

**HOTEL
INDIGO®**

SAVANNAH HISTORIC
DISTRICT

CATERING MENUS

Hotel Indigo Savannah Historic District | 201 West Bay Street, Savannah, GA 31401 | 912.236.4440

CONTINENTAL

25 per person

Seasonal Fresh Fruit, Assorted House-made Pastries, Greek Yogurt, Orange Juice, Freshly Brewed Regular & Decaffeinated Coffee, Assorted Hot Teas

SAVANNAH SUNRISE

30 per person

Seasonal Fresh Fruit, Assorted House-made Pastries, Cage Free Scrambled Eggs, Breakfast Potatoes, Choice of Bacon or Sausage Links, Orange Juice, Freshly Brewed Regular & Decaffeinated Coffee, Assorted Hot Teas

FORSYTH FRESH

35 per person

Seasonal Fresh Fruit, Assorted House-made Muffins, Steel Cut Oatmeal with Variety of Toppings, Egg White Frittata with Roasted Mushrooms, Spinach, Tomato, and Goat Cheese, Orange Juice, Freshly Brewed Regular & Decaffeinated Coffee, Assorted Hot Teas

SOUTHERN CLASSIC

40 per person

Season Fresh Fruit, House-made Biscuits & Sausage Gravy, Cage Free Scrambled Eggs, Breakfast Potatoes, Choice of Bacon or Sausage Links, Grits, Orange Juice, Freshly Brewed Regular & Decaffeinated Coffee, Assorted Hot Teas

ENHANCEMENTS (in addition to above selection): 10 per person, each

Pancake Station: Maple Syrup, Fresh Berries, Butter, Whipped Cream

Grits Station: Bacon, Andouille Sausage, Cheddar Cheese, Butter
Caramelized Onions * Add Wild Georgia Shrimp +\$12.00

Oatmeal Station: Fresh Fruit, Assorted Nuts, Brown Sugar, Syrup

English Muffin Sandwich: Scrambled Eggs, Bacon or Sausage, Cheddar



OMELETTE STATION

24 per person / 100 Chef Attendant

Whole Country Eggs & Egg Whites, Caramelized Onions, Peppers, Mushrooms Spinach, Tomatoes, Bacon, Sausage, Goat Cheese, Cheddar Cheese

BREAKFAST BUFFET

Minimum of 15 guests

All food and beverage pricing will be subject to 25% service charge and 7% sales tax.
Please advise catering of any food allergies prior to event. We will set and prepare for 5% over your final guarantee.
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

INDIGO CLASSIC 21 per person
2 Eggs Any Style, Breakfast Potatoes, Thick Cut Bacon
or Sausage, Toast

CHICKEN AND WAFFLES 25 per person
Fried Chicken Tenders, Belgian Waffle, Maple Syrup

WILD BERRY COMPOTE PANCAKE 18 per person
Buttermilk Pancakes, Wild Berry Compote, Maple Syrup

HUEVOS RANCHEROS 22 per person
Fried Corn Tortillas, Refried Beans, Chorizo, Avocado,
Fried Egg

PEACH COBBLER OATMEAL 16 per person
Steel Cut Oatmeal, Georgia Peaches, Cinnamon Streusel

FRUIT AND YOGURT PARFAIT 16 per person
Greek Yogurt, Fresh Berries, Homemade Granola, Savannah
Bee Honey



BREAKFAST PLATED

*Plated menus will be presented with Freshly Brewed Coffee,
Assorted Hot Teas, and Orange Juice*

1-14 guests: 1 option
15-39 guests: 2 options
40 or more guests: 3 options

All food and beverage pricing will be subject to 25% service charge and 7% sales tax.

Please advise catering of any food allergies prior to event. We will set and prepare for 5% over your final guarantee.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

BEVERAGES

All food and beverage pricing will be subject to 25% service charge and 7% sales tax.

