

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 🍷

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” 🍷

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 🍷

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

FRIED GREEN TOMATOES W/ BUTTERMILK RANCH 🍷

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

★ main dishes ★

from the smoking room:

BEEF BRISKET

🍷 available upon request

PULLED PORK SHOULDER

🍷 available upon request

CHICKEN 🍷

BABY BACK RIBS 🍷

additional \$5.00

🍷 = GLUTEN FREE

🍷 = VEGETARIAN

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 🍷 🍷

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 🍷

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

★ sides ★

Cole Slaw 🍷 🍷

Mexican Cheese Corn 🍷

House-Cut Fries 🍷

Seasonal Vegetable 🍷 🍷

Baked Beans 🍷

Mac-n-Cheese 🍷

Mashed & Gravy

Biscuits 🍷

Brussel Sprouts

★ dessert ★

Strawberry Shortcake

Cheesecake

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

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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

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

GRILLED HANGER STEAK **GF**

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

GF = GLUTEN FREE

V = VEGETARIAN

★ dessert ★

CHOOSE 1

STRAWBERRY SHORTCAKE or CHEESECAKE

Ole Savannah

★ SOUTHERN TABLE & BAR ★

FOUR COURSE PLATED

\$37 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” 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

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 GF

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

GF = GLUTEN FREE

V = VEGETARIAN

CHICKPEA AND KALE RAGOUT GF V

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

★ 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

STRAWBERRY SHORTCAKE or CHEESECAKE

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★ SOUTHERN TABLE & BAR ★

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 ^{GF}
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

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

BAR/COCKTAIL PACKAGES

CHAMPAGNE TOAST
\$6 per guest

COCKTAIL HOUR – 2 HOUR OPEN BAR
\$25 per guest
Each Additional Hour \$9 per guest

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

\$22 per guest
Each Additional Hour \$7 per guest

UNLIMITED SOFT DRINKS
\$3 per guest

★ SPECIAL FOUR HOUR OPEN BAR ★
\$38 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 ★

SPRIMP, 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