

SAVOR...

Banquet Catering Menu

Please submit all orders by:

February 3, 2023

Catering Sales Managers –

North Building – K’Jia Bozeman

kbozeman@mccormickplace.com

312-791-7241

South Building – Avery Sameshima

asameshima@mccormickplace.com

312-791-7276

East Building – Zoie Matthews

zmatthews@mccormickplace.com

312-791-7232

Exclusive Catering Company

McCormick Place Convention Center

THE INSPIRED HOME SHOW® | 2023

MARCH 4-7

McCormick Place | Chicago



SAVOR...

SAVOR...Chicago understands our role at the table: to provide you with an enhanced foodservice experience while being committed to your health and safety. Not just during these times, but always.

We adhere to the Cook County Health Department's meticulous food service standards and require staff to be ServSafe-certified by the National Restaurant Association in proper food handling. As your health and safety is at the forefront of our service as we welcome you back, below is a list of some of the additional safety protocols we have put in place:

STAFF:

- Staff may be required to wear face masks and gloves during food preparation and serving depending upon service restrictions at the time of service
- All staff will go through employee health screening upon arrival prior to reporting to their assigned area
- Social distancing in food preparation areas
- Implemented cleaning and disinfecting protocols that focus on high contact/touch points both in back and front of house

MENU & SERVICE UPDATES:

- Offering increased options for pre-packaged food and beverage products
- Adjusted menu items where applicable to be displayed in individual portions instead of bulk
- Increased action stations with chef to individually prepare items over buffet service
- Using single-use sustainable products, such as compostable plates, glasses and cutlery where possible



- Modified beverage stations with touchless or attended service when possible and based upon service restrictions at the time of service
- All condiments will be individually packaged single serve options wherever possible
- Social Distancing may be implemented that is consistent with local government regulations and guidance at the time of service

CATERING LAYOUT:

- Following table seating capacities that are consistent with local government regulations and guidance
- One-way guest flow on buffets is recommended to be used to minimize contact between guests
- We ask you to allow for additional set up and move out time for all catered functions to allow for additional environmental hygiene cleaning measures to be completed before and after events



CLEAN
HIGH-TOUCH
SURFACES



PROVIDE
ACCOUNTABILITY



INSTILL
TRUST



STAFFING
AND EMPLOYEE
SAFETY



INDOOR AIR QUALITY &
MECHANICAL SYSTEMS

SAVOR...

SAVOR...Chicago is the exclusive food and beverage provider for McCormick Place Convention Center. All food and beverage items must be supplied and prepared by SAVOR...Chicago. No food or beverage of any kind is permitted into the facilities by the patron or any of the patron's guests or invitees (exclusive of Exhibitor Personal Consumption Policy). Food items may not be taken off the premises; however, excess prepared food is donated under regulated conditions to agencies feeding the underprivileged.

MENU SELECTION

The Menus have been designed to maximize the guest's satisfaction. To assure availability of menu items, please provide the Catering Sales Manager with the food and beverage selections a minimum of four (4) weeks prior to the first function. Every effort will be made to accommodate requests for special, religious or dietary requirements that SAVOR...Chicago is made aware of.

PRICING

Published pricing does not include administrative fees (21.50%) or applicable taxes. A good faith estimate, of food and beverage prices, will be provided in advance of the event's start date and will be confirmed at the signing of the contract. Due to fluctuating market prices, however, we reserve the right to make product substitutions based on specific commodity price increases. **SAVOR reserves the right to make menu substitutions and revise the style of service due to supply interruption and/or health and safety regulations caused by the current health crisis. Please discuss the styles of service for all buffet services and the additional costs with your Catering Manager.**

GUARANTEES

In order to ensure the success of the function(s) and the satisfaction of the guests, food and beverage quantity guarantees must be received by the Catering Sales Manager no later than five (5) full business days (Monday through Friday) prior to the event for functions up to 1,000 guests. Functions of 1,001 guests or more must be guaranteed ten (10) full business days prior to the event. Functions with 5,000 guests or more must be guaranteed fifteen (15) full business days prior to the event. The Customer may be required to provide a guarantee earlier if special products or preparations are required. If the guarantee is not received, SAVOR...Chicago reserves the right to charge for the expected number of guests or quantities specified on the banquet event order(s). If the attendance is higher than the given guarantee the charge will be for the actual function attendance. Increases and/or new orders made within seventy-two business hours of the function are subject to an additional 20% fee based on the menu price. Plated or Buffet functions with a guarantee of less than 25 guests will be subject to labor fees. SAVOR...Chicago will prepare to serve 3% over the final guarantee (for seated meal functions only) up to a maximum of 30 guests. The Customer will be charged for the greater of the actual number of guests served as the final guarantee amount. SAVOR...Chicago reserves the right to make reasonable menu substitutions, as necessary. Functions requiring over preparation greater than 3% will be subject to additional labor fees.

SERVICE STAFF

Guest to server ratio is based on the type of function. The standard is one (1) server per twenty (20) guests for plated meal functions and one (1) server per forty (40) guests at buffet functions. Due to the current health crisis, additional health and safety regulations may be implemented requiring additional service, please discuss the styles of service for all buffet services and the additional costs with your Catering Manager. Additional staffing requests or guarantees for less than twenty-five (25) guests for plated or buffet functions, labor fees will be applied. Holiday labor rates may apply.

EVENT TIMELINE

Breakfast and lunch is based on up to a three (3) hour service and dinner is based on up to four (4) hours of service. Extended service time will be subject to additional labor fees. Function start or end times that deviate more than thirty (30) minutes from the time indicated on the banquet event order will have additional labor fees per hour, per server scheduled.

SAVOR...

SAVOR...Chicago is the exclusive food and beverage provider for McCormick Place Convention Center. All food and beverage items must be supplied and prepared by SAVOR...Chicago. No food or beverage of any kind is permitted into the facilities by the patron or any of the patron's guests or invitees (exclusive of Exhibitor Personal Consumption Policy). Food items may not be taken off the premises; however, excess prepared food is donated under regulated conditions to agencies feeding the underprivileged.

BEVERAGES

SAVOR...Chicago offer a complete selection of beverages to compliment your function. Alcoholic beverages and services are regulated by the Liquor Control Board, SMG/SAVOR..., as licensee, is responsible for the administration of these regulations. No alcoholic beverages may be brought onto the premise from outside resources, nor may it be removed from the premises. We reserve the right to refuse alcohol service to intoxicated or underage persons. Where applicable, Customer is responsible to pay all minimum sales guarantees included on Banquet Event Orders. Customer will receive credit for cash sales, not to exceed amount of minimum sales guarantee listed on the Banquet Event Order for that function.

PAYMENT/DEPOSIT/CONTRACTS

An initial deposit in the amount noted on the Catering Contract is due on the date specified. The amount of the deposit is 50% of the estimated catering expenditure based on planned functions. The signed contract and deposit are due forty-five (45) days in advance of the event. The actual revenue will be based on the signed Banquet Event Order(s) and guarantee(s). The remaining balance of the deposit is due fourteen (14) days in advance of the first function. Payments can be made via credit card (for contracts less than \$10,000), ACH wire or company check. Credit card payments greater than \$10,000 will incur an additional fee of 3.5%.

CANCELLATIONS

In the event that a group should cancel with McCormick Place, the catering deposit will be refunded based on a sliding scale. Please refer to the Catering Contract for specific details. In the event that an individual function should cancel after the guarantee date, payment in full for the estimated revenue based on the menu and event arrangements is required.

RETAIL/CONCESSIONS SERVICE

Appropriate operation of concession outlets will occur during all show hours. SAVOR reserves the right to determine which carts/outlets are open for business and hours of operation pending the flow of business. Should additional service locations be requested, a minimum sales guarantee and related charge may apply.

SAVOR...

BREAKFAST BUFFETS

Minimum guarantee of 25 people for buffets. A labor fee will be added for all functions with a guarantee less than 25 people.

Pricing is per person and based on up to two hours of service.

Service Attendants are available at \$275.00 each for up to four hours of service.

GREAT STARTS CONTINENTAL • \$23.00

Assorted Whole Fruit

Display of Chef's Daily Assortment of Breakfast Pastries

Served with House Made Seasonal Jam and Whipped Butter

Orange Juice, Coffee, Decaffeinated Coffee and Hot Tea



MIDTOWN CONTINENTAL • \$26.00

Sliced Seasonal Fruit with Berries

Display of Chef's Daily Assortment of Breakfast Pastries

Served with House Made Seasonal Jam and Whipped Butter

Orange Juice, Coffee, Decaffeinated Coffee and Hot Tea



THE TUSCAN FARMHOUSE • \$38.00

Diced Fresh Honey Dew, Papaya and Blackberries

Display of Chef's Daily Assortment of Breakfast Pastries

Served with House Made Seasonal Jam and Whipped Honey Butter

Prosciutto, Sundried Tomato, Spinach and Fontina Cheese Frittatas

Roasted Portobello, Red Pepper, Basil and Asiago Cheese Frittatas

Skillet Fried Potatoes with Caramelized Onions and Chives

Applewood Smoked Bacon

French Toast Bread Pudding

Served with Whipped Butter and Maple Syrup

Orange Juice, Coffee, Decaffeinated Coffee and Hot Tea

SAVOR reserves the right to make menu substitutions and revise the style of service due to supply interruption and/or health and safety regulations caused by the current health crisis. Prices do not include 21.50% service charge and applicable sales tax.

Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price.

SAVOR...

BREAKFAST BUFFETS

Minimum guarantee of 25 people for buffets. A labor fee will be added for all functions with a guarantee less than 25 people.

Pricing is per person and based on up to two hours of service.

Service Attendants are available at \$275.00 each for up to four hours of service.

THE McCORMICK • \$39.00

Individual Fruit Skewers with Honey Yogurt Dip

Greek Yogurt Parfaits with Roasted Strawberry Preserves and locally produced, Gluten-Free Maple Pecan Granola

Display of Chef's Daily Assortment of Breakfast Pastries

Served with House Made Seasonal Jam and Whipped Honey Butter

Chicago Style "Deep Dish" Breakfast Pizza - Egg, Provolone, White Cheddar, Basil and Slow Roasted Tomato served in a "Deep Dish" Biscuit Crust

Cheddar and Sour Cream Potato Casserole

Cranberry-Maple Chicken Sausage

Applewood Smoked Bacon

Orange Juice, Coffee, Decaffeinated Coffee and Hot Tea



THE CLASSIC • \$37.00

Seasonal Sliced Fruit with Berries and Honey Yogurt Dip

Display of Chef's Daily Assortment of Breakfast Pastries

Served with House Made Seasonal Jam and Whipped Honey Butter

Soft Scrambled Eggs

Rosemary Roasted Red Skin Potatoes with Caramelized Peppers and Onions

Crisp Applewood Bacon

Country Style Pork Sausage Links

Orange Juice, Coffee, Decaffeinated Coffee and Hot Tea

Substitute Turkey Sausage for an additional \$2.00 per person

SAVOR reserves the right to make menu substitutions and revise the style of service due to supply interruption and/or health and safety regulations caused by the current health crisis. Prices do not include 21.50% service charge and applicable sales tax.

Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price.

SAVOR...

BREAKFAST ENHANCEMENTS

Pricing is per each.

Minimum order of one dozen per selection per order.

FRUIT & YOGURT PARFAIT • \$7.00

Vanilla Yogurt with Seasonal Fruit Preserves and locally produced Gluten-Free Maple Pecan Granola

FRUIT CUP • \$7.00

Assorted Fresh Cut Seasonal Fruit and Berries

HOT OATMEAL CUP

Small (8 oz) • \$6.00

Large (12 oz) • \$8.00

Served with Brown Sugar, Raisins and Cinnamon

BERRIES & CRÈME FRAICHE CONES • \$8.00

Fresh Berries uniquely displayed in Waffle Cones
Served with Honey "touched" Crème Fraiche

MINI FRITTATA • \$6.00

Minimum one dozen per flavor

Choose from the following flavors:

Prosciutto with Sundried Tomato, Baby Spinach and Fontina

Roasted Portobello, Red Pepper, Basil and Asiago



BREAKFAST ADDITIONS

Pricing is per dozen unless otherwise stated. Minimum order of one dozen per selection per order.

FRESHLY BAKED MUFFINS • \$48.00

Blueberry, Chocolate Chip, Banana Nut or Chef's Daily Assortment (orders over 2 dozen)

BAGELS AND CREAM CHEESE • \$48.00

Plain, Cinnamon Raisin, Everything, Poppy or Chef's Daily Assortment (orders over 2 dozen)

Served with Regular and Light Cream Cheese

FRESHLY BAKED DANISH • \$48.00

Raspberry, Classic Cheese, Almond, Caramel Apple or Chef's Daily Assortment (orders over 2 dozen)



CHEF'S DAILY ASSORTMENT OF BREAKFAST PASTRIES • \$58.00

BREAKFAST BREADS • \$48.00

CINNAMON CHIP SCONES • \$48.00

CROISSANTS • \$108.00

BISCOTTI • \$78.00

ASSORTED WHOLE FRUIT • \$35.00

ASSORTED YOGURTS • \$48.00

Assorted Regular and Low-Fat Flavors

ASSORTED GREEK YOGURTS • \$50.00

INDIVIDUAL CEREAL WITH MILK • \$4.50 each

Assorted General Mills Brand Cereals

HARD BOILED EGGS (2 per cup) • \$6.00 each (peeled)

With Salt and Pepper Packets

SAVOR reserves the right to make menu substitutions and revise the style of service due to supply interruption and/or health and safety regulations caused by the current health crisis. Prices do not include 21.50% service charge and applicable sales tax.

Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price.

SAVOR...

BREAKFAST SANDWICHES

Pricing is per each. Minimum order of one dozen per selection per order.

ENGLISH MUFFINS • \$8.00

Sausage, Egg and White Cheddar Cheese

or

Egg and White Cheddar Cheese

BISCUITS • \$8.50

Country Ham, Egg and Smoked Gouda Cheese

or

Egg, Portobello Mushroom, Roasted Tomato and Smoked Gouda Cheese

BURRITOS • \$8.50

Roasted Poblano Pepper, Egg, Chorizo, Potato and Monterey Jack Cheese

Served with Salsa Roja

or

Roasted Poblano Pepper, Egg, Potato and Monterey Jack Cheese
Served with Salsa Roja

CROISSANTS • \$9.00

Applewood Bacon, Egg and Fontina Cheese

or

Egg, Roasted Vegetable and Fontina Cheese



HEALTHY STARTS • \$9.00

Egg White, Roasted Red Pepper, Baby Spinach, Turkey Sausage and Low Fat Swiss on a Whole Wheat Focaccia Roll

or

Egg White, Roasted Red Pepper, Baby Spinach and Low Fat Swiss Cheese on a Whole Wheat Focaccia Roll

BREAKFAST BOXES

Pricing is per each.

Minimum order of one dozen per selection per order.

CONTINENTAL BREAKFAST BOX

DANISH • \$29.00

Raspberry Danish, Hard Boiled Egg, Greek Yogurt and Grapes

CROISSANT • \$29.00

Petite Plain and Chocolate Croissant, Butter, Raspberry Preserves, Brie Cheese and Grapes

BREAKFAST BREAD • \$29.00

Banana Bread, Butter, Nut Free Snack Mix, Cheddar Cheese, Fruit and Greek Yogurt

SCONES • \$29.00

Blueberry and Cinnamon Chip Scones, Cottage Cheese, Hard Boiled Egg and Berries

SMOKED SALMON • \$33.00

Smoked Salmon, Plain Bagel, Cream Cheese, Tomato, Cucumber, Hard Boiled Egg and Fruit Salad

SAVOR reserves the right to make menu substitutions and revise the style of service due to supply interruption and/or health and safety regulations caused by the current health crisis. Prices do not include 21.50% service charge and applicable sales tax.

Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price.

SAVOR...

MADE TO ORDER AND BREAKFAST ACTION STATIONS

Minimum guarantee of 25 people. Pricing is per person and based on up to two hours of service.

Chef or Service Attendants required. Chef or Service Attendants are \$275.00 for up to four hours of service.

OMELETS & EGGS • \$10.50

Omelets and Eggs made to order

Fillings to include: Scallions, Sweet Bell Peppers, Tomatoes, Baby Spinach, Roasted Portobello Mushroom, Bacon, Ham, Chorizo, Cheddar Cheese and Goat Cheese



FLAP JACKS • \$9.00

Buttermilk Pancakes made to order

Toppings to include: Whipped Honey Butter, Warm Maple Syrup, Seasonal Fruit Compote and Powdered Sugar

MAKE YOUR OWN

GREEK YOGURT PARFAIT BAR • \$10.50

Individual Cups of Locally Made Greek Yogurt with a variety of toppings to include locally produced Gluten-Free Maple Pecan Granola, Fresh Berries, Bananas Foster, Almonds, Seasonal Fruit Compote and Vanilla Infused Honey



HOT OATMEAL BAR • \$8.00

Steel Cut Oats with a variety of toppings to include Brown Sugar, Dried Cranberries, Cinnamon, Toasted Almonds and Low-Fat Milk

SMOKED SALMON BAR • \$15.00

Hot and Cold Smoked Salmon
Served with Whipped Cream Cheese, Chives, Capers, Egg Yolks and Whites, Shaved Red Onion, Sliced Tomato and Cucumber
Accompanied by Plain and Everything Bagels



BAGEL BAR • \$10.50

Selection of Sliced Bagels to include Plain, Cinnamon Raisin, Blueberry, Asiago and Poppy

Served with a variety of Cream Cheese
“Schmears” to include Plain, Strawberry, Honey-Cinnamon, Chive and Smoked Salmon
Low Fat Plain Cream Cheese available upon request

SAVOR reserves the right to make menu substitutions and revise the style of service due to supply interruption and/or health and safety regulations caused by the current health crisis. Prices do not include 21.50% service charge and applicable sales tax.

Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price.

SAVOR...

PLATED BREAKFAST

Minimum guarantee of 25 people for plated functions. A labor fee will be added for all functions with a guarantee less than 25 people.

All Plated Breakfast options include Orange Juice, Coffee, Decaffeinated Coffee and Hot Tea. Pricing is per person.

Enhance your Buffet or Plated Breakfast with our Breakfast Additions and Enhancements, such as Muffins or Breakfast Pastries, are sold per dozen unless otherwise specified.

TRADITIONAL • \$28.00

Soft Scrambled Eggs, Rosemary Roasted Red Skin Potatoes,
Applewood Bacon or Sausage Links

FARMHOUSE FRITTATA • \$28.00

Eggs with Roasted Portobello, Red Pepper, Basil and Asiago
Served with Country Sliced Potatoes and Griddled Smoked Sausage

ROASTED POBLANO, CHORIZO AND MONTEREY JACK STRATA • \$28.00

Served with Sweet Potato Hash, Salsa Verde and Sour Cream

VANILLA BEAN FRENCH TOAST BREAD PUDDING • \$28.50

Served with Lemon Curd, Blueberries and Applewood Bacon



SAVOR reserves the right to make menu substitutions and revise the style of service due to supply interruption and/or health and safety regulations caused by the current health crisis. Prices do not include 21.50% service charge and applicable sales tax.

Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price.

SAVOR...

COLD BOXED LUNCHES

For orders of 12 or less there is a **2 selection maximum**. For orders of 13 or more there is a **3 selection maximum**. Sandwiches can be made into Low Carb Lettuce Wraps and will be served with Fruit Salad and Almonds. Gluten Free Bread is available upon request with advance notice and an additional fee of \$2.00 per box.

BOX SANDWICHES • \$29.00

Served with a Bag of Gourmet Potato Chips, Tortellini Pasta Salad and a Chocolate Chip Cookie

GRILLED CHICKEN BREAST SANDWICH

Provolone Cheese, Lettuce, Oven-Dried Tomatoes and Pesto Mayo on Focaccia Bread

GRILLED FLANK STEAK SANDWICH

Horseradish Mayo, Red Onion Confit and Watercress on a Sammy Tuscan Roll

HERB ROASTED TURKEY BREAST SANDWICH

Swiss Cheese, Lettuce, Tomato and Dijonaise on Whole Wheat Focaccia

"THE ITALIAN" SANDWICH

Genoa Salami, Capicola Ham, Provolone Cheese, Zesty Pepper Rings, Tomato, Lettuce and Italian Dressing on a Sammy Tuscan Roll

HICKORY SMOKED HAM SANDWICH

White Cheddar Cheese, Lettuce, Tomato and Honey Mustard on a Croissant



CAPRESE SANDWICH

Vine Ripened Tomatoes, Fresh Mozzarella Basil, Hearts of Romaine and Balsamic Drizzle on Ciabatta

GRILLED PORTOBELLO MUSHROOM SANDWICH

Lettuce, Oven-Roasted Tomato, Red Pepper Hummus and Sundried Tomato on Focaccia



BOX SALADS • \$29.00

Served with an Artisan Roll, Butter and a Chocolate Chip Cookie

BABY SPINACH AND STRAWBERRY SALAD

Baby Spinach, Strawberries, Orange Segments, Toasted Pecans and Goat Cheese with Honey Poppy Vinaigrette

LA GRILLED CHICKEN COBB SALAD

Lemon Grilled Chicken, Applewood Bacon, Hard Boiled Egg, Tomato, Bleu Cheese and Cheddar Cheese with Red Pepper Ranch

SOUTHWESTERN TURKEY SALAD

Mixed Baby Greens, Sweet Bell Pepper, Monterey Jack Cheese, Chile Spiced Corn and Tomato Relish, Roasted Turkey Breast, Tortilla Strips and Cilantro with Creamy Cotija-Lime Dressing

SONOMA QUINOA SALAD

Red Quinoa, Edamame, Mango, Red Onion, Red Pepper, Cranberries, Almonds, Coconut, Cilantro and Baby Spinach with Lime Vinaigrette

CAULIFLOWER LENTIL SALAD

Roasted Peppers, Onions, Red Lentils, Baby Spinach with Sherry Vinaigrette

SAVOR reserves the right to make menu substitutions and revise the style of service due to supply interruption and/or health and safety regulations caused by the current health crisis. Prices do not include 21.50% service charge and applicable sales tax. Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price.

