



SAVANNAH  
CONVENTION CENTER



Catering Guide



Refreshment Breaks

# Refreshment Breaks

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<b>Savory Selection</b>	<b>\$10.00</b>	<b>Gourmet Popcorn Break</b>	<b>\$10.00</b>
House-Made Potato Chips/ Ranch Dip/ French Onion Dip/ Savory Seasoned Pretzels/ Sweet and Salty Trail Mix		Fresh Popped Popcorn/ Gourmet Flavored Popcorn	
		Attendant Fee, per station	\$120.00
<b>Cookies and More</b>	<b>\$18.00</b>	<b><u>A La Carte (by the Dozen)</u></b>	
Fresh Baked Cookies/ Blondies/ Chocolate Chewys/ Brownies		<b>Assorted Snack Bars</b>	<b>\$28.00</b>
		Kashi, birdseed brittle bars, Jimmybar, kind bars, Clif bar	
<b>Grab and Go</b>	<b>\$18.00</b>	<b>Assorted Jumbo Cookies</b>	<b>\$38.00</b>
Selection of Kettle Chips/Sweet Snack Mix/ Savory Snack Mix/ Clif Bar/ Rip van Wafel/ Crispy Filled Wafers		<b>Fresh Baked Brownies</b>	<b>\$39.00</b>
<b>Chocolate Break</b>	<b>\$21.00</b>	<b>Assorted Candy Bars</b>	<b>\$44.50</b>
Chocolate Covered Raisins/ Chocolate Covered Peanuts/ Fresh Baked Brownies/ Chocolate Chip Cookies/ Chocolate Milk		<b>Lemon Squares</b>	<b>\$39.00</b>
<b>All American Break</b>	<b>\$16.00</b>	<b>Savannah Pralines</b>	<b>\$55.00</b>
Soft Pretzel Bites with Cheese Sauce and Mustard/ Miniature All Beef Hot Dogs/ Bags of Popcorn/ Boxes of Cracker Jacks		<b>Blondies</b>	<b>\$36.00</b>
<b>Healthy Break</b>	<b>\$14.00</b>	<b>Rice Krispy Treats</b>	<b>\$31.00</b>
Assorted Dried Fruits/ Yogurt Pretzels/ Assorted Whole Fruit/ Fresh Orange and Grapefruit Juice		<b>Individual Trail Mix Bags</b>	<b>\$36.00</b>
<b>Assorted Dips Break</b>	<b>\$16.00</b>	<b>High Energy Mix-</b> Blend of Raisins/ Apricots/ Dates/ Almonds/ Papaya/ Pineapple/ Banana Chips/ Pecans/ Cashews/ Pumpkin Seeds/ Walnuts.	
Southern Pimento Cheese/ Chickpea Hummus/ Peppadew Hummus/ Assorted Crackers/ Carrot and Celery Sticks/ Pita Chips		<b>Heartland Trail Mix-</b> Yogurt Covered Walnuts/ Raw Almonds/ Cranberries/ Blueberries.	
<b>Savannah Cookie Break</b>	<b>\$12.00</b>	<b>Vegetable Chips</b>	<b>\$42.00</b>
Featuring Cookies from: Byrd's Cookies/ The Girl Scouts (when available)		Sweet Potato/ Taro Root/ Squash/ Carrots/ Green Bean	
<b>Ice Cream Novelty Break</b>	<b>\$15.00</b>		
Individually Wrapped Ice Cream Novelties Including Selections from: Blue Bunny/ Haagen Daazs			

*Refreshment breaks are priced per person with a minimum of 25 guests. Served with Bottled Water and Assorted Sodas. Events with fewer guest may be subject to a surcharge. Please add 24% Service Charge and applicable Sales Tax to all Selections.*





Breakfast

# Breakfast Buffets

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## Continental

\$16.00

Assorted Muffins/ Fresh Bagels/ Cream Cheese/ Butter and Preserves

## Deluxe Continental

\$18.00

Fresh Sliced Fruit with Yogurt Sauce/ Assorted Muffins/ Fresh Bagels/ Butter and Preserves/ Cream Cheese

## Georgia On My Mind

\$24.00

Seasonal Fresh Sliced Fruit Display/ Scrambled Eggs with Sweet Grass Dairy Cheese/ Pecan Wood Smoked Bacon/ Country Style Potatoes with Peppers and Vidalia Onions or Creamy Freemans Mill Stone Ground Grits/ Savannah Cream Biscuits with Milk Pan Sausage Gravy/ Assorted Muffins

## River View

\$24.00

Seasonal Fresh Sliced Fruit Display/ Brioche French Toast with Powdered Sugar and Warm Maple Syrup/ Wild Mushroom Quiche with Sautéed Spinach and Cheddar Cheese/ Pecan Wood Smoked Bacon or Country Sausage Patties/ Country Style Potatoes with Peppers and Vidalia Onions or Creamy Freemans Mill Stone Ground Grits/ Miniature Gourmet Muffins with Sweet Butter

## Healthy

\$23.00

Fresh Sliced Fruit Display with Yogurt Sauce/ Miniature Bran Muffins/ Fresh Berry Yogurt Parfait/ Scrambled Egg Whites/ Turkey Sausage or Turkey Bacon/ Steel Cut Oatmeal

## Quiche Buffet

\$26.00

Fresh Sliced Fruit with Yogurt Sauce/ Ham, Potato and Cheddar Quiche/ Mushroom, Spinach and Feta Quiche/ Quiche Lorraine/ Country Style Potatoes with Peppers and Vidalia Onions or Creamy Freemans Mill Stone Ground Grits/ Assorted Muffins or Danish

