



SAVOR...

Catering Menu

Van Andel Arena

● BREAKFAST ● PACKAGES ● BUFFETS ● SWEETS ● STARTERS ● BEVERAGES ● CATERING INFORMATION ●



Breakfast

Available until 11:00am

Breakfast Buffet	15.50
<i>Includes Fresh Cut Fruit Display, Breakfast Potatoes or Hash Browns, Assorted Muffins, choice of Two Meats (Bacon, Sausage Links or Patties, Veggie Sausage or Sliced Ham), Egg Strata or Scrambled Eggs</i>	
Upgrade to Omelet /Made to Order Eggs Station	5.00

QUICHE

Each Pie serves 8 guests

Bacon, Ham & Sausage	14.00
Ham & Broccoli	12.00
Veggie	10.00
Cheese	8.00

[MORE BREAKFAST ▶](#)

BREAKFAST ENHANCEMENTS

Available until 11:00am. Price per person

Smoothie Station	8.00
Juicing Station	8.00
Eggs & Omelets Made To Order Real Eggs & Egg Whites	7.50
Fresh Fruit & Yogurt Parfait	6.00
Cinnamon French Toast with Fresh Berries	4.00
Vegetarian Sausage	4.00
Biscuits & Gravy	4.00
Sliced Ham	3.25
Applewood Smoked Bacon	3.00
Sausage Patties	3.00
Sausage Links	3.00
Egg Whites	3.00
Breakfast Potatoes American Fries, Hashbrowns or Potatoes O'Brien	2.50
Blueberry Pancakes	2.00

BREAKFAST PASTRIES

Available until 11:00am. Price per person

Danish	4.50
Donuts	4.50
Muffins	4.00



Packages

Served with Water Carafes | • Available until 2pm

Soup & Salad Bar • 19.50

Full Salad Bar with Assorted Toppings & Dressings and choice of Two Soups: Chicken Noodle, Roasted Vegetable (Vegan), Italian Wedding, Beef & Vegetables, White Bean & Bacon, Broccoli & Cheese, Tomato Bisque, Chicken & Dumpling, Corn & Bacon Chowder, Loaded Potato

Taco Bar 19.50

Fresh Chips & Salsa, Adobo Spiced Pulled Chicken & Beef, Spanish Rice, Refried Beans, Corn or Flour Tortillas with fresh made Toppings. Accompanied with Assorted Dessert Bars

Deli Buffet • 18.50

Platters of Shaved Turkey, Ham, & Roast Beef, Cheddar, Swiss & Provolone Cheeses, served with Assorted Breads and Condiments. Includes Fresh Garden Salad with Dressings, Chicken Salad & Tuna Salad, House-made Potato Chips and Assorted Dessert Bars

Salad Selections

Garden Salad, Broccoli Salad, Caesar Salad, Antipasto Pasta Salad, Potato Salad, Redskin Potato & Bacon Salad, Fresh Fruit Salad

[MORE PACKAGES ▶](#)

Sandwich Buffet • 16.50

Assortment of House-made Deli Sandwiches and Wraps with Toppings and Condiments, choice of two Salads and House-made Potato Chips

Boxed Lunches (Choose 3) • 16.50

Includes Bag of Chips, Whole Fruit, Fresh Baked Cookie and Condiments. Served with Lettuce and Tomato

TURKEY & PROVOLONE

HAM & SWISS

ROAST BEEF & CHEDDAR

GRILLED VEGETABLE WRAP

Boxed Salads (Choose 2) • 14.50

CHICKEN CAESAR

Marinated and Grilled Boneless Chicken Breast, served on top of a Classic Caesar Salad with Dressing on the side

CHEF SALAD

Strips of Roasted Turkey, Smoked Ham, Cheddar and Swiss Cheeses, displayed on a Fresh Garden Salad and your choice of Dressing

SOUTHWEST COBB

A Classic Cobb Salad with a southern twist! Rows of Adobo Spiced Chicken, Cheddar Cheese, Roasted Corn, Black Beans and Avocado, served with Tortilla Chips and Salsa

