

Ole Savannah

★ SOUTHERN TABLE & BAR ★

Family Style Or Buffet

MENU A

select 1 starter, 2 main dishes,
2 sides, and 1 dessert

\$30 per guest

MENU B

select 1 house salad, 1 starter,
3 main dishes, 2 sides, and 1 dessert

\$35 per guest

All packages include corn bread basket with butter, freshly brewed coffee, or tea.

Minimum 30 people.

Children ages 5-10 are 1/2 price. No charge for children under the age of 4.

Starters

SMOKED CHICKEN WINGS

Our house smoked wings tossed in your choice of
our house BBQ or Buffalo Style

CORN FRITTERS

W/ MAPLE SYRUP BUTTER **V**

Corn & Green Onion Hush Puppies Fried to
Golden Brown served w/ Maple Syrup Butter

PULLED PORK SLIDERS

Smoked & Chopped w/ Cole Slaw & BBQ Sauce

"BACON & EGGS" **GF**

Our homemade deviled eggs sprinkled with
smoked paprika & served w/ applewood-smoked bacon

KALE & SHAVED

BRUSSEL SPROUTS

w/ parmigiano peppercorn ranch dressing
w/ toasted pine nuts

HOUSE SALAD **V**

Field greens with cherry tomatoes and red onions,
tossed in a sherry Dijon vinaigrette

FRIED GREEN TOMATOES W/ BUTTERMILK RANCH **V**

Panko-Crusted Green Tomatoes Fried to Golden Brown,
served w/ Cherry Tomatoes, Basil & Buttermilk Ranch Dressing

Main Dishes

From The Smoking Room:

BEEF BRISKET

GF available upon request

PULLED PORK SHOULDER

GF available upon request

CHICKEN **GF**

BABY BACK RIBS **GF**

additional \$5.00

BLACKENED CATFISH

Pan-seared blackened Catfish served
w/ grilled corn salsa

NEW ORLEANS CHICKEN GUMBO

Louisiana Smoked Chicken Gumbo,
Andouille Sausage, Creole Spices & Rice

MISO GINGER GLAZED SALMON

HERB CRUSTED ATLANTIC COD

STUFFED HEIRLOOM TOMATO **V**

Quino Toasted Orzo Pilaf, Grilled
vegetables, arugula pesto

FRIED CHICKEN

24 Hour Buttermilk Brined Fried Chicken

LOW COUNTRY SHRIMP & GRITS

Gulf Shrimp Sautéed w/ Bacon,
Mushroom & Green Onions Over
a Bed of Anson Mills Grits
additional \$4 per plate

NEW YORK STRIP **GF**

Certified Black Angus New York Strip
Shallot Herb Butter
additional \$5 per plate

GF = GLUTEN FREE

V = VEGETARIAN

VV = VEGAN

Sides

Cole Slaw **GF V**

Mexican Cheese Corn **GF**
(seasonal item)

House-Cut Fries **V**

Seasonal Vegetable **GF V**

Baked Beans **GF**

Mac-n-Cheese **V**

Mashed & Gravy

Biscuits **V**

Brussel Sprouts

Dessert

Mixed Berry Shortcake
Cheesecake

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Three Course Plated

\$32 per guest

Requires advanced notice of guest entrees selection.

All packages include corn bread basket with butter, freshly brewed coffee, or tea.

Minimum 30 people.

First Course

CHOOSE 1

HOUSE SALAD **V**

Field greens with cherry tomatoes and red onions,
tossed in a sherry Dijon vinaigrette

ROASTED RED & GOLDEN BEETS **GF V**

w/ Herbed Goat Cheese, Sherry Vinaigrette & Watercress

KALE & SHAVED BRUSSELS SPROUTS **GF V**

w/ Parmigiano-Peppercorn Ranch
& Toasted Pine Nuts

Main Dishes

CHOOSE 3

From The Smoking Room:

BEEF BRISKET

GF available upon request

PULLED PORK SHOULDER

GF available upon request

CHICKEN **GF**

BABY BACK RIBS **GF**

additional \$5.00

BLACKENED CATFISH

Pan-seared blackened Catfish served w/
grilled corn salsa and cucumber & cherry
tomato salad