SAVOR...

INCENTIVE DAILY LUNCH MENUS

Minimum guarantee of 25 people for buffets. A labor fee will be added for all functions with a guarantee less than 25 people. Pricing is per person and based on up to two hours of service. All lunch buffets are served with Iced Tea, Coffee, Decaffeinated Coffee and Hot Tea. Service Attendants are available at \$275.00 each for up to four hours of service. No substitutions allowed.

MONDAY

CALI NAPA • \$44.50

Sliced Sourdough and Crispy Flatbreads with Whipped Butter

Mixed Greens, Black Mission Figs, Goat Cheese and Pistachios with Pomegranate Vinaigrette

Sonoma Quinoa Salad, Red Quinoa, Edamame, Mango, Red Onion, Red Pepper, Cranberries, Almonds, Coconut, Cilantro and Baby Spinach tossed in Lime Vinaigrette

Grilled Tri Tip Roast with Parsley-Mint Salsa Verde and Grilled Sweet Onions

Herb and Honey Mustard Crusted Organic Salmon with Red Pepper Relish

Grilled Zucchini Rolls with Ratatouille Stuffing, Goat Cheese and Balsamic Drizzle

Vanilla Bean Panna Cotta with Roasted Strawberry Preserves

Cocoa Dusted Flourless Chocolate Cake with Port Wine Syrup

TUESDAY

SOUTHERN COMFORT • \$42.50

Cornbread Muffins with Whipped Butter and Clover Honey

Mixed Greens, Candied Walnuts and Strawberries with Honey-Dijon Vinaigrette

Red Skin Potato Salad with Scallions, Celery Hearts and Pickle Relish

Hardwood Smoked Beef Brisket with Memphis BBQ Sauce

Blackened Chicken Breast with Charred Sweet Corn and Tomato Relish

Triple Cheese Mac and Cheese with White Cheddar, Havarti, Gruyere, Cavatappi Pasta and Buttered Breadcrumbs

Warm Seasonal Cobbler with Vanilla Bean Cream

Traditional Banana Pudding

WEDNESDAY & SUNDAY

ROMA CAFÉ • \$43.50

Sundried Tomato Focaccia and Sliced Ciabatta Served with Olive Oil and Grated Parmesan Cheese

Chopped Hearts of Romaine Salad with Artichoke, Garbanzo Beans, Tomato, Roasted Red Peppers and Red Wine Vinaigrette

Farfalle Pasta and Broccoli Salad with Romano Cheese, Red Chile, Garlic, Lemon and Olive Oil

Basil Marinated Chicken Breast with Balsamic Butter, Oven Roasted Tomatoes, Grilled Lemons and Parsley

“Nonna’s” Italian Style Pot Roast with Zesty Fire Roasted Tomato Sauce and Fresh Basil

Porcini Mushroom Ravioli with Wild Mushroom, Baby Spinach and Roasted Garlic Cream Sauce

Classic Tiramisu

Petite Cannoli

SAVOR...

INCENTIVE DAILY LUNCH MENUS

Minimum guarantee of 25 people for buffets. A labor fee will be added for all functions with a guarantee less than 25 people. Pricing is per person and based on up to two hours of service. All lunch buffets are served with Iced Tea, Coffee, Decaffeinated Coffee and Hot Tea. Service Attendants required. Service Attendants are available at \$275.00 each for up to four hours of service. No substitutions allowed.

THURSDAY

EL MERCADITO • \$41.00

House Made Guacamole, Salsa and Chips

Latin Chopped Salad with Romaine Hearts, Tomato, Sweet Corn, Black Beans, Scallions, Black Olives and Monterey Jack Cheese

Served with Chipotle Ranch

Skirt Steak Fajitas with Roasted Onions and Poblano Peppers

Chicken Fajitas with Roasted Onions and Poblano Peppers

Served with Warm Flour Tortillas, Sour Cream, Salsa Verde and Chihuahua Cheese

Vegetable Quesadillas

Mexican "Fiesta" Rice

Vegetarian Boracho Beans

Mexican Wedding Cookies

Petite Individual Caramel Flan

FRIDAY

MEDITERRANEAN • \$42.50

Hearts of Romaine, Red Cherry Tomatoes, Cucumber, Shaved Radish and Feta with Red Wine-Oregano Vinaigrette

Caramelized Cauliflower and Green Lentil Baby Spinach, Oven Roasted Red Onion and Sweet Red Peppers with a Sherry Vinaigrette

Grilled Lemon-Oregano Chicken Breasts Lemon-Caper "Piccata" Style Sauce

Pan Seared Tilapia with Tomato, Olive and Grilled Onion Relish

Garlic and Rosemary Roasted Red Skin Potatoes

Green Zucchini with Tomato and Basil

Baklava

Limoncello Tartlets

SATURDAY

ASIAN • \$42.50

Baby Greens, Mandarin Oranges, Hearts of Palm and Pecans with Sesame Ginger Dressing

Beef Bulgogi Skewers with Scallions, Sesame Seeds and Sweet Soy Drizzle

Miso Marinated Chicken Breasts with Yuzu Butter Sauce

Pan Seared Baby Bok Choy and Shiitake Mushrooms

Vegetable Fried Rice

Passion Fruit Tarts

Diced Fresh Fruit

SAVOR...

LUNCH BUFFETS

Minimum guarantee of 25 people for buffets. A labor fee will be added for all functions with a guarantee less than 25 people.

Pricing is per person and based on up to two hours of service. All lunch buffets are served with Iced Tea, Coffee, Decaffeinated Coffee and Hot Tea.

Service Attendants are available at \$275.00 each for up to four hours of service.

CALI NAPA • \$49.00

Sliced Sourdough and Crispy Flatbreads
Served with Whipped Butter

Mixed Greens, Black Mission Figs, Goat
Cheese and Pistachios with Pomegranate
Vinaigrette

Sonoma Quinoa Salad, Red Quinoa, Edamame,
Mango, Red Onion, Red Pepper, Cranberries,
Almonds, Coconut, Cilantro and Baby Spinach
tossed in Lime Vinaigrette

Grilled Tri Tip Roast with Parsley-Mint Salsa
Verde and Grilled Sweet Onions

Herb and Honey Mustard Crusted Organic
Salmon with Red Pepper Relish

Grilled Zucchini Rolls with Ratatouille Stuffing,
Goat Cheese and Balsamic Drizzle

Vanilla Bean Panna Cotta with Roasted
Strawberry Preserves

Cocoa Dusted Flourless Chocolate Cake with
Port Wine Syrup

SOUTHERN COMFORT • \$47.00

Cornbread Muffins

Served with Whipped Butter and Clover
Honey

Mixed Greens Salad, Candied Walnuts and
Strawberries with Honey-Dijon Vinaigrette

Red Skin Potato Salad with Scallions, Celery
Hearts and Pickle Relish

Hardwood Smoked Beef Brisket with
Memphis BBQ Sauce

Blackened Chicken Breast with Charred
Sweet Corn and Tomato Relish

Triple Cheese Mac and Cheese with White
Cheddar, Havarti, Gruyere, Cavatappi Pasta
and Buttered Bread Crumbs

Warm Seasonal Cobbler with Vanilla Bean
Cream

Traditional Banana Pudding

ROMA CAFÉ • \$48.00

Sundried Tomato Focaccia and Sliced Ciabatta
Served with Olive Oil and Grated Parmesan
Cheese

Chopped Hearts of Romaine Salad, Artichoke,
Garbanzo Beans, Tomato, and Roasted Red
Peppers with Red Wine Vinaigrette

Farfalle Pasta and Broccoli Salad with Romano
Cheese, Red Chile, Garlic, Lemon and Olive Oil

Basil Marinated Chicken Breast with Balsamic
Butter, Oven Roasted Tomatoes, Grilled
Lemons and Parsley

“Nonna’s” Italian Style Pot Roast with Zesty
Fire Roasted Tomato Sauce and Fresh Basil

Porcini Mushroom Ravioli with Wild
Mushroom, Baby Spinach and

Roasted Garlic Cream Sauce

Classic Tiramisu

Petite Cannoli

SAVOR reserves the right to make menu substitutions and revise the style of service due to supply interruption and/or health and safety regulations caused by the current health crisis. Prices do not include 21.50% service charge and applicable sales tax.

Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price.

SAVOR...

LUNCH BUFFETS

Minimum guarantee of 25 people for buffets. A labor fee will be added for all functions with a guarantee less than 25 people. Pricing is per person and based on up to two hours of service. All lunch buffets are served with Iced Tea, Coffee, Decaffeinated Coffee and Hot Tea. Service Attendants are available at \$275.00 each for up to four hours of service.

MEDITERRANEAN • \$47.00

Hearts of Romaine, Red Cherry Tomatoes, Cucumber, Shaved Radish and Feta with Red Wine-Oregano Vinaigrette

Caramelized Cauliflower, Green Lentil Baby Spinach, Oven Roasted Red Onion and Sweet Red Peppers with Sherry Vinaigrette

Grilled Lemon-Oregano Chicken Breasts with Lemon-Caper "Piccata" Style Sauce

Pan Seared Tilapia with Tomato, Olive and Grilled Onion Relish

Garlic and Rosemary Roasted Red Skin Potatoes

Green Zucchini with Tomato and Basil

Baklava

Limoncello Tartlets

EL MERCADITO • \$45.00

House Made Guacamole and Salsa served with Chips

Latin Chopped Salad, Romaine Hearts, Tomato, Sweet Corn, Black Beans, Scallions, Black Olives and Monterey Jack Cheese with Chipotle Ranch

Skirt Steak Fajitas with Roasted Onions and Poblano Peppers

Chicken Fajitas with Roasted Onions and Poblano Peppers

Served with Warm Flour Tortillas, Sour Cream, Salsa Verde and Chihuahua Cheese

Vegetable Quesadillas

Mexican "Fiesta" Rice

Vegetarian Boracho Beans

Mexican Wedding Cookies

Petite Individual Caramel Flan

ASIAN • \$47.00

Baby Greens, Mandarin Oranges, Hearts of Palm and Pecans with Sesame Ginger Dressing

Beef Bulgogi Skewers with Scallions, Sesame Seeds and Sweet Soy Drizzle

Miso Marinated Chicken Breasts with Yuzu Butter Sauce

Pan Seared Baby Bok Choy and Shiitake Mushrooms

Vegetable Fried Rice

Passion Fruit Tarts

Diced Fresh Fruit

SAVOR reserves the right to make menu substitutions and revise the style of service due to supply interruption and/or health and safety regulations caused by the current health crisis. Prices do not include 21.50% service charge and applicable sales tax. Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price.

SAVOR...

LUNCH BUFFETS

Minimum guarantee of 25 people for buffets. A labor fee will be added for all functions with a guarantee less than 25 people.

Pricing is per person and based on up to two hours of service. All lunch buffets are served with Iced Tea, Coffee, Decaffeinated Coffee and Hot Tea.

Service Attendants are available at \$275.00 each for up to four hours of service.

