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SAVOR...
JACKSONVILLE



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 inclusive, so delicious, and so incredible that it will live as your signature food offering for years to come. An example is our flavor-first plant-based menu. The dishes look and taste great, and they are suitable for vegans, vegetarians, flexitarians, and everyone who is looking for more plant-based options.

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 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 such as a vegan or vegetarian, our teams are trained and our menus are tailored 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 Sales Representative about any anticipated dietary concerns as early as possible to ensure the most seamless service.

Look for these labels throughout the menu:





BREAKFAST **START YOUR DAY.**

BUFFETS • ENHANCEMENTS • STATIONS



START YOUR DAY!

BREAKFAST.

Minimum guarantee of 25 guests. All breakfast buffets include iced water, freshly brewed gourmet coffee, decaffeinated coffee, and an assorted hot tea selection.

BREAKFAST BUFFETS

THE CONTINENTAL | 19 per person

Sliced seasonal fruit with honey vanilla yogurt

Display of breakfast pastries & assorted bagels served with seasonal fruit compote & whipped maple butter

- Assorted Danishes
- Assorted bagels
- Maple butter
- Mini croissants
- Whipped cream cheese
- Seasonal fruit compote

THE CONDUCTOR EXPRESS | 28 per person

Diced seasonal fruits

Steel-cut oatmeal served with dark brown sugar, agave nectar, almonds, and raisins.

Scrambled egg with cheddar jack and fresh chives on the side

Choice of 2 breakfast protein: applewood smoked bacon, turkey sausage, breakfast sausage link, apple chicken sausage

Rosemary roasted potatoes

Buttermilk pancakes served with seasonal compote, maple syrup, and whipped sea salt butter

THE MAIN | 34 per person

Diced seasonal fruits

Display of breakfast pastries & croissants served with seasonal fruit compote & whipped maple butter

Choice of 1 frittata: broccoli & cheddar | fire roasted tomato, spinach, & feta | mushroom, onion, & Swiss

Choice of 2 breakfast proteins: applewood smoked bacon, turkey sausage, breakfast sausage link, apple maple chicken sausage

Petite Chicken Sausage & Gravy Biscuit

Breakfast potatoes

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BREAKFAST ENHANCEMENTS

FRESH FRUIT & YOGURT PARFAIT | 6.5 per person

APPLEWOOD SMOKED BACON | 3 per person

TURKEY SAUSAGE | 2 per person

BREAKFAST SAUSAGE LINK | 2 per person

APPLE MAPLE CHICKEN SAUSAGE | 2.5 per person

SCRAMBLED EGG WHITES | 2.5 per person

Served with a side of cheddar jack and fresh chives

EGGS, HAM & CHEESE BISCUIT | 8.5 per person

PETITE MUSHROOM & LEEK BISCUIT | 4.5 per person

ASSORTED MINI QUICHE | 3.5 per person

Three cheese • Lorraine • garden vegetable •
broccoli & cheese

BUTTERMILK PANCAKES | 5 per person

Served with seasonal compote, maple syrup, and
whipped sea salt butter

ROSEMARY ROASTED POTATOES | 3 per person

BREAKFAST POTATOES | 4.5 per person

BRIOCHE FRENCH TOAST | 4 per person

Served with maple mascarpone cheese

MIXED BERRY BOWL | 4.5 per person

BREAKFAST SANDWICHES

Minimum of one dozen per selection per order.

GOUDA & CHICKEN SAUSAGE | 99 doz.

Served on a brioche bun

CANADIAN BACON, EGG, & CHEESE | 80 doz.

Served on a biscuit

SAUSAGE, EGG, & CHEESE | 90 doz.

Served on a bagel

BACON, EGG, & CHEESE | 88 doz.

Served on a biscuit

TURKEY SAUSAGE, EGG, & SWISS | 85 doz.

Served on an English muffin

CHORIZO, PEPPER, EGG,
& CHEDDAR JACK BURRITO | 105 doz.

