

SAGE CATERING



1000 LANCASTER AVE BERWYN, PA 19312

(610) 647-7243

WWW.SAGECATERING.COM

SAGE CATERING

At Sage Catering, we are passionate about our food. We believe that the best menus begin with careful thought, the finest and freshest ingredients, and commitment to quality.

We customize each menu to meet your specific taste.

We offer the following meal styles:

CHOICE ENTREE

FAMILY STYLE

SMALL PLATE AND ACTION STATIONS

BUFFET

SAGE CATERING

TABLE OF CONTENTS

Passed Hors D' Oeuvres.....	3-5
Stationary Hors D' Oeuvres.....	6
Stationary Displays.....	7
First Course.....	8
Entrees.....	9-11
Sides.....	12
Small Plate Stations.....	13
Action Stations.....	14-15
Dessert.....	16
Late Night Snacks.....	17

SAGE CATERING

COCKTAIL HOUR PASSED HORS D'OEUVRES

GORGONZOLA FIG TART

Mascarpone and gorgonzola cheese in a flakey pastry shell

PETITE LAMB CHOP | GF

Crusted with fresh herbs and a honey balsamic reduction

CHICKEN SATE | GF

With traditional Thai peanut sauce

BEEF TENDERLOIN | GF

Marinated beef tenderloin with a roasted corn relish

PHILLY STEAK EGG ROLL

Philly style beef "wit" sautéed onions, American cheese and sriracha ketchup

LUMP CRAB CAKE

With remoulade

MARGHERITA

Grilled ciabatta with pesto ricotta, heirloom tomatoes, parmesan, extra virgin olive oil

BUTTERNUT SQUASH SOUP | GF

With a spiced crème fraiche

BACON SCALLOPS | GF

Sea scallop wrapped in bacon with mango coulis

POKE BOWL | GF

Ahi tuna with mango, cucumber, edamame, ponzu and spicy mayo



SAGE CATERING

COCKTAIL HOUR PASSED HORS D'OEUVRES

SMOKED SALMON

Everything bagel crisp with dill crème fraiche and cucumber

WILD MUSHROOM TART

Sautéed wild mushroom duxelle, gruyere cheese and pesto aioli

SUSHI | GF

A variety of traditional sushi rolls

GAZPACHO | GF

Traditional or honeydew jalapeño

GRILLED CHEESE AND TOMATO SOUP

SCALLOP CEVICHE | GF

Infused with strawberry, radish, habanero,
and lime topped with poppy seeds

FOIE GRAS

Foie gras mousse on a blini with butternut squash

PIGS IN A BLANKET

With apricot Dijon

MAHI MAHI TACO | GF

Roasted poblano with avocado and pickled onions

BARBACOA TACO | GF

With pickled jalapeño and cilantro lime crema

PANKO CRUSTED GOAT CHEESE

With a raspberry and peach champagne jam

CARNITAS | GF

Shredded pork on a plantain with avocado mousse

SHRIMP COCKTAIL | GF

Lemon poached shrimp with Old Bay and cocktail sauce

THE "CUBAN"

Shredded mojo pork, ham, Swiss cheese, apricot Dijon and relish on sourdough

SAGE CATERING

COCKTAIL HOUR PASSED HORS D'OEUVRES

PORK BELLY BANH MI

Topped with pickled julienned vegetables and micro cilantro

LOADED TWICE BAKED POTATO | GF

With bacon, sour cream and topped with cheddar cheese

SUGARCANE CHICKEN

Sweet cornflake breaded chicken with spicy raspberry sauce

VEAL MEATBALL

With lemon, basil and parmesan

LOBSTER ROLL

Served in a mini brioche roll toasted with butter

PORK EMPANADA

Chili lime pork with an avocado salsa verde

AUTUMN BRUSCHETTA

Golden beets, fennel, Brussel sprouts

KOREAN CHICKEN BAHN MI

With kimchi

CHILI RUBBED SHRIMP | GF

With barbeque aioli

EDAMAME CORN QUESADILLA

With a poblano crema

JALAPENO GLAZED PORK BELLY | GF

With an apple and Bok choy micro salad

SEARED AHI TUNA | GF

With a sesame crust topped with an apple and Bok choy micro salad

DUCK CONFIT | GF

On grilled polenta with cherry mascarpone

BUFFALO CHICKEN EGGROLL

With gorgonzola crema and ranch

Also a great late night snack!

SAGE CATERING

STATIONARY HORS D'OEUVRES

ARTISAN CHEESE BOARD

Imported and domestic cheese accompanied by honey, fig preserves, fresh fruit, baguette and flat breads

CHARCUTERIE GRAZING STATION

A variety of savory cured meats, imported cheese, seasonal fruit, cornichons, honey, grain mustard, fig jam, fresh bread and crackers

ANTIPASTO

Prosciutto, soppressata, fresh mozzarella, roasted peppers, imported olives, marinated artichokes and traditional hummus
With fresh baguette and a variety of flatbreads

SOUTHWEST

Fresh guacamole, Pico de Gallo, queso fresco, black bean and corn salad, mango salsa, house made corn and flour tortilla chips

GARDEN VEGETABLE CRUDITÉ

Variety of farm fresh vegetables with a parmesan aioli and traditional hummus

SAGE CATERING

STATIONARY DISPLAYS

SEAFOOD EXPERIENCE

Displayed in a two-tiered ice sculpture, featuring your choice of three:

Steamed Clams	Jumbo Shrimp Cocktail
Smoked Mussels	Seasonal Variety of Oysters
Grilled Octopus	Snow Crab Claw