## Breakfast Cocktail Party

\$33.00

Assortment of Miniature Breakfast Specialties to Include: Fresh Fruit Filled Galette/ Croissant French Toast Cup Finished with Praline Bacon/ House Made Sticky Buns Topped with a Coffee Icing Drizzle/ Lime Yogurt Panna Cotta/ Chicken and Waffle with Warm Maple Syrup/ Short Stack with Fresh Berries and Maple Syrup/ Crispy Hash Brown Cup with Roasted Wild Mushrooms and Creamy Sweet Grass Dairy Cheese/ Praline Bacon Wrapped Frittata/ Toasted Brioche Roll Filled with Country Ham and Sautéed Onions Topped with an Egg

*Please add 24% Service Charge and applicable Sales Tax to all Selections.*

All Breakfast Buffets are served with Fresh Orange Juice or Assorted Bottled Juices, Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Herbal Teas.



# Breakfast Enhancements

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<b>Biscuit Sandwich</b>		<b>Peeled Hard Boiled Eggs, per dozen</b>	<b>\$36.00</b>
<b>Ham</b>	<b>\$4.00</b>	<b>Fruit Danish, per dozen</b>	<b>\$33.50</b>
Savannah Cream Biscuit with Sliced Ham		<b>Muffins, per dozen</b>	
<b>Bacon-Egg-Cheese</b>	<b>\$8.00</b>	Regular	<b>\$42.00</b>
Savannah Cream Biscuit with Crisp Bacon, Scrambled Egg and Sliced Cheese		Miniature	<b>\$32.00</b>
<b>Sausage-Egg-Cheese</b>	<b>\$8.00</b>	Jumbo	<b>\$54.00</b>
Savannah Cream Biscuit with a Country Sausage Patty, Scrambled Egg and Sliced Cheese		<b>Croissants, per dozen</b>	<b>\$29.50</b>
<b>Warm Filled Croissants</b>	<b>\$7.00</b>	<b>Chocolate Croissants, per dozen</b>	<b>\$32.00</b>
Ham and Swiss/ Bacon and Egg/ Spinach Ricotta		<b>Bagels, per dozen</b>	<b>\$46.50</b>
<b>Warm Filled Biscuits</b>	<b>\$7.00</b>	<b>Donuts, per dozen</b>	
Bacon Egg and Cheese/ Sausage Egg and Cheese/ Chicken with Pepper Jack/ Egg White and Green Onion		Glazed	<b>\$44.50</b>
<b>Whole Seasonal Fruit</b>	<b>\$3.00</b>	Specialty	<b>\$54.00</b>
Selection based on seasonal availability		<b>Scones, per dozen</b>	<b>\$39.00</b>
<b>Fresh Berry and Yogurt Parfait</b>	<b>\$4.00</b>	<b>Biscotti, per dozen</b>	<b>\$28.00</b>
Served with Crunchy Granola		<b>Breakfast Breads, per dozen</b>	<b>\$36.00</b>
		<b>Fruit Yogurt, per dozen</b>	<b>\$42.00</b>

*Please add 24% Service Charge and applicable Sales Tax to all Selections.*



# Breakfast Enhancements

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## **Belgian Waffle Station**

**\$12.50**

Golden Belgian Waffles Served with Fresh Whipped Cream/ Seasonal Fresh Berries/ Warm Maple Syrup/ Powdered Sugar

## **Omelet Station**

**\$12.00**

Made-to-Order Omelets Served with Toppings of: Diced Vine-Ripened Tomatoes/ Bell Peppers/ Vidalia Onions/ Sliced Mushrooms/ Applewood Smoked Bacon/ Country Sausage/ Shredded Cheddar Cheese/ Smoked Ham

\*Chef Attendant required per station- \$120.00

## **Smoked Salmon Display**

**\$8.00**

Smoked Salmon Served with Separated Egg Whites/ Egg Yolks/ Diced Red Onion/ Capers and Fresh Dill

## **Cereal Bar**

**\$6.00**

Selection of Cereals Served with a Variety of Milk including Skim/ 2%/ Whole/ Soy

Cereals to include: Cheerios/ Kashi Go Lean/ Rice Chex (GF)/ Raisin Bran/ Rice Krispies

## **Grits Made to Order**

**\$6.00**

Freemans Mill Stone Ground Grits Served with Assorted Toppings to include Shredded Cheddar Cheese/ Shredded Sweet Grass Dairy Cheese/ Crispy Bacon Crumbles/ Crumbled Smoked Sausage/ Sweet Butter/ Fresh Chopped Scallions/ Diced Vine-Ripened Tomatoes

\*Chef Attendant required per station- \$120.00

## **Cold Pressed Juice Bar**

**\$12.00**

An Assortment of Fresh and Cold Pressed Juices including: Spinach Apple/ Watermelon Basil/ Lemon Ginger

(Based on seasonal availability)

## **Carved Praline Bacon**

**\$6.00**

In House Cured and Smoked Praline Bacon Carved to Order and Served with Miniature Savannah Sweet Cream Biscuits

\*Chef Attendant required per station- \$120.00

*Stations and Displays are based on a 25 person minimum, events with fewer guests may be subject to a surcharge.*

*Please add 24% Service Charge and applicable Sales Tax to all Selections.*





Lunches



# Boxed Lunches

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## **Hutchinson Island**

**\$21.00**

House-Made Chips/ Coleslaw or Potato Salad/ Brownie or Blondie/ Choice of Deli Style Sandwich on Roll with Lettuce and Tomato: Turkey and Havarti Cheese/ Ham and Swiss Cheese/ Chicken and Colby-Jack Cheese/ Chicken Salad