Served in a flour tortilla

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BREAKFAST ACTION STATIONS

Minimum guarantee of 25 people. There is a Chef attendant Fee of 150.00 per chef, per 50 serving station, for a 2-hour service period. Pricing is per person, unless otherwise noted.

CREPE STATION | 18 per person

fresh berries • banana • greek yogurt • nutella • maple mascarpone cheese • vanilla chantilly cream • seasonal compote • soft scrambled egg • bacon • breakfast sausage • shredded cheddar jack cheese

EGG STATION | 18 per person

Chef prepared eggs made-to-order with:
whole eggs • egg white • cheddar jack • feta • parmesan • ricotta • cilantro • chive • green onion • avocado • tomato • green pepper • mushroom • chorizo • ham • turkey sausage

SMOKED SALMON BAR | 21 per person

Hot & cold smoked salmon with:
whipped cream cheese • whipped butter • chives • capers • egg yolks & whites • red onion • tomato • cucumber

Assorted bagels:
plain • cheddar • everything • poppy seed • onion

BEVERAGES

By the Gallon

FRESHLY BREWED GOURMET COFFEE | 50 per gal.

FRESHLY BREWED
GOURMET DECAFFEINATED COFFEE | 50 per gal.

FRESH ORANGE JUICE | 42 per gal.

UNSWEETENED ICED TEA | 40 per gal.

SWEETENED ICED TEA | 40 per gal.

HOT TEA SELECTION | 40 per gal.

LEMONADE | 37 per gal.

PINK LEMONADE | 37 per gal.

INFUSED WATER | 32 per gal.

Individually

BOTTLED WATER | 4.5 ea.

PREMIUM BOTTLED WATER | 4.5 ea.

ASSORTED SODAS | 4.5 ea.

MILK | 4.5 ea.

BOTTLED JUICE | 5 ea.

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A group of business professionals are gathered around a table in an office setting, smiling and eating pizza. The scene is bright and cheerful, with large windows in the background. The text "LUNCH SO MANY CHOICES." is overlaid on the image in a large, bold, sans-serif font. "LUNCH" is in orange, and "SO MANY CHOICES." is in white. Below the main text, the words "BUFFETS • ON-THE-GO • PLATED" are written in a smaller, orange, sans-serif font.

LUNCH SO MANY CHOICES.

BUFFETS • ON-THE-GO • PLATED



LUNCH.

Minimum guarantee of 25 guests. All lunch buffets include iced water, freshly brewed gourmet coffee, decaffeinated coffee, iced tea and an assorted hot tea selection.

LUNCH BUFFETS

THE PRIME | 50 per person

Strawberry Field Salad—Baby spinach, goat cheese, honey roasted walnut, strawberry, and crispy shallot served with strawberry basil vinaigrette

Sweet Tea Brined Pork Chop with honey apple glaze

Mini Kobe Meatloaf—100% Wagyu beef, caramelized onion and jalapenos, worcestershire sauce are hand formed into mini, meat loafs and topped with a zesty tomato and brown sugar glaze

Parmesan Smashed Marble Potatoes

Buttered Green Beans

Dinner Roll and Butter

Toasted Almond Cream Cake

THE SICILIAN | 40 per person

Classic Caesar Salad

Chicken Parmesan

Baked Ziti with homemade beef ragout sauce

Vegetarian Lasagna

Garlic Bread

Oven Roasted Broccolini

Tiramisu

THE SHIPYARD | 40 per person

Tabouli Salad—Bulgur wheat tossed lightly with baby kale, cherry tomato, red onion, cucumber, feta cheese, kalamata olives, lemon juice, olive oil, parsley, and mint

