



GENERAL MOTORS BUILDING
767 FIFTH

SAVOY

CLUB

CATERING & EVENTS

Food by FLIK

BREAKFAST

Includes Breakfast Beverage Service

{ COLD BREAKFAST


}

24 Per Person //

Assorted Croissants,
Danishes & Seasonal
Muffins 

Assorted Bagels 
Cream Cheese, Butter

Greek Yogurt Parfaits 
House Made Granola, Berries

Seasonal Fruit Cups 

{ BREAKFAST SANDWICHES }

26 Per Person //


Choose 4 Includes Fruit Platter


The 767 — Bacon, Egg, American, Kaiser Roll

Savoy Signature — Turkey Bacon, Egg White, Swiss, English Muffin

Good Morning GM — Sausage, Egg, Cheddar, Plain Bagel

Cecilia's Showroom — Fried Egg, Prosciutto, Mozz, Ciabatta

The CPS — Egg white, Cheddar, Avo, Whole Wheat English Muffin 

Madison Avenue — Impossible Sausage, Breakfast Potatoes, Black Beans, Cilantro, Burrito 

BREAKFAST

Includes Breakfast Beverage Service

{ ARTISANAL BREAKFAST }

38 Per Person //

Choose 2 Stations

Greek Yogurt Bar

Greek Yogurt, House Made Granola, Fresh Berries,
Dried Fruit, Toasted Pumpkin Seeds, Raw Honey

Grain Bowl Bar

Farro, Quinoa, Wild Rice, Chopped Egg, Baby Kale,
Organic Mixed Greens, Crispy Bacon, Turkey Sausage,
Spiced Pepitas, Dried Cranberry, Variety of Dressings

Avocado Toast Bar


Rustic White or Multigrain Bread, Scottish Smoked
Salmon, Hard Cooked Egg, Mashed Avocado, Baby
Arugula, Baby Kale, Acorn Squash, Cucumber, Oven
Cured Tomatoes


All Artisanal Breakfasts Can Be Made Vegetarian or Vegan


{ HOT BREAKFAST }


24 Per Person //


Choose 2 Mains & 2 Sides

Scrambled Eggs 

Roasted Vegetable Frittata 

Mexican Style — Chorizo, Eggs, Tomatillo, Crispy
Tortillas 

Brioche French Toast, Local Jam, Pure Maple Syrup 

Buttermilk Pancakes, Local Jam, Whipped
Mascarpone 


SIDES //

Smoked Bacon


Turkey Bacon

Sausage


Home Fried Potatoes 

Oatmeal with Toppings 

Toast with Butter & Jam 

Seasonal Fruit Platter 

Greek Yogurt Parfait Cups

Assorted Pastries 

{ BEVERAGES }

10 Per Person //

Breakfast Beverage Service

Regular + Decaf Coffee, Tea
Freshly Squeezed Orange Juice
Freshly Squeezed Grapefruit Juice
Flat + Sparkling Bottled Water

{ COFFEE REFRESH }

6 Per Person //

LUNCH

Includes Lunch Beverage Service

{ SIGNATURE SANDWICHES }


28 Per Person //

Includes Chips, House Baked Cookies

The Cadillac — Smoked Turkey Club, Turkey Bacon, Lemon Herb Aioli, Tomato, Boston Lettuce, Whole Grain Roll

The Chevy — Chicken Cutlet, Prosciutto, Fresh Mozzarella, Arugula, Pesto, Ciabatta


The Oldsmobile — Katz's Pastrami, Classic Cole Slaw, Spicy Brown Mustard, Toasted Rye

The Corvette — Crisp Eggplant Cutlet, Fresh Mozzarella, Roasted Sweet Peppers, Kale Pesto, Ciabatta 

The Electra — In-House Roasted Turkey, Gruyere, Dijonaise, Roasted Tomato, Lettuce, Pretzel Roll

The Pontiac — Rosemary Roasted Chicken Breast, Provolone, Sun Dried Tomato, Arugula Pesto, Focaccia

