

PARLAY SAVORY SALOON

Share / Savor / Sip
@PARLAYSavorySaloon

Par·lay/'pär,lā,'pär,lē/ by informal definition is to chill out; sit around, relax, and stay for a while. PARLAY, because of its unique characteristics, is the premiere dining choice to: Share, Savor, Sip!



CATERING MENU

WELCOME

Guests experience PARLAY and feel as if they are visiting a friend's house, who always pulls out all the stops to make sure that the visit is special. Guests arrive as patrons, leave as friends, and return regularly as family does. Our menu is made with LOVE, filled with Comfort, and glazed with Sanctified Soul!

PARLAY Event Summary

Name	
Organization	
Date	
Start Time	
End Time	
Location	
Phone	
Email	
Occasion	
# Of Guests	
Estimate	
Package	
Additional Details	All food will be delivered and set-up/served by PARLAY team. Basic White Serveware and napkins are included. High Quality Disposables, Napkins and Utensils, Chaffing Sets and Sterno can be provided for an additional fee.
Cost	<p style="text-align: center;">\$ total (plus tax and processing fees)</p> <ul style="list-style-type: none"> - \$ for the Catering Package: Includes all Food and Chef's Rate (\$/pp @) - \$ for the Beverage Package: Signature Tea & Bottled Water (\$/pp @) - \$ for the High Quality Disposables Package (Plates, Utensils, Napkins, or Cups) - \$ for the Buffet Service Package (Chafing Dish Racks, Sterno, Pans, Lids, and Serveware) - \$ for the Delivery Fee <p style="text-align: center;">*includes all delivery, food, and labor</p> <p>**Pricing is unique to this event, confidential, and tax will be added to the total.</p>
Payment	Clients will be billed via an electronic invoice. A Non-Refundable Deposit of \$100 is due at the time of booking to secure the date. Half of the remaining balance is due one week prior to the event. The final balance is due the day before the event. Clients can request alternative payment schedules or opt to pay the invoice in full.

PACKAGES

All Events Require a \$1,000 Package Minimum

Breakfast Menu (Buffet) \$15/pp	<p align="center">LOVE ROLLS Turkey Sausage & Cheese Egg Croissant Skillet Potatoes w/Onions & Peppers OR Holy Cheese Grits</p>
Breakfast Menu (Buffet) \$15/pp	<p align="center">LOVE ROLLS Chic PARLAY Croissant Skillet Potatoes w/Onions & Peppers OR Holy Cheese Grits</p>
Breakfast Menu (Buffet) \$20/pp	<p align="center">LOVE ROLLS Buttermilk Fried Chicken Croissant French Toast w/Fruit Compote & Cinnamon Cream Drizzle Scrambled Cheese Eggs</p>
Apps Menu (Buffet) \$15/pp	<p align="center">LOVE BITES Turkey Sausages & Peppers Sweet and Spicy Beef Meatballs Pasta Salad Or Harvest Salad</p>
Apps Menu (Buffet) \$20/pp	<p align="center">LOVE BITES Veggie Soul Stir-fry Over Noodles Grilled Teriyaki Chicken PARLAYsian PEAR or Mandarin Orange Salad w/Signature Vinaigrette</p>
Apps Menu (Buffet) \$20/pp	<p align="center">LOVE BITES Award Winning Beef PARLAY & Chil-i <small>(Optional Toppings: Cheese, Avocado Crema, Chives)</small> Slow Smoked BBQ Chicken OR Pork Sliders w/Peach BBQ Sauce Potato Salad or Harvest Salad</p>
Soup & Salad Menu (Buffet) \$15/pp	<p align="center">LOVE BOWLS & ROLLS Harvest Salad w/Signature Vinaigrette Award Winning Beef PARLAY & Chil-I OR White Chicken Chili <small>(Optional Toppings: Cheese, Avocado Crema, Chives)</small> Cornbread w/Honey Butter</p>
Soup & Salad Menu (Buffet) \$20/pp	<p align="center">LOVE BOWLS & ROLLS Harvest Salad w/Signature Vinaigrette Signature Seafood BisX <small>(Shrimp & Flounder)</small> Rolls w/Honey Butter</p>
Lunch/Dinner Menu (Buffet) \$25/pp	<p align="center">LOVE PLATES & ROLLS Harvest Salad w/Signature Vinaigrette Lemon Herb Chicken Parmesan Mashed Potatoes Garlic Green Beans OR Skillet Corn w/Onions & Peppers Rolls w/Honey Butter</p>
Lunch/Dinner Menu (Buffet) \$30/pp	<p align="center">LOVE PLATES & ROLLS Harvest Salad w/Signature Vinaigrette Creamed Spinach Stuffed Chicken Parmesan Mashed Potatoes Garlic Green Beans OR Skillet Corn w/Onions & Peppers Rolls w/Honey Butter</p>
Lunch/Dinner Menu (Buffet) \$35/pp	<p align="center">LOVE PLATES & ROLLS Harvest Salad w/Signature Vinaigrette Lemon Herb Chicken Crac N' Cheese Collard Greens w/Smoked Turkey Cornbread w/Honey Butter</p>

