamed Broccoli
- Okra and Tomatoes
- Collard Greens

CHOOSE ONE DESSERT

- Chocolate Cake
- Bourbon Bread Pudding
- Peach Cobbler
- Apple Pie
- Key Lime Pie

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RECEPTIONS BITES & BUFFETS.

HOT & COLD HORS D'OEUVRES • PLATTERS • FLAVORFUL STATIONS



SMALL BITES & FILLING BUFFETS! **RECEPTIONS.**

COLD HORS D'OEUVRES

Includes compostable service. Prices listed are per serving. 50 pieces minimum per selection.

DOMESTIC AND INTERNATIONAL CHEESE DISPLAY | 400 (Serves 75 to 100 people)

Cheeses from around the World Served with Assorted Crackers, Grapes and Fresh Strawberries

BAKED BRIE EN CROUTE | 125

Brie Baked in a puff pastry topped with your Choice of Pineapple Mango, Wild Mushrooms & Goat Cheese or Candied Pecans. Served with Fresh Berries, Grapes, Crostini and Artisan Crackers

SEASONAL FRUIT DISPLAY | 325 (Serves 75 to 100 people)

Selection of Seasonal Fruits & Berries

VEGETABLE CRUDITÉ DISPLAY | 300

Selection of Fresh Vegetables with Ranch Dipping Sauce

CHILLED SPICED COLOSSAL GULF SHRIMP | 400

With Zesty Cocktail Sauce

ASSORTED PETIT FOURS | 275

ANTIPASTO | 500

Assortment of Salami, Capicola, and Prosciutto. Accompanied by Marinaded Mozzarella, Artichoke, Asparagus, Tomatoes, Squash and Zucchini. Served with Crostini's.

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HOT HORS D'OEUVRES

Per 100 pieces.

ITALIAN MEATBALLS | 95

MINI MEAT PIES | 200

MINI CRAWFISH PIES | 225

MINI BEEF WELLINGTON | 400

SPINACH & ARTICHOKE DIP | 175

With Pita Chips

VEGETABLE SPRING ROLLS | 300

With Sweet Thai Chili Sauce

FRIED CHICKEN TENDERS | 300

With Honey Mustard Dipping Sauce

SPICY BUFFALO WINGS | 300

With Blue Cheese Dressing & Celery

DUCK & PEPPER JACK QUESADILLA | 550

With Pico de Gallo

BOUDIN BALLS | 250

With Remoulade Sauce

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ACTION STATIONS

PINEAPPLE-HONEY

GLAZED HAM | **300** (Serves 50 People)

Served with Mayonnaise, Honey Dijonaise, Cranberry Sauce, and Fresh Baked Dinner Rolls

CAJUN SMOKED

PRIME RIB | **Market Price** (Serves 25 to 30 People)

Smoked In House with Au Jus, Horseradish Cream, Fresh Baked Dinner Rolls

SMOKED TURKEY | **250** (Serves 30 People)

Smoked In House and glazed with Orange Marmalade, Fresh Baked Rolls, Cranberry Sauce & Giblet Gravy

HERB CRUSTED BEEF

TENDERLOIN | **Market Price** (Serves 25 People)

Herb Crusted and Pan Seared, Served Medium Rare With Au Jus, Mayo, Mustard, Horseradish Sauce, and Warm Dinner Rolls

SMOKED

BBQ BRISKET | **400** (Serves 30 to 40 People)

Served with Bourbon Street BBQ Sauce, Mardi Gras Coleslaw and Silver Dollar Rolls

PASTA STATION | **25 per person**

Farfalle Pasta served with Tomato Basil Marinara, Creamy Garlic Herb Alfredo and Basil Parmesan Pesto. Toppings include Grilled Chicken, Meat Balls, Tortellini, Onions, Bell Peppers, Julienne Vegetable Blend and Sauteed Mushrooms

Add Andouille Sausage \$3.00 per person

Add Blacken Shrimp \$5.00 per person

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BEVERAGES **SODA & COCKTAILS.**

WINE & BEER • BAR & BEVERAGE PACKAGES • CRAFT COCKTAILS

REFRESHING! BEVERAGES.