The Monte Carlo — Italian Provisions, Provolone, Hot Pepper Relish, Lettuce, Tomato, Oil & Vinegar, Demi Baguette

The Buick — Fresh Mozzarella, Tomato, Basil, Balsamic Glaze, Ciabatta 

The Firebird — Roast Beef, Caramelized Onions, Romaine, Horseradish Mayo, Kaiser Roll

The Camaro — Albacore Tuna Salad, Cucumber, Arugula, Vine-ripe Tomato, Spinach Wrap


LUNCH


Includes Lunch Beverage Service

{ GREENS & GRAINS }


22 Per Person //


Includes Chips, House Baked Cookies


Mixed Organic Greens — Lemon Vinaigrette 

Caesar Salad — Croutons, Pecorino 

Cobb Salad — Romaine, Avocado, Blue Cheese, Bacon, Buttermilk Ranch

Southeast Salad — Chopped Romaine, Green Onion, Mandarin Orange, Sesame Seeds, Crispy Rice Noodles, Plum Dressing 

Savoy Club Signature Bowl — Quinoa, Arugula, Tomato, Avocado, Lemon Vinaigrette 

Winter Mix — Roasted Winter Squash, Arugula, Dried Currants, Sunflower Seeds, Feta, Crispy Sweet Onions, Apple Cider Vinaigrette 

ADD PROTEIN //

Grilled Chicken 5

Roasted Salmon 6

Roasted Tofu 4

Grilled Shrimp 5

DRESSINGS //

Balsamic Vinaigrette

Lemon Vinaigrette

Buttermilk Ranch

Italian

LUNCH

Includes Lunch Beverage Service

{ BOWLS }

35 Per Person // *Minimum 10 Guests*

Includes Chips, House Baked Cookies

BOWL 1 — Asian Noodle Bowl

Soba Noodles, Slaw, Pickled Cucumber, Edamame Salad, Citrus Ginger Vinaigrette

Choice of Grilled Chicken, Roasted Salmon, Roasted Tofu, or Grilled Shrimp

BOWL 2 — Mediterranean Bowl

Red Pepper Hummus, Tzatziki, Lentil-Farro Salad, Lemon Vinaigrette — Includes Pita Chips

Choice of Kebab Chicken, Roasted Salmon, Roasted Tofu, or Grilled Shrimp

BOWL 3 — Burrito Bowl

Seasoned Beans, Guacamole, Pico De Gallo, Crema, Salsa Roja, Sweet Pepper Spanish Arroz

Choice of Chimichurri Prime Flank Steak or Cilantro Lime Chicken

BOWL 4 — Power Bowl

Red Lentils, Roasted Delicata Squash, Baby Spinach, Dried Fruit, Spiced Pepita, Hummus, Apple Cider Vinaigrette