Lunch/Dinner Menu (Buffet) \$30/pp	<p align="center">LOVE PLATES & ROLLS</p> <p align="center">Harvest Salad w/Signature Vinaigrette Lemon Herb Salmon w/Signature Glaze Parmesan Mashed Potatoes Garlic Green Beans OR Skillet Corn w/Onions & Peppers Rolls w/Honey Butter</p>
Lunch/Dinner Menu (Buffet) \$35/pp	<p align="center">LOVE PLATES & ROLLS</p> <p align="center">Harvest Salad w/Signature Vinaigrette Creamed Spinach Stuffed Salmon w/Signature Glaze Parmesan Mashed Potatoes Garlic Green Beans OR Skillet Corn w/Onions & Peppers Rolls w/Honey Butter</p>
Lunch/Dinner Menu (Buffet) \$40/pp	<p align="center">LOVE PLATES & ROLLS</p> <p align="center">Harvest Salad w/Signature Vinaigrette Lemon Herb Salmon w/Signature Glaze Crac N' Cheese Collard Greens w/Smoked Turkey Cornbread w/Honey Butter</p>
Optional Protein Add-Ons \$10-20/pp	<p align="center">LOVE PROS</p> <p align="center">Lemon Herb Chicken \$10/pp BBQ Chicken w/Peach BBQ Sauce \$10/pp Slow Smoked Turkey Wings w/Brown Gravy \$10/pp Creamed Spinach Stuffed Chicken \$15/pp Lemon Herb Salmon w/Signature Glaze \$15/pp Creamed Spinach Stuffed Salmon \$20/pp Sauteed Shrimp w/Signature Glaze \$15/pp Lamb Chops \$20/pp</p>
Optional Side Add-Ons \$5-8/pp	<p align="center">LOVE SIDES</p> <p align="center">Crac N' Cheese \$8/pp Collard Greens w/Smoked Turkey \$7/pp Garlic Green Beans \$5/pp Skillet Corn w/Onions & Peppers \$5/pp Sauteed Squash & Zucchini \$5/pp Parmesan Mashed Potatoes \$5/pp Mashed Sweet Potatoes \$5/pp Potato Salad \$5/pp Pasta Salad \$5/pp Yellow Rice \$5/pp Cheese Grits \$5/pp</p>
Optional Dessert Add-Ons \$5-7/pp	<p align="center">LOVE SWEETS</p> <p align="center">Pound Cake with Fruit Compote & Cinnamon Cream Drizzle \$5/pp Bread Pudding with Fruit Compote & Cinnamon Cream Drizzle \$7/pp</p>
Optional Drink Add-Ons \$3-5/pp	<p align="center">LOVE SIPS</p> <p align="center">PARLAY PALMER LemonTea \$3/pp Mixed Berry Lemonade \$4/pp Cucumber Mint Tea \$5/pp</p>
Allergies	<p align="center">Client indicated no allergies. *PLEASE BE ADVISED THAT OUR FOOD MAY CONTAIN PEANUTS, TREE NUTS, SOY, EGGS, WHEAT, FISH, SHELLFISH, or DAIRY PRODUCTS</p>

CHEF NOTES

Enclosed you will find our most popular catering packages. Chef Xavier John can also curate a customized menu just for your event.

Thank you so much for considering us to provide an amazing culinary experience for you and your guests!

LOVE NOTES

FROM OUR HEARTS TO YOUR BELLIES...
STAY WELL, BE SAFE, & LOVE, LOVE, & LOVE SOME MORE...

