

SAVOR...

Suite Menu



Private Management for Public Facilities

Welcome

SAVOR... *welcomes you and your guests to the VIP Luxury Suites at the Sovereign Center. As the exclusive provider of food and beverage services at the Sovereign Center, we are committed to the highest standards of quality and service. Our culinary staff is committed to providing the finest food, services and amenities for you and your guests. Our suite menu features an appealing array of foods, from appetizers to our VIP packages, salads to sandwiches, hot and cold selections, sweet desserts and complete beverage service. Please do not hesitate to call us with any questions, special requests or to place your order.*

Carissa Krenitsky

SAVOR... *Office Manager*

Phone: 610-898-7272

ckrenitsky@sovereigncenter.com

Or

Tonya Dinatally

SAVOR... *Catering and Suite Manager*

Phone: 610-898-7270

tdinatally@sovereigncenter.com

Sit back, Relax, Enjoy the event and....

SAVOR...

Policies and Procedures

The following information is the policies and procedures that will help to create an enjoyable experience for you and your guests at the Sovereign Center. Adhering to these policies will enable SAVOR... to provide you the freshest possible product and first rate service.

Suite Concierge

To facilitate communication regarding ordering and billing, it is imperative that each suite holder designate one person as the "Suite Concierge." This person is responsible for all communication with suite owners and guests, order placement and proper processing and timely payment of all invoices.

Any information or questions on the part of SAVOR... will be directed to this person.

Ordering Procedure

All advance orders will be placed in your suite approximately one hour before the event. Should you require your order at a specific time, please note this on your order form. Food and beverage orders may be placed with SAVOR... by faxing in the order form to 610-898-7273 or by calling 610-898-7272 Monday through Friday 9am to 5pm. All orders must be placed 72 hours in advance of the event in order for us to assure the highest quality product, presentation and service. The following list indicates the days that orders will be due:

<u>EVENT DAY:</u>	<u>ORDER DUE BY:</u>
Monday	Prior Week's Thursday
Tuesday	Prior Week's Friday
Wednesday	Prior Week's Friday
Thursday	Monday
Friday	Tuesday
Saturday	Wednesday
Sunday	Thursday

An event day menu is also available if the order deadline has passed. These items can be ordered in advance or during the event directly through your suite attendant. No charge will be assessed to your account for food and beverage orders cancelled with a minimum of 24 hours notice. In the event that less than 24 hours notice is given, a 50% cancellation fee will be assessed. Cancellation of special order items will result in a 100% cancellation fee.

Specialty Catering and Requests

SAVOR... would be delighted to assist you in planning any special functions in your suite. Please contact us should you desire to create a special menu or have balloons, flowers, ice carvings, cakes or gift baskets available in your suite. Please allow at least 72 hours notice for special requests. Should you require any food or beverage items not listed in our menu or have any dietary restrictions or needs, please contact SAVOR...

Policies and Procedures, continued

Alcoholic Beverages

SAVOR..., as the licensee, is authorized to sell, deliver and serve alcoholic beverage products at the Sovereign Center. Pennsylvania state law prohibits the consumption of any other alcoholic beverages than those obtained through *SAVOR...*. Any alcoholic beverages purchased at the Sovereign Center cannot be removed from the building, wine not included. Alcoholic beverages may NOT be brought into the Sovereign Center. Pennsylvania State law also prohibits the consumption of alcoholic beverages by any person under the age of 21. It is the responsibility of the suite holder to assure that all patrons consuming alcoholic beverages are of the legal age. *SAVOR...* reserves the right, through our alcohol awareness program, to check for proper identification of all suite patrons and to refuse service to any individuals at any time that may appear to be intoxicated.

Payment and Billing

Upon placement of your order, we will request a credit card or advanced payment check. A house account for each suite will be established with a credit card number kept on file that will be charged on an event by event basis. If you would like to charge your order to a card other than the one on file, please be sure to include the cardholder's information when you fax in your order. Applicable sales tax of 6% and a delivery charge of 19% will be added to your invoice and are not considered a gratuity.