Southern BBQ 21.50

Southern Style Coleslaw, Cornbread, Potato Salad, Macaroni Salad, Southwest Baked Beans, Corn on the Cob, BBQ Ribs & Chicken and Peach Cobbler

Picnic Delight 19.50

Full sized Hot Dogs and Hamburgers, Sliced Cheese, Chopped Onions, Dill Pickle Shreddies, Condiments, Chef's Pasta Salad, House-made Potato Chips and Fresh Baked Cookies & Brownies

Family Favorite 19.50

Fresh Carrots and Celery with Ranch Dip, Crispy Chicken Tenders, Hot Dog Sliders, Hamburger Sliders with Chopped Onions, Sliced Cheese and Dill Pickle Shreddies, House-made Potato Chips, Fresh Baked Cookies & Brownies

Blue Line 19.50

Southern Style Coleslaw, Ancho Chili Chicken Wings with Celery, Bleu Cheese & Ranch, Hamburger Sliders with Chopped Onions, Cheese Slices and Dill Pickle Shreddies, Pulled Pork Slider with Bourbon BBQ Sauce, Fresh Baked Cookies & Brownies

The Pizzeria 19.50

Peppino's Cheese or Pepperoni Pizza, Cheese Bread Sticks with Marinara Sauce, Caesar Salad and Candy Bar Bites

Asian Takeout 19.50

Asian-Style Broccoli Salad, takeout boxes of Chicken Stir Fry, White Rice, Veggie Eggrolls and a Fortune Cookie



Buffets

Buffets include Garden Salad with Assorted Dressings, Warm Dinner Rolls and Butter, Two Accompaniment Selections and Carafes of Water. Lunch served until 2pm.

	Lunch	Dinner
Choice of One Entrée	21.50	23.50
Choice of Two Entrées	21.50	26.50
Choice of Three Entrées	26.50	29.50
Served Plated	Additional 4.00 per person	

[BUFFET ENTRÉE SELECTIONS ▶](#)

BUFFET ENTRÉE SELECTIONS

Chicken Asiago

Hand Breaded Chicken Breast with Asiago Cheese and Panko Bread Crumbs, topped with Marinara Sauce

Herb Roasted Chicken

Oven Roasted Herb Chicken Breast, served with Scratch Pan Gravy

Chicken Marsala

Pan Seared Chicken Breast with Prosciutto, Shallots & Mushrooms, served with Marsala Wine and Cream Sauce

Stuffed Chicken Breast

Lightly Breaded Chicken Breast stuffed with Spinach, Herbed Cream Cheese and Roasted Red Peppers

Roasted Turkey

Sliced Turkey Breast with Scratch Pan Gravy

Pan Seared Pork Chops

Center cut Pork Chops seasoned and seared with Green Apple & Sweet Onion Chutney

Lasagna with Meat Sauce

Layers of Ribbon Pasta and Four Cheeses, smothered in Meat Sauce and Mozzarella Cheese

Pork or Beef Pot Roast

Choice of Beer Braised Pork Roast or Beef Roast, cooked until tender and served with Gravy

Baked Manicotti

Our Four Cheese Blend put into Pasta Tubes and baked with Old World Marinara Sauce

Vegetable Lasagna

Layers of Ribbon Pasta with Cheese and Vegetables, baked in Cream Sauce

Adobo Salmon with Agave Nectar

Atlantic Salmon pressed with Adobo Spice, char-grilled and served with Agave Nectar

BBQ Ribs

Slow Roasted Spare Ribs, served with Sweet Baby Rays BBQ Sauce

Chicken or Steak Fajitas

Choice of Marinated Steak or Chicken smothered with Roasted Peppers & Onion, served with Corn or Flour Tortillas