Chicken Shawarma served with pita bread, cucumber, tomato, and lettuce

Beef Kabobs—Tender cubes of sirloin, with peppers and onion

Caramelized cauliflower drizzled with tahini sauce

Saffron Rice Pilaf with walnut and golden raisin

Dinner roll and butter

Lemon Bars with raspberries

THE RIVERWALK | 38 per person

Harvest Salad—Romaine lettuce, cucumber, cherry tomato, carrot, bell pepper, and queso fresco served with chipotle ranch

Cowboy Caviar—Tomato, avocado, red onion, black beans, black eyed peas, roasted corn, bell pepper, alapeno, and cilantro tossed with garlic lime vinaigrette

BBQ Glazed Chicken Thighs

Smoked BBQ Brisket

Collard Greens

Baked Beans

Cornbread with whipped honey butter

Strawberry Layered Cake

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LUNCH ON-THE-GO

All packaged lunches include pasta salad, chocolate chip cookies and bag of chips. 25 orders minimum, each selection must require a minimum of a dozen, smaller quantities are subject to a minimum fee. Gluten Free Bread is available upon request with advance notice and an additional fee of \$2.00 per box.

GOURMET CHICKEN SALAD WRAP | 31 per person

Diced chicken breast, grape, crunchy celery, shredded lettuce, tomato tossed in creamy mayo dressing, and served on herb flour tortilla

SMOKED TURKEY BLT | 31 per person

Smoked turkey, applewood smoked bacon, lettuce, tomato, and mayonnaise served on freshly baked 6" sub rolls

ULTIMATE ROAST BEEF | 25 per person

Roast beef, provolone cheese, lettuce, tomato, red onion, and creamy horseradish dijon sauce on freshly baked kaiser rolls

PACIFIC RIM | 29 per person

Roasted chicken breast, sesame ginger marinated rice noodles, roasted peppers, shredded lettuce, on wheat tortilla

GRILLED VEGETABLE WRAP | 25 per person

Grilled seasonal vegetable, lettuce, and hummus spread on tomato tortilla

BUFFALO CHICKEN WRAP | 27 per person

Crispy chicken tender tossed in buffalo sauce, celery, lettuce, tomato, and blue cheese crumble on spinach tortilla

CAPRESE SANDWICH | 26 per person

Vine ripe tomatoes, fresh mozzarella, fresh basil, butterleaf lettuce, extra virgin olive oil, and balsamic glaze, on rustic ciabatta roll

ITALIAN ROLL | 31 per person

Genoa salami, capicola, prosciutto, provolone, zesty pepper, extra virgin olive oil, lettuce, tomato on freshly baked 6" torpedo roll



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PLATED LUNCH & DINNER SERVICE

*Minimum guarantee of 25 people for plated functions. A labor fee will be added for all functions with a guarantee less than 25 people.
All plated meal options include assorted rolls with butter, Iced Water and Iced tea, Regular Gourmet coffee, decaffeinated coffee and hot tea.
Pricing is per person.*

SALADS

SIMPLY GREENS | 5 per person

Acadian mixed greens, carrot ribbons, grape tomato, radishes, cucumber with champagne vinaigrette (GF)

CLASSIC CAESAR | 6 per person

Hearts of romaine, shaved parmesan, focaccia crostini, cherry tomato, and creamy Caesar dressing

STEAKHOUSE WEDGE | 7.5 per person

Baby iceberg, applewood smoked bacon, blue cheese, blistered cherry tomato, with buttermilk blue cheese dressing (GF)

SPICE POACHED PEAR | 12 per person

Baby mixed green, local goat cheese, toasted pecans, and sherry vinaigrette (GF)

ENTRÉES

PARMESAN PANKO CRUSTED GROUPE | 41 per person

Asparagus-portobello farro risotto, spice glazed heirloom carrots, and champagne beurre blanc

CHICKEN MARSALA | 32 per person

Loaded mushroom and cipollini onion, garlic roasted broccolini, and creamy polenta

HERB ROASTED CHICKEN AIRLINE | 42 per person

Baby squash medley, potato au gratin dauphinoise, and chicken demi-glace (GF)

