

## Hours:

Tuesday - Saturday 11am -10pm

## Desserts

Dessert Platter: Sm \$25 Lg \$40

Bite sized Brownies, Magic Bars,  
Key Lime Squares and Cream Puffs

Carrot Cake: 20 Slices \$75 / 10 Slices \$37.5

## Chips and Dips

Dips are sold by the 1/2 Pint or Pint

Savory Chips \$6 per pound  
tossed with Southwestern Seasoning or  
Cinnamon Sugar

Salsa \$3 / \$5

Hummus \$5 / \$10

Spinach, Artichoke & Feta \$5 / \$10

Pimento Cheese \$5.5 / \$11

Shrimp Paste \$6 / \$12

Lowcountry Crab Dip \$6 / \$12

Artichoke & Parmesan \$6 / \$12

Black Bean, Broccoli and Cheddar \$6 / \$12

Smoked Salmon Mousse \$10 / \$20

## Sushi Platters

Ninja: 50 pieces for \$36 or 100 pieces for \$73

An assortment of our Classic Rolls  
Spicy Tuna ~ Crunch ~ Philly ~ California

Samurai: 80 pieces total for \$80

Includes the *Ninja* Platter as well as the Ladybug,  
Sexy Melon, Surf & Turf plus five pieces of both  
Tuna & Salmon Nigiri.

Shogun: 100 pieces for \$105

Includes the *Ninja* Platter as well as the Samurai,  
Black Widow, Fire-breather, Super Crunch plus  
five pieces each of Tuna, Salmon, Eel & Grouper  
Nigiri

Edamame Sm \$16 ~ Lg \$26

Soy Beans tossed with your favorite flavor:  
Ponzu, Carrot Ginger or Sichimi

### Seaweed Salads

Tossed with Cucumbers and an Asian Vinaigrette.

Regular Sm \$20 ~ Lg \$35

Ginger Sm \$20 ~ Lg \$35

Duo of Seaweed Salads Sm \$29 ~ Lg \$44

Custom Sushi Platters, including Nigiri & Sashimi, are  
available upon request and will be at market price.

To see our full sushi menu, please go to  
[www.savorysushiandcatering.com](http://www.savorysushiandcatering.com)

Help do your part to **Go Green** by  
using your personal platters rather  
than our plastic platters. Your  
platters will have that extra personal  
touch that you can feel good about.



# PLATTERS

At Savory Catering we pride ourselves in accommodating all individual needs of our clients. This menu should give you some ideas of what you may want for your special event.

Thank you for your interest in Savory Sushi & Catering Co. We look forward to the opportunity of helping make your event special, personal and unique.

**Roll With Us...You Know You Want To!**

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James Island, SC 29412

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[CateringInfo@SavorySushiandCatering.com](mailto:CateringInfo@SavorySushiandCatering.com)

## Canapés

Minimum order is 2 dozen.

BBQ Pork \$25 per 2 dozen  
with Pickled Red Onion over Jalapeno Corn Bread.

Pork Loin \$ 21 per 2 dozen  
Toast Points with Sliced Pork, Dijon, and Seasonal Chutney.

Beef \$45 per 2 dozen  
Toast Point with Sliced Beef, Horsy Mayo, and Onion Relish.

Smoked Salmon \$12.50 per 2 dozen  
Cucumber Rounds topped with Smoked Salmon Mouse and Caper Relish.

## Salads

Orzo Pasta Salad Sm \$24 ~ Lg \$39  
Penne pasta, chick peas, zucchini, artichoke hearts, roasted red peppers, scallions and feta cheese

Spinach Salad Sm \$36 ~ Lg \$55  
topped with strawberries, goat cheese, pecans and balsamic vinaigrette

Chef Salad Sm \$17~ Lg \$29  
topped with cucumbers, carrots and tomato with your choice of dressing:

Carrot Ginger, Balsamic Vinaigrette, Ranch, Caesar or Asian Vinaigrette,

Potato Salad Sm \$28 ~ Lg\$50

Broccoli and Penne Pasta Salad Sm \$25 ~ Lg \$45

## Light Bites

Fruit Platter Sm \$25~ Lg \$43

Cheese Platter Sm\$37 ~ Lg \$62

Fruit & Cheese Platter Sm \$51 ~ Lg \$64

Fresh Asparagus Platter Sm \$32 ~ Lg \$47  
Served with Balsamic Vinaigrette

Seasonal Vegetable Platter Sm \$25 ~ Lg \$35  
Seasonal fresh vegetables with savory dipping sauces

Baked Brie EnCroute Sm (1 lb) \$40~ Lg (2.2lb) \$95  
A wheel of brie is topped with a seasonal chutney, wrapped in puff pastry then baked to perfection.

Savory Bite Sized Wraps: Sm- 50pcs ~ Lg- 80pcs  
Hummus Sm \$32 ~ Lg \$48  
Shrimp Paste Sm \$35 ~ Lg \$53  
Smoked Salmon Spread Sm \$41 ~ \$55  
Sun-dried Tomato Cream Cheese Sm \$35~ Lg \$54

Traditional Tea Sandwiches: priced per dozen / 48 pieces  
Chicken Salad \$26  
Shrimp Salad \$29  
Ham & pimento cheese \$36  
Turkey with sundried tomato cream cheese \$36

Smoked Salmon Sm \$80 ~ Lg \$105  
House smoked salmon with the traditional accompaniments of cream cheese, red onion, cucumber, capers and toast points.

Shrimp Cocktail Sm (1.5 lb) \$40~ Lg (2.5 lb) \$60  
A traditionally poached large, tail on shrimp served with cocktail sauce and lemon wedges.

Miniature Lowcountry Crab Cakes \$6 per dozen  
Tender fresh crab meat mixed with the perfect blend of vegetables then portioned into delicate bite sized cakes. These are paired with our house remoulade sauce.

Cashew Chicken Bites Sm \$30 ~ Lg \$55  
Cashew encrusted chicken bites served with a carrot ginger dipping sauce

**Small Platters will feed: 8-10  
while a Large will feed:18-20**

## Bigger Bites

Herbed Pork Loin Sm \$35 ~ Lg \$55  
Tender roasted herb pork loin sliced thin and paired with a seasonal chutney and fresh rolls.

Sliced Beef Tenderloin Sm \$75 ~ Lg \$170  
Pepper encrusted beef tenderloin, seared then cooked to a perfect medium rare, sliced thin and served with horseradish mayo and fresh rolls.

Chicken Satay \$15 per dozen  
served with a peanut dipping sauce.

Lowcountry Eggrolls  
Sm (6 rolls) \$25 ~ Lg (12 rolls) \$45  
Filled with Cox BBQ, collard greens & cheddar grits served with a Citrus Jalapeno Marmalade.

## Phyllo Pastry Cup Bites

Tomato Tartlets \$12 per dozen  
Fresh Tomatoes & Mozzarella Cheese filling topped with fresh Basil & Parmesan.

Artichoke Goat Cheese Cups \$12 per dozen  
Diced Artichoke Hearts mixed with crumbled goat cheese, Garlic & fresh Basil.

Southwestern Chicken Cups \$18 per dozen  
Chicken, black beans and broccoli dip topped with corn salsa.

Please call at least **24 – 48 hours** prior to your pickup or delivery date. Special request are welcome. 843-762-3338