## **Vegetarian Lunch**

**\$19.00**

House-Made Chips/ Coleslaw or Potato Salad/ Brownie or Blondie/ Garlic Herb Tortilla Rolled with Chickpea Hummus and Roasted Vegetables

## **Vegetarian Quinoa**

**\$19.00**

House-Made Chips/ Coleslaw or Potato Salad/ Brownie or Blondie/ Fresh Baked Croissant with Quinoa Pilaf/ Lettuce/ Tomato

## **Cobb Salad Bowl**

**\$19.00**

Lettuce/ Tomato/ Bleu Cheese/ Poached Breast of Chicken OR Fresh Boiled Georgia Wild Shrimp/Hard Boiled Egg/ Scallions/ Sharp Cheddar Cheese/ Buttermilk Ranch Dressing

## **Southwestern Salad Bowl**

**\$19.00**

Chicken Carnitas/ Cilantro Rice/ Romaine Lettuce/ Sharp Cheddar Cheese/ Pico de Gallo/ Corn and Black Bean Salsa

## **Asian Noodle Bowl**

**\$19.00**

Teriyaki Glazed Chicken/ Rice Noodles/ Napa Cabbage/ Shredded Carrots/ Edamame/ Ginger Soy Dressing

*Please add 24% Service Charge and applicable Sales Tax to all Selections.*



# Lunch Buffets

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## All American Deli

**\$28.00**

Loaded Baked Potato Salad/ Cucumber Salad/ Wild Georgia Shrimp Pasta Salad/ Thinly Sliced Cuts of: Ham/ Turkey/ Roast Beef/ Swiss/ Cheddar/ Havarti/ Colby Jack/ Lettuce/ Onions/ Tomatoes/ Pickles/ Mustard/ Mayonnaise/ Fresh Assorted Rolls/ Freshly Baked Jumbo Cookies

## Soup and Salad Bar

**\$28.00**

Tomato Basil Soup/ Fresh Seasonal Sliced Fruit/ Three Potato Salad/ Dixie Coleslaw/ Caesar Bowtie Pasta Salad/ Artisan Salad Greens/ Chef's Choice Dressings/ Toppings of: Grape Tomatoes/ Shredded Cheddar Cheese/ Garlic Croutons/ Hard Boiled Eggs/ Olives/ Cucumbers/ Bacon/ Tuna Salad/ Poached Chicken Salad/ Egg Salad/ Ham Salad/ Parker House Rolls/ Sweet Butter/ Freshly Baked Jumbo Cookies

## Chef's Selections

**\$32.00**

House Salad/Ranch Dressing/ Champagne Vinaigrette/ Orzo Pasta Salad/ Confetti Coleslaw/ Beef Filet Tips in Bordelaise with Bell Peppers and Sweet Onions/ Rotisserie Chicken/ Seared Cod in a Lemon Butter Glaze/ Garlic Mashed Potatoes/ Vegetable Medley/ Savannah Cream Biscuits/ Sweet Butter/ Peach Cobbler with Fresh Whipped Cream

## Southern Buffet

**\$35.00**

Mixed Green Salad with Tomato, Cucumber, Shredded Carrots, and Chef's Choice Dressings/ Savannah Tomato Salad/ Southern Potato Salad/ House Smoked Pulled Pork with Barbeque Sauce/ Fried Chicken/ Wild Georgia Shrimp Pasta with Citrus Dill Sauce/ Macaroni and Cheese/ Braised Collard Greens/ Cornbread Muffins/ Parker House Rolls/ Sweet Butter/ Red Velvet Cake

## Southwestern Buffet

**\$35.00**

Fiesta Salad with Romaine Lettuce/ Corn and Black Bean Salsa/ Red Bell Peppers/ Tortilla Strips/ Avocado Ranch Dressing/ Tortilla Chips/ Fresh Salsa/ Warm House made Queso Dip/ Shrimp/ Chicken Fajitas/ Pork Carnitas/ Grilled Onions and Bell Peppers/ Warm Flour Tortillas/ Served with toppings of: Shredded Lettuce, Tomatoes, Shredded Cheese, Sour Cream, Sliced Jalapenos/ Papas Con Chile/ Braised Pinto Beans/ Cheesecake Xango with Caramel Drizzle

## Savannah Square Buffet

**\$35.00**

House Salad/Ranch Dressing/ Champagne Vinaigrette/ Macaroni Salad/Baked Beans/ House-Made Chips/ Traditional Potato Salad/ Grilled Hamburger with Caramelized Onions/ Barbeque Chicken/ Grilled Bratwurst with Sauerkraut/ Freshly Baked Kaiser Rolls/ Hot Dog Buns/ Lettuce/ Tomatoes/ Onions/ Pickles/ Freshly Baked Jumbo Cookies/ Brownies

*Please add 24% Service Charge and applicable Sales Tax to all Selections. Prices are based on a 25 person minimum, events with fewer guests may be subject to a surcharge.*

*All Lunch Buffets are served with Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas, and Iced Tea.*



# Cold Plated Lunches

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**Smoked Chicken Salad** **\$21.00**

Fresh Artisan Greens/ House Smoked Chicken/ Sliced Gouda/ Grape Tomatoes/ Sliced Cucumbers/ Shredded Carrots/ Biscuit Croutons/ Honey Molasses Vinaigrette/ Parker House Rolls/ Sweet Butter