BRAISED SHORT RIB | 43 per person

Truffle pomme puree, roasted cipollini onion, and caramelized cauliflower

FILET MIGNON | 67 per person

Roasted cauliflower au gratin, hericot vert, blistered tomato, and demi au poivre

STUFFED PORTOBELLO | 22 per person

Wild rice pilaf, poached baby buk choy, charred green onion

TUSCAN RATATOUILLE TART | 38 per person

Wire roasted zucchini, yellow squash, red onions, peppers, mushroom, with blend of herb cheese, and ricotta on sundried tomato tart shell, seasonal vegetable, arrabbiata sauce (VEG)

DESSERTS

All desserts are individual size and to be accompanied with sauce and garnishes

KEY WEST KEY LIME PIE | 9

PEANUT BUTTER EXPLOSION | 9

CHOCOLATE TUXEDO BOMB | 9

RASPBERRY LEMON DROP | 9

PINEAPPLE COCONUT CAKE | 9

RED VELVET | 9

WHITE CHOCOLATE DUO | 5

TIRAMISU | 15

RED BERRY MASCARPONE | 15

SEASONAL BERRY BOWL | 9

with Chantilly Cream (GF/VG without cream)



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RECEPTIONS **BITES & BUFFETS.**

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



SMALL BITES & BUFFETS!

RECEPTIONS.

HOT & COLD HORS D'OEUVRES

Priced 50 pieces per order.

BREADED PARMESAN STUFFED PEPPADEW | 200

A sweet, vibrant Peppadew pepper, stuffed with a creamy blend of goat and cream cheeses, rolled in an aromatic medley of parmesan cheese and herbed breadcrumbs. Served with marinara sauce.

BUTTER PECAN SHRIMP | 304

A large count shrimp is butterflied and dipped in a mild butter pecan batter and rolled in an aromatic mixture of pecans, coconut, and breadcrumbs. Served with honey mustard.

COCONUT CHICKEN | 210

A strip of chicken breast dipped in a coconut batter and rolled in a mixture of shredded coconut and breadcrumbs. Served with sweet thai chili sauce.

PECAN CHICKEN TENDER | 210

A juicy chicken tender dipped in a pecan batter and rolled in toasted pecan pieces and breadcrumbs. Served with honey mustard.

COCONUT SHRIMP | 275

A large, butterflied shrimp dipped in a mild coconut batter and rolled in a mixture of coconut and breadcrumbs. Served with sweet thai chili sauce.

OLIVE MANCHEGO BITES | 220

Distinctive blend of chopped Manzanilla & Kalamata olives mixed with Manchego and cream cheese. Rounded then breaded to create a crispy and creamy bite of olive.

PARMESAN ARTICHOKE HEART | 215

Quartered artichoke hearts topped with goat cheese, battered, and rolled in a parmesan breading.

CRAB RANGOON | 210

Blend of crab meat, cream cheese and pan-asian flavors wrapped in a wonton skin. Served with sweet thai chili sauce.

CHICKEN LEMONGRASS POTSTICKER | 200

Chicken, fresh scallions, and roasted garlic, accented with the citrusy-sweet exotic flavors of lemongrass, wrapped in a wonton wrapper. Served with hoisin sauce.

BUFFALO CHICKEN SPRING ROLL | 210

Spicy combination of tender chicken breast, carrots, and celery, rolled in a crispy spring roll wrapper. Served with blue cheese dressing.

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CHICKEN ROPA VIEJA EMPANADA | 230

Shredded chicken breast, mixed with tomatoes, onions, garlic, Manzanilla Olives, wrapped in an arepa flour empanada pastry. Served with cilantro crema.

EDAMAME POTSTICKER | 170

Garden fresh mix of edamame, napa cabbage, scallions, carrots and shoepeg corn, accented with an Asian-inspired blend of herbs and spices, placed in a thin dumpling wrapper. Served with soy sauce.

