



CATERING

SAVOR AND SPICE

SMALL BITES		SIDES	
	Half / Full		Half / Full
FRIED SHRIMP	\$85/\$170	COLLARD GREENS **	\$45/\$90
Freshly seasoned and hand-breaded jumbo shrimp		Made with turkey bacon	
WINGS	\$60/\$120	SOUL STRING BEANS **	\$45/\$90
Sauced or fried Sauce options: BBQ, pineapple mango habanero, or teriyaki		Made with turkey bacon	
TURKEY MEATBALLS *	\$70/\$140	TURKEY KIELBASA *	\$50/\$100
Freshly seasoned and hand rolled in marinara, teriyaki, or pineapple mango habanero sauce		Turkey sausage cooked in a sweet chili sauce with roasted potatoes	
TURKEY BURGER SLIDERS *	\$75/\$150	RICE AND PEAS	\$50/\$100
Freshly seasoned and hand rolled Topping options (included): cheese, pickles, lettuce, and tomatoes		Choice of kidney or pigeon peas	
SOUPS (Seasonal)		YELLOW RICE	\$45/\$90
	Sm/Lg Pot	BAKED MAC N CHEESE 🍷	\$65/\$130
RED BEAN SOUP	\$60/\$120	GARLIC STRING BEANS	\$40/\$80
A blend of red kidney beans, sweet potatoes, yams, yellow potatoes, carrots, dumplings, pumpkin, corn, and beef chunks (made with coconut milk)		YELLOW FRIED PLANTAIN	\$40/\$80
CHICKEN SOUP	\$55/\$110	FRIED DUMPLING	\$47/\$94
A blend of pumpkin, chicken, yams, dumplings, corn and yellow potatoes		ROASTED POTATOES	\$45/\$90
VEGETABLE SOUP 🌱	\$45/\$90	MASHED POTATOES	\$40/\$80
A blend of pumpkin, collard greens, carrots, string beans, potatoes, dumplings, and kidney beans		CABBAGE	\$40/\$80
		VEGETABLE MEDLEY	\$45/\$90
		CANDIED YAMS	\$45/\$90

DESSERTS

POUNDCAKE	\$35
Plated platter style A choice of up to two: vanilla, chocolate chip, strawberry, or cherry pop	
COBBLER 🍷	\$45
Apple or peach filling with a cinnamon crumble top	
COOKIE BROWNIES	\$40
Plated platter style Fudgy chocolate brownies, baked with a mix of chocolate chip cookie dough	



WE ARE OPEN TO INQUIRIES REGARDING ITEMS NOT ON THE MENU
Tax is not included and will be added to the final invoice



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ENTREES

Half / Full

Half / Full

BROWN STEW CHICKEN

\$65/\$130

Succulent chicken breast braised in a savory brown sauce with Caribbean spices, served with tender carrots and potatoes

GRILLED CHICKEN

\$55/\$110

Juicy chicken breast grilled and sauced
Sauces: BBQ, Pineapple-mango habanero, pan-seared and seasoned, or teriyaki

CURRY CHICKEN

\$60/\$120

Tender chicken breast simmered in a rich curry sauce with island spices, potatoes, and carrots

CHICKEN PARM

\$70/\$140

Hand-breaded and freshly seasoned chicken breast, fried, and topped with rich marinara sauce and melted mozzarella cheese

CURRY CHICKPEAS

\$52/\$104

Chickpeas simmered in a flavorful curry sauce with spices, potatoes, and carrots

MEATLOAF *

\$55/\$110

Freshly seasoned ground turkey meatloaf, baked, and topped with a tangy BBQ glaze

CURRY SHRIMP & LOBSTER

MV

Succulent shrimp and lobster simmered in a rich curry sauce with coconut milk and Caribbean spices

SALMON

\$85/\$170

Grilled salmon fillet
Choice of Sauce: Pineapple-mango habanero, pan-seared and seasoned, garlic and butter, or teriyaki

BROWN STEW TILAPIA

\$75/\$150

Tilapia fillets braised in a savory brown sauce with Caribbean spices

OXTAILS

MV

Tender oxtails slow-cooked in a rich, flavorful sauce with Caribbean spices

BROWN STEW STEAK

MV

Juicy steak, braised in a savory brown sauce and seasoned with Caribbean spices, served with tender carrots and potatoes
Beef cuts: Filet mignon or chuck steak

PASTAS

Half / Full

Half / Full

LASAGNA *

\$70/\$140

Layers of flavorful ground turkey, rich marinara sauce, lasagna noodles, and ricotta, topped with a 5 cheese blend