BEVERAGE PACKAGES

Hosted Consumptions or Cash Bar All Bars are charged \$150 Bartender Fee per 100 people.

Soda 12 oz. | 2.75

Bottled Water 10 oz. | 2.75

DOMESTIC BEER | 9.50

Bud Light
Budweiser
Miller Lite
Coors Light

PREMIUM BEER | 10

Michelob Ultra

IMPORTED BEER | 11

Heineken
Dos XX
Stella
Corona
Modelo

LOCAL & CRAFT | 8.25

Tin Roof
Abita
Zony Mash
Urban South
Rally Cap
Parish

HOUSE WINE BY GLASS | 9

HOUSE COCKTAILS | 12.25

Titos Vodka
Jack Daniels Bourbon
Bacardi Sliver Rum
Captain Morgan Spiced Rum
Crown Royal Canadian Whiskey
Jose Cuervo Tequila
Dewars Scotch
Tanqueray Gin

PREMIUM COCKTAILS | 16.25

Hendricks Gin
Milagro Tequila
Grey Goose Vodka
Four Roses Whiskey
Appleton Estates Rum
Malibu Coconut Rum

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BAR PACKAGES

All bars are subject to a 75.00 bartender fee per bartender for (4) hours of service. (1) bartender fee will be waived for every \$500.00 in cash or hosted sales. 1 bartender per 100 guests is required. Hosted Consumption or Cash Bar.

HOUSE PACKAGE | 22 PER PERSON

Includes 2 hours of service.
Each additional hour of service \$8.

SODA

BOTTLED WATER

DOMESTIC BEER

IMPORT BEER

HOUSE WINE

HOUSE COCKTAILS

PREMIUM PACKAGE | 25 PER PERSON

Includes 2 hours of service.
Each additional hour of service \$10.

SODA

BOTTLED WATER

DOMESTIC BEER

IMPORT BEER

PREMIUM WINE

PREMIUM COCKTAILS

BEER & WINE PACKAGE | 16 PER PERSON

Includes 2 hours of service.
Each additional hour of service \$10.
Add imports for \$2

SODA

BOTTLED WATER

DOMESTIC BEER

HOUSE WINE

INTERNATIONAL COFFEE BAR | 14 PER PERSON

Includes 2 hours of service.

COFFEE

DECAF COFFEE

KAHLUA

JAMESON

GRAND MARINER

BAILYS IRISH CREAM

FLAVORED SYRUPS

CHOCOLATE SHAVINGS

CINNAMON STICKS AND WHIP CREAM

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BAR PACKAGES Contd.

All bars are subject to a 75.00 bartender fee per bartender for (4) hours of service. (1) bartender fee will be waived for every \$500.00 in cash or hosted sales. 1 bartender per 100 guests is required. Hosted Consumption or Cash Bar.

LOCAL BEER PACKAGE | 18 PER PERSON

Includes 2 hours of service.

Each additional hour of service \$7.

5 Brewery's between New Orleans, Baton Rouge and Broussard Louisiana indulge in the following Brewery's: Tin Roof, Parish, Zony Mash, Urban South, Rally Cap, Gnarly Barley

BLOODY MARY BAR

HOUSE 15 PER PERSON | PREMIUM 18 PER PERSON

Includes 2 hours of service.

PICKED OKRA

SPICY GREEN BEANS

OLIVES

LEMONS & LIMES

CRACKED PEPPER

PEPPERED BACON

TABASCO

WORCESTERSHIRE WITH HOUSE VODKA

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GENERAL INFORMATION.

FOOD & BEVERAGE POLICIES

SAVOR...Baton Rouge is the exclusive food & beverage provider for the Raising Cane's River Center. No outside food or beverage of any kind will be permitted to be brought into the facility by the patron or patron's guests or invitees without prior written approval of the General Manager or Food & Beverage Director. Food items may not be taken off the premises; however, excess prepared food is donated under regulated conditions to agencies feeding the underprivileged at ASM's sole discretion. For plated, buffet or reception, SAVOR...Baton Rouge cannot allow food or beverages to be left out for periods lasting longer than 4 hours. Any remaining food leftover from an event will remain the property and in possession of SAVOR...Baton Rouge.