MAXWELL STREET DELI • \$38.00

Baby Greens Salad, Grape Tomatoes, Radish, Shaved Carrots and English Cucumber with Buttermilk Ranch and Balsamic Vinaigrette

Red Skin Potato Salad with Scallions, Celery Hearts and Pickle Relish

SELECTION OF DELI MEATS AND CHEESES

Smoked Turkey Breast, Ham, Roast Beef and Genoa Salami, Wisconsin Cheddar, Swiss Cheese and Muenster Cheese

Balsamic Grilled Portobello Mushrooms, Zucchini and Red Peppers

Green Leaf Lettuce and Roma Tomato Slices

Selection of Gourmet Breads, Rolls and Butter

Mayonnaise, Mustard, Pepper Rings and Spicy Pickle Chips

House Made Potato Chips

Assorted House Made Sea Salt Chocolate Chunk and Back Porch Oatmeal Raisin Cookies



ARTISAN SANDWICH • \$40.00

Baby Greens Salad, Grape Tomatoes, Radish, Shaved Carrots, and English Cucumber with Buttermilk Ranch and Balsamic Vinaigrette

Tortellini Pasta Salad with Roasted Vegetables Creamy Pesto Vinaigrette

ARTISAN SANDWICH DISPLAY (select 3)

- Grilled Chicken Breast, Provolone Cheese, Lettuce, Oven Dried Tomato and Pesto Aioli on Focaccia Bread
- Herb Roasted Turkey Breast with Swiss Cheese, Lettuce, Tomato and Dijonaise on Whole Wheat Focaccia
- Grilled Flank Steak with Horseradish Mayo and Red Onion Confit on a Tuscan Roll
- Hickory Smoked Ham with White Cheddar Cheese and Honey Mustard on a Croissant
- Caprese with Vine Ripened Tomatoes, Fresh Mozzarella Basil, Hearts of Romaine and Balsamic Drizzle on Ciabatta

Individual bags of Gourmet Potato Chips

Assorted Petite Cookies and Brownies

SAVOR reserves the right to make menu substitutions and revise the style of service due to supply interruption and/or health and safety regulations caused by the current health crisis. Prices do not include 21.50% service charge and applicable sales tax.

Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price.

SAVOR...

LUNCH STATIONS

Pick 3 or more stations to create a variety of lunch offerings.

Minimum guarantee of 100 people. Each station must be ordered for the full guarantee. A labor fee will be added for all functions with a guarantee less than 100 people. Chef Attendant required at \$275.00 each for up to four hours of service. Pricing is per person and based on up to two hours of service.

3 STATIONS • \$48.00

EACH ADDITIONAL STATION • \$16.00

SALAD

Please choose two salads:

- Sonoma Quinoa Salad
Red Quinoa, Edamame, Mango, Red Onion, Red Pepper, Cranberries, Almonds, Coconut, Cilantro, Baby Spinach, tossed in Lime Vinaigrette
- Roasted Cauliflower Lentil Salad
Roasted Red Onion, Red Pepper, Baby Spinach, Sherry Vinaigrette
- Powerhouse Salad
Broccoli, Raisins, Cauliflower, Carrots, Sunflower Seeds, Pumpkin Seeds, Lemon Juice, Olive Oil
- Brussel Sprout Salad
Petite Roasted Brussel Sprout Salad with Sweet Potato, Pomegranate Seeds, Pine Nuts, Lemon Vinaigrette

POKE BOWLS

Bowls of Jasmine Rice topped with your choice of Ahi Tuna Poke, Korean BBQ Chicken or Miso Marinated Tofu

Additional toppings to include:

Spicy Avocado, Radish, Cucumber, Shredded Carrots and Pickled Ginger

PROTEIN BOWLS WITH QUINOA

Quinoa, Wilted Spinach, Roasted Tomatoes and Roasted Red Peppers Bowls

Please choose two skewers:

- Char Crusted Beef Skewers
- Pesto Chicken Grilled
- Vegetable Skewers with Balsamic Reduction

MAG MILE

Petite cups of "24 Carrots" Salad with Roasted Heirloom Carrots, Spiced Pecans, Local Goat Cheese, Baby Mache, Maple Orange Vinaigrette
Smoked Gouda and Beef Slider with Red Onion Jam and Black Truffle Aioli

Portobello Mushroom Slider with Roasted Tomato and Red Pepper Aioli

ITALIAN

Italian Chopped Salad with Romaine Hearts, Tomato, Cucumber, Garbanzo Beans, Pickled Cherry Peppers and Provolone with Italian Dressing

Petite Vegetable Pizzas

Petite Cheese and Sausage Pizzas

LATIN

Guacamole with Tortilla Chips

Ropa Vieja Quesadilla

Black Bean, Corn and Calabaza Queso Fresco Quesadilla

Latin Style Rice

Served with Salsa Verde and Salsa Roja

DESSERT

Please choose two desserts:

- Mini Flourless Chocolate Cake with Whipped Cream
- Mini Cannoli's
- Fruit Skewers
- Petite Vanilla Bean Panna Cotta
- Mini Chocolate Bundt Cakes
- Assorted Mini Tarts
- Petite Wild Berry Cups with Honeyed Creme Fraiche

SAVOR reserves the right to make menu substitutions and revise the style of service due to supply interruption and/or health and safety regulations caused by the current health crisis. Prices do not include 21.50% service charge and applicable sales tax.

Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price.

SAVOR...

PLATED LUNCH

Minimum guarantee of 25 people for plated functions. A labor fee will be added for all functions with a guarantee less than 25 people. All Plated Lunch options include Rolls with Butter, Iced Tea, Coffee, Decaffeinated Coffee and Hot Tea. Pricing is per person.

SALAD OPTIONS

SIMPLY GREENS • \$6.00

Baby Mesclun Greens, Shaved Fennel, Radish, Golden Grape Tomato and Honey Dijon Dressing

CLASSIC CAESAR • \$7.00

Hearts of Romaine, Shaved Parmesan, Focaccia Crostini, Blistered Cherry Tomato, Cracked Peppercorns and Creamy Caesar Dressing

BABY WEDGE • \$9.00

Wedges of Baby Iceberg Lettuce, Red Tomato, Applewood Bacon, Crumbled Wisconsin Bleu Cheese and Buttermilk Dressing

ZINFANDEL-HONEY POACHED PEAR • \$9.00

Baby Greens, Local Chevre Cheese, Candied Pecans and Sherry Vinaigrette

DESSERT

MASCARPONE AND ESPRESSO TIRAMISU • \$8.00

GOOEY BUTTER CAKE • \$7.00

Seasonal Fruit Preserves

ENTRÉE OPTIONS

ROASTED GARLIC CHICKEN BREAST • \$30.00

Whipped Yukon Potatoes, Sautéed Broccolini, Roasted Carrots and Balsamic Butter Sauce

LEMON AND BLACK TRUFFLE CRUSTED CHICKEN BREAST • \$33.00

Black Pepper and Gruyere Potato Pave, French Green Beans and Caramelized Shallots

PAN SEARED MAHI MAHI • \$35.00

Fingerling Potatoes, Haricot Verts, Blistered Tomato and Rosemary Orange Butter Sauce

GRILLED ZUCCHINI PACKETS STUFFED WITH RATATOUILLE • \$28.00

Sundried Tomato and Kalamata Olive with Quinoa, Baby Spinach and Red Onion Jam

MOM'S CARROT CAKE • \$8.00

Cream Cheese Frosting and Salted Caramel Sauce



EGGPLANT ROLL UPS • \$29.00

Sundried Tomato, Baby Spinach, Artichoke and Tofu with Balsamic Drizzle and Red Pepper Coulis

SLOW ROASTED SHORT RIB • \$36.00

Yukon Mashed Potatoes, Sautéed Green Beans and Roasted Cipollini Onions

FLOURLESS CHOCOLATE CAKE • \$7.00

Seasonal Berry Compote

SAVOR reserves the right to make menu substitutions and revise the style of service due to supply interruption and/or health and safety regulations caused by the current health crisis. Prices do not include 21.50% service charge and applicable sales tax. Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price.

SAVOR...

TWO COURSE PLATED SALAD LUNCH

Minimum guarantee of 25 people for plated functions. A labor fee will be added for all functions with a guarantee less than 25 people. All Lunch options include Rolls with Butter, Iced Tea, Coffee, Decaffeinated Coffee and Hot Tea. Pricing is per person.

"SUPERFOOD" CHOPPED • \$29.00

Baby Kale, Red Quinoa, Blueberry, Sunflower Seeds, Cauliflower, Broccoli, Dried Cranberries, Almonds, Mango, Carrot with Honey Orange Dressing

AHI TUNA NICOISE • \$32.00

"Herb De Provence" Rubbed Ahi Tuna, Tomato, Marinated French Beans, Fingerling Potato, Olives, Egg, Caper Berries and Baby Frisée with Lemon-Dijon Vinaigrette
(Can substitute Cold Grilled Salmon)



HERB GRILLED CHICKEN AND BERRIES • \$29.00

Grilled Chicken Breast, Baby Greens, Blackberries, Blueberries, Red Grapes, Goat Cheese, Shaved Apples, Pecans with Rosemary Lime Dressing

APPLEWOOD SMOKED TURKEY COBB • \$29.00

Romaine Hearts, Chopped Bacon, Smoked Turkey, Tomato, Wisconsin Cheddar, Scallion, Bleu Cheese, Egg with Green Goddess Dressing

"BLACK AND BLEU" • \$32.00

Tender Butter Lettuce, Crisp Iceberg, Herb Marinated Flat Iron Steak, Oven Dried Tomato, Avocado, Local Wisconsin Bleu Cheese, Crispy Onion Strings with Buttermilk Dressing

DESSERT

MASCARPONE AND ESPRESSO TIRAMISU • \$8.00

GOOEY BUTTER CAKE • \$7.00

Seasonal Fruit Preserves

MOM'S CARROT CAKE • \$8.00

Cream Cheese Frosting and Salted Caramel Sauce

FLOURLESS CHOCOLATE CAKE • \$7.00

Seasonal Berry Compote

SAVOR reserves the right to make menu substitutions and revise the style of service due to supply interruption and/or health and safety regulations caused by the current health crisis. Prices do not include 21.50% service charge and applicable sales tax.

Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price.

SAVOR...