Gratuities for your suite attendant are at the suite patron's discretion and may be added to the invoice. Before the close of the event, your suite attendant will present you with a copy of your invoice which will include all advance orders and any additional event day orders. An authorized signature must accompany your invoice before you leave. Invoices will be faxed to your contact person the next business day following the event. All invoices must be settled on event night and there will not be any direct billing of any sort.

*And now, on to our menu.
SAVOR...the selection*

SAVOR... *Cold Appetizers*

The following selections comfortably serve 12 guests.

Shrimp Display

Three dozen cooked jumbo shrimp, ice chilled, served with zesty cocktail sauce and lemon wedges.

\$80.00

Cheese Display

A sampling of fine imported and domestic cheeses including cheddar, provolone, Swiss, smoked gouda and brie. Served with gourmet crackers.

\$65.00

Fresh Fruit Display

A selection of fresh seasonal fruits. Served with strawberry yogurt dip.

\$70.00

Dutch Platter

A platter of sliced ring bologna, cheddar and Swiss cheese cubes and pickle wedges. Served with dipping mustard.

\$30.00

Fresh Vegetable Display

A selection of garden fresh vegetables with a ranch dipping sauce.

\$45.00

Chili & Chips

Chef's own recipe chili served in a bread bowl with tortilla chips.

\$40.00

Traditional Hummus

Chickpeas seasoned with extra virgin olive oil, lemon juice and a touch of garlic pureed. Served with black bean tortilla chips.

\$25.00

Prices do not include 19% service charge & 6% sales tax.

SAVOR... *Hot Appetizers*

The following selections comfortably serve 12 guests.

*Chicken Tenders**

Lightly breaded tenders accompanied by tangy barbeque sauce and honey mustard dip.

\$60.00

*Coconut Shrimp Skewers**

Coconut battered shrimp skewers served with zesty orange sauce.

\$80.00

*Grilled Shrimp Kabobs**

Skewered fresh vegetables and plump seasoned shrimp basted with lemon garlic butter sauce. Served on a fluffy bed of rice pilaf.

\$80.00

Bruschetta

Freshly diced tomato, oregano, robust garlic and virgin olive oil atop toasted crusty bread. Topped with lightly melted cheese.

\$25.00

*Rotisserie Style Chicken Wings**

Wings smothered in your choice of sauce: hot, BBQ, ranch or honey mustard. Served with celery sticks and blue cheese dressing.

\$60.00

*Mozzarella Sticks**

Lightly battered mozzarella cheese sticks. Served with marinara sauce or honey mustard.

\$50.00

Nacho Bar

Tortilla chips with spicy cheese sauce, chili, guacamole, sour cream, chunky salsa and jalapeno peppers.

\$80.00

Orient Express

Mini vegetable spring rolls, chicken pot stickers and batter dipped asparagus. Served with plum sauce

\$60.00

*Items with an * are available in half orders.
Prices do not include 19% service charge & 6% sales tax.*

SAVOR... Snacks

The following selections comfortably serve 12 guests.

Chips and Dips

Potato and tortilla chips served with French onion dip, spinach artichoke dip and chunky salsa.

\$18.00

Fresh Popped Bottomless Popcorn

Fresh popped, lightly salted, golden yellow popcorn refilled throughout the event.

\$12.00

Snack Tray

A variety of peanuts, snack mix, pretzels, kettle chips and SAVOR... French onion dip.

\$35.00

Potato Chips & Pretzels

Bowls of potato chips and pretzel thins.

\$15.00

Tortilla Chips & Salsa

Tortilla chips and tangy salsa.

\$15.00

Pretzel Braids

Six soft, Philly style pretzel braids. Served with spicy brown and yellow mustards.

\$18.00

Candy Basket

An assortment of Reese's Peanut Butter Cups, Kit Kat bars, Twizzlers and Gummy Bears.

\$20.00

Kettle Chip Combo

Regular, BBQ and onion flavored kettle chips. Served with SAVOR... ranch & French onion dip.