**Caesar Salad** **\$21.00**

Romaine Lettuce/ Shaved Parmesan Cheese/ Focaccia Croutons/ Grape Tomatoes/ Creamy Caesar Dressing/ Choice of Grilled Chicken, Seared Tuna, or Seared Georgia Wild Shrimp/ Parker House Rolls/ Sweet Butter

**Chicken Nicoise Salad** **\$21.00**

Fresh Artisan Greens/ Haricots Verts/ Boiled Egg/ Nicoise Olives/ Grape Tomatoes/ Shaved Onion/ Choice of Grilled Chicken, Seared Tuna, or Seared Georgia Wild Shrimp/ Parker House Rolls/ Sweet Butter

**Tortellini Salad** **\$19.00**

Cheese Tortellini/ Fresh Seasonal Vegetables/ Fresh Pesto Dressing/ Choice of White Balsamic Grilled Chicken, Seared Tuna, or Seared Georgia Wild Shrimp/ Parker House Rolls/ Sweet Butter

**Ellis Square Trio** **\$23.00**

Fresh Artisan Lettuce/ Grape Tomatoes/ Sliced Cucumbers/ Boiled Egg/ Choice of Grilled Chicken, Seared Tuna, or Seared Georgia Wild Shrimp/ Warm Miniature Muffins

**Udon Salad** **\$25.00**

Marinated Udon Noodles/ Shaved Napa Cabbage/ Roasted Edamame/ Shredded Carrots/ Bean Sprouts, Sesame Seeds/ Sesame Ginger Dressing/ Choice of Grilled Chicken, Grilled Beef, or Seared Georgia Wild Shrimp/ Parker House Rolls/ Sweet Butter

**Southwest Chicken Salad** **\$21.00**

Shredded Chicken Tinga/ Cilantro Brown Rice/ Corn and Black Bean Salsa/ Shredded Cheddar Cheese/ Green Onions/ Fresh Pico de Gallo/ Cilantro Sprigs/ Chili Citrus Vinaigrette/ Parker House Rolls/ Sweet Butter

**Southern Chicken Salad** **\$21.00**

Southern Fried Chicken/ Fresh Artisan Greens/ Praline Bacon/ Grape Tomatoes/ Shredded Carrots/ Sliced Cucumbers/ Shredded Swiss Cheese/ Shredded Cheddar Cheese/ Southern Cheese Straw/ Whole Grain Honey Mustard Vinaigrette/ Parker House Rolls/ Sweet Butter

*Please add 24% Service Charge and applicable Sales Tax to all Selections. Prices are based on a 25 person minimum, events with fewer guests may be subject to a surcharge.*

*All Cold Plated Lunches are served with Choice of Dessert, Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas, and Iced Tea.*



# Hot Plated Lunches

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## First Course (Please select one)

### House Salad

Fresh Artisan Greens/ Grape Tomatoes/ Sliced Cucumbers/ Shredded Carrots/ Dressings of Ranch and Italian Vinaigrette

### Sun-Dried Cranberry and Pecan Salad

Fresh Artisan Greens/ Toasted Pecans/ Sun-Dried Cranberries/ Feta Cheese/ Raspberry Vinaigrette

### Baby Iceberg Wedge

Wedge of Fresh Iceberg Lettuce/ Bleu Cheese/ Croutons/ Grape Tomatoes/ Sliced Cucumbers/ Bleu Cheese Dressing

### Romaine and Kale Caesar Salad

Fresh Romaine Lettuce/ Baby Kale/ Shaved Parmesan Cheese/ Croutons/ Creamy Caesar Dressing

## Main Course (Please select one)

### Peach Pepper Glazed Breast of Chicken

**\$27.00**

Breast of Chicken with Local Peach Pepper Jelly Glaze/ Roasted Red Potatoes/ Garlic Green Beans/ Parker House Rolls/ Sweet Butter

### Pesto Glazed Cobia

**\$45.00**

Fresh Filet of Cobia with a Pesto Glaze/ Braised Baby Bok Choy/ Jasmine Rice Pilaf/ Parker House Rolls/ Sweet Butter

### Sirloin Steak

**\$36.00**

5 oz. Sirloin Steak with a Bordelaise Sauce/ Boursin Mashed Potatoes/ Sweet Glazed Carrots/ Parker House Rolls/ Sweet Butter

### Coca-Cola Braised Short Ribs

**\$37.00**

Braised Short Ribs in Coca-Cola Reduction/ Truffled Fingerling Potatoes/ Fresh Seasonal Vegetables/ Parker House Rolls/ Sweet Butter

### Smoked Pork Loin Roulade

**\$28.00**

Pork Loin Rolled with Braised Collard Greens, Lightly Smoked and Roasted with a Brown Sugar Bourbon Veloute/ Freeman's Mill Grit Soufflé/ Roasted Haricots Verts / Parker House Rolls/ Sweet Butter

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# Hot Plated Lunches

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**White Balsamic Breast of Chicken** **\$27.00**

Breast of Chicken with a White Balsamic Glaze/ Fontina Cheese Risotto/ Vegetable Ragout/ Parker House Rolls/ Sweet Butter

**Savannah Shrimp and Grits** **\$28.00**

Freeman's Mill Grit Soufflé with Sautéed Wild Georgia Shrimp in a Pecan Wood Bacon Béchamel/ Braised Collard Greens/ Parker House Rolls/ Sweet Butter

**Smoked Pulled Pork** **\$26.00**

House Smoked Pulled Pork/ Smoked Gouda Macaroni and Cheese/ Haricots Verts/ Parker House Rolls/ Sweet Butter