PIMENTO MAC N' CHEESE FRITTER | 170

Blend of sharp cheddar and white cheddar cheese, accented with pimentos, garlic, and a hint of hot sauce, dusted in panko breadcrumbs.

ROASTED TOMATO, BASIL, & MASCARPONE ARANCINI | 170

Blend of sharp cheddar and white cheddar cheese, accented with pimentos, garlic, and a hint of hot sauce, dusted in panko breadcrumbs.

SMOKED BRISKET PICADILLO EMPANADA | 240

Smoked beef brisket, crushed tomatoes, chopped jalapenos, Monterey Jack Cheese, and accented with sweet golden raisins; wrapped in a masa corn pastry. Served with cilantro crema.

WILD MUSHROOM & TRUFFLE ARANCINI | 160

Blend of wild mushrooms, accented with black truffle oil, paired with a creamy parmesan and herb risotto, rolled in panko breadcrumbs. Served with garlic truffle aioli.

VEGETABLE SPRING ROLL | 190

Mixture of Chinese vegetables tossed with soy sauce, sesame oil and a touch of fresh ginger wrapped in a spring roll wrapper. Served with hoisin sauce.

BACON WRAPPED DATE WITH ALMOND | 230

Sweet California date, stuffed with a blanched whole almond, wrapped in applewood smoked bacon. Served with romesco sauce.

CHICKEN GUAJILLO MOLE & PLANTAIN SKEWER | 230

Chicken thigh meat, marinated in a Guajillo pepper mole sauce, paired with a slice of plantain and a fresh hand-sliced Poblano pepper. Served with cilantro crema.

CHILI-LIME CHICKEN KABOB | 270

Tender chicken breast marinated in a zesty seasoning blend of chili, lime, and cilantro paired with onions, poblano and red peppers. Served with cilantro crema.

MINI BEEF WELLINGTON | 250

Savory piece of beef tenderloin accented with mushroom duxelle wrapped in a French-style puff pastry.

MINI CHICKEN CORDON BLEU | 260

Chicken breast, Swiss cheese and ham rolled in seasoned breadcrumbs.

SPANAKOPITA | 175

Flaky triangle phyllo pastry filled with spinach, zesty feta cheese and spices.

PEPPERONI CALZONE | 225

Pepperoni, Monterey Jack cheese, peppers, and onions in a traditional Italian calzone pastry. Served with marinara.

SPICY VEGETABLE PAKORA | 210

Cauliflower, onions, potatoes, spinach, and jalapeno peppers, accented with an exotic curry blend, and tossed in a chickpea batter.

VEGETABLE SAMOSA | 210

Potatoes, peas, onions, carrots, squash, peppers, and spices in a triangle spring roll wrapper.

CHICKEN QUESADILLA CORNUCOPIA | 180

Roasted chicken, cheddar jack cheese, jalapenos, peppers, onions, and tomato salsa folded into a flour tortilla cornucopia "cone". Served with salsa.

BACON MAC & CHEESE BITES | 80

Velvety mac & cheese made with bacon, gouda, and cheddar cheese, breaded into bite size pieces, and fried to perfection.

BALSAMIC FIG & GOAT CHEESE FLATBREAD | 210

A plump handcut Calimyrna Fig, marinated in aged balsamic vinegar, paired with a creamy savory rosette of goat cheese, fresh chives, and applewood smoked bacon, all placed on a hand cut flatbread.

SEARED TUNA | 200

Pan seared sushi grade tuna served with wakame seaweed salad and caramelized soy glaze on crispy wonton chips.

BRUSCHETTA | 180

Freshly made bruschetta served on freshly grilled crostini

JUMBO SHRIMP COCKTAIL | 270

Sweet poached jumbo shrimp served with wasabi cocktail sauce, and citrus wedge.

MALAY CHICKEN SATAY | 190

Marinated and grilled chicken skewer served with peanut dipping sauce.

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RECEPTION DISPLAYS

Serves 50 guests.