SNACKS

Minimum order of one dozen per item

INDIVIDUALLY WRAPPED (Pricing is *per dozen*)

- Chocolate Dipped Graham Crackers • **\$51.00**
- Chocolate Pretzel Rods • **\$51.00**
- Kind Bars • **\$51.00**
- Bird Seed Bars • **\$48.00**
- Assorted Energy Bars • **\$54.00**
- Assorted RX Bars • **\$84.00**
- Assorted Quaker Granola Bars • **\$42.00**
- Bags of Stacy's Pita Chips • **\$48.00**
- Bags of Assorted Chips • **\$36.00**
- Individual Trail Mix • **\$72.00**
- Individual Bag of Nuts • **\$72.00**
- Garrett Chicago Mix Popcorn • **\$78.00**
- Skinny Pop Popcorn • **\$48.00**
- Sabra Hummus and Pretzel Cup • **\$72.00**
- Sabra Guacamole and Tortilla Cup • **\$72.00**
- Mozzarella or Cheddar Cheese Sticks • **\$36.00**
- Beef Jerky Sticks • **\$84.00**
- Novelty Ice Cream or Fruit Bars • **\$52.00**
- Premium Ice Cream or Fruit Bars • **\$75.00**
- Miniature Hershey's Chocolates • **\$25.00/lb**

SERVES 8-10 PEOPLE

- Potato Chips & French Onion Dip • **\$26.00**
- Pita Chips & Hummus • **\$30.00**
- Tortilla Chips and Salsa • **\$26.00**



SNACK PLATTERS (Pricing is *per dozen*)

- Freshly Baked Cookies • **\$41.00**
- Fudge Brownies • **\$44.00**
- Rice Krispy Treats • **\$47.00**
- Lemon Bars • **\$50.00**
- Biscotti • **\$78.00**
- Chocolate Dipped Strawberries • **\$78.00**
- Assorted Cake Pops • **\$135.00**
- Assorted Dessert Bars • **\$47.00**

PER POUND

- Premium Mixed Nuts • **\$28.00**
- Honey Roasted Peanuts • **\$23.00**
- Miniature Pretzels • **\$20.00**
- Miniature Hershey's Chocolates • **\$25.00**

SNACK CUPS

Minimum of 12 per selection

- Red Grapes and Cubed Cheddar Cheese • **\$7.00**
- Domestic Cheese and Crackers • **\$7.00**
- Diced Salami and Gouda • **\$7.00**
- Individual Crudités - Carrots, Celery, Radish, Cucumber, Tomato and Ranch Dressing • **\$7.00**
- Italian Antipasto Cups - Artichoke, Sundried Tomato, Olives, Pepperoni, Provolone and Zesty Italian Dressing • **\$7.00**
- Petite Trail Mix Cups • **\$7.00**
- Hard Boiled Eggs(2 per cup) with Salt and Pepper Packets • **\$6.00**

SNACK PACKS • **\$15.00**

Minimum of 12 per selection

- Tomato-Basil Bruschetta, Crostini, Prosciutto and Fresh Mozzarella Cheese
- Local Gouda, Candied Pecans and Cheese Crisps
- Turkey Breast, Hooks Cheddar Cheese, Strawberries and Almonds
- Greek Town Mezze Hummus, Pita, Baba Ganoush and Cucumber Slices
- Grilled Chicken Breast, Hard Boiled Egg, Provolone Cheese and Marinated Tomatoes

SAVOR reserves the right to make menu substitutions and revise the style of service due to supply interruption and/or health and safety regulations caused by the current health crisis. Prices do not include 21.50% service charge and applicable sales tax.

Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price.

SAVOR...

BREAK PACKAGES

Minimum guarantee of 12 people for break package.
Pricing is per person and based on one hour of service.
Service Attendants are available at \$275.00 each for up to four hours of service.

TRAIL MIX BAR • \$16.00

Honey Toasted Oats, Almonds, Peanuts, Dried Cherries, Dried Apricots, Dried Bananas, Chocolate Chips, Toasted Coconut, M&Ms and Yogurt Covered Pretzels

Assorted Whole Fruit

MINI 'WICHES • \$18.00

Nutella and Banana
Brie and Apple
Cinnamon Raisin Bread with Cream Cheese

Oatmeal Raisin Cookies

Assorted Whole Fruit

MIDWEST COMFORT • \$18.00

Cinnamon Spice Glazed Walnuts

Warm Soft Pretzel Sticks with Warm Beer
Cheddar Cheese Sauce and Honey Mustard

Pimento Cheese Spread with Flatbread and Crackers



CANDY SHOPPE • \$18.00

Jar displays of
M&Ms Candy, Lemonheads,
Chocolate Covered Pretzels, Jelly Beans,
Licorice Sticks, Skittles and Starburst Candy

"MY KIND OF TOWN" • \$20.00

Individual Bags of "ChiTown Mix"
Gourmet Cheddar and Caramel Popcorn

Mini Chicago Style Hot Dogs with Tomato, Onion,
Neon Relish, Dill Pickle, Mustard and Celery Salt

Assorted Dessert Bars

SAVOR reserves the right to make menu substitutions and revise the style of service due to supply interruption and/or health and safety regulations caused by the current health crisis. Prices do not include 21.50% service charge and applicable sales tax. Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price.

SAVOR...

GARRETT POPCORN

Garrett Popcorn Shops® use only the highest quality, wholesome ingredients. Garrett Popcorn coats every kernel with the secret family recipes in old-fashioned copper kettles. GARRETT . . . LIKE NO OTHER®



INDIVIDUAL BAGS

Flavors:

Minimum order of 50 bags per flavor

- Garrett Mix® - Combination of CaramelCrisp® & CheeseCorn
- CaramelCrisp®
- CheeseCorn
- Buttery

Small Bag, 2 cups • \$7.00

Medium Bag, 4 cups • \$9.50

Large Bag, 6.5 cups • \$13.50



ONE TIME DAILY DELIVERY FEE • \$150.00

LIMITED TIME RECIPES

Ask your Catering Sales Manager for the seasonal and limited time recipes!

CUSTOMIZE YOUR GARRETT POPCORN BAG

Ask your Catering Sales Manager about this great opportunity to increase your brand awareness.

Pocket Bags • \$1.00 per bag

Bag Labels • \$1.00 per label

GARRETT CART

Service for up to 4 hours • \$1,900.00

Package includes:

- Approximately (400) 1 cup Snack Bags
- Attendant to Scoop and Serve
- Garrett Snack Bags, Scoops and Napkins
- Garrett Branded Cart



Choose up to 4 flavors:

- Garrett Mix® - Combination of CaramelCrisp® & CheeseCorn
- CaramelCrisp®
- CheeseCorn
- Buttery



Additional:

- Bags • \$475.00 per 100 bags
- Hours • \$275.00 for up to an additional 4 hours

SAVOR reserves the right to make menu substitutions and revise the style of service due to supply interruption and/or health and safety regulations caused by the current health crisis. Prices do not include 21.50% service charge and applicable sales tax.

Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price.

SAVOR...

BEVERAGES

All Hot Beverages have three gallon minimum order.



STARBUCKS Regular Coffee • **\$73.00 per gallon**

STARBUCKS Decaffeinated Coffee • **\$73.00 per gallon**

Regular Coffee • **\$66.00 per gallon**

Decaffeinated Coffee • **\$66.00 per gallon**

Hot Tea • **\$63.00 per gallon**

Hot Chocolate • **\$63.00 per gallon**

Orange Juice • **\$44.00 per gallon**

Iced Tea • **\$44.00 per gallon**

Lemonade • **\$44.00 per gallon**

FRUIT INFUSED WATER • \$46.00 per 3 gallons

A healthy green alternative to soda and manufactured bottled water

(Includes 3 gallon water dispenser)

FLAVORS:

Classic Lemon

Cucumber-Mint

Grapefruit-Rosemary

Pineapple-Blackberry

Mango, Lime and Basil

Kiwi-Strawberry



Pepsi Soda Products • **\$72.00 per case (24)**

Pepsi Soda Products • **\$3.25 each**

Aquafina Bottled Water • **\$72.00 per case (24)**

Aquafina Bottled Water • **\$3.25 each**

Bubly Flavored Sparkling Water • **\$3.25 each**
(Lime, Grapefruit, Mango & Cherry)

Bottled Iced Tea • **\$4.00 each**

Bottled Juice • **\$4.00 each**

Rock Star Energy Drink • **\$5.00 each**

Starbucks Frappuccino • **\$6.00 each**

Milk Pint • **\$2.50 each**

SAVOR reserves the right to make menu substitutions and revise the style of service due to supply interruption and/or health and safety regulations caused by the current health crisis. Prices do not include 21.50% service charge and applicable sales tax.

Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price.

SAVOR...

WATER COOLERS

Exhibitor is responsible for ordering tables, electrical power and trash removal from the General Service Contractor.

Water Cooler

SAVOR...Chicago is not responsible for supplying electricity.

Hot and Cold Water Cooler

With Touchless Service Capability

FIRST DAY RENTAL • **\$130.00**

Each additional day rental • **\$38.00**

Purified Water Jugs

Five gallon, each • **\$38.00**

Includes 100 flat bottom cups

REQUIRED POWER

110v/15amp dedicated circuit per machine

Please contact your General Service Contractor to order electricity.



SAVOR reserves the right to make menu substitutions and revise the style of service due to supply interruption and/or health and safety regulations caused by the current health crisis. Prices do not include 21.50% service charge and applicable sales tax.

Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price.

SAVOR...

PLATED DINNER

*Our expert culinary staff is eager to craft a custom menu that will best fit your needs and exceed your expectations.
Your menu will be customized to meet all of your likes and special requests by utilizing ingredients
that are in the height of their season and grown locally, when possible.
Below is just a sample of what your customized dinner menu could be...*

We look forward to creating one with you!

SUMMER PLATED MENU SAMPLE

Baby Greens, Whipped Feta, Butternut Squash, Shaved Candy Stripe Beets,
Pomegranate Seeds and Puffed Quinoa with Balsamic Vinegar and Olive Oil

Char Crusted Filet of Beef, Candied Shallot, Sweet Potato Puree and
Asparagus with Red Wine Demi-Glace

Vanilla Bean Panna Cotta
with Brandied Peach Compote and Candied Basil

Perfectly Paired Wine, Coffee, Decaffeinated Coffee and Hot Tea

SAVOR reserves the right to make menu substitutions and revise the style of service due to supply interruption and/or health and safety regulations caused by the current health crisis. Prices do not include 21.50% service charge and applicable sales tax. Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price.

SAVOR...

COLD HORS D'OEUVRES

Sold per twenty-five pieces. Service Attendants are available at \$275.00 each for up to four hours of service.

GRAPE & GOAT CHEESE LOLLIPOP • \$130.00

Grape and Goat Cheese Lollipops
Rolled in Crushed Pistachios

GORGONZOLA, BALSAMIC FIG AND PECAN CROSTINI • \$125.00

WHIPPED BRIE, BACON AND PICKLED BLUEBERRY CROSTINI • \$125.00
Grilled Crostini

BOURSIN CHEESE AND RIESLING POACHED PEAR PARMESAN CRISP PINWHEEL • \$125.00

CAPRESE SKEWERS • \$125.00
Grape Tomato, Mozzarella, Basil and Balsamic

CURRIED CHICKEN LETTUCE WRAP • \$130.00
with Fresh Chives

SHRIMP COCKTAIL • \$155.00
Horseradish Cocktail Sauce and Lemon-Basil Aioli

SPICED CHICKEN WONTON SALAD CUPS • \$130.00

Sweet Chili Sauce, Kimchi Slaw
with Wonton Strips

NY STRIP LOLLIPOPS • \$155.00
Red Onion Jam, Horseradish Cream
and Micro Arugula

PETITE AHI TUNA TACO • \$220.00
Spicy Avocado Puree, Pickled Ginger
and Micro Cilantro

SEARED SCALLOP • \$220.00
Grapefruit Yuzu Marmalade,
Pink Peppercorn and Chervil

BEEF TENDERLOIN CROSTINI • \$155.00
Horseradish Cream, Baby Arugula,
Sweet Red Onion Confit and Crispy Crostini

LOBSTER "BLT" STUFFED CHERRY TOMATO • \$155.00
Lobster, Bacon, Chervil and Lemon Aioli



SAVOR reserves the right to make menu substitutions and revise the style of service due to supply interruption and/or health and safety regulations caused by the current health crisis. Prices do not include 21.50% service charge and applicable sales tax.

Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price.

SAVOR...

HOT HORS D'OEUVRES

Sold per twenty-five pieces. Service Attendants are available at \$275.00 each for up to four hours of service.

**BACON WRAPPED
ALMOND STUFFED FIG • \$140.00**
Piquillo Pepper Sauce

BACON WRAPPED DIVER SCALLOP • \$220.00
Red Pepper Romesco Sauce

**BACON WRAPPED
ROASTED JALAPENO • \$140.00**
Cheddar Cheese and Chipotle Ranch



PORTOBELLO MUSHROOM SLIDER • \$140.00
Roasted Tomato and Red Pepper Hummus

SMOKED GOUDA AND BEEF SLIDER • \$150.00
Red Onion Jam and Black Truffle Aioli

**MONTEREY JACK CHEESE AND
TURKEY SLIDER • \$140.00**
Sweet Pickle and Spicy Ketchup

**ARTICHOKE AND PARMESAN
FRITTERS • \$125.00**
Lemon Aioli

**WHITE CHEDDAR
MAC & CHEESE BITES • \$125.00**
Spicy Tomato Jam

VEGETABLE OR CHICKEN POT STICKER • \$125.00
Rice Vinegar, Soy and Chili Flake Dipping Sauce

SEARED BLUE CRAB CAKE • \$155.00
Citrus Aioli

THREE CHEESE ARANCINI • \$140.00
Smoked Tomato Jam

**PANKO CRUSTED PORTOBELLO
MUSHROOMS • \$140.00**
Red Pepper Aioli

**TOGARASHI CRUSTED SHRIMP
SATAY • \$155.00**
Pickled Red Onion and Sweet Chili Sauce

BEEF BULGOGI SATAY • \$155.00
Grilled Scallion and Sesame Seeds

**SZECHUAN PEPPERCORN CRUSTED
LAMB SATAY • \$155.00**
Pickled Ginger and Sweet Soy Sauce

FRENCH ONION TARTLETS • \$125.00

SAVOR reserves the right to make menu substitutions and revise the style of service due to supply interruption and/or health and safety regulations caused by the current health crisis. Prices do not include 21.50% service charge and applicable sales tax.

Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price.

SAVOR...

RECEPTION PLATTERS

Service Attendant required. Service Attendants are available at \$275.00 each for up to four hours of service.

DELUXE IMPORTED AND DOMESTIC CHEESE

Chef's Selection of Imported and Domestic Cheese garnished with Seasonal Fresh Fruit, Almonds, Dried Apricots, Sliced Sourdough Baguette and Assorted Crackers

Small Platter Serves 12 • \$125.00

Medium Platter Serves 25 • \$240.00

Large Platter Serves 50 • \$460.00

SLICED SEASONAL FRUIT PLATTER

A Selection of Seasonal Fresh Fruit and Berries with Greek Yogurt Honey Dip

Small Platter Serves 12 • \$97.00

Medium Platter Serves 25 • \$190.00

Large Platter Serves 50 • \$370.00

ITALIAN ANTIPASTO PLATTER

Capicola, Genoa Salami and Mortadella Basil Marinated Fresh Mozzarella, Fontina, Provolone and Gorgonzola, Marinated Roasted Red Peppers, Balsamic "Baby Bella" Mushrooms and Charred Cipollini Onions, Sicilian Olive Salad, Tomato Basil Bruschetta, Sundried Tomato Focaccia, Italian Flat Breads and Rosemary Infused Bread Sticks

Small Platter Serves 12 • \$130.00

Medium Platter Serves 25 • \$250.00

Large Platter Serves 50 • \$480.00

RUSTIC CHARCUTERIE BOARD

Prosciutto, Speck Tirolese, Soppressata and Mortadella al Pistachio paired with Italian Cheese; Ubriaco, Robiola and Teleggio Olives, Peppers, Sliced Sourdough and Crackers

Small Platter Serves 12 • \$130.00

Medium Platter Serves 25 • \$250.00

Large Platter Serves 50 • \$480.00

DELUXE CRUDITÉS AND DIP PLATTER

Chef's Selection of Seasonal Fresh Vegetables served with Green Goddess Dip and Red Pepper Hummus

Small Platter Serves 12 • \$105.00

Medium Platter Serves 25 • \$200.00

Large Platter Serves 50 • \$380.00

GRILLED AND MARINATED VEGETABLES

Balsamic Marinated Portobello Mushrooms, Zucchini with Basil, Roasted Garlic Rubbed Yellow Squash, Charred Red Onion, Roasted Red Pepper and Oven Dried Tomatoes with Balsamic Syrup

Small Platter Serves 12 • \$115.00

Medium Platter Serves 25 • \$220.00

Large Platter Serves 50 • \$420.00



SAVOR reserves the right to make menu substitutions and revise the style of service due to supply interruption and/or health and safety regulations caused by the current health crisis. Prices do not include 21.50% service charge and applicable sales tax.

Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price.

SAVOR...

RECEPTION CARVING STATION

Minimum guarantee of 25 people per station. Pricing is per person. A Chef Attendant is required for each Carving Station.
Chef Attendants are \$275.00 each for up to four hours of service.

CARVING STATIONS

ARGENTINIAN GARLIC MOJO TRI-TIP • \$23.00

Traditional Chimichurri Sauce

Warm Rosemary Flatbread

Tomato, Red Onion and Arugula Salad

Oven Baked Sweet Plantains

CRÉOLE CAJUN TURKEY BREAST • \$18.00

Cajun Remoulade and Honey Mustard

Honey Corn Bread Muffins

Black Eyed Pea Salad

Vegetable Jambalaya



A LA CARTE

CHILI RUBBED PORK TENDERLOIN • \$16.00

Chili Orange Sauce

FIRE ROASTED BEEF TENDERLOIN • \$25.00

Gorgonzola-Peppercorn Sauce

A LA CARTE SIDES

SEASONAL GREEN SALAD • \$5.00

served with Oil & Vinegar, Ranch and Balsamic Vinaigrette

TRADITIONAL CAESAR SALAD • \$5.00

GRILLED SEASONAL VEGETABLES • \$5.00

YUKON MASHED POTATOES • \$5.00

JASMINE RICE • \$5.00

ROASTED BABY POTATOES • \$5.00

with Garlic and Rosemary

SAVOR reserves the right to make menu substitutions and revise the style of service due to supply interruption and/or health and safety regulations caused by the current health crisis. Prices do not include 21.50% service charge and applicable sales tax.
Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price.

SAVOR...

RECEPTION STATIONS

Mix and match to create the ideal menu for your attendees. Minimum 3 stations. Pricing is per person with a minimum of 100 guests, each station must be ordered for the full guarantee. A labor fee will be added to guarantees of less than 100 people. Service Attendants are available at \$275.00 each for up to four hours of service.

SALAD SHAKER BAR • \$20.00

Pre-Made Individual Salads

- Chopped Romaine, Bleu Cheese Crumble, Petite Pasta, Diced Red Onion and Avocado
- Baby Spinach, Sliced Strawberries, Glazed Pecans, Crimson Beets and Goat Cheese
- Farfalle Pasta, Sweet Red Pepper and Pesto

PROTEIN and DRESSING BAR

Diced Chicken, Chopped Bacon and Sliced Flank Steak

Roasted Tomato Vinaigrette, Balsamic Vinaigrette and Creamy Ranch

DIM SUM STATION • \$22.00

Ramen Noodle Salad Topped with Vegetarian Maki Roll in Mini Take Out Containers

Shrimp Shumai

Steamed Salt and Pepper Edamame with Chili Flake

Chicken Teriyaki Bao Buns

Sushi Maki Roll Assortment: California, Tuna and Spicy Salmon

Spicy Asian Mustard, Sweet Chili Garlic, Wasabi, Soy and Pickled Ginger

DEVON STREET • \$18.00

Spicy Punjabi Snack Mix served in Bamboo Cones
Potato and Pea Samosa's with Cilantro and Tamarind Chutney

Tandoori Chicken Skewers with Cucumber Raita

SEAFOOD DISPLAY • \$35.00

East Coast Wellfleet Oysters and West Coast Kumamoto Oysters served on the Half Shell with of Mignonette, Spicy Cocktail Sauce with Horseradish and Fresh Lemons
Jumbo Shrimp Shooters with Mojito Aioli and Traditional Horseradish Cocktail Sauce
Togarashi Spiced Ahi Tuna, Avocado Mousse and Crispy Plantain
Lobster "Cocktails" with Fresh Mango, Pineapple and Thai Chili

CEVICHERIA • \$18.00

Individually served in Petite Glasses

- Citrus Poached Shrimp with Mango, Basil, Golden Tomatoes and Habanero Vinaigrette
 - Crab with Tomatillo, Avocado, Citrus and Cilantro Vinaigrette
 - Tequila Cured Salmon with Pineapple Mango
 - Wild Mushrooms with Epazote, Garlic Confit and Chipotle Vinaigrette
- Pico de Gallo and Plantain Chips

FONDUE STATION • \$22.00

A trio of Fondues to include Classic Swiss, American Lager & Cheddar, Smoked Gouda Cheeses
Served with Cubed Pumpernickel, Sourdough and Pretzel Bread, Roasted Mushrooms, Cherry Tomatoes and Roasted Mini Potatoes

MIXED UP MAC & CHEESE • \$20.00

Petite Apple and Fennel Salad with Baby Spinach and Mandarin Oranges

- Cavatappi Pasta with Lobster, Gruyere, White Cheddar, Roasted Grape Tomato, Baby Spinach and Buttered Crumbs
- Orrechietta Pasta with Smoked Gouda, Fontina, Roasted Portobello, Tomato and Wilted Greens
- Rotini Pasta with Buffalo Chicken, Celery, Carrots, Caramelized Onion and Gorgonzola Cream Sauce

LONE STAR BBQ SHACK • \$21.00

Dixie Cole Slaw

Bourbon and Brown Sugar Pulled Pork Slider

House Smoked Beef Brisket Sliders

Poblano Chile and Portobello Mushroom Quesadilla's

SAUCE BAR - House-Made BBQ Sauces and Salsa

- Smoky Bourbon and Brown Sugar
 - Memphis Style Fire Starter – *Caution: contains a bit of a kick!*
 - "Carolina Gold" Style Mustard and Black Pepper
 - Sweet and Tangy Alabama White
 - Green Chile-Lime Salsa
- Tandoori Chicken Skewers with Cucumber Raita

SAVOR reserves the right to make menu substitutions and revise the style of service due to supply interruption and/or health and safety regulations caused by the current health crisis. Prices do not include 21.50% service charge and applicable sales tax.

Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price.

SAVOR...