**Vegetable Wellington** **\$27.00**

Fresh Seasonal Vegetables Baked in Flakey Pastry with a Fresh Grilled Tomato Sauce

**Ratatouille en Croute with Pesto Drizzle** **\$36.00**

Oven Roasted Squash/ Bell Pepper/ Mushrooms/ Tomato/ Herbs in a Delicate Puff Pastry

**Roast Mediterranean Vegetables** **\$27.00**

Roasted Mediterranean Vegetables/ Cous Cous Pilaf

## Plated Lunch Desserts (Please select one)

Chatham Lemon Cake

New York Style Cheesecake with Fresh Fruit

Savannah Chocolate Cake

White Chocolate Mousse with Fresh Berries

Orange Cream Cake

Freshly Baked Jumbo Cookie

Georgia Peach Cobbler Cake

Georgia Strip Cake

Fresh Sliced Fruit

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Dinners

# Dinner Buffets

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## Low Country Boil

**\$52.00**

House Salad/Ranch Dressing/ Champagne Vinaigrette/ Loaded Baked Potato Salad/ Shredded Cole Slaw/ Low Country Boil to include: Potatoes, Fresh Corn on the Cob, Andouille Sausage and Wild Georgia Shrimp/ Cocktail Sauce/ Lemon Wedges/ Fresh Broccoli Florets/ Parker House Rolls/ Sweet Butter/ Fresh Berry Napoleon

## From The Smoker

**\$51.00**

House Salad/Ranch Dressing/ Champagne Vinaigrette/ Red Bliss Potato Salad/ Bowtie Pasta Salad/ Chopped House Smoked Brisket/ In House Smoked Pulled Pork/ Barbeque Chicken/ Barbeque Sauce/ Cheddar Hash Brown Gratin/ Roast Haricot Verts/ Parker House Rolls/ Sweet Butter/ Warm Peach Cobbler/ Whipped Cream

## Georgia Coastal

**\$51.00**

Roasted Corn and Lump Crab Chowder/ Mixed Artisan Greens with Candied Peaches, Pecan Smoked Bacon, Shredded Sweetgrass Cheese, Sliced Cucumber and Fresh Tomatoes/ Sweet Basil Vinaigrette/ Carolina Rice with Andouille Sausage and Wild Georgia Shrimp/ Grilled Boneless Pork Chop with Sautéed Peaches/ Pan Seared Chicken with Lemon Basil Butter/ Glazed Fingerling Potatoes/ Stewed Tomatoes and Okra/ Savannah Cream Biscuits/ Sweet Butter/ Chatham Lemon Cake/ Red Velvet Cake

## Ashley Southern

**\$51.00**

House Salad/Ranch Dressing/ Champagne Vinaigrette/ Vine Ripened Tomato Cucumber Salad/ Southern Style Potato Salad/ Dixie Coleslaw/ Southern Fried Chicken/Homemade Meat Loaf with Demi-Glace/ Seared Grouper in a Pan Sauce/ Smoked Gouda Macaroni and Cheese/ Fresh Braised Collard Greens / Garlic Cheddar Biscuits/ Sweet Butter/ Georgia Peach Cobbler/ Whipped Cream  
*Please add 24% Service Charge and applicable Sales Tax to all Selections. Prices are based on a 25 person minimum, events with fewer guests may be subject to a surcharge.*

*All Dinner Buffets are served with Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas, and Iced Tea.*



# Plated Dinner

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## First Course~ Please Select One

### Sweet Grass Dairy Salad

Fresh Artisan Lettuce/Honey Roasted Peanuts/ Vine-Ripened Tomatoes/ Sliced Cucumbers/ Shredded Sweetgrass Dairy Cheese/ Fresh Basil Vinaigrette

### House Salad

Fresh Artisan Salad Greens/ Grape Tomatoes/ Sliced Cucumbers/ Shredded Carrots/ choice of Ranch Dressing or Italian Vinaigrette

### Sun Dried Cranberry Pecan Salad

Artisan Salad Greens/ Toasted Pecans/ Sun Dried Cranberries/ Crumbled Feta Cheese/House made Raspberry Vinaigrette

### Artisan Romaine Salad

Artisan Romaine Lettuce/ Grape Tomatoes/ Carrot Ribbons/Micro Basil/ Balsamic Caesar Dressing

## Main Course~ Please Select One

### Georgia Peach Pepper Glazed Chicken

**\$40.00**

Grilled Breast of Chicken with Peach Pepper Glaze/ White Cheddar Macaroni and Cheese/ Truffled Haricots Verts/ Parker House Rolls/ Sweet Butter

### Filet Mignon

**\$76.00**

Grilled 7oz. Filet of Beef with a Cabernet Bordelaise Sauce/ Potatoes Dauphinoise/ Seasonal Vegetable Medley/ Parker House Rolls/ Sweet Butter

### Coca-Cola Braised Beef Short Ribs

**\$58.00**

Coca-Cola Slow Braised Beef Short Ribs/ Jalapeno Cheese Grit Soufflé/ Glazed Rainbow Carrots/ Parker House Rolls/ Sweet Butter

*Please add 24% Service Charge and applicable Sales Tax to all Selections. Prices are based on a 25 person minimum, events with fewer guests may be subject to a surcharge. All Plated Dinners are served with Choice of Salad, Choice of Dessert, Freshly Brewed Coffee, Decaffeinated Coffee, Herbal Teas, and Iced Tea.*