DOMESTIC AND INTERNATIONAL CHEESE AND CHARCUTERIE DISPLAY | 590

Chef selection of local and international cheeses & meats served with complimentary arrangements and grilled artisanal bread

CHEF'S CHEVRE BOARD | 280

Artisan goat cheese spread topped with black mission fig jam, onion jam, toasted marcona almonds served with marble rye toast points

GRILLED VEGETABLE DISPLAY | 375

Colorful display of seasonal farmer's market vegetable, lightly grilled and dressed with balsamic glaze

GARDEN FRESH VEGETABLE CRUDITÉS | 270

Assortment of freshest seasonal vegetables served with ranch and roasted red pepper hummus dip

SEASONAL FRESH FRUIT DISPLAY | 320

Array of ripest seasonal fruit from all around the world served with acacia honey yogurt dip and Nutella

DECADENT PÂTISSERIE | 575

Collection of seasonal gourmet mini pâtisserie and petit four garnished with seasonal berries and edible flowers

CARVING & ACTION STATION

Each Action Station is designed to serve 50 guests. There is a Chef Attendant Fee of 150.00 per Chef, per 50 Guests for a 2 hour Service Period. Pricing is per person, unless otherwise noted

ROSEMARY & GARLIC INFUSED BEEF TENDERLOIN

<OR> 16-HOUR PRIME RIB

Traditional chimichurri sauce
Creamy horseradish sauce
Oven roasted fingerling potatoes
Arugula salad with melted red onion, fire roasted tomato, and lemon vinaigrette
Freshly baked assorted rolls and butter

*33 per person—Tenderloin option
Market Price—12-hour Prime Rib option*

BACON WRAPPED HONEY DIJON PORK LOIN

<OR> MAPLE GLAZED HAM

Honey Dijon sauce
Roasted butternut squash and cipollini onion
Creamy cheddar grits
Brussel sprout slaw
Freshly baked assorted rolls and butter

*21 per person—Pork Loin option
Market Price—Maple Glazed Ham option*

CREOLE CAJUN TURKEY BREAST | 33 per person

Traditional chimichurri sauce
Creamy horseradish sauce
Oven roasted fingerling potatoes
Arugula salad with melted red onion, fire roasted tomato, and lemon vinaigrette
Freshly baked assorted rolls and butter

SOUTHERN GRITS BAR | 21 per person

Southern Organic Cheddar Grits
Cajun Shrimp • Bacon • Chorizo • Caramelized Onion • Mushrooms • Fire Roasted Tomatoes • Asparagus • Scallion • Spinach • Queso Fresco • Parmesan • Gruyere

STIR FRY BAR | 20 per person

Lo Mein • Fried Rice
Steak • Chicken • Shrimp
Pepper • Scallion • Baby Bokchoy • Mushroom • Bean Sprout • Caramelized Onion • Asparagus • Peanut
Sweet & Sour • Soy Sauce • Oyster Sauce • Hoisin
Vegetable Eggroll with sweet thai chili sauce

LIQUID NITROGEN ICE CREAM BAR | 11 per person

*Maximum 150 guests.
Certain flavors available upon request.*

Made-to-order Madagascar Vanilla infused Ice Cream served with:
Rainbow Sprinkle • Oreo • M&M • Gummy Bear • Reese's Peanut Butter • Maraschino Cherry • Waffle Cone Crumble • Nilla Wafer
Hot Fudge • Strawberry Sauce • Caramel Sauce

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DINNER **CHEF CRAFTED.**

BUFFETS • SEASONAL OFFERINGS • CUSTOMIZED MENUS



CHEF CRAFTED! **DINNER.**

Minimum guarantee of 25 people for dinner buffets. Pricing is per person and based on up to two hours of service. All dinner buffets are served with iced water and iced tea, freshly brewed gourmet coffee, decaffeinated Coffee, and assortment of hot tea.

