



# On Premise Catering

*Let us help plan a memorable event!*

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## OVERVIEW

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Thank you for your interest in Savannah & Co. for your next event. We have the menu, the venue & the experience to make your event a success.

Let this brochure guide you through the options we offer. We can tailor these options to your specific vision.

### VENUES

#### **The Upstairs**

Our second floor dining room offers plenty of space for larger events and a view of the main dining room below. This space also has a private restroom for guests.

**Please note the upstairs dining room is not wheelchair accessible.**

#### **The Side Room**

This intimate room is just off the main dining room. It boasts high ceilings and many windows.

### ROOM CAPACITY

**The Side Room:** 24 adult guests

**The Upstairs:** 70 adult guests

*Room capacity is an estimate. Space required for buffets, gift tables, bar stations etc. will lower the actual room capacity*

### MINIMUM DOLLARS SPENT – PRIVATE SPACE

To secure private space, there is a minimum on dollars spent. Clients' **subtotal** must meet the minimum for each space/day part. The client will be responsible to pay the balance as a room charge. Payment by credit card is subject to a 3.69% convenience fee.

Space/ Day Part	Weekend Day/ Weekday Night	Weekend Night (Friday- Saturday)	Sunday Night
<b>The Upstairs:</b>	\$1500	\$2400	\$1800
<b>The Side Room:</b>	\$600	\$1000	\$800

### LINEN

Included in your event package are white linen tablecloths & folded linen napkins. You can choose a specific color napkin.

### STYLE OF SERVICE

**Choice of Entree** *Minimum 15 adult guests*

Guests will choose an entrée from a menu of preselected items.

**Buffet** *Minimum 35 adult guests*

Guests serve themselves from a variety of chaffing dishes on a separate table.

**Family Style** *Minimum 15 adult guests*

Platters of a variety of main course items are presented to guests at the table.

**\*Family style is offered for groups seated at a single table.**

# EVENT PROPOSAL

## MENU

All packages begin with homemade cornbread with honey butter and tomato bruschetta with balsamic reduction served on guest tables

### FIRST

*Individually served House Salad or Caesar Salad*

### MAIN COURSE

**Served as a Choice, Buffet, or Family Style**

*1 Chicken, 1 Beef or Pork, 1 Fish or Vegetarian,  
1 Starch, 1 Vegetable*

### DESSERT

*Mini Cinnamon-Sugar Churros*

### BEVERAGE

*Unlimited Soft Drinks Included and Coffee & Tea*

### PRICE

*Base Price per Person:*

	CHOICE	BUFFET	FAMILY STYLE
SAT-SUN DAY & MON-THURS NIGHT	\$34.95	\$33.95	\$38.95
FRI-SUN EVENING	\$43.95	\$42.95	\$46.95

*Afternoon events must end by 5pm*

*Final price determined by catering manager based on all options and is guaranteed at time of menu planning & minimum guest count.*

*Prices do not include 8.375% sales tax, 18% gratuity & 2% maiter d'*

## ENHANCEMENTS

### APPETIZERS

Start off your event with some of our delicious appetizers. We can serve your selections family style on platters or as a buffet (*min. three appetizers for buffet style*).

<i>item descriptions on page 5</i>	<i>Platter</i>	<i>Full Tray</i>	<i>Half Tray</i>
<b>Fried Green Tomatoes</b>	\$12	\$70	\$35
<b>Fried Calamari</b>	\$15	\$80	\$40
<b>Fried Mozzarella</b>	\$12	\$80	\$40
<b>Corn Nuggets</b>	\$10	\$70	\$35
<b>Fried Pickles</b>	\$10	\$70	\$35
<b>BBQ Glazed Meatballs</b>	\$15	\$80	\$40
<b>Fried Mac &amp; Cheese</b>	\$15	\$80	\$40
<b>Buffalo Chicken Empanadas</b>	\$12	\$70	\$35
<b>Flatbread</b>	\$12	\$70	\$35
<b>Loaded Potato Bites</b>	\$15	\$80	\$40

### PASTA COURSE

Add a course of one of the following pasta dishes to be served individually to your guests \$3pp

TOMATO CREAM PASTA    SMOKEY BACON PASTA    PENNE MARINARA

### DESSERT

Treat your guests to one of the following dessert options.

DESSERT DISPLAY (*30 guest min*) \$8pp

*3-Tiered Display*

*includes a tiered tower of mini pastries, cheesecake cups & walnut fudge brownies*

*Chocolate Fountain – with all the fixings!*

*S'mores Display – with all the fixings!*

INDIVIDUAL CHURRO SUNDAES \$3PP

*Enhance your included dessert: mini churros, vanilla ice cream, chocolate sauce & whipped cream*

### CAKE SERVICE

Cakes can be brought in by customer to be served by Savannah's staff. Cakes must be purchased from a licensed bakery.