Choice of Grilled Chicken, Roasted Salmon, Roasted Tofu, or Grilled Shrimp

All Artisanal Breakfasts Can Be Made Vegetarian or Vegan

{ HOT LUNCH }

55 Per Person //

Choose 2 Mains, 2 Sides & 2 Desserts


Menus Customizable & Changes with Seasonality

MAINS //

Pan Roasted Salmon, Salsa Verde, Crisp Capers

Gulf Shrimp Brochette, Lemon, Fennel & Feta


Ale Braised Beef Short Ribs, Pomegranate Glaze, Citrus Confit

Tandoori Marinated Cauliflower “Steak”, Coconut Curry, Cilantro, Lime 


SIDES //

Roasted Garlic Mashed Potatoes 


Basmati Rice Pilaf 

Rosemary Fries 

Maple Roasted Root Vegetables 

Roasted Brussels Sprouts, Shallots, Raisins 

DESSERTS //

Assorted Seasonal Macaroons 

Classic Cheesecake, Strawberry Coulis


Mini Artisanal Dessert Bars 


Sweet Parfait Cups 


SNACKS


{ SNACKS }


Per Person //


FLIK House Made Chips // 5 


Kettle Popcorn Boxes // 8 

Savoy Club Nut Mix, House Made Sweet and Salty // 6 


Seasonal Crudit  Cups, Toasted Cumin Hummus // 10 

Guac + Chips, Tomato Salsa, Corn Tortilla Chips // 10 

Greek Yogurt Parfaits, Berries, House Made Granola // 8 

Artisanal Cheese + Fruit Platter Crackers, House Made Jam, Toasted Nuts // 15 

Artisanal Meat + Cheese Platter, Olives, Mustard, Crostini // 18

Breads + Spreads, Pitas, Crisps, Flatbreads Hummus, Tzatziki, Kalamata Olive // 15 

{ SNACK SERVICE }

25 Per Person //

*Includes Seasonal Crudit  Cups, Savoy Club Nut Mix,
A Variety of Boutique Retail, House Made Drink*

{ BEVERAGES }

10 Per Person //

Lunch Beverage Service

Assorted Canned Soda
Flat + Sparkling Bottled Water


RECEPTIONS


{ APPETIZER STATIONS }

42 Per Person //

Choose 4 & 1 Dessert


Spicy Ahi Tuna, Crispy Sushi Rice, Tobiko, Eel Sauce

Toasted Cumin Hummus, Cucumber, Pita Crisp 

Golden Beet Tartare, Capers, Dijon, Croustade 


Crispy Chicken "Slider", Brioche Bun, Savoy Sauce, House Pickles

Mini Pat LaFrieda Burgers, Aged Cheddar, Crispy Onions

Vegetable Dumplings, Scallion, Soy 

Sesame Chicken Potsticker, Garlic, Ginger

Pork Tinga Tacos, Pickled Red Onion, Cotija Cheese


White Truffle + Wild Mushroom Tart, Goat Cheese 

Thai Beef Tenderloin Satay, Curry Sauce, Lime, Cilantro

Coconut Shrimp, Chili Sauce


Potato Latke, Smoked Salmon, Crème Fraiche, Dill


Beef Empanadas, Avocado Crema

Shiitake Mushroom + Leek Spring Roll, Sweet + Sour Sauce 

DESSERTS //

Petit Fours 

Assorted Seasonal Macaroons 

Artisanal Dessert Bars 

Dark Chocolate Caramels 

Fruit Tartlet 


RECEPTIONS

{ SIGNATURE EXPERIENCES }


SAVOY CLUB GRAZING BOARD

32 Per Person //

Curated Local Cheese & Fruit
Crusty Bread & Artisanal Crackers

Savoy Club Nut Mix 

FLIK House Made Chips 



Local Crudité Cups//Toasted Cumin Hummus 


Assorted Seasonal Dessert Bars

SAVOY CLUB MARKET TABLE

65 Per Person //

Curated Local Cheese & Meat Board
Honeycomb, Kalamata Olives,
House Pickles & Preserves
*Served with Grilled Pita, French Baguette,
Sourdough, House Made Chips & Crisps*

Dip Trio // Hummus, Baba Ganoush, Tzatziki 
Local Crudité Platter // Buttermilk Ranch 




Signature Flatbreads
Wild Mushroom, Ricotta 
Bacon, Cheddar, Caramelized Onions
BBQ Chicken, Jack Cheese, Scallions

