

# Ole Savannah

★ SOUTHERN TABLE & BAR ★

## FAMILY STYLE OR BUFFET

### MENU A

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

**\$28** per guest

### MENU B

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

**\$33** 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**

#### 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

#### CHICKPEA AND

#### KALE RAGOUT **GF V**

Quinoa, Red Lentils, Asparagus, Fava  
Beans & Cherry Tomatoes

#### 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

## ★ sides ★

Cole Slaw **GF V**

Mexican Cheese Corn **GF**

House-Cut Fries **V**

Seasonal Vegetable **GF V**

Baked Beans **GF**

Mac-n-Cheese **V**

Mashed & Gravy

Biscuits **V**

Brussel Sprouts

## ★ dessert ★

Strawberry Shortcake

Cheesecake

# Ole Savannah

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## THREE COURSE PLATED

\$30 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.

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### ★ 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

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### ★ 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

##### 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

##### CHICKPEA AND

##### KALE RAGOUT **GF V**

Quinoa, Red Lentils, Asparagus,  
Fava Beans & Cherry Tomatoes

##### 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

**GF** = GLUTEN FREE

**V** = VEGETARIAN

##### 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

STRAWBERRY SHORTCAKE or CHEESECAKE

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## FOUR COURSE PLATED

\$35 per guest. Requires advanced notice of guest entrees selection.

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

### ★ first course ★

CHOOSE 1 | Served Family Style

#### “BACON & EGGS” <sup>GF</sup>

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

#### FRIED GREEN TOMATOES W/ BUTTERMILK RANCH <sup>V</sup>

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

#### CORN FRITTERS

#### W/ MAPLE SYRUP BUTTER <sup>V</sup>

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 <sup>V</sup>

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

#### ROASTED RED & GOLDEN BEETS <sup>GF</sup> <sup>V</sup>

w/ Herbed Goat Cheese, Sherry Vinaigrette & Watercress

#### KALE & SHAVED BRUSSELS SPROUTS <sup>GF</sup> <sup>V</sup>

w/ Parmigiano-Peppercorn Ranch & Toasted Pine Nuts

### ★ main dishes ★

CHOOSE 3

#### from the smoking room:

#### BEEF BRISKET

<sup>GF</sup> available upon request

#### PULLED PORK SHOULDER

<sup>GF</sup> available upon request

#### CHICKEN <sup>GF</sup>

#### BABY BACK RIBS <sup>GF</sup>

#### 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

#### 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 <sup>GF</sup>

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

<sup>GF</sup> = GLUTEN FREE

<sup>V</sup> = VEGETARIAN

#### CHICKPEA AND KALE RAGOUT <sup>GF</sup> <sup>V</sup>

Quinoa, Red Lentils, Asparagus, Fava Beans & Cherry Tomatoes

### ★ dessert ★

CHOOSE 1

STRAWBERRY 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

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### ★ main dishes ★

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#### 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 <sup>GF</sup>

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 <sup>GF</sup> <sup>V</sup>

<sup>GF</sup> = GLUTEN FREE    <sup>V</sup> = VEGETARIAN    <sup>VV</sup> = VEGAN

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### ★ dessert ★

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CHOOSE 1

STRAWBERRY SHORTCAKE or CHEESECAKE

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## COCKTAIL STYLE PARTY

### PACKAGE 1

select 4

\$20 per guest

### PACKAGE 2

select 6

\$24 per guest

Minimum 30 people.

## ★ passed hors d'oeuvres ★

BEEF SLIDERS  
BACON & EGGS  
PIGS IN A BLANKET <sup>GF</sup>  
KOREAN STEAK STEWERS

MINI SPANAKOPITA <sup>V</sup>  
MUSHROOM CROSTINI <sup>V</sup>  
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

<sup>GF</sup> = GLUTEN FREE   <sup>V</sup> = VEGETARIAN   <sup>VV</sup> = VEGAN

## BAR/COCKTAIL PACKAGES

CHAMPAGNE TOAST  
\$6 per guest

COCKTAIL HOUR – 2 HOUR OPEN BAR  
\$23 per guest  
Each Additional Hour \$9 per guest

BEER/WINE/SODA COCKTAIL HOUR –  
2 HOUR OPEN BAR

\$19 per guest  
Each Additional Hour \$7 per guest

UNLIMITED SOFT DRINKS  
\$3 per guest

★ SPECIAL FOUR HOUR OPEN BAR ★  
\$35 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 \$5** per guest

**FILLET OF BEEF \$8** per guest

### ★ raw bar ★

**SPRIMP, CLAMS, OYSTERS EAST, LOBSTER**

Select 1- \$13, Select 2- \$17, Select 3- \$20, All- \$25

*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