# Plated Dinner

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## **Filet Cut Sirloin**

**\$51.00**

Grilled Filet Cut Sirloin of Beef with a Red Wine Compound Butter/ Garlic Mashed Potatoes/ Roasted Fresh Asparagus/ Warm Parker House Rolls/ Sweet Butter

## **Crab Cakes**

**\$63.00**

Two House-Made Crab Cakes with a Lemon Dill Béchamel Sauce/ Braised Broccolini/ Carolina Rice Pilaf/ Warm Parker House Rolls/ Sweet Butter

## **Beef Tenderloin Medallions**

**\$69.00**

Beef Tenderloin Medallions in a Rosemary Demi-Glace/ Truffled Fingerling Potatoes/ Cauliflower Puree/ Warm Parker House Rolls/ Sweet Butter

## **Seared Wahoo Filet**

**\$68.00**

Seared Filet of Wahoo with a Peach Mango Relish/ Barley Pilaf/ Braised Fennel/ Warm Parker House Rolls/ Sweet Butter

## **Desserts~ Please Select One**

**Chatham Lemon Cake**

**Savannah Chocolate Cream Cake**

**Red Velvet Cake**

**Orange Cream Cake**

**Chocolate Pots de Crème with Caramel and Sea Salt**

**Chocolate Espresso Cake**

**Seasonal Fruit Galette**

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Hors d'Oeuvres

# Cold Hors d'Ouevres

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<b>Balsamic Chicken on Crostini with Pesto Drizzle</b>	<b>\$300.00</b>
<b>Belgian Endive with Blackened Chicken Salad</b>	<b>\$450.00</b>
<b>Caprese Crostini (Mozzarella, Pesto, Basil, Tomato, and Prosciutto)</b>	<b>\$375.00</b>
<b>Goat Cheese Mousse Crostini with Savannah Bee Co. Honey and Georgia Pecans</b>	<b>\$375.00</b>
<b>Jumbo Shrimp with Cocktail Sauce</b>	<b>\$425.00</b>
<b>Miniature Chicken Salad Slider</b>	<b>\$375.00</b>
<b>Miniature Shrimp Salad Slider</b>	<b>\$450.00</b>
<b>Pimento Cheese on Cornbread Toast</b>	<b>\$350.00</b>
<b>Poached Salmon on Baguette</b>	<b>\$525.00</b>
<b>Savannah Tomato Sandwich</b>	<b>\$350.00</b>
<b>Shaved Beef on Crostini with Arugula and Artichoke</b>	<b>\$450.00</b>
<b>Southern Deviled Eggs</b>	<b>\$275.00</b>
<b>Tea Sandwiches (Pimento, Cucumber, Country Ham Salad)</b>	<b>\$275.00</b>

*Priced per 100 Pieces, unless otherwise noted and based on a 2-hour service time. Please add 24% Service Charge and applicable Sales Tax to all Selections.*



# Hot Hors d'Ouevres

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<b>Andouille Sausage Puff</b>	\$450.00
<b>Arancini with Pomodoro Sauce</b>	\$525.00
<b>Bacon Wrapped Figs</b>	\$600.00
<b>Bacon Wrapped Shrimp with Peach Barbeque Sauce</b>	\$600.00
<b>Chicken Satay Skewers with Peanut Sauce</b>	\$475.00
<b>Coconut Shrimp with Key Lime Sauce</b>	\$550.00
<b>Four Cheese Beggars Purse</b>	\$475.00
<b>Glazed Ham Biscuit with Chutney and Mustard</b>	\$325.00
<b>Lightly Dusted Fried Shrimp with Cocktail Sauce</b>	\$600.00
<b>Meatballs (Italian, or Swedish)</b>	\$275.00
<b>Miniature All Beef Hot Dogs with Ketchup and Mustard</b>	\$400.00
<b>Miniature Cheeseburger Slider with Caramelized Onions</b>	\$475.00
<b>Miniature Smoked Brisket Taco with Red Cabbage Slaw</b>	\$475.00
<b>Pulled Pork Slider with Caramelized Onions and Tomato Molasses Barbeque Sauce</b>	\$475.00
<b>Savannah Miniature Crab Cake with Cajun Remoulade</b>	\$750.00
<b>Shrimp Spring Rolls</b>	\$400.00
<b>Spanakopita</b>	\$275.00
<b>Tomato Basil Soup Shooter with Cornbread Crouton</b>	\$350.00
<b>Vegetable Pot Stickers</b>	\$300.00

*Priced per 100 Pieces, unless otherwise noted and based on a 2-hour service time. Please add 24% Service Charge and applicable Sales Tax to all Selections.*



# Reception Stations

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## Chilled Reception Displays

<b>Vegetable Crudité</b>	\$275.00
Variety of Fresh Vegetables/Ranch Dip	
<b>Cheese Display</b>	\$300.00
A Selection of Cheeses/Assorted Crackers	
<b>Fruit Display</b>	\$225.00
Fresh Seasonal Fruit/Dipping Sauce	
<b>Antipasti Display</b>	\$750.00
Assorted Cheeses/ Olives/ Cured Meats/ Roasted Red Peppers/ Marinated Mushrooms/ Artichoke Hearts/ Sun-Dried Tomatoes/ Rosemary Focaccia/ Toasted Baguettes/ Breadsticks	
<b>Seafood Display</b>	Market Price
Jumbo Shrimp/ Marinated Crab Claws/Oysters on the Half Shell/ Lemon Wedges/ Cocktail Sauce/ Hot Sauce	

