

Catering Trays

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

Starters

	QTY*	FULL	HALF
WINGS <i>Classic Buffalo or House BBQ</i>	100	\$90	\$45
FRIED PICKLES (V) <i>Dill spears, breaded and fried</i>	60	\$70	\$35
FRIED GREEN TOMATOES <i>bacon, farmer's cheese, honey drizzle</i>	**	\$70	\$35
BBQ DEVEILED EGGS (GF) <i>bbq egg filling, topped with crumbled bacon</i>	60	\$50	\$25
FRIED CALAMARI <i>Tender rings of cornmeal dusted calamari served with our remoulade or marinara sauce</i>	**	\$80	\$40
CORN NUGGETS (V) <i>Fried creamed corn, remoulade</i>	150	\$70	\$35
MINI CRAB CAKES <i>Crabmeat, bell peppers, celery, onion, breadcrumbs, served with remoulade</i>	60	\$140	\$70
FRIED MOZZARELLA (V) <i>served with marinara sauce</i>	60	\$80	\$40
SOUTHWEST EGG ROLLS <i>Chicken, black beans, corn, pepper jack, red peppers & spinach, served with cilantro crema</i>	48	\$70	\$35
CHICKEN TENDERS	40	\$80	\$40
BBQ GLAZED MEATBALLS <i>Tiny meatballs with a bbq sauce glaze</i>	**	\$80	\$40
JALEPENO POPPERS	50	\$60	\$30
FRIED MAC & CHEESE <i>Tiny served with spicy ranch</i>	50	\$80	\$40
LOADED POTATO BITES <i>Fried mashed potatoes with bacon, cheddar, and scallions</i>	50	\$80	\$40

Additional Dipping Sauce

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

* Quantities are for full trays and are approximate

Salads

	FULL	HALF
HOUSE SALAD (GF) (V) <i>Garden greens, carrots, cucumber, tomato, balsamic, honey mustard, buttermilk ranch,</i>	\$45	\$25
BLT SALAD <i>Garden greens, fresh arugula, fried green tomatoes, bacon, farmer's cheese, buttermilk ranch</i>	\$70	\$35
CAESAR SALAD (V) <i>Romaine lettuce, house made croutons, shaved parmesan</i>	\$45	\$25
SEASONAL SALAD	\$70	\$35

Pasta

	FULL	HALF
TOMATO CREAM PASTA <i>penne in a tomato cream sauce</i>	\$60	\$30
SMOKEY BACON PASTA <i>penne in a bacon tomato cream sauce</i>	\$80	\$40
SHORT RIB RAVIOLI <i>Braised beef stuffed ravioli in a mushroom au jus cream sauce</i>	\$110	\$55

Add chicken or Sausage \$20/full - Add Shrimp \$30/full

Side Dishes

	FULL	HALF	9in
SMASHED POTATOES	\$70	\$35	\$18
ROASTED POTATOES	\$70	\$35	**
MAC & CHEESE	\$80	\$40	**
PARMESAN GRITS	\$70	\$35	\$18
CORN ON COB	\$70	\$35	**
ROASTED VEGETABLES	\$80	\$40	**
YELLOW RICE	\$70	\$35	\$18
SAUTÉED GREEN BEANS	\$80	\$40	\$20
SAUTÉED BROCCOLI	\$80	\$40	\$20
BAKED BEANS	\$60	\$30	\$15
COLLARD GREENS	\$80	\$40	\$18
COLESLAW	\$50	\$25	\$13

Mains

	FULL	HALF
FRIED CHICKEN <i>NO Substitutions</i> <i>Bone in chicken. 32 assorted pieces full tray.</i>	\$75	\$32
NASHVILLE HOT CHICKEN <i>Our classic fried chicken topped with spicy hot sauce</i>	\$75	\$32
CHICKEN & WAFFLES <i>Quarter Belgian waffles with boneless fried chicken pieces (approx. 24/full)</i>	\$40	\$80
APPLE JACK CHICKEN <i>Mushrooms, onions, apple brandy cream sauce</i>	\$110	\$55
STUFFED CHICKEN <i>Baked & stuffed with arugula & Swiss in a creamy mushroom Marsala sauce, served sliced</i>	\$120	\$60
LEMON CHICKEN <i>Pan seared chicken breast, lemon, butter, white wine</i>	\$100	\$50
JAMBALAYA (GF) <i>Andouille sausage, chicken & shrimp, tomatoes, red bell peppers, spicy cajun rice</i>	\$140	\$70
SHRIMP & GRITS <i>Shrimp, bacon, bell peppers, scallions, cream, parm grits</i>	\$130	\$65
SALMON (GF) <i>Roasted tomatoes, garlic lemon sauce Maple citrus glazed</i>	\$130	\$65
STUFFED FILET OF SOLE <i>Crabmeat stuffing, lemon, garlic</i>	\$120	\$60
SLICED STEAK <i>b) steak sauce & frizzled onions c) mushroom red wine reduction</i>	\$130	\$65

Barbeque

	FULL	HALF
BABY BACK RIBS (GF) <i>Tender pork ribs, glazed with bbq sauce</i>	\$140	\$70
PULLED PORK (GF) <i>served with slider buns on the side (not gf)</i>	\$90	\$45
BRISKET (GF) <i>Tender slices of beef brisket, topped with bbq sauce</i>	\$130	\$65
BBQ CHICKEN (GF) <i>Bone in chicken, 32pc full tray</i>	\$75	\$32

All prices listed are cash prices

Bread

BUTTERMILK BISCUITS		\$8/dozen
CORNBREAD	FULL \$30	HALF \$15
SLIDER BUNS		\$/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

If your event requires a little more detail, we can help. Full service off premise catering is available in conjunction with our sister restaurant, Little Sorrento. We can provide staff, equipment & assist in all aspects of planning your event.

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

Advance notice required for delivery.
Fee quoted.

Notes:

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

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.