\$30.00



Prices do not include 19% service charge & 6% sales tax.

SAVOR... Sandwiches

The following selections comfortably serve 12 guests.

The Royal Sub

A three foot sandwich, layered with peppered ham, salami, roasted turkey, sliced tomatoes, crisp lettuce, red onions, Swiss and American cheeses and sweet peppers on a party roll.

\$70.00

Cheeseburger Sliders

Cheeseburger sliders served with caramelized onions and bourbon BBQ sauce. Served with lettuce, tomato, onions and pickles.

\$60.00

Chicken Sliders

Crispy fried chicken breast sliders served with caramelized onions and bourbon BBQ sauce.

\$60.00

*Berks Hot Dogs**

Regular or jumbo sized hot dogs served on a bed of sauerkraut with all of the condiments and potato rolls.

\$50.00

Wrap Platter

An assortment of ham, turkey, Southwestern chicken and vegetable wraps. Served with all of the condiments.

\$65.00

French Dip

Tender roast beef in hot au jus served with Kaiser Rolls and horseradish sauce.

\$65.00

Grilled Hamburgers

Half pound burgers seasoned and grilled. Served with cheese, onions, lettuce, tomato and pickles.

\$60.00

Steak Sandwiches

Chopped steak meat in a light red sauce. Served with steak rolls, peppers & onions and cheese sauce on the side.

\$75.00

*Meatballs**

Juicy, plump meatballs smothered in marinara sauce. Served with parmesan cheese and steak rolls.

\$50.00

Pig Pit Pulled Pork

Eastern Carolina style pulled pork barbeque served with cole slaw and hot & sweet sauces on the side with Kaiser Rolls.

\$65.00



*Items with an * are available in half orders.
Prices do not include 19% service charge & 6% sales tax.*

SAVOR... *Hot Selections*

The following selections comfortably serve 12 guests.

*Italian Sausage**

Grilled sweet Italian sausage with sautéed peppers and onions, accompanied with whole grain mustard and crusty rolls.

\$55.00

*Southwestern Chicken**

Tender, sautéed chicken breast topped with shredded Monterey jack and cheddar cheeses, diced tomato and scallions. Served with chunky salsa and Kaiser Rolls.

\$75.00

*Mediterranean Chicken**

Tender chicken breast dipped in egg batter and sautéed until golden brown. Topped with roasted Mediterranean vegetables in balsamic vinaigrette.

\$75.00

Crab Cakes

Twelve baked, lump crab cakes served with tangy tartar and zesty cocktail sauces, sliced lemon and Kaiser Rolls.

\$80.00

BBQ Baby Back Ribs

Slow cooked baby back ribs served with coleslaw and buttermilk biscuits.

\$210.00

SAVOR... *For the Young Fans*

Our kid's meal is for our young guests under the age of 12.

Choice of One of the Following:

Chicken Tenders with honey mustard

Hot dog with ketchup and mustard

Includes chips, cookie and a piece of fruit served in a crown.

\$6.00 per young fan

*Items with an * are available in half orders.
Prices do not include 19% service charge & 6% sales tax.*

SAVOR... *Salads*

The following selections comfortably serve 12 guests.

Chef's House Salad

Grilled chicken breast, fresh tomatoes, zesty red onion, chopped egg and crumbled bleu cheese atop mixed greens. Served with SAVOR... honey mustard vinaigrette dressing.

\$50.00

Caesar Salad

Garden fresh romaine lettuce topped with imported asiago and parmesan cheeses, croutons and our creamy house Caesar dressing.

\$35.00 with Chicken \$55.00

Antipasto Platter

Garden fresh tossed salad topped with freshly sliced meats, provolone cheese, cherry tomatoes, sliced red onion and peppers.

\$60.00

SAVOR... *Side Salads*

A great compliment to any of our dishes.

Potato Salad

\$35.00

Macaroni Salad

\$35.00

Tortellini Salad

\$35.00

Cole Slaw

\$25.00

Prices do not include 19% service charge & 6% sales tax.