## Carving Stations

<b>Rotisserie Turkey Breast</b>	\$350.00
Served with Miniature Silver Dollar Rolls/ Honey Mustard/Cranberry Mayonnaise	
<b>Herb Crusted Beef Round</b> (75 servings)	\$450.00
Served with Miniature Silver Dollar Rolls/ Horseradish Cream Sauce	
<b>Beef Tenderloin</b> (20 servings)	\$425.00
Served with Miniature Silver Dollar Rolls, Horseradish Cream Sauce/ Demi-Glace	
<b>Peach Glazed Pork Loin</b> (40 servings)	\$350.00
Served with Miniature Silver Dollar Rolls/ Peach Pepper Glaze	
<b>Southern Pork Loin Roulade</b> (40 servings)	\$350.00
Pork Loin Rolled with Braised Collard Greens, Smoked and Roasted/ Miniature Biscuits/ Brown Sugar Bourbon Veloute	
<b>Brown Sugar Glazed Ham</b>	\$325.00
Served with Miniature Silver Dollar Rolls/ Honey Mustard/ Mayonnaise	

*Priced per 50 servings, unless otherwise noted and based on a 2-hour service time. Events with fewer than 25 guests may be subject to a surcharge. \$120.00 chef attendant fee per station, for a 2- hour service period. Please add 24% Service Charge and applicable Sales Tax to all Selections.*



# Action Stations

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**Southern Grits Station** \$15.00

Local Freeman's Mill Stone-Ground Grits/ Fried Green Tomatoes/ Sautéed Toppings of: Georgia Wild Shrimp/ Tomatoes/ Mushrooms/ Cheddar Cheese/ Creamy Gravy/ Chives/ Sour Cream

**Pasta Station** \$14.00

Gemelli Pasta/ Sauces of: Tomato-Basil Marinara/ Creamy Alfredo/ Pesto/ Sautéed Toppings of: Fresh Mushrooms/ Tomatoes/ Black Olives/ Artichoke Hearts/ Fresh Vegetables

**Macaroni and Cheese Bar** \$24.00

Cavatappi Pasta/ Sauces of: White Cheddar/ Smoked Gouda/ Traditional/ Toppings to include: Shredded Cheeses/ Broccoli Florets/ Bacon Bits/ Sautéed Mushrooms

(Items Available for Additional Charge: Grilled Chicken/ Grilled Steak/ Crab/ Lobster)

**Irish Nacho Bar** \$10.00

Fresh House-Made Potato Chips/ House-Made Queso Dip/ Seasoned Ground Beef/ Sliced Scallions/ Fresh Pico de Gallo/ Fire Roasted Salsa

**Picnic Classics** \$16.00

Miniature Hotdogs/ Miniature Chili Dogs/ Miniature Cheeseburger Sliders/ Chicken Wings

**Mediterranean Grill** \$24.00

Marinated Chicken, Beef and Roasted Vegetable Skewers/ Yogurt Cucumber Sauce/ Hummus/ Warm Pita Bread/ Marinated Feta

**Ice Cream Sundae Bar** \$15.00

Chocolate and Vanilla Ice Cream/ Whipped Cream/ Hot Fudge/ Caramel/ Maraschino Cherries/ Candy Sprinkles/ Chopped Nuts

**Bacon S'mores Action Station** \$12.00

Crisp Graham Cracker/ Smoked Bacon/ Coated in Chocolate/ Dredged in Marshmallow and Toasted to order

*Priced per person, with a 25 person minimum unless otherwise noted. \$120.00 chef attendant fee per station, for a 2- hour service period. Please add 24% Service Charge and applicable Sales Tax to all Selections.*





Beverage Selections

# Beverage Selections

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## Standard Liquors

*Clan McGregor Scotch | Seagrams 7 Whiskey | Jim Beam | White-Label Bourbon | Svedka Vodka | Beefeater Gin | Cruzan Rum | Sauza Gold Tequila*

## Premium Liquor

*DeWars Scotch | Crown Royal | Jack Daniels | Absolut Vodka | Bombay Sapphire Gin | Bacardi Superior Rum | Jose Cuervo Gold Tequila*

\*Please select either the Standard or Premium Liquor Package based on you and your guests' preferences.

## Hosted Bar Service

(1) Bartender per 75 guests is recommended for hosted bar service. Bartender Fees are \$125.00 per bartender for a 2-hour Service Period. Additional Service Hours are \$25.00 per Bartender, per hour, for each additional hour. All mixers are included with the bar set-up. Client will be invoiced for the actual usage following the event, with payment due upon receipt of invoice. \*For the required advanced deposit we will estimate hosted bar consumption based on (2) Drinks per guest, per hour, for the first two-hours and (1) Drink per guest for each additional hour at an average cost of \$7.40++ per drink. Please add 24% Service Charge and applicable Sales Tax to all Hosted beverage services. (Charges are based per drink).

Cocktails (Premium)	_____	10.00
Cordials	_____	Market Price
Domestic Beer	_____	5.00
Imported Beer	_____	6.00
Wine (Glass)	_____	7.00
Wine (Bottle)	_____	28.00
Champagne (Glass)	_____	7.00
Champagne (Bottle)	_____	28.00
Sparkling Water	_____	4.00
Bottled Water	_____	4.00
Soft Drinks	_____	4.00
Juice	_____	4.00

## Cash Bar Service

(1) Bartender and (1) Cashier for every 125 guests is recommended for cash bar service. Bartender and Cashier Fees are \$125.00 per Bartender or Cashier for a 2-hour Service Period. Additional Service Hours are \$25.00 per Bartender or Cashier, per hour, for each additional hour.