Assorted Seasonal Cookies

SAVOY CLUB TAPAS

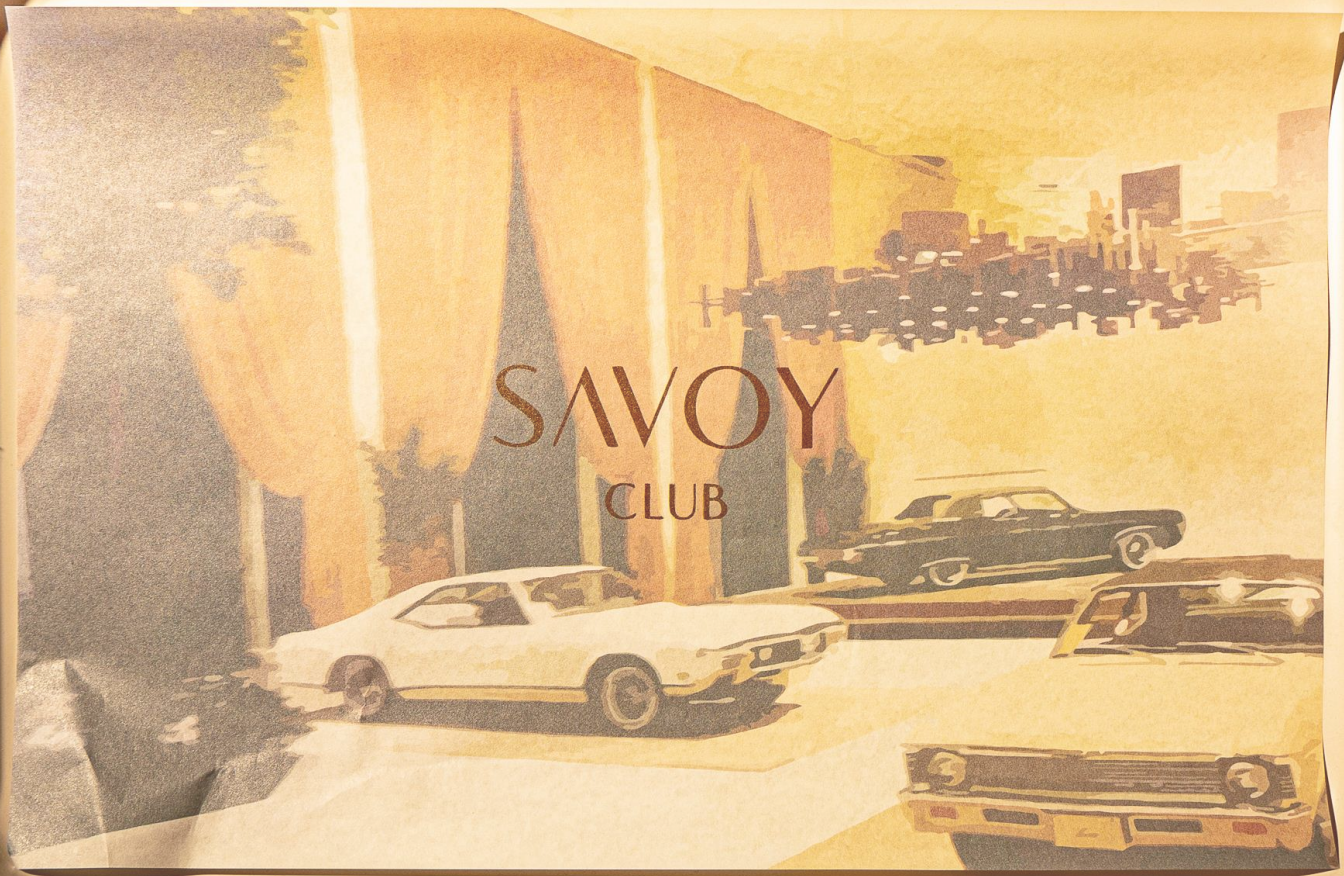
65 Per Person //

Curated Spanish Cheese // Aged Gouda, Manchego,
Cheddar
Cured Meat // Jamón, Chorizo, Soppresata
Served with Crusty Bread, Toasted Nuts, Spanish Olives

Crispy Chickpeas, Paprika 
Pan con Tomate, Herbs 
Patatas Bravas, Garlic Aioli 
Garlic Shrimp, Fresh Lime

Signature Bocadillos
Chicken & Romesco
Jamón & Manchego
Avocado & Roasted Tomato

Churros, Dark Chocolate



SAVOY
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