# SPECIAL PACKAGES

## WEEKDAY LUNCH BUFFET/ BEREAVMENT

Begin with homemade cornbread with honey butter & tomato bruschetta served on guest tables or station.

**BUFFET** (min 25 adult guests)

Choose 2 mains, 2 sides, a vegetarian, and a salad.

### DESSERT

*Mini Cinnamon-Sugar Churros*

### BEVERAGE

*Coffee & Tea and Unlimited Soft Drinks*

**PRICE** *Base Price per Person:*

MON-FRI LUNCH \$25.95

*Plus \$550 room fee*

*Luncheon events must end by 4:00 or 3:00 on the main floor*

*Final price determined by catering manager based on all options and is guaranteed at time of menu planning & minimum guest count.*

## BRUNCH CHOICE

Minimum 15 adult guests

### MENU

Cornbread served with honey butter & jam

Fresh Baked Biscuits

Fruit Salad

### ENTRÉE Choice of four

Choose 2 breakfast items, 2 lunch items

### DESSERT

*Mini Cinnamon-Sugar Churros*

### BEVERAGE

Coffee & Tea

Juice & Soft Drinks Included

Bellini & Mimosa Station +\$16pp

### PRICE

Base Price/ Person:

SATURDAY & SUNDAY

Start time 11am – 12pm \$29.95 *plus tax & service*

## BRUNCH BUFFET

Minimum 25 adult guests

### MENU

Cornbread served with honey butter & jam

Fresh Baked Biscuits

Fruit Salad

### BUFFET

Choose 2 breakfast items, 2 lunch items, 2 sides, & 1 salad

### DESSERT

*Mini Cinnamon-Sugar Churros*

### BEVERAGE

Coffee & Tea

Juice & Soft Drinks Included

Bellini & Mimosa Station +\$16pp

### PRICE

Base Price/ Person:

SATURDAY & SUNDAY

Start time 11am – 12pm \$32.95 *plus tax & service*

# BAR OPTIONS

## ON CONSUMPTION

All beer, wine and spirits will be charged at the menu price per drink served. The tab will be applied to the final event bill.

## CASH BAR

Guest will be charged individually for all beer, wine, and spirits at the menu price per drink served.

## BEER & WINE STATION

OPEN: 3 hr. unlimited Select Beer & Wine at a self-serve station +\$25/guest

*Private Space Required*

ON CONSUMPTION: Select Beer & Wine at a self-serve station.

\$45 per 1.5L wine and \$5/6 per bottled beer consumed.

## MIMOSA & BELLINI STATION

OPEN: 3 hr. unlimited pre-mixed bellini & mimosa at a self-serve station +\$16/guest

*Private Space Required*

ON CONSUMPTION: pre-mixed bellini & mimosa at a self-serve station \$45 per carafe

## WINE ON TABLE

Select 1.5L bottles of wine placed on the guest tables. Charged on consumption \$45/bottle. Tab will be applied to final event bill.

## PRIVATE BAR

A maned bar at your event, select bottled beer, wine & house brand spirits \$40/guest, premium spirits \$50/guest.

*Private Space Required, minimum 40 guests.*

## ALCOHOL RESPONSIBILITY

We encourage all our guests to drink responsibly. Guests that are visibly intoxicated will not be served alcohol and may be asked to leave, or not permitted to enter the event.

Open Bar packages exclude “shots” and “martinis”

*Per person prices are in addition to the package base price & apply to all adult guests, no exceptions.  
Prices exclude tax and gratuity.*

# GENERAL INFORMATION

## EVENT TIME

All events are based on three hours, except for “showers” over 30 guests which are allotted four hours.

Additional time will be charged at \$2 per person per hour. Events that end before 5pm will be charged at the day price.

## DECORATIONS

Management reserves the right to not allow any decoration that they deem inappropriate, unsafe or interferes with the operation of the restaurant. Decorations cannot disable or interfere with the operation of fire alarms or fire exits.

**Confetti is not permitted.**

## DAMAGE LIABILITY

As the host of the event you agree to assume liability for damage done by yourself or your guests.

Damage to walls caused by decorations is subject to a \$100 charge per incident.

## VENDORS

Generally, outside vendors are not permitted, including DJs, Bands, Performers, etc. If an outside vendor is to be approved, a minimum two weeks’ notice is required, as well as proof of vendor’s liability insurance.

## DEPOSIT | PAYMENT

All events require a \$250.00 deposit to secure the space for your event. Deposits will be refunded up to 90 days before the event. Final payment is due at the conclusion of your event in the form of cash.