Please advise catering of any food allergies prior to event. We will set and prepare for 5% over your final guarantee.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

PACKAGES

Pricing is per person, requires a minimum guarantee of 10

ALL DAY BEVERAGE PACKAGE 30 per person

Freshly Brewed Savannah Coffee Roasters Coffee
(Regular and Decaffeinated), Hot Tea Station,
Assorted Coke Products, Bottled Water

HALF DAY BEVERAGE PACKAGE 15 per person

Freshly Brewed Savannah Coffee Roasters Coffee
(Regular and Decaffeinated), Hot Tea Station,
Assorted Coke Products, Bottled Water

CONSUMPTION

SAVANNAH COFFEE ROASTER'S COFFEE 70 per gallon

ASSORTED COKE PRODUCTS 5 per can

BOTTLED WATER 5 per bottle

BOTTLED FRUIT JUICES 6 per bottle

SWEET & UNSWEET ICED TEA 40 per gallon

FRESH LEMONADE 40 per gallon

RED BULL OR POWERADE 7 each



BREAKS

BY THE DOZEN:

ASSORTED HOUSE-MADE COOKIES	40
ASSORTED MUFFINS & DANISH, TRADITIONAL CHOCOLATE & ALMOND CROISSANTS	45
FRESH FRUIT BROCHETTES WITH YOGURT SAUCE	45
COFFEE CAKE SQUARES	45
BROWNIES AND BLONDIES	50
SOFT PRETZELS WITH CHEESE, CREOLE MUSTARD, AND BOURBON CRÈME CARAMEL SAUCE	60

THEMED BREAKS:

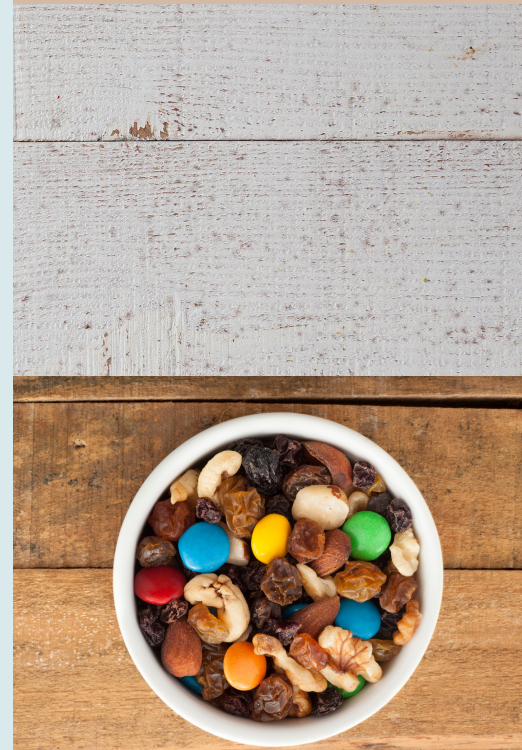
Pricing is per person, requires a minimum guarantee of 15

CHEF'S GARDEN Seasonal Crudité, Terra Chips, House-made Naan Bread, Artichoke Spinach Dip, Roasted Pepper Hummus, Ranch Dip	16
TRAIL MIX BAR Assorted Dried Fruits, Sunflower Seeds, Candied Pecans, Homemade Granola, Toasted Almonds, M & M's	17
POWER UP Power Bars, Granola Bars, Berry Parfait, Whole Fruit Powerade, Energy Tea	17
THE LOCAL Pimento Cheese, Water Crackers, Sliced Apples and Cheddar, Savannah Bee Honey, Savannah Candy Kitchen Pralines, Arnold Palmer Beverage Station	20

All food and beverage pricing will be subject to 25% service charge and 7% sales tax.

Please advise catering of any food allergies prior to event. We will set and prepare for 5% over your final guarantee.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



SOUTHERN COMFORT

Homemade Cornbread with Whipped Butter
·Chopped Cobb Salad: Chopped Romaine,
Smoked Bacon, Tomato, Egg, Bleu Cheese,
Italian Dressing
Buttermilk Fried Chicken
BBQ Pulled Pork
Macaroni & Cheese
Collard Greens
DESSERT
Peach Cobbler

