

BREAKFAST CATERING

BREAKFAST TACOS (individually wrapped) | \$3.50 each

- > Egg, Bacon, Cheddar Cheese
- > Egg, Green Chile, Potato, Cheddar Cheese
- > Tofu Scramble, Potato, Grilled Onions, Vegan Cream Cheese

BREAKFAST BURRITOS & BOWLS | \$6 each

- > Egg, Bacon, Cheddar Cheese
- > Egg, Green Chile, Potato, Cheddar Cheese
- > Tofu Scramble, Potato, Grilled Onions, Vegan Cream Cheese

BREAKFAST SANDWICH | \$10 each

Scrambled Egg, Cheddar, Bacon, Roasted Tomato, Arugula, Poblano Aioli, Housemade Pretzel Bun

YOGURT & FRUIT PARFAIT | \$6 regular | \$4 mini

Greek Yogurt, Housemade Granola, Seasonal Fruit

WAFFLE BITES | \$2.25 each

Housemade Yeasted Waffle, Blueberries, Pecan Crumble, Powdered Sugar, Maple Syrup

MINI QUICHE | \$2.75 each

- > Bacon and Cheddar
- > Green Chile and Cheddar

SAVAGE SWEETS

Handmade Donuts | \$1.10 mini | \$1.95 regular

Seasonal Scones | \$ 2.50 min | \$3.95 regular

Cookies | \$1.50 min | \$2.20 regular

- > Sea Salt Chocolate Chip Cookies
- > Oatmeal Chocolate Chip Pecan Cookies

Plus a rotating selection of seasonal baked goods!

DRINKS

Orange Juice Cambro | twelve 8oz servings | \$26

Savage Blend Coffee Cambro | twelve 8oz servings | \$28

- > Includes cups, lids, sugar, and your choice of milk/cream

Sparkling Water Station | \$1.50 per person

- > Selection of sparkling waters, sliced fresh citrus, ice, and cups

Bottled Water | \$2 per person

LUNCH CATERING

SAVAGE GREENS SALAD | \$7 each

Mixed Greens, Cucumber, Tomato, Carrots, Pickled Onions, Pepita Seed Mix, Sourdough Croutons

- > With housemade Balsamic Vinaigrette Dressing or Caesar Dressing
- > Add Chicken or Tempeh | +\$3

WRAPS | \$10 each

> **Chipotle Veggie** | Seasoned Tempeh, Housemade Hummus, Mixed Greens, Tomato, Cucumber, Pickled Onion, Chipotle Aioli

> **Chicken Caesar** | Grilled Chicken, Parmesan, Tomato, Mixed Greens, Housemade Caesar Dressing

> **Turkey Swiss** | Roasted Turkey, Thick-Cut Bacon, Avocado, Swiss, Roasted Tomato, Mixed Greens, Garlic Aioli

SANDWICHES | \$12 each

> **Caprese** | Fresh Tomato, Basil, Mozzarella, Vegan Cream Cheese, Pesto, Balsamic Reduction

> **Veggie Dream** | Housemade Hummus, Tomato, Cucumber, Pickled Onion, Mixed Greens

> **Savage Club** | Roasted Turkey, Bacon, Swiss, Avocado, Roasted Tomato, Mixed Greens, Garlic Aioli

Substitute Housemade Gluten Free Bread on any sandwich | +\$2

FAJITA BOWLS | \$11 each

> **Chicken Bowl** | Grilled Chicken, Black Beans, Cilantro Rice, Tomato, Spring Mix, Chipotle Aioli

> **Veggie Bowl** | Seasoned Tempeh, Black Beans, Cilantro Rice, Tomato, Spring Mix, Chipotle Aioli

BOX LUNCH CATERING

> Half Sandwich, Chips, Mini Cookie | \$10

> Full Sandwich, Chips, Mini Cookie | \$14

> Full Wrap, Chips, Mini Cookie | \$12

> Fajita Bowl, Tostadas + Salsa, Mini Cookie | \$13

> Green Salad + Your Choice of Protein, Chips, Mini Cookie | \$12

Custom Menus are also available!

To place your order or discuss a custom menu, contact

Desiree Nudd | Savage Goods Catering Coordinator

desiree@savagegoods.com

For small groups (less than 10), you may also place your order through our Online Store at savagegoods.square.site

APPETIZER CATERING

SMALL BITES

Deviled Eggs | \$10 per dozen
Traditional, Green Chile, or Bacon

Seasonal Fruit Cups | \$4 each

Hummus and Veggie Cups | \$3 each
Housemade Hummus, Fresh Vegetables, Crackers

Charcuterie Cups | \$8 each
Chef Selected Cured Meats, Cheese, Fresh Fruit, Crackers

Grilled Chicken Skewers | \$3.50 each
Marinated Grilled Chicken, Poblano Aioli

Fruit & Cheese Skewers | \$2.50 each
Seasonal Fresh Fruits, Chef Selected Cheese

Bacon Wrapped Dates | \$2.50 each
California Dates, Smoked Bacon, Candied Pecans, Pecan Syrup

Stuffed Mushrooms | \$3 each
Roasted Mushrooms, Béchamel Sauce, Cheddar

MINI SANDWICHES | \$3.50 each

> **Roasted Turkey** | Roasted Turkey, Tomato, Swiss, Mixed Greens, Poblano Aioli

> **Caprese** | Fresh Tomato, Basil, Vegan Cream Cheese, Balsamic Reduction

> **BLT** | Thick Cut Bacon, Arugula, Tomato Jam, Garlic Aioli

BRUSCHETTA | \$2.50 each

> **Hummus** | Roasted Tomato, Arugula, Olive Oil, Pepitas, Sesame Seeds

> **Whipped Goat Cheese** | Caramelized Onions, Candied Pecans, Mint

> **Tomato** | Vegan Cream Cheese, Basil, Balsamic Reduction



CATERING MENU

Our team has extensive experience creating, preparing, and serving the perfect spread for every type of gathering. In addition, we provide a wide variety of delivery options to meet your specific needs, including:

PICKUP: We package your order and have it available for pickup at our storefront location. *Pickup has no additional charge.*

DELIVERY: We deliver your order to the event location at the scheduled time.

Delivery fees vary based on event location, typically ranging between \$10-55 delivery.

DELIVERY & SET UP: We deliver and set up your order in a timely and attractive manner, so you can worry about more important things!

Set up includes a 20% service fee, plus delivery.

FULL SERVICE: Our friendly and knowledgeable team takes care of every detail, including: order and serviceware delivery; food, dessert, and beverage set-up; buffet or tableside service; beer & wine service; post-event teardown.

Fees vary based on the size, duration, and scope of the event.

To place your order or request a custom quote, please contact:

Desiree Nudd | Savage Goods Catering Coordinator
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savagegoods.com/catering

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