Ahi Tuna

Lime Pepper Seasoned Ahi Tuna Filet

BUFFET ACCOMPANIMENTS ▶

BUFFET ACCOMPANIMENTS

Choose Two Selections

Mashed Potatoes

Whipped Yukon Gold Potatoes

Rosemary Roasted Potatoes

Roasted Sweet Potatoes

Mashed Sweet Potatoes

Rice Pilaf

Roasted Butternut Squash with Brown Sugar

Steamed Broccoli

Fresh Green Beans with Herb Butter

Sautéed Vegetable Medley

Honey Glazed Carrots

Steamed Cauliflower

Pasta with Marinara Sauce 2.00 per person

Pasta with Alfredo Sauce 2.00 per person

Gluten Free Pasta 2.00 per person

CARVING STATIONS

Beef Tenderloin Additional 6.00 per person

Prime Rib Additional 6.00 per person



Sweets

Price per person

Strawberry Shortcake Bar	5.50
Assorted Dessert Bites	5.00
Ice Cream Sundae Bar	5.00
Raspberry Cheesecake	4.00
Seasonal Fruit Pie	4.00
Fresh Baked Cookies	3.50
Fresh Baked Brownies	3.50
Assorted Cake Pop Bites	3.00
Brownie Sundae Cups	3.00



Starters

HOR D' OEUVRES

Price per person, minimum order of 25 guests

PLATTERS

Charcuterie Board	5.50
Assorted Cheese Display	5.50
Warm Buffalo Chicken Dip with Tortilla Chips	5.00
Fresh Fruit Display	4.00
Fresh Vegetables with Dip	4.00
Tomato Bruschetta with Crostini	4.00
Bloody Mary Crostini	4.00
Creamy Cheddar Bar Cheese	4.00

[MORE STARTERS ▶](#)

APPETIZERS

Price per person

Cajun Shrimp Cocktail	7.00
Bacon Wrapped Shrimp	6.00
Assorted Mini Flatbread Pizzas	5.50
Fried Eggrolls	4.50
Fiesta Rollups	4.50
Caprese Skewers	4.50
Ancho Chili Chicken Wings	4.50
Boneless Buffalo Wings	4.50
Smoked Pulled Pork Sliders	4.00
Vegetable or Pork Pot Stickers	4.00
Sausage & Cheese Stuffed Mushrooms	4.00
BBQ Meatballs	4.00
Mini Corn Dogs	4.00
House-made Chicken Taquitos	4.00
Mini Quesadillas	4.00

SNACKS

Price per person

Blend of Nuts	5.00
Tortilla Chips with Salsa	4.00
House-made Chips with Dip	4.00
Popcorn	3.00
Fried Brussel Sprout Chips	3.50
Trail Mix	3.50
Caramel Ditto Puffs	3.00



Beverages

NON-ALCOHOLIC

Coffee & Hot Tea Station 3.00 per person

Beverage Station 3.00 per person

Orange Juice, Cranberry Juice, Lemonade and Water

Canned Soda 3.00 each

Pepsi, Diet Pepsi, Mountain Dew, Sierra Mist, Mug Root Beer, Orange Crush

Carafes 10.00 each

Lemonade, Orange Juice, Cranberry Juice

Bottles Aquafina Water 2.00 each

ALCOHOLIC

Mixed Drinks 8.00 each

Craft Beer 7.00 each

Wine 7.00 each

Domestic Beer 6.00 each

[MORE BEVERAGES ▶](#)

BARS

Bartender Fee is \$85 per bartender, one bartender per 75 guests

Hosted / Open Bar

Choice of any package listed below. Drinks based on consumption and added to bill at the end of the event.

Cash Bar

Choice of any package listed below. Guests pay for their own drinks.

PACKAGES

Full Service

Assorted Domestic & Craft Beers, Wine, Mixed Drinks, Soda and Bottled Water

Select Service

Assorted Domestic & Craft Beers, Wine, Soda and Bottled Water

Create Your Own

Any combination of the Domestic & Craft Beers, Wine, Mixed Drinks, Soda and Bottled Water

Drink Ticket

Pre-determined number of tickets. Charges based upon consumption and tickets redeemed.



Catering Information

SAVOR... is the exclusive food and beverage provider for the Van Andel Arena.

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. Food items may not be taken off the premises.

