

# Catering Trays

Full trays typically serve about 12-18 people and half trays serve about 8-10 people.

## Starters

	QTY*	FULL	HALF
<b>WINGS</b>	100	\$100	\$50

Classic Buffalo or House BBQ

<b>FRIED PICKLES (V)</b>	60	\$80	\$40
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Dill spears, breaded and fried

<b>FRIED GREEN TOMATOES</b>		\$80	\$40
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bacon, farmer's cheese, honey drizzle

<b>BBQ DEVILED EGGS (GF)</b>	60	\$60	\$30
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bbq egg filling, topped with crumbled bacon

<b>FRIED CALAMARI</b>	**	\$90	\$45
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Tender rings of cornmeal dusted calamari served with our remoulade or marinara sauce

<b>CORN NUGGETS (V)</b>	150	\$70	\$35
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Fried creamed corn, remoulade

<b>MINI CRAB CAKES</b>	60	\$150	\$75
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Crabmeat, bell peppers, celery, onion, breadcrumbs, served with remoulade

<b>FRIED MOZZARELLA (V)</b>	60	\$80	\$40
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served with marinara sauce

### **BUFFALO CHICKEN EMPANADAS** 48

Served with bleu cheese dressing \$80 \$40

<b>CHICKEN TENDERS</b>	40	\$80	\$40
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<b>BBQ GLAZED MEATBALLS</b>		\$100	\$50
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Tiny meatballs with a bbq sauce glaze

<b>SOUTHWEST EGG ROLLS</b>	50	\$80	\$40
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served with cilantro crema

<b>FRIED MAC &amp; CHEESE</b>	50	\$90	\$45
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served with spicy ranch

<b>LOADED POTATO BITES</b>	50	\$90	\$45
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Fried smashed potatoes with bacon, cheddar, and scallions, served with sour cream

### **Additional Dipping Sauces**

8oz	16oz	32oz
\$2.95	\$3.95	\$6.95

# Salads

FULL HALF

<b>HOUSE SALAD (GF) (V)</b>	\$50	\$30
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Garden greens, carrots, cucumber, tomato, balsamic, honey mustard, buttermilk ranch,

<b>BLT SALAD</b>	\$70	\$35
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Garden greens, fresh arugula, fried green tomatoes, bacon, farmer's cheese, buttermilk ranch

<b>CAESAR SALAD (V)</b>	\$50	\$30
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Romaine lettuce, house made croutons, shaved parmesan

<b>SEASONAL SALAD</b>	\$70	\$35
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# Pasta

FULL HALF

<b>TOMATO CREAM PASTA</b>	\$70	\$35
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penne in a tomato cream sauce

<b>SMOKEY BACON PASTA</b>	\$80	\$40
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penne in a bacon tomato cream sauce

<b>SHORT RIB RAVIOLI</b>	\$110	\$55
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Braised beef stuffed ravioli in a mushroom au jus cream sauce

Add chicken or Sausage \$20/full - Add Shrimp \$40/full

# Side Dishes

FULL HALF

<b>SMASHED POTATOES</b>	\$80	\$40
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<b>ROASTED POTATOES</b>	\$70	\$35
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<b>MAC &amp; CHEESE</b>	\$90	\$45
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<b>PARMESAN GRITS</b>	\$70	\$35
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<b>CORN ON COB*</b>	\$70	\$35
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<b>ROASTED VEGETABLES</b>	\$100	\$50
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<b>YELLOW RICE</b>	\$70	\$35
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<b>SAUTÉED GREEN BEANS</b>	\$80	\$40
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<b>SAUTÉED BROCCOLI</b>	\$80	\$40
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<b>COLLARD GREENS</b>	\$80	\$40
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<b>COLESLAW</b>	\$60	\$30
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# Mains

FULL HALF

<b>FRIED CHICKEN</b>	\$75	\$32
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Bone in chicken. 32 assorted pieces full tray. NO Substitutions

<b>NASHVILLE HOT CHICKEN</b>	\$75	\$32
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Our classic fried chicken topped with spicy hot sauce

<b>CHICKEN &amp; WAFFLES</b>	\$90	\$45
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Quarter Belgian waffles with boneless fried chicken pieces (approx. 24/full)

<b>APPLEJACK CHICKEN</b>	\$110	\$55
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Mushrooms, onions, apple brandy cream sauce

<b>STUFFED CHICKEN</b>	\$120	\$60
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Baked & stuffed with arugula & Swiss in a creamy mushroom Marsala sauce, served sliced

<b>LEMON CHICKEN</b>	\$110	\$55
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Pan seared chicken breast, lemon, butter, white wine

<b>JAMBALAYA (GF)</b>	\$150	\$75
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Andouille sausage, chicken & shrimp, tomatoes, red bell peppers, spicy cajun rice

<b>SHRIMP &amp; GRITS (GF)</b>	\$140	\$70
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Shrimp, bacon, bell peppers, scallions, cream, parmesan grits

<b>SALMON (GF)</b>	\$150	\$75
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a) roasted tomatoes, garlic lemon sauce  
b) maple bourbon glazed

<b>SLICED STEAK</b>	\$150	\$75
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a) steak sauce & frizzled onions  
b) mushroom red wine reduction

# Barbeque

FULL HALF

<b>BABY BACK RIBS (GF)</b>	\$170	\$85
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Tender pork ribs, glazed with bbq sauce

<b>PULLED PORK (GF)</b>	\$100	\$50
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Shredded pork, topped with bbq sauce

<b>BRISKET (GF)</b>	\$140	\$70
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Tender slices of beef brisket, topped with bbq

<b>BBQ CHICKEN (GF)</b>	\$75	\$32
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Bone in chicken, 32pc full tray

All prices listed are cash prices

## Notes:

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## Bread

- BUTTERMILK BISCUITS**      \$8/dozen
- CORNBREAD**      FULL \$30      HALF \$15
- SLIDER BUNS**      \$6/dozen
- HONEY BUTTER**      8oz: \$3.95      16oz: \$6.95

## Rental

### RACK SET UP

*Includes wire rack, water pan, 2 sterno, & plastic serving utensil*

*\$5ea. + \$10 deposit on rack*

***Please place order at least 3 days before or by Wednesday for weekend orders.***

Advance notice required for delivery. Fee quoted.

### Safe Food Handling

Hot food should be kept hot at 140°F or greater.

Cold food should be kept cold at 40°F or less.

When keeping food at room temperature, it should be consumed within four hours or discarded.

***If you have any questions about how to safely handle your catering trays please visit [savannahandco.com/foodsafety](http://savannahandco.com/foodsafety)***

### PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES

Menu items and prices are subject to change at any time without notice. Please visit our website for most up to date menu

# CATERING TRAYS

**SAVANNAH & CO.**  
RESTAURANT • BAR

**914-736-1203**

3901 Crompond Road, Cortlandt Manor, NY

**savannahandco.com**

*All prices include a 3.69% cash discount equal to the card processing fee. Payment by credit or debit card will be subject to 3.69% additional charge.*