

Ole Savannah

★ SOUTHERN TABLE & BAR ★

FAMILY STYLE OR BUFFET

MENU A

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

21.95 per guest

MENU B

select 1 starters, 3 main dishes,
2 sides, and 1 dessert

26.95 per guest

MENU C

select 2 starters, 3 main dishes,
2 sides, and 2 desserts

32.95 per guest

★ starters ★

SMOKED CHICKEN WINGS

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

PICK-N-LICK SHRIMP ^{GF}

Chilled Shell-on Shrimp seasoned w/ Old Bay,
Lime & Cilantro, served w/ Cocktail Sauce
(\$3 supplement per guest)

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

BLACK KALE CAESAR ^V

w/ Anchovy Vinaigrette, Parmigiano & Seasoned Croutons

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}

BLACKENED CATFISH

Pan-seared blackened Catfish served
w/ grilled corn salsa

NEW ORLEANS CHICKEN GUMBO

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

SEARED ATLANTIC SALMON ^{GF}

w/ Tomatillo-Pasilla Sauce

FRIED CATFISH

Cornmeal-crusted deep-fried catfish

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 W/ SHALLOT-HERB BUTTER

Certified Black Angus New York Strip
served w/ Shallot-Herb Butter

^{GF} = GLUTEN FREE

^V = VEGETARIAN

Vegetarian option available upon request

★ sides ★

Cole Slaw ^{GF} ^V
Collard Greens ^{GF}
House-Cut Fries ^V

Seasonal Vegetable ^{GF} ^V
Baked Beans ^{GF}
Mac-n-Cheese ^V

Mashed & Gravy
Biscuits ^V
French Green Beans ^{GF} ^V

★ dessert ★

Strawberry Shortcake
Cheesecake
Keylime Pie
Pecan Pie

party menus | 845-331-4283 | olesavannah.com

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★ SOUTHERN TABLE & BAR ★

THREE COURSE PLATED

24.95 per guest

★ first course ★

CHOOSE 1

“BACON & EGGS” ^{GF}

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

HOUSE SALAD ^V

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

BEET & GOAT CHEESE STACK ^{GF} ^V

Red & Golden Beets layered w/ Coach Farm Goat Cheese, topped w/ Baby Arugula, Red Onions and a Balsamic drizzle

CRISP BABY ICEBERG WEDGES ^{GF}

w/ Blue Cheese Dressing, Grilled Corn & Crispy Bacon

★ 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}

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

FRIED CATFISH

Cornmeal Crusted Deep-fried Catfish served w/ Cajun Remulade, Green Beans and Cole Slaw

FRIED CHICKEN

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

SEARED ATLANTIC SALMON ^{GF}

w/ Tomatillo-Pasilla Sauce, Black Bean Rice Pilaf & Pico de Gallo

**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

SHORT RIBS

Red Wine-Braised Short Ribs w/ Mashed Potatoes & Crispy Onions additional \$10 per plate

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Vegetarian option available upon request

★ dessert ★

CHOOSE 1

STRAWBERRY SHORTCAKE or CHEESECAKE

Ole Savannah

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FOUR COURSE PLATED

29.95 per guest

★ first course ★

CHOOSE 2 | 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

BLACK KALE CAESAR ^V

w/ Anchovy Vinaigrette, Parmigiano & Seasoned Croutons

BEET & GOAT CHEESE STACK ^{GF} ^V

Red & Golden Beets layered w/ Coach Farm Goat Cheese, topped w/ Baby Arugula, Red Onions and a Balsamic drizzle

CRISP BABY ICEBERG WEDGES ^{GF}

w/ Blue Cheese Dressing, Grilled Corn & Crispy Bacon

★ 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}

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

FRIED CATFISH

Cornmeal Crusted Deep-fried Catfish served w/ Cajun Remulade, Green Beans and Cole Slaw

FRIED CHICKEN

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

Vegetarian option available upon request

SEARED ATLANTIC SALMON ^{GF}

w/ Tomatillo-Pasilla Sauce, Black Bean Rice Pilaf & Pico de Gallo

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

SHORT RIBS

Red Wine-Braised Short Ribs w/ Mashed Potatoes & Crispy Onions additional \$10 per plate

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★ dessert ★

CHOOSE 1

STRAWBERRY SHORTCAKE or CHEESECAKE

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PASSED HORS D'OEUVRES

PACKAGE 1	PACKAGE 2	PACKAGE 3	PACKAGE 4
select 3	select 4	select 5	select 6
15.95 per guest	17.95 per guest	19.95 per guest	21.95 per guest

MINI CRAB CAKES	"BACON & EGGS" ^{GF}
BRISKET EGG ROLLS	VEGETABLE POT STICKERS ^V
PORK TARTLETS	BACON WRAPPED SCALLOPS ^{GF}
SHRIMP CANAPE	MINI SPANAKOPITA ^V
LOLLIPOP LAMB CHOPS ^{GF}	MUSHROOM CROSTINI ^V
SHRIMP COCKTAIL ^{GF}	BEEF SLIDERS
KOREAN STEAK SKEWERS	OYSTER SLIDERS
BRISKET SLIDERS	PIGS IN A BLANKET

BAR/COCKTAIL PACKAGES

CHAMPAGNE OR WINE TOAST 3.95 per guest	BEER/WINE/SODA COCKTAIL HOUR – 2 HOUR OPEN BAR 17.95 per guest Each Additional Hour \$5.95 per guest
COCKTAIL HOUR – 2 HOUR OPEN BAR 21.95 per guest Each Additional Hour \$8.50 per guest	UNLIMITED SOFT DRINKS 3.00 per guest
SPECIAL FOUR HOUR OPEN BAR 29.95 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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