

SAVOR... *Mobile*



CATERING MENU

1 SOUTH WATER STREET,
MOBILE, AL 36602
251.208.2100

Notice... Due to the current COVID-19 Pandemic, some food services may be altered or adjusted to adhere to local and state guidelines. Our Catering Team and Management are committed in making sure all of our attendees have a safe environment for all of their meal functions.

Welcome!

Welcome to the newly designed and curated 2020-2021 catering menu. My name is Phillip Mitchell, Executive Chef for the Mobile Convention Center, Mobile Civic Center and Saenger Theatre. With more than 30 years of experience in the culinary arts, my team and I are excited to share with you a flexible menu that reflects the rich culinary influences of our historic, Gulf Coast city. Our menu offerings are made with fresh, local and seasonal ingredients whenever possible and can be crafted in multiple ways.

Home of the original Mardi Gras, we know how to throw a party! From celebrations to conferences, let our catering team guide you in creating a memorable experience. We truly look forward to sharing with you the savors of Mobile.



Enjoy!

Phillip Mitchell

A few details....

SAVOR...is the exclusive food and beverage provider for the Mobile Convention and Civic Centers and the Saenger Theatre managed by ASM Global. No food or beverage of any kind will be permitted to be brought into the facilities by the patron or any of the patron's guests or invitees without Savor Management's approval. Food items may not be taken off the premises; however, excess prepared food is donated under regulated conditions to agencies feeding the underprivileged.

We offer a complete selection of beverages to compliment your function. The Alabama Alcohol and Beverage Control Board regulates alcoholic beverage sales and service. As the licensee we are responsible for the administration of these regulations. Alcoholic beverages may not be brought onto the premises from outside sources. We reserve the right to refuse alcohol service to intoxicated or underage persons. Alcoholic beverages may not be removed from the premises, for the comfort and safety of our guest.

Plated, boxed, buffet and reception meals are listed per person. A 22% administrative fee will be applied to all food and beverage sales (including alcohol). A 10% sales tax will be added to all food, beverages, labor, rental, and administrative fees. The administrative fee is taxable under the Alabama State law. Guaranteed prices will be confirmed with a signed contract and specified deposit.

[A timeline regarding deposit, guaranteed numbers and staffing can be found on page 11.](#)

CREATE A CONTINENTAL

Fresh Baked Muffins | \$29 per dozen

Danishes and Pastries | \$29 per dozen

Sweet Scones | \$32 per dozen

Bagel Bar | \$ 29 per dozen

Nova Bagel Board | 24 each | \$95

Fresh Fruit Tray | \$5 per person

Yogurt Bar | \$16 per person

Fresh Tomato Tray | \$2.50 per person

GRAB & GO! CONTINENTAL

(Individually Wrapped)

Assorted Muffins | \$27 per dozen

Assorted Danishes | \$27 per dozen

Sausage Biscuits | \$30 per dozen

Ham Biscuit | \$30 per dozen

Fresh Whole Fruit Basket | \$25 per dozen

Fruit Cups | \$5 each

Assorted Yogurt | \$29 per dozen

Granola Bars | \$18 per dozen

Snack Cakes | \$10 per dozen

Chocolate Chip Cookie | \$27 per dozen

BEVERAGES

Freshly Brewed Community Coffee | \$39 per gallon

(Regular & Decaffeinated)

Unsweetened Tea | \$34 per gallon

Sweet Tea | \$36 per gallon

Assorted Juices | \$3 Each / \$32 per gallon

Fruit Punch | \$36 per gallon

Lemonade | \$32 per gallon

5 Gallon Water Tower | \$40 each / Refills \$20 each

Water Dispensers | \$8 each

Hot Chocolate | \$2 each

Herbal Tea | \$2 each

12oz. Soft Drink | \$3 each

12oz. Bottled Water | \$3 each

PLATED BREAKFAST | \$20

Choice of one entrée, one meat, and one side, garnished with fresh orange twist. All plated options served with biscuits, jelly and honey, coffee, apple or orange juice, herbal tea and ice water.