48

NEW YORK DELI

Mixed Greens, Cherry Tomatoes, Red Onions,
Feta Cheese, Ranch and Balsamic Vinaigrette
House-made Coleslaw
BUILD YOUR OWN SANDWICH:
Oven Roasted Turkey, *Roast Beef, Virginia Ham
Cheddar, Swiss, and Monterey Jack Cheeses
Bibb Lettuce, Sliced Tomatoes, Red Onions,
Pickle Spears & Condiments
Ciabatta Bun, Kaiser Rolls, Italian Hoagies
DESSERT
New York Cheesecake

42

MEDITERRANEAN

Chopped Romaine, Cherry Tomatoes, Kalamata
Olives, Feta Cheese, Banana Peppers
Spanakopita: Spinach and Cheese Phyllo
Grilled Chicken, Shaved Lamb
Pita Bread
Tzatziki Sauce, Greek Dressing
DESSERT
Baklava

45

LUNCH BUFFET

Minimum of 15 guests

Priced per person. Includes Coffee, Water, and Iced Tea.



INDIGO FIESTA

Mexican Street Corn Salad
STREET TACO BAR:
Seasoned Ground Beef and Sliced Chicken
Soft Flour and Corn Tortillas
Pico de Gallo, Guacamole, Salsa,
Shredded Cheese, Sour Cream
DESSERT
Tres Leches

45

TASTE OF ITALY

Caprese Salad: Fresh Tomato, Mozzarella,
Basil, Balsamic Drizzle
Lasagna with Meat Sauce
Penne Pasta Primavera with
Seasonal Vegetables
Garlic Breadsticks
DESSERT
Tiramisu

48

All food and beverage pricing will be subject to 25% service charge and 7% sales tax. Please advise catering of any food allergies prior to event. We will set and prepare for 5% over your final guarantee. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

LUNCH PLATED

*Lunch Includes Regular & Decaf Coffee,
Water and Iced Tea*

1-9 guests: 1 entrée selection

10-19 guests: 2 entrée selections

20-25 guests: 3 entrée selections

CAESAR SALAD

Romaine Hearts, Parmesan,
Caesar Dressing, Herbed
Croutons

16

Add Grilled Chicken +6

Add Wild Georgia Shrimp +9

FIVE OAKS BURGER

Hunter Cattle Company
Beef, Cheddar Cheese,
Lettuce, Onion, Tomato
Served with Chips

21

Add Thick Cut Bacon +3

SHRIMP & GRITS

Wild Georgia Shrimp, Stone
Ground Grits, Sausage,
Peppers, Onions in a
Cream Sauce

28



MIXED GREEN SALAD

Mixed Greens, Tomato,
Zucchini, Carrot, Cucumber,
House Dressing

15

Add Grilled Chicken +6

Add Wild Georgia Shrimp +9

COLLARD MELT

Rye Bread, Collard Greens,
Coleslaw, Swiss Cheese,
Russian Dressing

18

BUTTERMILK FRIED CHICKEN SANDWICH

Crispy Fried Chicken Breast,
Spicy Honey, Smoked
Poblano Ranch, Bread &
Butter Pickles

28

PAN SEARED SALMON

in Lemon Butter Sauce,
Whipped Potatoes, Roasted
Seasonal Vegetable

32

All food and beverage pricing will be subject to 25% service charge and 7% sales tax.

Please advise catering of any food allergies prior to event. We will set and prepare for 5% over your final guarantee.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

BOXED LUNCH

COLD TURKEY 30

Roasted Turkey, Swiss Cheese, Lettuce, Tomato on Croissant

BEEF BOY 30

Roast Beef, Arugula, Shaved Parmesan, Horseradish Cream on French Baguette

TUNA WRAP 30

Tuna Salad, Avocado, Mixed Greens, Tomato on Flour Tortilla

THE NEW YORKER 30

Virginia Ham, Sharp Cheddar, Bibb Lettuce on Kaiser Roll

ITALIAN HOAGIE 30

Virginia Ham, Capicola, Salami, Provolone, Onion, Lettuce, Tomato, Italian Vinaigrette

VEGETARIAN 30

Grilled Zucchini, Yellow Squash, Cucumber, Roasted Bell Pepper, Spinach, Tomato, Avocado Spread

CAESAR WRAP 30

Grilled Chicken, Romaine Hearts, Caesar Dressing, Garlic Flour Tortilla



Includes:

1-9 guests: 1 choice

Gourmet Chips

10-19 guests: 2 choices

Fresh Whole Fruit

20+ guests: 3 choices

Indigo Signature Cookie

Bottled Water or Coke Soft Drink

All food and beverage pricing will be subject to 25% service charge and 7% sales tax.