NEW ORLEANS CHICKEN GUMBO

Louisiana Smoked Chicken Gumbo,
Andouille Sausage, Creole Spices & Rice

HERB CRUSTED ATLANTIC COD

Tomato Saffron Broth, Grilled Asparagus,
& Roasted Potatoes

FRIED CHICKEN

24 Hour Buttermilk Brined Fried Chicken
Served w/ Grilled Corn & Cole Slaw

STUFFED HEIRLOOM TOMATO **VV**

Toasted Orzo Pilaf, Grilled vegetables,
arugula pesto

MISO GINGER GLAZED SALMON

w/ Coconut Cilantro Rice and Sautéed
Green Beans

NEW YORK STRIP

W/ SHALLOT-HERB BUTTER

Certified Black Angus New York Strip
served w/ Shallot-Herb Butter,
Haricot Vert & Mashed Potatoes
additional \$10 per plate

GRILLED HANGER STEAK **GF**

Certified Black Angus Hanger Steak
w/ Chimichurri, Grilled Asparagus
& Roasted Potatoes
additional \$5 per plate

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Dessert

CHOOSE 1

MIXED BERRY SHORTCAKE or CHEESECAKE

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Four Course Plated

All packages include corn bread basket with butter, freshly brewed coffee, or tea.

\$37 per guest. Requires advanced notice of guest entrees selection.

First Course

CHOOSE 1 | Served Family Style

"BACON & EGGS" ^{GF}

Our homemade deviled eggs sprinkled with smoked paprika & served w/ applewood-smoked bacon

FRIED GREEN TOMATOES W/ BUTTERMILK RANCH ^V

Panko-Crusted Green Tomatoes Fried to Golden Brown, served w/ Cherry Tomatoes, Basil & Buttermilk Ranch Dressing

CORN FRITTERS

W/ MAPLE SYRUP BUTTER ^V

Corn & Green Onion Hush Puppies Fried to Golden Brown served w/ Maple Syrup Butter

PULLED PORK SLIDERS

Smoked & Chopped w/ Cole Slaw & BBQ Sauce

SMOKED CHICKEN WINGS

Our house smoked wings tossed in your choice of our house BBQ or Buffalo Style

Salad

CHOOSE 1

HOUSE SALAD ^V

field greens with cherry tomatoes and red onions, tossed in a sherry Dijon vinaigrette

ROASTED RED & GOLDEN BEETS ^{GF} ^V

w/ Herbed Goat Cheese, Sherry Vinaigrette & Watercress

KALE & SHAVED BRUSSELS SPROUTS ^{GF} ^V

w/ Parmigiano-Peppercorn Ranch & Toasted Pine Nuts

Main Dishes

CHOOSE 3

From The Smoking Room:

BEEF BRISKET

^{GF} available upon request

PULLED PORK SHOULDER

^{GF} available upon request

CHICKEN ^{GF}

BABY BACK RIBS ^{GF}
additional \$5.00

^{GF} = GLUTEN FREE

^V = VEGETARIAN

^{VV} = VEGAN

BLACKENED CATFISH

Pan-seared blackened Catfish served w/ grilled corn salsa and cucumber & cherry tomato salad

NEW ORLEANS CHICKEN GUMBO

Louisiana Smoked Chicken Gumbo, Andouille Sausage, Creole Spices & Rice

HERB CRUSTED ATLANTIC COD

Tomato Saffron Broth, Grilled Asparagus, & Roasted Potatoes

FRIED CHICKEN

24 Hour Buttermilk Brined Fried Chicken
Served w/ Grilled Corn & Cole Slaw

STUFFED HEIRLOOM TOMATO ^{VV}

Toasted Orzo Pilaf, Grilled vegetables, arugula pesto

MISO GINGER GLAZED SALMON

w/ Coconut Cilantro Rice and Sautéed Green Beans

NEW YORK STRIP

W/ SHALLOT-HERB BUTTER

Certified Black Angus New York Strip served w/ Shallot-Herb Butter, Haricot Vert & Mashed Potatoes
additional \$10 per plate

GRILLED HANGER STEAK ^{GF}

Certified Black Angus Hanger Steak w/ Chimichurri, Grilled Asparagus & Roasted Potatoes
additional \$5 per plate

Dessert

CHOOSE 1

MIXED BERRY SHORTCAKE or CHEESECAKE

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Lunch Package

\$19 per guest

Available Monday-Friday 11:30am-3pm

Requires advanced notice of main course selection.