ENTRÉES | SELECT ONE

Scrambled Cheddar Eggs

Quiche Lorraine

Spinach Feta Frittata

Buttermilk Pancakes

Classic French Toast

MEAT | SELECT ONE

Applewood Smoked Bacon

Smoked Sausage Patties

Sausage Links

Sugar-Cured Ham

Hand-Battered Chicken Tenders

Herb-Grilled Chicken Tenders

SIDE | SELECT ONE

Cheese Grits

Fried Potatoes

Hashbrowns

Sausage Gravy

Creamy Oatmeal

Cinnamon Baked Apples

Additional Entree \$3 | Additional Meat \$3 | Additional Side \$2

Buffet and Hors d'oeuvre service may be available. Ask your Catering Manager for more details.



PLATED \$19 | BOXED \$19 | BUFFET \$23 | RECEPTION \$31

Build your meal with your choice of one bread, one protein, one cheese, one accompaniment and up to three sauces. Served with lettuce, tomato, and dill pickle spear and a cookie. All plated meals include: sweet or unsweetened tea, water with lemon, regular and decaf coffee. Boxed lunches are served with mustard and mayo packets, cutlery kit and a bottled water.

BREAD & WRAPS | SELECT ONE

Sourdough
Multi Grain
Marble Rye
French Baguette
Croissant
White Tortilla
Whole Wheat Tortilla
Garlic Herb Tortilla
Bibb Lettuce

PROTEIN | SELECT ONE

Smoked Ham
Roasted Turkey
Chicken Salad
Tuna Salad
Roast Beef
Salami
Pepperoni
Grilled Portabella
Seared Tofu

CHEESE | SELECT ONE

American
Swiss
Cheddar
Provolone
Pepper Jack

SAUCE | SELECT ONE

Mayo
Pesto Mayo
Avocado Mayo
Spicy Mayo
Horse-Radish Mayo
Yellow Mustard
Spicy Brown Mustard
Creole Mustard
Red Wine Vinaigrette

ACCOMPANIMENTS | SELECT ONE

Country Potato Salad
Loaded Baked Potato Salad
House Fried Chips
Southern Slaw
German Slaw
Asian Slaw
Fresh Carrot Sticks
Steamed Edamame

CHOOSE A SOUP, SALAD
OR DESSERT TO ENHANCE
YOUR MEAL ON PAGE 4.

ENHANCEMENTS

FRESH BAKED COOKIES | \$28 per dozen

Can be upgraded to one of our handmade confections for an additional \$3 fee.

SWEET SELECTIONS | \$5 each (if substituting in place of cookie, \$3)

- Chocolate Cake
- Traditional Banana Pudding
- Fresh Strawberry Shortcake
- Carrot Cake
- Cheesecake with Mixed Berry Coulis
- Bourbon Bread Pudding
- Chocolate Cream Pie

HOUSE SOUPS | \$75 per gallon*

- Loaded Potato
- Roasted Red Pepper
- Tomato and Basil
- Broccoli with Cheddar
- French Onion
- Chicken and Wild Rice
- Garden Vegetable

HOUSE SALADS | \$7 each (individual side portion)

- Garden Salad
- Caesar Salad
- Strawberry Balsamic
- Blue Wedge
- Greek Salad
- French Salad

*Estimated Servings per gallon - 25.



PLATED LUNCH \$23 | PLATED DINNER \$30

BUFFET LUNCH \$27 | BUFFET DINNER \$31*

Build your meal with a salad, choice of one entree, two sides and choice of dessert. Meals are served with sweet or unsweetened tea, water with lemon, regular and decaf coffee, fresh baked rolls and butter.