Please advise catering of any food allergies prior to event. We will set and prepare for 5% over your final guarantee.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

HORS D'OEUVRES

Priced per dozen. Minimum order of 2 dozen.

COLD

PROSCUITTO WRAPPED MELON	55
SPICY BACON DEVILED EGG	45
*WILD GEORGIA SHRIMP COCKTAIL	85
HOUSE-MADE HUMMUS WITH CRUDITÉ	55
CAPRESE SKEWER WITH BALSAMIC DRIZZLE	55
*CUCUMBER, SMOKED SALMON WITH CRÈME FRAICHE	85
BLUE CHEESE, BEEF CROSTINI WITH RED ONION JAM	85
TOMATO BRUSCHETTA	55
ROASTED CRUDITÉ CUP, RANCH DRESSING	50
TOMATO GAZPACHO	45



HOT

ITALIAN SAUSAGE AND ASIAGO STUFFED MUSHROOM	70
BEEF WELLINGTON PUFF	85
CHICKEN SATAY SKEWER	65
SHRIMP & GRITS SHOOTER	85
MINI CRAB CAKE WITH SPICY REMOULADE	85
PEACH AND BRIE IN PUFF PASTRY	60
SMOKED GOUDA MAC & CHEESE BITES	60
BRUSSELL SPROUT LOLLIPOP, BACON JAM	55
THAI VEGETABLE SPRING ROLLS, SPICY CHILI SAUCE	65
PIMENTO GRILLED CHEESE BITE, TOMATO SOUP SHOOTER	70
SPINACH AND FETA PHYLLO TRIANGLE	55

All food and beverage pricing will be subject to 25% service charge and 7% sales tax.

Please advise catering of any food allergies prior to event. We will set and prepare for 5% over your final guarantee.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

DINNER PLATED

Select a Salad, Choice of Entrée, and Dessert

*Dinner Includes Freshly Baked Bread with Butter,
Regular & Decaf Coffee, Water and Iced Tea*

1-14 guests: 1 entrée selection
15-29 guests: 2 entrée selections
30+ guests: 3 entrée selections



STARTERS

BABY SPINACH, CARAMELIZED APPLES, CHOPPED WALNUTS, MAYTAG BLUE CHEESE, BALSAMIC VINAIGRETTE
BABY ROMAINE HEARTS, GARLIC CROUTONS, SHAVED PARMIGIANO CHEESE, CREAMY CAESAR DRESSING
MIXED BABY GREENS, SHAVED RED ONIONS, ROMA TOMATOES, CUCUMBERS, BUTTERMILK RANCH DRESSING

MAIN

SEAFOOD

68 PER PERSON

PAN SEARED SALMON, SAFFRON RICE, SAUTÉED ASPARAGUS
GEORGIA SHRIMP & GRITS, ANDOUILLE SAUSAGE, PEPPERS AND ONIONS, HEAVY CREAM

BEEF

70 PER PERSON

PETIT FILET, GARLIC MASHED POTATOES, BABY VEGETABLES, MERLOT DEMI GLAZE
BRAISED BEEF SHORT RIB, SMASHED POTATOES, ROASTED ROOT VEGETABLES

POULTRY

58 PER PERSON

HERB ROASTED CHICKEN BREAST, BUTTER WHIPPED MASHED POTATOES, SEASONAL SUCCOTASH
BUTTERMILK FRIED CHICKEN BREAST, MAC 'N CHEESE, HONEY CORN BREAD MUFFINS, COLLARD GREENS

VEGETARIAN

55 PER PERSON

GRILLED VEGETABLE MEDLEY, CHARRED VIDALIA ONIONS, SMASHED RED BLISS POTATOES, COULIS
WILD MUSHROOM RAVIOLI, PESTO CREAM SAUCE, PARMESAN CHEESE, FRESH HERBS