SAVOR... VIP Packages

The following selections comfortably serve 12 guests.

The Red Line Package

Freshly popped popcorn, peanuts in the shell and Cracker Jacks. Fresh vegetable tray with ranch dip. Berk's hot dogs with sauerkraut, cheddar cheese sauce and chili. Chicken tenders with honey mustard and barbecue sauce. Dessert combo with two dozen freshly baked cookies and one dozen brownies.

\$225.00

PA Dutch Platter

Red beet eggs, pepper cabbage, chicken pot pie, country style pot roast, potato filling, buttered sweet corn, buttermilk biscuits and apple dumplings.

\$250.00

Tailgator's Feast

Endless supply of buttered popcorn, kettle chips with SAVOR... onion dip, creamy coleslaw, spicy chicken wings with celery sticks and ranch, cheeseburger sliders with caramelized onions, pig pit pulled pork sandwiches and assorted cookies and brownies.

\$225.00

Italian Feast Package

Crispy bruschetta, Caesar salad, meatball parmesan sandwich, sausage with onions and peppers with freshly baked rolls, baked ziti and tiramisu.

\$250.00

Fajita Package

Tortilla chips served with salsa. Combination of grilled chicken and steak fajitas with sautéed peppers and onions served with Spanish rice, refried beans, shredded lettuce, diced onions, ripe tomatoes, guacamole, salsa and shredded cheddar cheese.

Savor... Sweet Street Cheese Cake.

\$280.00

Prices do not include 19% service charge & 6% sales tax.

SAVOR... Desserts

The following selections comfortably serve 12 guests.

Cookie Selection

Includes chocolate chip, macadamia nut and oatmeal raisin.

Priced per dozen.

\$14.00

Rich Chocolate Brownies

Priced per dozen.

\$25.00

Cookies and Brownies

Fresh baked cookies and rich chocolate brownies.

\$45.00



French Chocolate Chambord Cake

Dark and dense chocolate cake brushed with a hint of raspberry.

\$50.00

Chocolate Peanut Pie

Dark chocolate and peanut butter mousse full of Reese's Peanut Butter Cups.

\$60.00

The Snickers Bar Pie

Large chunks of Snickers Bars, fudge brownie, caramel, peanuts and a tart cream filling.

\$60.00

Original Cheesecake Xangos

Rich and smooth cheesecake with a tangy finish in a melt in your mouth flaky pastry tortilla. Served with a caramel dipping sauce.

\$55.00

Raspberry Cheese Brulee

White chocolate cheesecake with a red raspberry swirl.

\$65.00

Carrot Cake

Moist carrot cake sandwiched with smooth cream cheese icing.

\$45.00

Prices do not include 19% service charge & 6% sales tax.

SAVOR... Beverages

BEER – sold by the Six Pack

Domestic

Non Alcoholic	\$14.00
Coors Light	\$18.00
Miller Light	\$18.00
Reading Premium	\$18.00
Yuengling Lager	\$18.00
Blue Moon White Ale	\$20.00
Sam Adam's Boston Lager	\$20.00
Stoudt's Sampler Pack	\$20.00

Import

Labatt Blue	\$18.00
Molson Canadian	\$18.00
Corona	\$20.00
Heineken	\$20.00
New Castle Brown Ale	\$20.00
Spaten Lager	\$20.00

Alternative Beverages

Bartles & Jaymes Berry Coolers	\$25.00
Mike's Hard Lemonade	\$25.00
Mike's Hard Cranberry	\$25.00
Woodchuck Amber Cider	\$25.00

*Beverages cannot be taken home.

Non Alcoholic Beverages & Mixers

Sold by the Six Pack except where noted

Coca Cola	\$9.00
Diet Coke	\$9.00
Caffeine Free Diet Coke	\$9.00
Sprite	\$9.00
Cherry Coke	\$9.00
Barq's Root Beer	\$9.00
Dasani Bottled Water	\$11.00
Coffee & Hot Chocolate	\$15.00/pot
Cranberry, Grapefruit or OJ	\$3.50/btl
Club Soda	\$5.00/btl
Ginger Ale	\$5.00/btl
Tonic Water	\$5.00/btl

Prices do not include 19% service charge & 6% sales tax.