CHOOSE ONE ENTRÉE

BEEF AND PORK ENTRÉES

- Burgundy Beef Tips
- Homestyle Meatloaf
- Country Fried Steak with Sawmill Gravy
- Hamburger Steak and Mushroom Gravy
- Smothered Pork Chops
- Grilled Pork Chops

POULTRY ENTRÉES

- Herb Roasted Turkey Breast
- Blackened Chicken Breast
- Fried Chicken Tenderloin
- Herb Grilled Chicken Tenderloin
- Chicken Marsala
- Chicken Piccata
- Chicken Parmesan
- Chicken Florentine

CHOOSE TWO SIDES

VEGETABLES

- Basil Squash Medley
- Sauteed Baby Green Beans
- Country Green Beans
- Roasted Cremini Mushrooms
- Steamed Broccoli
- Tarragon Carrots
- Sweet Peas
- Roasted Beets
- Corn Maque Choux
- Collard Greens
- Okra and Tomatoes

STARCHES

- Baked Potato
- Chive Whipped Potatoes
- Scalloped Potatoes
- Herb Roasted Potatoes
- Twice Baked Potato
- Parslied Egg Noodles
- Garlic Fettuccini
- Roasted Sweet Potato

GRAINS AND LEGUMES

- Quinoa Medley
- Herbed Couscous
- Wild Rice with Mushrooms
- Rice Pilaf
- Parslied Rice
- Field Pea Medley
- Three Bean Medley
- Jambalaya

CHOOSE ONE SWEET SELECTION

SWEET SELECTIONS

- Chocolate Cake
- Warm Banana Pudding
- Fresh Strawberry Shortcake
- Carrot Cake
- Cheesecake with Mixed Berry Coulis
- Bourbon Bread Pudding
- Chocolate Cream Pie

*Buffets are a 25 person minimum. Additional entrees are \$3 for lunch and \$4 for dinner. Extra side item is \$2.

COASTAL HORS D'OEUVRES

Mini Crab Cakes | Market Price
Fresh Blue Crab pan-seared with a Cajun Aioli.

Lump Crab Criminis | Market Price
Fresh Blue Crab Imperial stuffed in a Cremini Mushroom with Cayenne Lemon Sauce.

Blue Crab Claws | Market Price
Marinated or Fried

Stuffed Shrimp | \$5 each
Jumbo 16/20 Gulf Shrimp stuffed with our seafood dressing.

Giant Shrimp Scampi | \$65 per pound
U10 Gulf Shrimp in a classic Garlic, White Wine Butter Sauce served with French Bread.

Creole BBQ Shrimp | \$65 per pound
U10 Gulf Shrimp sauteed in a New Orleans Style Butter Sauce with French Bread.

Tuna Wontons | \$4.50 each
Rare Sashimi Tuna on a Crisp Wonton with Thai Mayo and Micro Wasabi.

Blackened Grouper Slider | \$8 each
Pan-Seared Grouper with Mango Jicama Slaw and Sweet Chili Mayo on a fresh baked Yeast Roll.

CROSTINIS

Seared Beef Tenderloin | \$6 each
Tenderloin seared rare with Horseradish Crème Fraiche Micro-Greens.

Beef Tenderloin Roulade | \$6 each
Rare Tenderloin filled with Chive, Roasted Red Pepper, and Chevre'.

Bruschetta | \$2.75 each
Classic topping of Fresh Tomato, Basil, and Mozzarella Drizzled with Balsamic Syrup.

Tapenoid | \$2.75 each
Greek Olives and Capers with a hint of Anchovy.

Tropical Chicken | \$3 each
Orange Braised Chicken Tenderloin with Grilled Pineapple and Jalapeno.

Carnitas | \$3 each
Chili Herb Marinated Pork Shoulder with Fresh Pico De Gallo.

Lamb | \$4 each
Grilled Lamb Sirloin with Minted Pesto and Feta.

Vegan | \$2.75 each
Wild Mushroom Duxelle with Pickled Red Onion and Roasted Tomato Pesto.

Reuben | \$3 each
Thinly sliced Corned Beef with Russian dressing and Sauerkraut drizzled with melted Swiss Cheese.

Fresh seafood is subject to availability. Prices subject to change based on market conditions.
Selections can be passed or served as a display.