DESSERT

KEY LIME PIE
NEW YORK STYLE CHEESECAKE
SEASONAL FRUIT COBBLER
FLOURLESS CHOCOLATE CAKE
RED VELVET CAKE

All food and beverage pricing will be subject to 25% service charge and 7% sales tax.
Please advise catering of any food allergies prior to event. We will set and prepare for 5% over your final guarantee.
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

DINNER BUFFET

Option 1: Includes 1 Salad, 2 Entrées, 2 Sides,
and 1 Dessert **65 per person**

Option 2: Includes 1 Salad, 3 Entrées, 2 Sides,
and 2 Desserts **75 per person**

*Dinner Includes Freshly Baked Bread with Butter,
Regular & Decaf Coffee, Water and Iced Tea*



SALADS

BABY SPINACH, CARAMELIZED APPLES, CHOPPED WALNUTS,
MAYTAG BLUE CHEESE, BALSAMIC VINAIGRETTE

BABY ROMAINE HEARTS, GARLIC CROUTONS, SHAVED PARMIGIANO
CHEESE, CREAMY CAESAR DRESSING

MIXED BABY GREENS, SHAVED RED ONIONS, ROMA TOMATOES,
CUCUMBERS, BUTTERMILK RANCH DRESSING

ENTREES

HERB ROASTED CHICKEN BREAST

BRAISED SHORT RIB, RED WINE SAUCE

SLICED PORK TENDERLOIN, WHOLE GRAIN MUSTARD

SEARED SALMON, LEMON GARLIC BEURRE BLANC

PENNE PASTA PRIMAVERA WITH SEASONAL VEGETABLES

SOUTHERN FRIED CHICKEN

SIDES

ROASTED SEASONAL VEGETABLES

BUTTER WHIPPED MASHED POTATOES

SAUTÉED ASPARAGUS

RICE PILAF

HARICOT VERTS

ROASTED RED POTATOES

MACARONI AND CHEESE

DESSERTS

KEY LIME PIE

NEW YORK STYLE CHEESECAKE

PEACH COBBLER

FLOURLESS CHOCOLATE CAKE

RED VELVET CAKE

All food and beverage pricing will be subject to 25% service charge and 7% sales tax.
Please advise catering of any food allergies prior to event. We will set and prepare for 5% over your
final guarantee. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may
increase your risk of foodborne illness.

RECEPTION



DISPLAYS

Priced per Display, Feeds 25 guests

FIESTA TRIO	150
House-made Salsa, Guacamole, Queso Blanco Dip, Tortilla Chips	
CRUDITÉ	200
Crisp Garden Vegetables, Buttermilk Ranch Dip, House Made Blue Cheese Dip, Hummus	
SEASONAL FRUIT	175
Hand Cut Seasonal Fruit, Honey Yogurt Dip, Nutella	
SIGNATURE SWEET	250
Bakery Pastries, Petit Fours, Macaroons, Chocolate Dipped Strawberries	
Charcuterie	250
Assorted Meats, Artisanal Cheeses, Dried Fruit, Marinated Olives, Savannah Bee Honey, Crostini	

STATIONS

Priced Per Person, 2 Hour Service

MEDITERRANEAN	28
Chopped Romaine, Cherry Tomatoes, Kalamata Olives, Feta Cheese, Shaved Lamb, Banana Peppers, Pita Bread, Tzatziki Sauce, Greek Dressing	
POTATO BAR	28
Baked or Mashed Potatoes, Bacon, Cheddar Cheese, Broccoli, Chili, Caramelized Onion, Chives, Sour Cream, Butter	
TACO BAR	30
Flour and Corn Tortillas, Seasoned Ground Beef, Grilled Chicken, Lettuce, Onion, Cilantro, Cheese, Sour Cream, Salsa, Guacamole	
Pasta Bar	30
Penne, Linguine, and Bowtie Pasta, Seasonal Vegetables, Grilled Chicken, Mini Meatballs, Marinara and Alfredo Sauces, Garlic Breadsticks	
Grits Bar	32
Stone Ground Grits, Wild Georgia Shrimp, Andouille Sausage, Bacon, Cheddar Cheese, Caramelized Onion	

All food and beverage pricing will be subject to 25% service charge and 7% sales tax.