All packages include corn bread basket with butter, soda, iced tea, freshly brewed coffee, or tea

Main Dishes

GRILLED CHICKEN SANDWICH

w/ arugula, tomato, and lemon mayo
served on baguette bread w/ House Cut Fries

PULLED PORK SANDWICH

Slow Smoked Pork Shoulder on Brioche w/ Coleslaw, BBQ sauce
w/ House Cut Fries

ATLANTIC COD FISH & CHIPS ^{GF}

Two pieces w/ Tartar Sauce,
w/ House Cut Fries

CRANBERRY WALNUT SALAD

Endive, Baby Greens, Dried Cranberries, Hudson Valley
Apples, Blue Cheese Crumbles, Candied Walnuts, all
tossed in our Sherry Dijon Vinaigrette ^{GF} ^V

^{GF} = GLUTEN FREE ^V = VEGETARIAN ^{VV} = VEGAN

Dessert

CHOOSE 1

MIXED BERRY SHORTCAKE or CHEESECAKE

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Cocktail Style Party

PACKAGE 1

select 4

\$24 per guest

PACKAGE 2

select 6

\$28 per guest

Minimum 30 people.

Passed Hors d'oeuvres

BEEF SLIDERS
BACON & EGGS
PIGS IN A BLANKET
KOREAN STEAK STEWERS

MINI SPANAKOPITA **V**
MUSHROOM CROSTINI **V**
RICOTTA CROSTINI
PORK TARTLETS
BRISKET EGG ROLLS

MINI CRAB CAKES
VEGETABLE POT STICKERS
SHRIMP CANAPE
GOAT CHEESE CRISPS

Premium Hors d'oeuvres

(add \$2 each item upgrade)

SHRIMP COCKTAIL
MINI STEAK TARTAR

LOLLIPOP LAMB CHOPS
BACON WRAPPED SCALLOPS
SEARED TUNA CRISPS

SHRIMP AND SCALLOP CEVICHE
TUNA TARTAR IN MINI CONE

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Bar/Cocktail Packages

CHAMPAGNE TOAST
\$6 per guest

COCKTAIL HOUR – 2 HOUR OPEN BAR
\$29 per guest
Each Additional Hour \$9 per guest

BEER/WINE/SODA COCKTAIL HOUR –
2 HOUR OPEN BAR
\$25 per guest
Each Additional Hour \$7 per guest

UNLIMITED SOFT DRINKS
\$3 per guest

SPECIAL FOUR HOUR OPEN BAR
\$40 per guest

YOU ALSO MAY ELECT TO RUN A TAB ON DRINKS

Please drink responsibly. We will not serve minors or intoxicated persons

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Additional Stations

\$60 Chef Charge per Station if required

Pasta Station

Select 1- \$6, Select 2- \$10, Select 3- \$13

PENNE ALLA VODKA- Caramelized Onions, Vodka Tomato Cream Sauce

BOSCAIOLA- Smoked ham, Caramelized Onions and Parmigiano Cream Sauce

RIGATONI ALL BUTTERA- Sweet Sausage, Peas & Rosemary in a Tomato Cream Sauce

PENNE PESTO- Pesto, Grilled Chicken, Fresh Mozzarella, Arugula and Calamata Olives

EGGPLANT SICILIANO- Rigatoni, Oven Roasted Eggplant, Pepperoncino Flakes, San Marzano Tomato Sauce, Toasted Garlic, Fresh Mozzarella

Carving Station

TURKEY \$5 per guest

PRIME RIB \$8 per guest

BRISKET \$7 per guest

FILLET OF BEEF \$10 per guest

Raw Bar

SRIMP, CLAMS, OYSTERS EAST, LOBSTER

Select 1- \$13, Select 2- \$20, Select 3- \$25, All- \$30

Lobster, \$5 extra per person

Pig Roast

Available upon Request

Chocolate Station

Fresh Strawberries, Bananas and cookies with white and dark chocolate dipping sauces

\$13 per guest