DINNER BUFFETS

LA VILLA BUFFET | 53 per person

Classic Caesar salad with shaved parmesan, garlic focaccia croutons and creamy Caesar dressing
Caprese salad with heirloom tomatoes, fresh mozzarella, fresh basil, olive oil, and a balsamic drizzle

Blackened chicken alfredo with farfalle

Honey sriracha grilled flank steak

Baked grouper with artichoke and tomato creole sauce

Fresh seasonal vegetable

Garlic bread

Classic tiramisu

BROOKLYN BUFFET | 68 per person

Mixed field greens, gorgonzola cheese, fresh shallot, toasted pecans, pomegranate seeds, served with balsamic vinaigrette

Orzo pasta salad with arugula, cherry tomatoes, kalamata olives, red onion, cucumber, feta cheese lightly tossed with Italian dressing

Port wine braised short ribs

Trout almondine

Roasted garlic broccolini

Potato Au Gratin

Dinner rolls and butter

Toasted Almond Cream Cake

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THE MANDARIN BUFFET | 42 per person

Asian chopped salad – assorted cabbage, bell pepper, carrot, sugar snap peas, scallion, cilantro, toasted cashew, crispy chow mein noodles tossed with honey lime ginger dressing

Vegetable eggroll with citrus soy sauce and sweet Thai chili sauce

Korean BBQ beef short rib

Bang-Bang shrimp

Kimchi stir-fried vegetable

Coconut ginger rice pilaf

Dinner roll and butter

Mini Chocolate Peanut Butter Cake

THE BOLD CITY BUFFET | 46 per person

Harvest Salad – romaine lettuce, cucumber, cherry tomato, carrot, bell pepper, queso fresco served with chipotle ranch

Cowboy Caviar – tomato, avocado, red onion, black bean, black eyed pea, roasted corn, bell pepper, jalapeno, and cilantro tossed with garlic lime vinaigrette.

BBQ glazed chicken – breast and thigh

Smoked brisket – tender slices with lightly basted homemade BBQ sauce

Collard Greens

Sweet Potato Au Gratin

Cornbread with whipped honey butter

Pineapple upside down cake

THE BAY STREET BUFFET | 45 per person

Arugula salad with roasted peaches, blistered tomato, red onion, toasted almonds, gorgonzola cheese, and poppyseed dressing

Tabouli salad – bulgur wheat tossed lightly with baby kale, cherry tomato, red onion, cucumber, feta cheese, kalamata olives, lemon juice, olive oil, parsley, and mint

Chicken Shawarma

Pan seared salmon with white wine citrus cream sauce

Caramelized butternut squash and heirloom carrot

Middle eastern cous-cous pilaf

Dinner roll and butter

Lemon bar with assorted berries

THE ORTEGA | 37 per person

Mexican salad – romaine, black bean, cherry tomato, roasted corn, roasted pepitas, roasted poblano, avocado, queso with honey cilantro lime dressing

Braised carnitas • Carne Asada • Chicken fajitas

Fajitas vegetable

Spanish fiesta rice

Guacamole • Sour cream • Salsa • Onion • Cilantro • Lime wedges

Warm flour tortilla

Churros served with warm chocolate sauce

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BREAKS **TIME TO RECHARGE.**

SNACKS & TREATS



TIME TO RECHARGE!

BREAKS.

REFRESHMENT 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.

12 guests minimum.

ASSORTED YOGURTS | 6 per person

Array of assorted individual yogurts served with homemade granola mix and mixed berry bowl

SWEET & SALTY | 6 per person

A sweet and salty combinations of chip, trail mix, and popcorn

ENERGY CHARGER | 7 per person

Individual packages of granola bars and energy bars

ORANGE BLOSSOM | 11 per person

Assortment of nutrient packed cold-pressed juices from PUREGREEN to fuel your body

SWEET TREATS | 6 per person

Assorted cookies and dessert bars

JUST FOR THE SHOW | 5 per person

Minimum order 50 people.