MENUS

Menu selections and other details pertinent to your functions are required to be submitted to the catering department a minimum of one (1) week prior to the first function date. The catering representative handling your event will assist you in selecting the proper menu items and arrangements to ensure a successful event. Our culinary team is happy to customize the perfect menu for your event.

PRICING

Prices quoted do not include 18% Administrative Fees or 6% Sales Tax unless otherwise noted. An 18% Administrative Fee will apply to all food, beverage and labor charges. Current state and local taxes will apply to all food, beverage, labor and equipment rentals. Customers claiming tax exempt status must provide satisfactory evidence of such exemption for the state of Michigan. Prices are subject to change without notice; guaranteed prices will be confirmed when contracted.

[MORE INFORMATION ▶](#)

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LINEN

SAVOR... provides its in house linen for all meal functions with our compliments. Additional linen fees will apply for specialty linens or linens required for meeting functions. Your Catering Sales Professional will be happy to offer suggestions for your consideration and quote corresponding linen fees.

GUARANTEES

A guaranteed number of attendees/quantities of food is required no less than three (3) business days prior to the event. This guarantee must be submitted by noon Monday through Friday, excluding holidays. If the guarantee is not received, SAVOR... reserves the right to charge for the most recent number of persons/quantities specified on the contracted event order. Cancellations and reductions of guarantee are subject to full charges within 5 business days prior to event. Attendance higher than the guarantee will be charged the actual event attendance. Increases greater than 20% will be subject to 20% additional fee based on the menu price (F&B).

OVERSET POLICY

SAVOR... will be prepared to provide service staff and have seats available for 5% over-set up to a maximum over-set of 20 guests for plated meals and buffet meals with complete table setups only. There will be an additional charge for each over-set of 20 guests above 5%.

SERVICE STAFF

Guest to server ratio is 1 server per 30 guests for plated meal functions and 1 server per 50 guests at buffet functions. This is for service at rounds of (10). Rounds of less than (10) guests or a request for additional staffing is subject to labor fees. Holiday labor rates will apply for events scheduled on holidays.

EVENT TIMELINE

All service times are based on two-hour breakfast or lunch service and three-hour dinner service. Additional service time will be subject to additional labor fees. Event start or end times that deviate more than thirty minutes than contracted will have additional labor fees per hour, per server scheduled.

BEVERAGE SERVICES

We offer a complete selection of beverages to compliment your function. Please note alcoholic beverages and service are regulated by the Michigan Liquor Control Commission. As licensee, SAVOR... is responsible for the administration of these regulations:

- No alcoholic beverages may be brought onto the premise from outside sources
- We reserve the right to refuse alcohol service to intoxicated or underage persons or for any reason as deemed appropriate by SAVOR management.
- Alcoholic beverages may not be removed from the premises.

All Bars are subject to a \$85 Bartender Fee per Bartender for (4) hours of service. One (1) bartender per 75 guests is required. All bars close half hour before end of event.

[MORE INFORMATION ▶](#)

CONTRACTS

A signed copy of the contract outlining all catering services will be provided. The signed contracts state terms, addendum, and specific function sheets constitute the entire agreement between the Client and SAVOR... . Secondary agents, acting on behalf of the primary client receiving services, may sign the contract on their behalf only with full payment in advance. Any changes, revisions, additions or deletions to the banquet contract and banquet event orders shall be in writing and confirmed by both parties.

CANCELLATIONS

Any event canceled less than 5 business days prior to the event will incur 100% of the estimated charges. Please note, for specialty menus or items, a longer window of cancellation may be necessary, this is determined on an event by event basis.

PAYMENT/DEPOSIT

An initial deposit in the amount noted on the Catering Contract is payable, along with a signed contract, at the specified date on the contract letter to guarantee catering services. Full payment of the balance due, based on the guarantee, is payable 3 days prior to the event. Payment can be made in cash, certified check or credit card. For additions, a major credit card is required to guarantee payment of any replenishment or new orders requested during a show/function. These charges will be billed to the credit card unless payment is received at the end of the show/function.