DIPS

Spinach and Artichoke | \$60 per two quarts

Blue Crab | \$90 per two quarts

Crawfish | \$80 per two quarts

Ranch | \$45 per two quarts

French Onion | \$40 per two quarts

ChoriQueso | \$75 per two quarts

Smoked Tuna | \$75 per two quarts

DISPLAYS

Maple Pecan Brie | \$225 each (approx. 60 servings)

Fresh Fruit Display | \$500 per 100 guests

Crudite | \$450 per 100 guests

Grilled and Roasted Vegetables | \$500 per 100 guests

Chef's Grazing Table | Market Price

Chilled Seafood Table | Market Price

Conecuh Shrimp and Grits | \$10 per person

Smoked Salmon Display | \$175 each (approx. 15 servings)

CARVING STATIONS

Steamship | \$999 (approx. 225 servings)

Prime Rib | \$825 (approx. 60 servings)

Beef Tenderloin | \$650 (approx. 25 servings)

Maple Glazed Ham | \$300 (approx. 75 servings)

Roasted Turkey Breast | \$325 (approx. 30 servings)

Leg of Lamb | \$425 (approx. 30 servings)

Ahi Tuna | Market Price

CHEF STATIONS

Asian Stir Fry | \$8 per person

Mashed Potato Bar | \$7 per person

Italian Pasta | \$8 per person

Creole | \$10 per person

Gumbo | \$10 per person

Omelet | \$7 per person

Coastal Pasta | \$10 per person

Fresh seafood is subject to availability. Prices subject to change based on market conditions. There is a 25 person minimum on the Shrimp and Grits Display. Attendant fee and 50 person minimum for Chef Stations.

CobbleStone Filet

Hand-Cut Beef Filet marinated in Fresh Herbs and Char-Grilled with a Red Wine Veal Demi Glace, Roasted Asparagus and Rosemary Cobblestone Potatoes

\$75++

Filet and Lobster

Center-Cut Beef Tenderloin Lightly Smoked and finished on the Grill with a Merlot Reduction, Florida Lobster Baked in Fresh Herb Butter, Charred Asparagus and Parslied Potatoes

\$100++

Roasted Leg of Lamb

with a Minted Jus, Rosemary Fingerling Potatoes, and Grilled Asparagus with Lemon Butter

\$75++

Horseradish Filet

Pan-Seared Beef Filet finished with a Dijon Horseradish Crust and drizzled with Balsamic Syrup, Sautéed Haricots Vert and Shallots, Chive Mashed Yukon Gold Potatoes

\$75++

Sesame Ginger Flank Steak

Scallion Saffron Rice, and a Fresh Green Bean and Shitake Saute

\$40++

Braised Corn Beef Brisket

with a Dijon Cream, Roasted Root Vegetables and White Cheddar Penne Gratin

\$40++



Char-Grilled Grouper

with a warm Mango Salsa, Tropical Rice Pilaf, and Applewood Smoked Bacon Wrapped Asparagus

\$36++

Pan-Seared Redfish

with Shrimp Ceviche Pico, Cotija Au-Gratin Potatoes, Baby Squash medley

\$36++

Pan-Seared Duck Breast

with a Grand Marnier Peach Coulis, Feta Chive Polenta Rounds, and Parmesan Roasted Asparagus

\$36++

Herb Grilled Frenched Chicken Breast

in Parsley Jus, Chive Whipped Potatoes, Green Bean Amandine

\$28++

Roast Quail

stuffed with Collard Greens, Wild Rice, and Mushrooms, Champagne Glaze with Sauteed Baby Rainbow Carrots

\$36++

Blue Crab Stuffed Giant Shrimp

with Chardonnay Cream, Garlic Herb Capellini, Sauteed Baby Green Beans and Teardrop Tomatoes

\$36++



PLATTERS

Assorted Wing Platter | \$175 | 50 pieces - serves approx. 15 ppl
Smoked, Mango Habanero, Garlic Parmesan, Buffalo - Try all four or mix and match.

Chicken Tender Platter | \$175 | 50 pieces
Hand-battered Chicken Tenderloin, Deep Fried or Herb Grilled served with Ranch, Honey Mustard, or Mango Habanero Sauce.

Steamed Jumbo Gulf Shrimp | \$175 | 50 pieces
Served Chilled, Seasoned Creole Style, New England or Remoulade - Absolute Cocktail Sauce with Creole and New England.

Homemade Meatballs | \$150 | 50 pieces
Chef's Recipe simmered in either House Marinara or Mushroom Crème.