A TOUR OF CHICAGO DINNER STATIONS

A culinary tour of the Chicago neighborhoods that will be sure to give your guests a memorable “Sweet Home Chicago” experience. These stations focus on a colorful display of cuisines that are highlighted in some of Chicago’s most popular neighborhoods. Minimum 3 stations. Pricing is per person with a minimum of 100 guests, each station must be ordered for the full guarantee. A labor fee will be added for the guarantee less than 100 people. Chef Attendants are available at \$275.00 each for up to four hours of service.

MAG MILE • \$25.00

“24 Carrots” Salad with Roasted Heirloom Carrots, Spiced Pecans, Local Goat Cheese and Baby Mache with Maple Orange Vinaigrette
Horseradish, Rosemary and Sea Salt Crusted Tenderloin served with Zinfandel-Peppercorn Demi-Glace, Horseradish-Chive Cream Sauce served with Soft Buttery Rolls
Mini Twice Baked Potatoes

BRONZEVILLE • \$20.00

Blackeyed Pea Salad
Vegetable Jambalaya
Jerk Chicken Mac & Cheese

LITTLE INDIA • \$20.00

Chicken Tikka Masala
Vegetarian Curry
Basmati Rice
Naan

ITALIAN VILLAGE • \$18.00

Italian Chopped Salad with Romaine Hearts, Tomato, Cucumber, Garbanzo Beans, Pickled Cherry Peppers and Provolone with Italian Dressing
Warm Spinach, Artichoke & Roasted Tomato Dip with Toasted Crostini and Crackers
Petite Cheese and Sausage Pizzas
Red Wine Braised Italian Sausage and Peppers with Mini Crusty Rolls

PILSEN • \$20.00

Twisted Tacos (Select 2)
• Big Island Tuna
Tuna Poke, Spicy Avocado, Pickled Ginger, Sesame Seeds and Wonton Shell
Served with Asian Slaw
• Cuban Pork
Shredded Pork, Dill Pickle Relish, Spicy Mustard, Swiss Cheese Sauce and Flour Tortillas
Served with Jicama Slaw
• Buffalo Chicken
Crispy Chicken Breast, Buffalo Sauce, Danish Bleu Cheese, Celery Relish, Flour Tortilla
Served with Ranch Potatoes

CHINA TOWN • \$18.00

Asian Noodle Salad with Vegetarian Maki Rolls in Mini Take Out Containers
Grilled Beef Bulgogi Skewers with Sesame Seeds, Sweet Soy Drizzle
Chicken Lettuce Cups with Asian Slaw

GREEK TOWN • \$18.00

Greek Village Salad with Tomato, Cucumber, Feta Cheese and Red Onion with Oregano Vinaigrette
Classic Spanakopita with Sundried Tomato and Red Pepper Dipping Sauce
Grilled Lemon Chicken Skewers with Charred Lemon and Cucumber Tzatziki

SWEET HOME CHICAGO • \$16.00

Frango Mint Brownie Bites
Eli’s Cheesecake Bites
Neiman Marcus Bars
Petite Lemon Head Parfaits
Coffee, Decaffeinated Coffee and Hot Tea

SAVOR reserves the right to make menu substitutions and revise the style of service due to supply interruption and/or health and safety regulations caused by the current health crisis. Prices do not include 21.50% service charge and applicable sales tax. Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price.

SAVOR...

MISTIFY

Mistify and captivate your clients and guests while they visit your Booth! Guests will be wowed by the interactive, liquid nitrogen Dessert and Cocktail Bar. Right before your eyes, at -321 °F, we create the smoothest, most delectable Ice Cream and Frozen Cocktails. Freshly Frozen Creations in a mesmerizing cloud of mist! Below are examples of popular packages, but the possibilities to create a customized experience are endless! Contact your Catering Sales Manager to create the perfect *ice breaker*!

PREMIUM ICE CREAM, FROZEN COFFEE AND SORBET

SERVICE FOR UP TO 8 HOURS • \$4,900.00

Package includes:

- (800) 2oz servings
- 2 trained & licensed Attendants to create and serve
- Elegant LED Bar & Podium
(Inquire about the ability to match company colors)
- Disposable cups, spoons, and napkins

ONE TIME SET-UP FEE • \$700.00 AND SERVER FEE • \$550.00

SERVICE FOR UP TO 4 HOURS • \$2,950.00

Package includes:

- (400) 2oz servings
- 1 trained & licensed Attendant to create and serve
- Elegant LED Bar & Podium
(Inquire about the ability to match company colors)
- Disposable cups, spoons, and napkins

Choose 2 flavors (duration of show dates)

Strawberry Sorbet • Strawberry-Lime Sorbet
Pineapple-Coconut Sorbet • Mango-Citrus Sorbet
Cafe Latte • Mocha Latte

ONE TIME SET-UP FEE • \$700.00 AND SERVER FEE • \$275.00

100 ADDITIONAL SERVINGS • \$600.00

TOPPINGS BAR • \$1.00 PER SERVING



FROZEN COCKTAIL BAR

SERVICE FOR UP TO 8 HOURS • \$6,900.00

Package includes:

- (800) 2oz servings
- 2 trained & licensed Attendants to create and serve
- Elegant LED Bar & Podium
(Inquire about the ability to match company colors)
- Disposable cups, spoons, and napkins

ONE TIME SET-UP FEE • \$700.00 AND BARTENDER FEE • \$550.00

SERVICE FOR UP TO 4 HOURS • \$3,500.00

Package includes:

- (400) 2oz servings
- Trained & licensed Attendant to create and serve
- Elegant LED Bar & Podium
(Inquire about the ability to match company colors)
- Disposable cups, spoons, and napkins

Choose 2 flavors (duration of show dates)

Simply Lime Margarita • Strawberry Margarita • Chocolate Whiskey
Ice Cream Cocktail • Peach Bellini • Sinfully Scotch Ice Cream Cocktail
Frozen Cranberry Cocktail • Amaretto Freeze • Pina Colada • Passion
Fruit Colada • White Russian Ice Cream Cocktail

ONE TIME SET-UP FEE • \$700.00 AND BARTENDER FEE • \$275.00

100 ADDITIONAL SERVINGS • \$850.00

SAVOR reserves the right to make menu substitutions and revise the style of service due to supply interruption and/or health and safety regulations caused by the current health crisis. Prices do not include 21.50% service charge and applicable sales tax. Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price.

SAVOR...

BARS

A Bartender is required for all Bar services. 1 Bartender per 100 guests for Full Bars. 1 Bartender per 150 guests for Beer and Wine Bars. Bartender fee is \$275.00 for hosted and \$375.00 for cash bars each for up to four hours of service and \$80.00 for each additional hour. Pricing includes disposable service. Glassware service is available at an additional \$3.00 per person. There is a minimum of \$1,000.00 per bar.

SUPER PREMIUM BAR PACKAGE

2 HOUR PACKAGE • \$34.00
EACH ADDITIONAL HOUR • \$14.00

PREMIUM BAR PACKAGE

2 HOUR PACKAGE • \$32.00
EACH ADDITIONAL HOUR • \$12.00

BEER PACKAGE

Your choice of two Domestic Beers and two Imported/Craft Beers.

1 HOUR PACKAGE • \$18.00
2 HOUR PACKAGE • \$26.00
EACH ADDITIONAL HOUR • \$10.00

DOMESTIC

Miller Lite, Coors Light, Budweiser, Michelob Ultra

IMPORTED

Heineken, Stella Artois, Modelo

CRAFT

Brickstone McCormick Place Everyday Ale
Revolution "Anti Hero" IPA
Moody Tongue PILS
Half Acre Daisy Cutter APA
Goose Island Craft
High Noon Hard Seltzer

BEER and WINE PACKAGE

Your choice of one Domestic Beer, one Import or Craft Beer and two Wines.

1 HOUR PACKAGE • \$22.00
2 HOUR PACKAGE • \$30.00
EACH ADDITIONAL HOUR • \$11.00

RED

Woodbridge • Cabernet Sauvignon, Pinot Noir
Canyon Road • Cabernet Sauvignon

WHITE

Woodbridge • Chardonnay, Sauvignon Blanc, Rose
Canyon Road • Pinot Grigio,



ALL PACKAGES INCLUDE

Soda and Bottled Water

WINE PACKAGE

Your choice of two Red Wines and two White Wines.

1 HOUR PACKAGE • \$22.00
2 HOUR PACKAGE • \$30.00
EACH ADDITIONAL HOUR • \$11.00



RED

Woodbridge • Cabernet Sauvignon, Pinot Noir
Canyon Road • Cabernet Sauvignon

WHITE

Woodbridge • Chardonnay, Sauvignon Blanc, Rose
Canyon Road • Pinot Grigio

SAVOR reserves the right to make menu substitutions and revise the style of service due to supply interruption and/or health and safety regulations caused by the current health crisis. Prices do not include 21.50% service charge and applicable sales tax.

Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price.

SAVOR...

BARS

A Bartender is required for all Bar services. 1 Bartender per 100 guests for Full Bars. 1 Bartender per 150 guests for Beer and Wine Bars. Bartender fee is \$275.00 for hosted and \$325.00 for cash bars each for up to four hours of service and \$80.00 for each additional hour. Pricing includes disposable service. Glassware service is available at an additional \$3.00 per person. There is a minimum of \$1,000.00 per bar.

CONSUMPTION BARS

Estimated consumption will be determined with your Sales Manager. Actual consumption will be calculated following your function. There is a minimum of \$1000.00 per bar.

PREMIUM SELECTIONS

Premium Cocktails • **\$9.50**

Vodka • Svedka or New Amsterdam
Gin • New Amsterdam Stratusphere
Rum • Cruzan
Tequila • Sauza Hacienda
Bourbon • Jim Beam
Scotch • Dewars
Brandy • E&J
Beer • Miller Lite, Coors Light,
Budweiser, Michelob Ultra,
Heineken, Stella Artois, Modelo

Domestic Beer • **\$7.00**
Import Beer • **\$7.50**

Bottled Water • **\$3.25**
Soft Drinks • **\$3.25**
Juices • **\$4.00**

SUPER PREMIUM SELECTIONS

Super Premium Cocktails • **\$10.50**

Vodka • Absolut
Gin • Bombay
Rum • Captain Morgan
Tequila • Camarena
Bourbon • Makers Mark
Scotch • Johnnie Walker Red
Canadian Whiskey • Crown Royal
Domestic Beer • Miller Lite, Coors Light, Budweiser,
Michelob Ultra
Import Beer • Heineken, Stella Artois, Modelo
Craft Beer • Brickstone McCormick Place Everyday Ale,
Revolution "Anti Hero" IPA, Moody Tongue PILS, Half
Acre Daisy Cutter APA
Goose Island Craft
High Noon Hard Seltzer

Domestic Beer • **\$7.00**
Import Beer • **\$7.50**
Craft Beer • **\$8.00**

CASH BARS (CREDIT AND DEBIT ONLY)

*There is a minimum of \$1,000.00 per bar.
Customer is responsible for labor cost in addition
to reaching the cash bar minimum.*

CASH BAR PRICING

*Credit and Debit only.
Prices may vary depending on alcohol selection.
Pricing listed is inclusive of taxes.*

House Cocktails • **\$12.00**
House Wine • **\$9.50**

Domestic Beer • **\$8.00**
Import Beer • **\$8.50**
Craft Beer • **\$9.00**

Bottled Water • **\$3.75**
Soft Drinks • **\$3.75**
Juices • **\$4.50**

SAVOR reserves the right to make menu substitutions and revise the style of service due to supply interruption and/or health and safety regulations caused by the current health crisis. Prices do not include 21.50% service charge and applicable sales tax.

Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price.

SAVOR...

BARS

A Bartender is required for all Bar services. 1 Bartender per 100 guests for Full Bars. 1 Bartender per 150 guests for Beer and Wine Bars. Bartender fee is \$275.00 for hosted and \$325.00 for cash bars each for up to four hours of service and \$80.00 for each additional hour. Pricing includes disposable service. Glassware service is available at an additional \$3.00 per person. There is a minimum of \$1,000.00 per bar.

CONSUMPTION BARS

Estimated consumption will be determined with your Sales Manager. Actual consumption will be calculated following your function.

BAR PRICING PER DRINK

Please select tier

Tier One Wine • **\$9.50**
Tier Two Wine • **\$10.50**

Tier One Bubbles • **\$9.50**
Tier Two Bubbles • **\$10.50**

Bottled Water • **\$3.25**
Soft Drinks • **\$3.25**
Juices • **\$4.00**

WINE TIERS FOR CONSUMPTION BARS and PACKAGES

TIER ONE

Woodbridge • Chardonnay, Sauvignon Blanc,
Rose, Cabernet Sauvignon, and Pinot Noir

Canyon Road • Pinot Grigio, Cabernet
Sauvignon

TIER TWO

Clos Du Bois • Chardonnay
Nobilo • Sauvignon Blanc
Ruffino Lumina • Pinot Grigio
Prophecy • Rose
Robert Mondavi Private Selection • Cabernet
Sauvignon
Mark West • Pinot Noir
Dreaming Tree “The Crush” • Red Blend - \$12

BUBBLES TIERS FOR CONSUMPTION BARS and PACKAGES

TIER ONE

Wycliff • Brut

TIER TWO

Ruffino • Prosecco



SAVOR reserves the right to make menu substitutions and revise the style of service due to supply interruption and/or health and safety regulations caused by the current health crisis. Prices do not include 21.50% service charge and applicable sales tax.

Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price.

SAVOR...

WINE BY THE BOTTLE

A Bartender is required for all Bar services. 1 Bartender per 100 guests for Full Bars. 1 Bartender per 150 guests for Beer and Wine Bars. Bartender fee is \$275.00 for hosted and \$325.00 for cash bars each for up to four hours of service and \$80.00 for each additional hour. Pricing includes disposable service. Glassware service is available at an additional \$3.00 per person. There is a minimum of \$1,000.00 per bar.

REDS

Pinot Noir

Mark West • **\$50.00**

J Vineyards • **\$75.00**

Meiomi • **\$85.00**

Red Blend

Locations CA • **\$75.00**

Unshackled • **\$90.00**

Cabernet

Robert Mondavi Private Selection • **\$50.00**

Franciscan • **\$75.00**

Simi Sonoma County • **\$95.00**

WHITES

Chardonnay

Clos Du Bois • **\$50.00**

Edna Valley • **\$65.00**

Simi Sonoma County • **\$75.00**

Sauvignon Blanc

Whitehaven • **\$75.00**

Kim Crawford • **\$75.00**

Pinot Grigio

Maso Canali • **\$65.00**

Santa Margherita • **\$90.00**

Rose

Fleur De Mer • **\$75.00**

Meiomi • **\$75.00**

Bubbles

Wycliff, Brut • **\$35.00**

Ruffino, Prosecco • **\$50.00**

Mumm, Brut • **\$75.00**

J Vineyards, Brut • **\$90.00**

HOUSE VARIETALS • **\$36.00**

Woodbridge • Chardonnay, Sauvignon Blanc, Rose, Pinot Noir, Cabernet Sauvignon

Canyon Road • Pinot Grigio, Cabernet Sauvignon



SAVOR reserves the right to make menu substitutions and revise the style of service due to supply interruption and/or health and safety regulations caused by the current health crisis. Prices do not include 21.50% service charge and applicable sales tax.

Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price.

SAVOR...

BARS

A Bartender is required for all Bar services. 1 Bartender per 100 guests for Full Bars. 1 Bartender per 150 guests for Beer and Wine Bars. Bartender fee is \$275.00 for hosted and \$325.00 for cash bars each for up to four hours of service and \$80.00 for each additional hour. Pricing includes disposable service. Glassware service is available at an additional \$3.00 per person. There is a minimum of \$1,000.00 per bar.

OUR VERY OWN . . .

We are extremely excited about our collaboration with Brickstone Brewery.

Cascade Hops grown in the SAVOR...Chicago Rooftop Garden at McCormick Place is blended into the Beer. The result is our very own McCormick Place Everyday Pale Ale.

Quantities are limited!

Please work with your Catering Sales Manager for availability.

BEER CASES

DOMESTIC • \$168.00

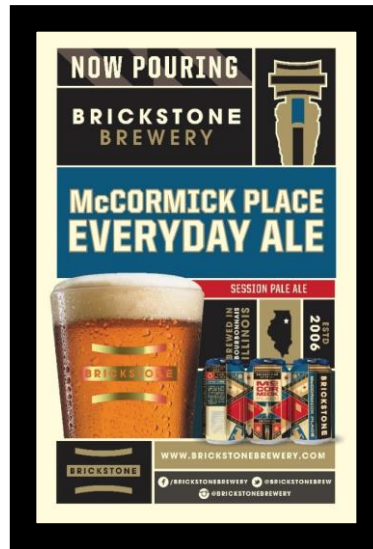
Miller Lite, Coors Light, Budweiser, Michelob Ultra

IMPORTED • \$180.00

Heineken, Stella Artois, Modelo

CRAFT • \$192.00

Brickstone McCormick Place Everyday Ale
Revolution "Anti Hero" IPA
Moody Tongue PILS
Half Acre Daisy Cutter APA
Goose Island Craft
High Noon Hard Seltzer



McCORMICK PLACE EVERYDAY ALE KEG • \$595.00

BEER KEGS

DOMESTIC • \$495.00

Miller Lite, Coors Light, Budweiser, Michelob Ultra

IMPORTED • \$595.00

Heineken, Stella Artois, Modelo

CRAFT • \$595.00

Brickstone McCormick Place Everyday Ale
Revolution "Anti Hero" IPA
Moody Tongue PILS
Half Acre Daisy Cutter APA
Goose Island Craft

REQUIRED POWER

120V/15AMP dedicated circuit per Kegerator

Power and trash removal is required from the General Service Contractor.

Prices do not include 21.50% service charge and applicable sales tax. Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price.

SAVOR...

BAR ENHANCEMENTS

A Bartender is required for all Bar services. 1 Bartender per 100 guests for Full Bars. 1 Bartender per 150 guests for Beer and Wine Bars. Bartender fee is \$275.00 for hosted and \$325.00 for cash bars each for up to four hours of service and \$80.00 for each additional hour. Pricing includes disposable service. Glassware service is available at an additional \$3.00 per person. There is a minimum of \$1,000.00 per bar.

ENHANCED CRAFT COCKTAILS

Pricing is per drink with a minimum order of 50 per selection.

MIMOSAS • \$10.50

Traditional
Peach
Mango
Prickly Pear
Passionfruit

BLOODY MARY BAR • \$10.50

Vodka— Gin-Tequila
Bloody Mary Mix
Spicy Bloody Mar Mix
Additional garnishes



MARGARITAS • \$12.50

Original
Strawberry
Honey Ginger
Peach
Guava Passionfruit

SAVOR reserves the right to make menu substitutions and revise the style of service due to supply interruption and/or health and safety regulations caused by the current health crisis. Prices do not include 21.50% service charge and applicable sales tax.

Increases and/or new orders made within 3 business days of the Event will be subject to a 20% additional fee based on the menu price.

SAVOR...



WITH OUR GUESTS IN MIND

From our commitment to purchase locally, to our use of antibiotic-free poultry and meats, to the socially and environmentally responsible coffee we serve, even the way we clean and sanitize our dishes, SAVOR... Chicago's ongoing commitment to environmental stewardship is at the heart of everything we do. We set the standard for excellence in sustainability in convention centers.

Our commitment to purchasing locally currently includes making 30% of our purchases from local producers and suppliers as well as growing more than 6,000 pounds of produce in our 2.5 acre Rooftop Garden. We are proud of our pledge to do our part to reduce the overuse of antibiotics by using chicken, pork and beef in our menu that is raised without the routine use of antibiotics. With each meal we serve we are encouraging ranchers and farmers to move away from overemployment of medicine in raising farm animals. Finally, SAVOR... Chicago made McCormick Place the first convention center in the country to make the switch to e-water for sanitizing,

SAVOR...Chicago has been recognized for its sustainability leadership and innovation including Green Seal* certification, International APEX certification in sustainability for the entire McCormick Place campus, certification by the Green Meetings Industry Council, an Illinois Governor's Award for sustainability and recognition from the Environmental Protection Agency (EPA) for leadership, education and outreach, including winning the EPA's National Food Recovery Challenge.

ILLINOIS GOVERNOR'S SUSTAINABILITY AWARD

The Illinois Governor's Sustainability Award recognizes the organization that demonstrates a commitment to economy, society and the environment through outstanding and innovative sustainability practices. In recognizing SAVOR...Chicago, the Governor commended SAVOR's green practices, "Your organization's commendable green practices serve as a model of environmental stewardship for residents, businesses and institutions throughout our state. Implementing energy efficiency upgrades, fuel savings, pollution and waste reductions, and other sustainability improvements requires vision, strong leadership, and the dedication of individuals throughout an organization."

GREEN SEAL CERTIFICATION

In 2013, through association with the University of Chicago's Green Restaurant Research Team and the Green Chicago Restaurant Coalition, SAVOR...Chicago was the first convention center to receive Green Seal certification for environmentally responsible food purchasing, operations and management.

SAVOR...Chicago meets Green Seal™ Standard GS-55 based on purchase of sustainably-sourced food, waste minimization, use of verified environmentally-preferable products, and conservation of energy and water. GreenSeal.org

APEX/ASTM INTERNATIONAL FOOD AND BEVERAGE SUSTAINABILITY STANDARD

Spearheaded by the U.S. Environmental Protection Agency and their relationship with the Green Meeting Industry Council, these standards were developed in collaboration between APEX (the Convention Industry Council's Accepted Practices Exchange) and ASTM, an ANSI certified international standard development organization. These standards were developed with the goal of creating more sustainable meetings and events. These measurable standards hold both suppliers and planners accountable for implementation and are complimentary to other meeting industry recognized standards. The eight categories of the standards include staff management and environmental policy, communication, waste management, energy, air quality, water, procurement and community partners.

ENVIRONMENTAL PROTECTION AGENCY (EPA) RECOGNITION

2015 EPA Recognition of Outstanding Waste Reduction Efforts
2013 National Winner of EPA Food Recovery Challenge

2013 EPA Honorable Mention for Education and Outreach
2013 EPA Honorable Mention for Leadership