

**SAVANNAH**  
COFFEE ROASTERS  
- ESTD 1909 -



Brunch

	*Price per person
Scrambled Eggs*	\$2.00
Bacon*	\$2.50
Turkey Sausage*	\$2.50
Pork Breakfast Sausage*	\$2.50
Grits*	\$2.00
Biscuits*	\$1.50
Sausage Gravy*	\$2.50
Roasted Potatoes*	\$1.75
Oven roasted with sautéed onions and peppers.	
Sausage Apple Cheddar Casserole*	\$4.00
Savory bread pudding with biscuits egg sausage, apples, and cheddar.	
Fruit*	\$3.50
Overnight Oats with choice of toppings*	Two toppings / \$4.00 Three toppings / \$5.00
Yogurt and Granola*	\$3.00

Lunch and Dinners

	*Price per person
Sandwiches and wraps	\$9.95
Ham and Swiss, Turkey and cheddar, Curry chicken salad wrap, or veggie wrap	
	The following minimum of 12
Chicken Provencal*	\$7.00
Bone in skinless chicken thighs with lemons, shallots, garlic, thyme, vermouth, herb de Provence	
Pasta - Lasagna (meat or vegetarian)*	from \$9.00
Pasta - Bolognese Penne*	\$8.00
Roasted Boneless Chicken Breasts with herbs de Provence*	\$9.00
Baked Salmon with lemon and herbs*	\$16.00
Broiled Pork Filet with dijon jus*	\$14.00
Pulled Pork with homemade sweet BBQ sauce*	\$8.50
Shrimp and Grits*	\$10.00
Braised Short Rib with Savannah Brown Ale*	\$16.00



Conference catering: Minimum of 10

We cater with hot coffee and tea with cookies, coffee cakes, pastries, croissants. We charge \$7.50 per person for coffee, iced tea and a platter of cookies / cakes. For mini chocolate or raspberry croissants we charge an additional \$2 per person. We can tailor to your preferences and budget.

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Hors d'oeuvres

Boursin Cheese Balls with ham, tomato and chives	\$2.50
Cherry Tomato and Basil Pesto Galette	\$2.50
Tartlet on puff pastry shell	
Honey Mustard and Ham Palmier	\$2.50
Endive with goat cheese, glazed pecans and honey	\$2.50
Caramelized Onion and Apple Tartlets with gruyere and thyme	\$2.50
White Bean and Sage Crostini –toasted baguette	\$2.50
Parmesan & Rosemary Shortbreads with grape tomatoes and feta	\$2.50
Brie and Raspberry Bites	\$2.50
Mushroom, Garlic and Red Onion Brioche	\$2.50
Sautéed mushrooms, garlic, and red onion on toasted brioche.	
Cheese and Olive Balls (Hot)	\$2.50
Queen olive baked in savory parmesan crust.	
Mushroom Caps with sage stuffing	\$2.50
Caprese Skewers	\$2.50
Grape tomatoes, mozzarella cheese, and basil	

Cheese Platter

\$6.50 per person. Minimum of 20 people

Includes White Irish Cheddar, Gloucester, Cranberry Stilton, Chèvre, Stilton, Grapes, Assorted Berries, Honey, Whole Grain and Dijon Mustard. Assortment of Crackers

Hors d'oeuvres

\*Price per person. Proteins minimum of 12 pieces

Smoked Salmon Flowers with cream cheese, rye and capers*	\$3.50
Smoke Salmon and Dill Cream Cheese Pinwheels*	\$3.50
Lemon Chili Shrimp Sticks*	\$3.00
Marinated Ahi Tuna with ginger soy dipping sauce*	\$3.00
Salmon Teriyaki Skewers with ginger soy dipping sauce*	\$3.00
Spicy Chicken Satay Sticks with sweet chili peanut sauce*	\$3.00
Cumin, Coconut Chicken Skewers*	\$3.00
Andouille Sausage Rolls*	\$2.50
Smoked Andouille Sausage in puff pastry	
Assorted Finger Sandwiches	\$2.25
Sold in multiples of three. Tomato, turkey, ham, salmon, or cucumber	
Mini Beef Fillets served on crostini with horseradish cream	\$4.00
Mini Burgers (Sliders) with blue cheese and A-1™ aioli	\$4.00
Sesame Soy Glazed Beef Skewers	\$4.00

Dips

\*Price per people. \$20.00 minimum

Caramelized Red Onion Dip with herbed pita crisp	\$2.00
Hummus with pita chips	\$2.00
Artichoke and Spinach Dip with toasted naan bread (Hot)	\$2.00



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Sides

Risotto	\$3.00 per person
Arborio rice cooked with chicken or vegetable (vegetarian) stock and parmesan cheese.	
Slaw	\$2.00
Potato Salad	\$2.00
Mac N Cheese	\$2.00
Butter Rolls	\$0.75
Pasta Salad	\$2.50
Penne pasta with feta, cherry tomatoes, spinach, black olives, and balsamic vinaigrette.	
Tossed House Salad	\$2.50
Spring mix with cherry tomatoes, slivered red onion, shredded carrots, honey Dijon vinaigrette, and house made croutons.	
Tossed House made Caesar Salad	\$2.50 per person
Served as an entrée with chicken or shrimp \$6.00	
Broccoli and Apple Salad	\$3.00
Chopped broccoli, shredded apples, dried cranberries, and chopped walnuts in a sweet slaw dressing.	
Roasted Vegetables	\$2.00
Rosemary Roasted Potatoes	\$2.00
Whipped Red Skin Mashed Potatoes	\$2.00
Rice Pilaf	\$2.00
mixture of brown rice and assorted diced sautéed vegetables	
Haircot Vertes	\$2.00

Dessert Minis

Apple Caramel Tartlets	\$2.50 each
Shortcakes with chantilly cream and strawberry	
Cream Puffs with chantilly cream	
Chocolate Eclairs	
Italian Cannoli Minis	Large \$4.00
Lemon Blueberry Tartlets	
Chocolate Ganache and Raspberry Tartlets	
Chocolate Ganache and Caramel Tartlets	
Lemon Curd Tartlets	
Fruit and Cream Tartlets	
Mini Pavlova, Whipped Cream and Fresh Berries	
Pecan Tartlets	
Iced Tira Misu with kahlua creme anglaise and chocolate coffee beans	\$3.00

Drinks

Lemonade	\$1.00-3.50
Water	
Sweet Tea	
Unsweet Tea	
Coffee	
Hot Tea	