Sushi Maki Platter | \$150 | 50 pieces
Chef's Choice; mix and match between Raw Fish, Cooked Seafood, Land Lover and Vegetarian.

Filet Mignon Seared Rare | \$650 | serves approx. 25 ppl
Chilled and sliced thin with fresh baked rolls and Horseradish Crème.

Sliders | \$150 | 50 pieces
Choose between Smoked Beef, House-Fried or Herb-Grilled Chicken, or House-Smoked Pulled Pork served with Dill Pickle on a Fresh Baked Roll.

Baby Back Rib Platter | \$250 | 50 pieces - serves approx. 20 ppl
House-Smoked with a blend of Cherry and Hickory Wood served with your choice of sauce, Bourbon BBQ, Spicy Mango Habanero and/or Golden Mustard.

Fresh Fruit Skewers | \$250 | 50 pieces
Seasonal Melons, Berries, and Tropical Fresh Fruit served with a Local Honey Yogurt sauce.

Seasonal Vegetable Platter | \$225 | serves approx. 50 ppl
Fresh Vegetables raw, grilled, and roasted using Olive Oil and Fresh Herbs served with a Mediterranean Hummus and housemade Lavosh.

Marinated Olives | \$125 | serves approx. 25-30 ppl
Greek Olives, Feta Cheese, Fresh Mozzarella, Sundried Tomatoes, Fresh Herbs steeped in warm Extra-Virgin Olive Oil served with Crostini.

Prices subject to change based on market conditions.

HOSTED BAR

\$14 per person for the first hour, \$7 per person for each addt'l hour.

Includes liquors, domestic and imported beer, house wines, sodas, mixers, and waters.

CASH BAR

Includes liquors, domestic and imported beer, house wines, sodas, mixers and waters.

BAR FEES

Both cash and hosted bars will incur a \$85 bar set up fee and \$110 bartender fee that includes four hours of service.

A LA CARTE

Beer | \$6 each

Liquors | \$7 each

Wine, Glass | \$7 each

Wine, Bottle | \$28 each

Domestic Kegs | \$450 each

Domestic Half Kegs | \$250 each

Speciality Wine | Contact Catering Manager



Important Times to Note for your Event...

A signed Catering Contract must be returned 30 days prior to your event. Prices and menu items are subject to change.

The signed contract with its stated terms and addendum (if applicable) constitutes the entire agreement between the client and Catering by SAVOR. Any on-site additions to these contracted arrangements will be accommodated upon receipt of a signed revised order and payment for the additional items requested.

A deposit of 50% of estimated charges is due along with the signed contract. The remaining 50% is due three (3) working days prior to your function to guarantee services. Any increases (above 5%) are due and payable prior at start of services. Any on-site adjustments, additions or replenishments of the contracted catering services will be payable immediately. The Catering Department does not extend direct billing, As such, a guarantee payment is required for all functions. You may finalize your account by Company Check, Cashier's Check, American Express, Visa, MasterCard, or Cash.

The Catering Department will process/pre-approve your credit card for any estimated balances due three (3) business days prior to your function date. The guaranteed number of attendance is required 72 hours or 3 business days prior to the date and time of the function (a business day is defined as Monday-Friday by 12 noon). If the guarantee is not received as stated, the number specified on the contract will be your guarantee. The guarantee is not subject to the reduction after the 72 hours deadline. Increases in the attendance given after the final guarantee deadline may be subject to additional charges. The catering department will not be responsible or liable for serving these additional guests, but will do so based on the availability of product.

Food Tastings are done for plated meals only. New customers can receive a tasting for two people complimentary, based on schedule availability. Additional people at the tasting will have a discounted plate fee, based on menu choices, plus an additional \$80 plus tax and administrative fees.

Standard Linen is provided with Plated and Buffet Breakfast, Lunch, and Dinners.

Catering personnel are scheduled as follows: breakfast and lunch shifts 4 hours, dinner shifts 4 hours. Shifts include set-up, service and breakdown. Any events requiring additional times for service will incur an overtime charge of 25.00 per hour, per waiter.