Cocktails	_____	9.00
Cocktails (Premium)	_____	10.00
Cordials	_____	Market Price
Domestic Beer	_____	5.00
Imported Beer	_____	6.00
Wine (Glass)	_____	7.00
Champagne (Glass)	_____	7.00
Sparkling Water	_____	4.00
Bottled Water	_____	4.00
Soft Drinks	_____	4.00
Juice	_____	4.00





# Beverage Selections

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## Beverages Available by the Gallon

**\*Minimum Order of 1 Gallon\***

Freshly Brewed Coffee	\$70.00
Freshly Brewed Decaffeinated Coffee	\$70.00
Assorted Herbal Tea	\$70.00
Fresh Orange Juice	\$45.00
Freshly Brewed Sweet Iced Tea	\$40.00
Freshly Brewed Un-Sweet Iced Tea	\$35.00
Fruit Punch	\$35.00
Fresh Lemonade	\$35.00
Hot Apple Cider	\$35.00
Hot Chocolate	\$35.00

## Beverages Available Per Serving

Assorted Bottle Juices	\$4.00
Assorted Sodas, 7.5 oz.	\$4.00
Bottled Water, 12.oz	\$4.00
Sparkling Water, 12 oz	\$4.00
Flavored Sparking Water, 12oz	\$4.00

*Please add 24% Service Charge and applicable Sales Tax to all Selections.*



# Food & Beverage Policies

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*Savannah Convention Center Catering is the exclusive food and beverage provider for the Savannah Convention Center. 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.*

## **Beverage Service**

We offer a complete selection of beverages to complement your function. The Georgia Alcohol and Beverage Commission regulates alcoholic beverages and service. Savannah Convention Center 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 intoxicated or underage persons. Alcoholic beverages may not be removed from the premises.

## **Menus**

The following menus are designed as guidelines to assist you in the selection of your food and beverage services. Please note that our Catering Team welcomes the opportunity to customize menus and services to create unique or thematic events.

## **Pricing**

A 24% Service Charge will be applied to all food and beverage sales (including alcohol). Current sales tax will be added to all food, beverages, rental, floral and Service Charge. Service Charge is retained to defray administrative costs; it is not intended to be a tip, or gratuity and will not be distributed to employees. The Service Charge is taxable under the Georgia State Board of Equalization Regulation No. 1603. Guaranteed prices will be confirmed with a signed contract and specified deposit. Pricing listed is subject to change without notice.

## **Labor**

Catering personnel are scheduled as follows: breakfast, lunch and dinner shifts - 4 hours. Shifts include set-up, service and breakdown. Any events requiring additional time for service will incur an overtime charge of \$25.00 per waiter per hour. In addition, service labor charges may be added to any functions that do not meet minimum revenue considerations. All sit down meals of less than 25 people will incur a Labor Fee of \$75.00.

## **Banquet Event Order**

A signed copy of the BEO must be returned 2 weeks prior to your event. The signed BEO with its stated terms and addendum (if applicable) constitutes the entire agreement between the client and SITCC. Any on-site additions to these contracted arrangements will be accommodated, based upon availability, upon receipt of a catering check listing the additional items requested. This request must be signed by an authorized representative of the client and received prior to delivery of any additional items.

## **Total Coordination**

The staff of the catering department is always available to assist you in the planning of a successful event. We would be pleased to arrange decorated cakes, centerpieces, entertainment, floral arrangements, specialty linens, thematic decorations, or any other special requirements to enhance your event. At the Savannah Convention Center, we offer cuisine and service second to none.

100% of estimated charges are due, along with the signed contract, by the date specified in the Catering Contract to guarantee services. Any increases in final guarantee (above 5%) are due and payable prior to start of services. Any on-site adjustments, additions or replenishment of the contracted catering services will be reflected in a final invoice, payable within 10 days of receipt. 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. SITCC will process/pre-approve your credit card for any estimated balance due three (3) business days prior to your function date. Any balance charged to a credit card over \$1,500.00 will incur a two and a half percent (2.5%) Service Fee.

## **Cancellation Policy**

Cancellation of contracted services must be made in writing a minimum of 4 weeks prior to the scheduled function. If the event is cancelled less than 14 days, but more than 72 hours (3 business days) prior to the event, a fee of 75% of the total estimated services will be charged. Any event cancelled less than 72 hours (3 business days) prior to the event would incur 100% of the estimated charges.

## **Facility Services**

Plated banquet prices include white linens, glassware, china and flatware for the Chatham Ballroom, Meeting Rooms, and Georgia International Gallery for up to 1,500 guests. Requests for China Service in the Exhibit Halls or any area deemed as "public space" will incur charges of \$1.50 per person. Requests for China Service for more than 1,500 guests will incur rental charges of \$6.00 per person. Any events requiring food and/or beverage service outdoors will incur additional labor/handling charges. A standard table set would be a round of 8 or 10 persons. Table sets outside of these parameters may incur additional charges.

## **Guarantees**

The guaranteed number of attendance is required 7 business days prior to the date and time of the function (a business day is defined as Monday-Friday by 12 noon. If the guarantee is not received as stated, the number specified on the contract will be your guarantee. The guarantee is not subject to reduction after the 7 day deadline. Increases in attendance given after the final guarantee deadline may be subject to additional charges. The catering department will not be responsible or liable for serving these additional guests, but will do so based on availability of product. The catering department will prepare food product for seated functions 5% over the final guarantee to a maximum of 30 people. Additional seating will only be placed if needed.