SAVOR... *Liquors*

Sold by the bottle.

Vodka

<i>Skyy</i>	\$45.00
<i>Absolut</i>	\$55.00
<i>Grey Goose</i>	\$65.00

Whiskey

<i>Seagram's 7</i>	\$30.00
<i>Seagram's VO</i>	\$35.00
<i>Crown Royal</i>	\$65.00
<i>Canadian Club</i>	\$30.00

Cordials

<i>Amaretto di Saronno</i>	\$60.00
<i>Jagermeister</i>	\$55.00
<i>Sambuca</i>	\$60.00
<i>Southern Comfort</i>	\$45.00
<i>Courvoisier</i>	\$60.00

Rum

<i>Bacardi</i>	\$35.00
<i>Captain Morgan Spiced</i>	\$35.00
<i>Malibu Coconut</i>	\$35.00

Tequila

<i>Jose Cuervo</i>	\$50.00
<i>Sauza Hornitos</i>	\$55.00

Gin

<i>Tanqueray</i>	\$60.00
<i>Bombay Sapphire</i>	\$70.00
<i>Beefeater</i>	\$50.00

Bourbon

<i>Jack Daniels</i>	\$55.00
<i>Jim Beam</i>	\$40.00
<i>Maker's Mark</i>	\$65.00

Scotch

<i>Dewar's</i>	\$65.00
<i>Chivas Regal</i>	\$80.00

**Beverages cannot be taken home.*

Prices do not include 19% service charge & 6% sales tax.

SAVOR... Wines

Sold by the bottle

White Wines

<i>Woodbridge by Robert Mondavi Chardonnay</i>	<i>\$25.00</i>
<i>Toasted Head Chardonnay</i>	<i>\$45.00</i>
<i>Kendall Jackson Chardonnay</i>	<i>\$45.00</i>
<i>Woodbridge by Robert Mondavi Pinot Grigio</i>	<i>\$25.00</i>
<i>Ruffino Lumina Pinot Grigio</i>	<i>\$35.00</i>
<i>Chateau Ste. Michelle Riesling</i>	<i>\$45.00</i>
<i>Nobilo Sauvignon Blanc</i>	<i>\$45.00</i>
<i>Woodbridge by Robert Mondavi White Zinfandel</i>	<i>\$25.00</i>

Red Wines

<i>Woodbridge by Robert Mondavi Cabernet</i>	<i>\$25.00</i>
<i>Kendall Jackson Cabernet</i>	<i>\$45.00</i>
<i>Blackstone Merlot</i>	<i>\$40.00</i>
<i>Woodbridge by Robert Mondavi Merlot</i>	<i>\$25.00</i>
<i>Robert Mondavi Pinot Noir</i>	<i>\$45.00</i>
<i>Ravenswood Zinfandel</i>	<i>\$45.00</i>
<i>Jacob's Creek Shiraz</i>	<i>\$35.00</i>

Sparkling

<i>Domaine Ste. Michelle</i>	<i>\$45.00</i>
<i>Cooks Extra Dry</i>	<i>\$30.00</i>

*Open bottles of wine and champagne may be taken home!
Special wine orders will be accommodated based on 72 notice and PLCB availability.
Please contact Savor's offices directly for such requests.*

Prices do not include 19% service charge & 6% sales tax.

SAVOR...

Caterer to the Stars

The staff of SAVOR... at the Sovereign Center wishes to offer you the same star treatment that all of the Sovereign Center and Performing Arts Center's performers receive.

From the formal to the informal; from small business luncheons to elegant affairs; private parties to corporate functions, SAVOR... offers full catering services with extensive menus and event planning.

Depending on our availability, SAVOR... can cater your function at your place of business, your home or other location. We also have relationships with a number of local venues where you can host a function.

For more information to see how SAVOR... can create and cater a function your guests will enjoy, please call today at 610-898-7270!