VEGETABLE LASAGNA \$62/\$124

Seasoned ricotta, broccoli, carrots, string beans, cauliflower, and zucchini, mixed with marinara sauce, lasagna noodles, and topped with a 5 cheese blend

BAKED ZITI *

\$65/\$130

Ziti pasta baked with a hearty marinara sauce, ricotta cheese, and a blend of cheeses
*made with or without ground turkey

STUFFED SHELLS

\$65/\$130

Jumbo pasta shells filled with a creamy ricotta, baked in a rich marinara sauce, and topped with a 5 cheese blend

RASTA PASTA

\$70/\$140

Creamy Savor and Spice sauce cooked with carrots, string beans, tri-color peppers, broccoli, and pasta
Add: chipotle chicken (+\$20) or chipotle shrimp (+\$35)

PENNE ALA VODKA

\$65/\$130

Penne pasta tossed in a rich, creamy homemade vodka sauce



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EXTRAS

FULL TRAY CHAFING RACK	\$8
FULL TRAY WATER PAN	\$3
HALF TRAY CHAFING RACK	\$4
HALF TRAY WATER PAN	\$1.75
CHAFING HEATING FUEL	\$2
SERVING SPOON	\$1.50
SERVING TONGS	\$1.50
TO-GO CONTAINERS per cases of 20	\$13

SERVICE FEES

DELIVERY	LD
FOOD SET-UP SERVICE	10% of order total

CONTACT US

SAVOR AND SPICE NJ LLC
 SAVORANDSPICENJ@GMAIL.COM
 908-858-3372
 NEW JERSEY BASED

MENU KEY

Icon on Menu

MARKET VALUE

MV

Price will vary depending on the current value of the meat included in the dish

LOCATION DEPENDENT

LD

The delivery cost will be determined by the location of the event

VEGETARIAN



The main dish is vegetarian by default, or can be customized to be vegetarian upon request

Serving Size Adjustments



Full-size tray option will be served in two half trays to preserve the integrity of flavor.



HALF TRAY

typically serves 10 people



FULL TRAY

typically serves 18-20 people

* Turkey is the primary meat used, but it can be substituted with beef upon request for an additional charge

** Turkey bacon can be substituted for pork bacon

NOTICE:

Please let our team know about any allergies or dietary restrictions you may have. We are committed to accommodating your needs and will do our best to ensure your meals are tailored to you. However, for quality assurance, we may inform you if certain items cannot be modified.

Thank you for your understanding!



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CATERING TERMS AND CONDITIONS



Savor and Spice NJ LLC

PURPOSE AND SCOPE:

The purpose of this policy is to provide clear guidelines for the provision of catering services by Savor and Spice NJ LLC. This policy applies to all events and functions where catering services are requested, including, but not limited to, corporate events, weddings, private parties, and public gatherings.

MENU CUSTOMIZATIONS:

Savor and Spice NJ LLC offers a variety of menu options, including vegetarian, vegan, and halal choices. Clients must inquire about customization requests as not all of our meals can be made to accommodate these modifications. Final menu selections must be confirmed at least 14 days prior to the event.

Please inform us of any dietary restrictions or allergies when booking, so we can best accommodate your needs. While we strive to provide tailored meal options, please note that we cannot be held liable for any allergic reactions or dietary issues not communicated in writing before the event.

Detailed pricing is available in the catering brochure.
Please note that prices do not include taxes and gratuities

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TERMS:

- A signed catering quote is required to secure the date along with one of the following:
 - A 20% non-refundable deposit or
 - Full payment.
- Clients must provide accurate event details, including guest count, menu selections, and special instructions.
- Final guest count and menu selections are due 14 days before the event.
- Extra fees may apply for early (AM) or late (PM) deliveries, long-distance travel, or challenging setups (e.g., stairs, lack of elevator access).
- Once food has been handed off, the client assumes full responsibility for food safety, including proper storage and handling.

CANCELLATION POLICY:

The cancellation policy goes into effect once the order is confirmed with the deposit and signed agreement. Non-refundable deposits will be applied to the following:

- **30 days or more before the event:** Full refund, excluding the non-refundable deposit.
- **7 days or more prior to the event:** 20% of the total invoice will be billed, plus the non-refundable deposit.
- **3 to 6 days prior to the event:** 50% of the total invoice will be billed, plus the non-refundable deposit.
- **Within 48 hours (2 days) of the event:** The full invoice balance (100%) will be billed.

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