Please advise catering of any food allergies prior to event. We will set and prepare for 5% over your final guarantee.

***Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.**

BAR PACKAGES

PACKAGES INCLUDE: ASSORTED SODAS, SPARKLING AND TONIC WATERS, TRADITIONAL MIXERS, FRESH FRUIT, JUICE, AND WATER



ALL BAR PACKAGES ARE SUBJECT TO A
\$150 BARTENDER FEE PER 75 GUESTS



SIGNATURE

FIRST HOUR: \$25 PER PERSON

ADDITIONAL HOURS: \$12 PER PERSON

SPIRITS: Conciere Vodka, Conciere Gin, Conciere Rum, Conciere Whiskey, Jim Beam Bourbon,
Dewars White Label Scotch

BEER: Domestic Beers: Coors Lite, Miller Lite, Yuengling

Import Beers: Stella Artois, Heineken

Craft Beers: Scofflaw IPA, Southbound Brewing Company

WINE: Three Thieves: Cabernet, Pinot Noir, Chardonnay, Pinot Grigio

PREMIUM

FIRST HOUR: \$30 PER PERSON

ADDITIONAL HOURS: \$15 PER PERSON

SPIRITS: Tito's Vodka, Bombay Sapphire Gin, Captain Morgan Spiced Rum, Crown Royal
Whiskey, Jim Beam Bourbon, Johnny Walker Black Label Scotch, Maker's Mark Bourbon,
Lunazul Tequila, Bacardi Silver Rum

BEER: Domestic Beers: Coors Lite, Miller Lite, Yuengling

Import Beers: Stella Artois, Heineken

Craft Beers: Scofflaw IPA, Southbound Brewing Company

WINE: Louis M. Martini Cabernet, Bread & Butter Pinot Noir, Sea Sun Chardonnay,
Robert Mondavi Pinot Grigio

BEER & WINE

FIRST HOUR: \$20 PER PERSON

ADDITIONAL HOURS: \$10 PER PERSON

BEER: Domestic Beers: Coors Lite, Miller Lite, Yuengling

Import Beers: Stella Artois, Heineken

Craft Beers: Scofflaw IPA, Southbound Brewing Company

WINE: Three Thieves: Cabernet, Pinot Noir, Chardonnay, Pinot Grigio

All food and beverage pricing will be subject to 25% service charge and 7% sales tax. All liquor is subject to a 3% tax.
Please advise catering of any food allergies prior to event. We will set and prepare for 5% over your final guarantee.

TRADITIONAL BAR

ALL BAR PACKAGES ARE SUBJECT TO A
\$150 BARTENDER FEE PER 75 GUESTS
MUST MEET MINIMUM OF \$750

Hosted Bar | Priced Per Drink

Mixed Drinks | 10

Craft Beer | 8

Imported Beer | 8

Domestic Beer | 7

Wine by the Glass | 10

Soft Drinks and Water | 5

Cash Bar | Priced Per Drink

Inclusive of Service Charge & Tax

Mixed Drinks | 13

Craft Beer | 10

Imported Beer | 10

Domestic Beer | 9

Wine by the Glass | 13

Soft Drinks and Water | 7

All food and beverage pricing will be subject to 25% service charge and 7% sales tax. All liquor is subject to a 3% tax. Please advise catering of any food allergies prior to event. We will set and prepare for 5% over your final guarantee.



SPECIALTY BARS

2 hour Service, \$8 per person, each additional hour

MIMOSA BAR

Cranberry, Orange juice, LaMarca Prosecco, Assorted
Berries and Sliced Seasonal Fruit
24 per person

BLOODY MARY BAR

Savannah Bloody Mary Mix, Hot Sauce, Horseradish,
Worcestershire, Pepper, Salt, Pickled Vegetables,
Spices, Conciere Vodka
24 per person