BEVERAGE SERVICE

SAVOR...Baton Rouge offers a complete selection of beverages to complement your function. The Louisiana Alcohol and Beverage Commission regulates alcohol and beverage service. As the license holder for the Raising Cane's River Center, ASM is responsible for the administration of these regulations. Alcoholic beverages may not be brought onto the premises from outside sources without prior written consent of the General Manager or Food & Beverage Director. In compliance with LABC regulations, we reserve the right to ask patrons for proper identification for alcoholic beverage services, and we reserve the right to refuse alcohol service to any person. Alcoholic beverages may not be removed from the premises. All bars are subject to a \$150 set up fee.

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 your functions date. The Catering representative handling your event will assist you in selecting the proper menu items to ensure a successful event. Our Culinary team is happy to customize the perfect menu for your event.

PRICING

A 23% Administrative Fee and a 10% sales tax will be applied to all food and beverage sales and services to include alcohol and labor. Guaranteed prices will be confirmed with a signed Banquet Event order. Prices are subject to change without notice; guaranteed prices will be confirmed when contracted.

LINEN

SAVOR provides its in house linens for all events. Additional linen fees will apply for specialty linens or linens required for meeting functions. The Catering representative handling your event will offer suggestions for your consideration and quote corresponding linen fees. Any damaged lines from patrons attending your event will be and additional fee.

LABOR

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

SERVICE STAFF-GUIDELINES-25/1 Ratio

Breakfast Service times are set up for a total of 4.5 hours-1 hour set up-2 hours service, 1 hour clean up

Lunch Service times are for a total of 5 hours-1.5 hours set up, 2 hours service, 1.5 hours clean up

Dinner Service times are for a total of 6 hours-2 hours set up, 2 hours service, 2 hours clean up

Reception Service times are for a total of 4.5 hours-1 hour set up, 2 hours service, 1.5 hours clean up

Additional time provided by service staff on service times will be billed at \$25 per hour per staff member and \$75 per chef attendant.

EVENT TIMELINE

All meal functions are based on two hour service unless specified. Additional time will be subject to additional labor fees. Event start or end times that deviate more than 30 minutes than contracted will have additional labor fees per hour, per server scheduled.

GUARANTEES

A guaranteed number of attendees/quantities of food is required no less than 14 days prior to the event. This guarantee must be submitted by noon Monday-Friday excluding holidays. If guarantee is not received SAVOR...Baton Rouge 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 subject to 35% additional per person fee based on menu price.

OVERSET

SAVOR will be prepared to provide 5% over up to a maximum of 20 people for plated meals and buffet meals. There will be additional charge for each over-set of 20 guest and above

HOLIDAY BUSINESS

Due to the demand of catering service during the holiday season, our Food & Beverage policy is modified for this special time of year. There will be an Additional labor charge for Catered events held on a holiday. Your catering sales manager will discuss the policies for holiday business.

MINIMUM SERVICE REQUIREMENTS (Without prior written consent)

There is a minimum guarantee of 50 people per meal function. For groups less than 50, plated options will be required with an additional labor charge of \$200.00 per menu. See your Catering Sales Manager for selections.

PAYMENT (Without prior written consent)

50% of the estimated charges are due fourteen (14) business days prior to the event date on your contracted event. Deposit amount is reflected on the Banquet Event Order. Any increase in final guarantee is due and payable prior to the start of services. Any on-site adjustments, additions or replenishment of contracted catering services will be reflected in a final invoice. The Catering Department does not extend direct billing. As such, a guarantee payment is required for all functions. You may finalize your account by Company Check, Cashier's Check, Visa, MasterCard American Express or Cash.

CANCELLATION POLICY

Any event cancelled 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.

ALLERGIES

SAVOR...Baton Rouge facilities are not certified Gluten Free, Vegan or Vegetarian. We cannot guarantee that cross contact with allergens will not occur and cannot assume any responsibility or liability for a person's sensitivity or allergy to any food item provided in our facility.

ALL THE AFOREMENTIONED POLICIES WILL BE STRICTLY ADMINISTERED. ANY VIOLATION OF THESE WILL RESULT IN THE REMOVAL OF PRODUCT FROM THE SHOW FLOOR