Bowls of assorted seasonal whole fruits

SAVOR... reserves the right to make menu substitutions and revise the style of service due to supply interruption and/or health and safety regulations. Prices do not include 21.50% service charge and applicable sales tax.

SAVOR...
JACKSONVILLE



FLAVOR FOCUSED. PLANT-BASED. DELICIOUS.

At the heart of **SAVOR**'s food vision is the basic element of hospitality. Providing great food, friendly service and a welcoming environment are at the core of how we plan and deliver our events. That includes providing for our guests who have specific dining preferences, such as vegan, vegetarian or flexitarian as well as those who are simply looking for more plant-based options.

To make all our customers feel at home we have prepared the following **SAVOR** Plant-Based Menu section. **All items here are vegan, including items such as burgers, meatballs, seafood, eggs, cheese, butter and other dairy products, which are made entirely from plant-based ingredients.**

Many of the items include ingredients from Wicked Kitchen, our culinary driven, internationally known vegan partners. The **SAVOR** International Chef Team and the Wicked Kitchen Culinary Team spent many hours collaborating on this delicious plant-based menu. We hope you enjoy eating these items as much as we did creating them!



Jalapeño Burgers

All menu items in this section contain no added animal protein.

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SAVOR...
JACKSONVILLE



Loaded Nachos

HORS D'OEUVRES

Priced per 50 pieces.

SWEDISH MEATBALL | 170  

JALAPENO QUESADILLA | 265  

Wicked Kitchen jalapeno patty | chihuahua cheese |
pico de gallo | guacamole | salsa

BUFFET ENTRÉE

Priced per person.

MEATBALLS WITH CHIMICHURRI SAUCE | 8  

"BLACK JACK" BBQ PATTIES | 12  

PLATED ENTRÉE

Priced per plate.

MEATBALL & WILD MUSHROOM ARANCINI | 28  

Served with seasonal vegetables and homemade arrabiata sauce

MISO GLAZED "GOOD CATCH" SALMON | 24  

Served with wild rice pilaf, poached baby buk choy, and charred
green onion

BREAK OUT

Priced per person.

NOVELTY ICE CREAM | 10  

Chocolate Almond Bar | White Berry Bar | Chocolate Red Berry Cone

All menu items in this section contain no added animal protein.

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and/or health and safety regulations. Prices do not include 21.50% service charge and applicable sales tax.*

SAVOR...
JACKSONVILLE



BEVERAGES **BARS & REFRESHMENTS.**

WINE & BEER • LIQUOR • REFRESHMENTS



BEVERAGES.

*A 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 | 12

PREMIUM WINE BY THE GLASS | 11

IMPORTED BEER | 10

DOMESTIC BEER | 10

ASSORTED SODAS | 4.5

BOTTLED WATER | 4.5

PREMIUM STILL OR SPARKLING WATER | 6

OPEN BAR SERVICE

PREMIUM

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

4 HOURS | 45.95

3 HOURS | 36.95

2 HOURS | 27.95

WINE & BEER

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

4 HOURS | 32.95

3 HOURS | 26.95

2 HOURS | 20.95



*SAVOR... reserves the right to make menu substitutions and revise the style
of service due to supply interruption and/or health and safety regulations.
Prices do not include 21.50% service charge and applicable sales tax.*

SAVOR...
JACKSONVILLE

GENERAL INFORMATION.

SAVOR... Jacksonville is the exclusive food and beverage provider for Jacksonville Center for Performing Arts, Vystar Veterans Memorial Arena, Prime F. Osborn III Convention Center and The Ritz Theater and Museum. 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.

MENU SELECTION

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 with advanced notice.

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 prior to the event. Holiday labor rates will apply for events scheduled on holidays.

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

Guarantee is due 10 business days. Final guest count is due 5 business days. 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 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%.

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... Jacksonville. 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 5 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.

ALLERGIES

SAVOR... Jacksonville facilities are not certified Gluten Free or Vegan. 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