Payments by check are due one week before event. Payment by credit card is subject to a 3.69% convenience fee

## CANCELATION | RESCHEDULING

You may cancel your event up to 90 days prior to the event date to receive a full refund of the deposit amount. No refund will be given within 90 days of the event date.

In the event of inclement weather, illness or emergency, you may reschedule the event for within 90 days of the original event date, no deposits will be refunded and will be subject to any cost incurred.

In the event of inclement weather, natural disaster or any other event resulting in the cancellation or rescheduling of the event, Savannah’s Southern House Inc. DBA Savannah & Company is not responsible for any expenses incurred as a result thereof.

# MENU OPTIONS

## APPETIZERS

**Fried Green Tomatoes** *bacon, farmer's cheese, honey drizzle*

**Corn Nuggets** *fried creamed corn, house remoulade*

**Fried Calamari** *tender rings of cornmeal dusted calamari, tomato sauce*

**BBQ Glazed Meatballs** *house meatballs glazed with BBQ sauce*

**Loaded Potato Bites** *fried smashed potatoes, bacon, cheddar, scallions, sour cream for dipping*

**Fried Mac & Cheese** *fried balls of our homemade mac, spicy ranch*

**Buffalo Chicken Empanadas** *Stuffed with buffalo chicken & cheese, served with bleu cheese dressing*

**Fried Pickles** *dill spears, breaded and fried*

## Flatbreads

1: *pulled pork, bbq sauce, cheddar cheese, diced red onion*

2: *apples, caramelized onions, farmer's cheese, arugula, balsamic reduction*

3: *tomato, basil & mozzarella*

## MAINS

### CHICKEN OPTIONS

**Fried Chicken** *seasoned flour, pressure fried assorted chicken pieces*

**Apple Jack Chicken** *sautéed chicken, apple brandy, mushrooms, onions, diced apples, touch of cream*

**Stuffed Chicken** *baked & stuffed with arugula & Swiss in a creamy mushroom marsala sauce, served sliced*

**Chicken Augusta** *sautéed chicken breast, topped with a vegetable medley of zucchini, tomato, bell pepper, onions, and shaved parmesan cheese*

**Lemon Chicken** *Pan seared chicken, lemon, butter, white wine*

**Chicken Parmesan** *breaded chicken cutlet, tomato sauce, mozzarella*

**Madeira Chicken** *breaded chicken cutlet, mozzarella cheese, mushrooms, sweet peas, madeira wine sauce*

### FISH OPTIONS

**Stuffed Sole** *crabmeat, breadcrumbs & herbs in a lemon butter wine sauce*

**Maple Bourbon Salmon** *pan roasted, maple bourbon glaze*

**Shrimp & Grits\*** *shrimp, bell peppers, bacon, creamy parmesan grits*

**Lemon Garlic Salmon** *baked with sliced lemon, garlic, butter, and roasted grape tomatoes*

**Filet of Sole Franchise** *egg battered, lemon sauce*

### BEEF & PORK OPTIONS

**Bistro Sliced Steak** *petite steak, frizzled onions, house steak sauce or mushroom red wine sauce*

**Pulled Pork/ Brisket** *topped with house BBQ sauce*

## VEGETARIAN

**Eggplant Parmesan** *layers of breaded eggplant, mozzarella, marinara*

**Tomato Cream Pasta** *penne pasta tossed in a tomato cream sauce*

**Penne Marinara** *penne, plum tomato sauce, grated cheese*

## Mac & Cheese

### STARCH

**Smashed Potatoes**

**Roasted Potatoes**

**Parmesan Grits**

**French Fries**

**Sweet Potato Fries**

### VEGETABLES

**Sautéed Green Beans**

**Sautéed Broccoli**

**Roasted Vegetables** *Zucchini, carrots, red bell peppers*

## BRUNCH

**French Toast** *thick cut toast, Maple Pecan Syrup, powdered sugar*

**Buttermilk Pancakes**

**Belgium Waffle**

**Pulled Pork Benedict** *poached egg, pulled pork, hollandaise sauce, English muffin*

**Eggs Florentine** *poached egg, spinach, hollandaise sauce, English muffin*

**Traditional Eggs Benedict** *poached egg, Canadian Bacon, hollandaise sauce, English muffin*

**Loaded Scrambled Eggs** *loaded with cheese, peppers & onions*

**Scrambled Eggs & Bacon** *scrambled eggs with bacon mixed in*

**Home Fries** *potatoes, peppers & onions*

# KIDS MENU

Children (3-10 years) \$14.95 plus tax, service & upgrades

**Chicken Fingers with Fries & Mac & Cheese**  
served by request

Children (1-2 years) \$6.95 plus tax, service

**Pasta & Butter or Mac & Cheese**  
served by request

\*only available for a choice menu

The information contained in this booklet is subject to change at any time.