



MENU

DINNER BUFFET





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Our chef-curated dinner buffet is thoughtfully designed for seamless service and exceptional flavor. Each buffet is typically comprised of 2 proteins, 1 fresh salad, and 3 seasonal sides, served with artisan bread and butter.

www.catercrewsavannah.com

PROTEIN SELECTION

Choose Two Proteins

Herb-Roasted Chicken

Served with your choice of Lemon Herb, Garlic Butter, or Teriyaki glaze

BBQ Pulled Pork

Slow-roasted and hand-pulled, finished with our house BBQ sauce

Italian Sausage & Roasted Peppers

Sliced sausage with caramelized peppers and onions

Vegan Coconut Chickpea & Vegetable Curry (Vegan)

A hearty, aromatic plant-based entrée

Parmesan-Crusted Chicken Breast

Crisp herb-parmesan crust

(Premium chicken upgrade available)



Savannah
Cater
Crew



PREMIUM PROTEIN ENHANCEMENTS

Available as an upgrade
Add +\$6-\$12 per person for beef
premiums

Steak Tips (Garlic Herb or Teriyaki)

Roasted Brisket

Braised Short Ribs

Premium beef selections available for an
additional per-person charge





SEAFOOD OPTIONS

Add +\$5–\$8 per person for seafood

One seafood protein max per event

Grilled or Roasted Salmon
(Lemon Dill / Honey Garlic / Teriyaki)

Clean, elegant, universally requested.

Shrimp Scampi

Garlic butter, lemon, white wine.

Blackened Salmon

Bold flavor option that pairs well with rice or mashed potatoes.

SALAD OPTIONS

Choose One Fresh Salad

Classic Garden Salad

Caesar Salad

Italian Pasta Salad

Cucumber Tomato Salad



Fresh

Organic

Tosed



SIDE SELECTION

Choose Three — thoughtfully balanced Sides

STARCHES & COMFORT SIDES

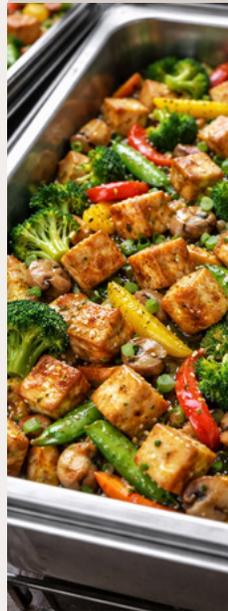
Seasoned Rice
Garlic Mashed Potatoes
Roasted Potatoes
Rice Pilaf

VEGETABLES

Roasted Mixed Vegetables
Green Beans with Garlic Butter

CHEF'S SPECIALTIES

Baked Mac & Cheese (Premium side)
Buttered Corn



Chef's selections may vary seasonally to ensure peak freshness and balance.

PLEASE NOTE

- Buffets are chef-curated to ensure balance, quality, and efficient service
- Premium proteins and select sides may carry an additional per-person charge
- Final menu selections are confirmed prior to the event to ensure proper preparation





PRICING & POLICIES

Dinner Buffet

Includes two proteins, one salad, three sides, artisan bread, and butter.

Starting at \$28 per person

Premium proteins, seafood selections, and select sides are available for an additional per-person charge.

PREMIUM UPGRADES

- Premium beef selections: **+\$8-\$12 per person**
- Seafood selections: **+\$5-\$8 per person**
- Premium chicken options: **+\$2-\$3 per person**
- Premium side selections: **+\$1.50-\$2 per person**

EVENT SIZE & FEES

- Events serving **fewer than 50 guests** may incur a small-event fee
- Delivery fees are based on distance and logistics
- A **10% service & administrative fee** is applied to all catering orders (This fee is not a gratuity)

STAFFING & SETUP

Professional service staff and setup options are available **upon request** and may incur additional charges.

IMPORTANT NOTES

- Pricing is based on final guest count and menu selections
- Menu selections are confirmed prior to the event
- Gratuity is optional and always appreciated