Served with mignonette, cocktail sauce & Tabasco

Ask us about our oyster shucking experience



CARVING STATION

Choose from the following:

SERRANO HAM

with smoked paprika aioli and focaccia

SKIRT STEAK

with chimichurri and horseradish cream

SPATCHCOCK CHICKEN

with garlic herb cream sauce

BURRATA BAR

Blistered Cherry Tomatoes

in Balsamic Vinegar

Prosciutto

Homemade Pesto

Shishito Peppers

Olives

Toasted Pine Nuts

Truffle Honey

EVOO & Balsamic Glaze

Grilled Crostini & Focaccia

**For more options, see page 14 & 15*

SAGE CATERING

FIRST COURSE

SALAD

CAESAR SALAD

Romaine lettuce and shaved radicchio with
Parmesan cheese and herb croutons

HARVEST SALAD | GF

Spring mix, tri-colored carrots, sliced apples,
shaved Parmesan and toasted walnuts in a
champagne vinaigrette

GRILLED PEACH and BABY ARUGULA | GF *(spring/summer)*

With strawberries, goat cheese, candied mixed
nuts and a blueberry balsamic vinaigrette

CITRUS WATERMELON RADISH | GF
Arugula and spring mix with feta cheese,
roasted pepitas in a pomegranate
vinaigrette

BEEF & CHEVRE | GF

Arugula and baby spinach with candied
pecans and sliced pears in a honey
vinaigrette

BABY ARUGULA and RADICCHIO | GF

With candied butternut squash, dried
cranberries, candied almonds and a blood
orange vinaigrette

SOUP

BUTTERNUT SQUASH | GF

Creamy roasted butternut squash with spiced crème fraiche

CREAMY MUSHROOM | GF

With Kennett Square mushrooms

CRAB & CORN | GF

With lump Maryland crab



SAGE CATERING



ENTRÉE

FILET MIGNON AU POIVRE | GF
Brandy peppercorn sauce

FILET MIGNON | GF
Rosemary infused demi-glace

TOP SIRLOIN AU POIVRE | GF
Brandy peppercorn sauce

TOP SIRLOIN FILET | GF
Rosemary infused demi-glace

MAINE LOBSTER & FILET MIGNON | GF
7oz filet mignon with demi-glace paired with 7oz cold water lobster tail with a lemon butter sauce
*Option to substitute crab cake

BRAISED SHORT RIBS | GF
Prime boneless beef short ribs topped with a burgundy jus

GRILLED TOMAHAWK PORK CHOP | GF
With garlic herbed butter

MUSCOVY DUCK BREAST | GF
Cranberry morel demi-glace

ROASTED HERB CHICKEN WITH A SHERRY MUSHROOM SAUCE | GF
Herb rubbed and roasted to a golden crispy brown served with a sherry mushroom sauce

ROASTED HERB CHICKEN WITH WHITE WINE THYME JUS | GF
Herb rubbed and roasted to a golden crispy brown served with a white wine thyme jus

CHICKEN ROULADE | GF
Chicken breast stuffed with sharp provolone, parmesan and spinach, wrapped in prosciutto in a creamy tomato sauce

SAGE CATERING

SEAFOOD ENTRÉE

SEA BASS

BARRAMUNDI
(Asian Sea Bass)

BRANZINO

PACIFIC SALMON

RED SNAPPER

JUMBO SEA SCALLOPS

MARYLAND JUMBO LUMP
CRAB CAKES

Twin crab cakes topped with
chipotle remoulade

MAINE LOBSTER RAVIOLI

Maine lobster ravioli with a creamy
pomodoro sauce and fresh tarragon

PAIRED WITH YOUR CHOICE OF THE FOLLOWING SAUCES

THAI CHILI BEURRE BLANC | GF

TOMATO MANGO SALSA | GF

LEMON CAPER SAUCE | GF

LOBSTER LEMON BEURRE BLANC | GF



SAGE CATERING

VEGETARIAN ENTRÉE

**STUFFED PORTOBELLO MUSHROOM | GF

Sweet potato puree, sauteed spinach, tomatoes,
fried shallots and parmesan

BUTTERNUT SQUASH RAVIOLI

With vegetables in a brown butter cream sauce

TRUFFLE MUSHROOM RAVIOLI

With spinach in a cremini and shitake mushroom sauce

VEGETABLE RISOTTO CAKE | GF

Layered grilled vegetables and pesto ricotta atop a
butternut squash risotto

ROASTED CAULIFLOWER | GF, VEGAN

With corn puree, lentils and pickled onions

PANKO CRUSTED EGGPLANT

Over potato puree with arugula and halloumi cheese

ADDITIONAL GLUTEN FREE & VEGAN OPTIONS AVAILABLE

**CAN BE MADE VEGAN



SAGE CATERING

SIDES

POTATOES, PASTA AND GRAINS

RED BLISS MASHED POTATOES | GF

LEMON FINGERLING POTATOES | GF

WHITE CHEDDAR POLENTA | GF

TRADITIONAL RISOTTO | GF

WHITE CHEDDAR AND BRIE MACARONI & CHEESE

A creamy blend of Imported Brie and Cheddar

WILD RICE | GF

VEGETABLES | GF

ROASTED BABY CARROTS and HARICOT VERTS

GRILLED ASPARAGUS

BRUSSEL SPROUTS and BUTTERNUT SQUASH

TRI-COLORED CAULIFLOWER

BROCCOLINI AND ROASTED BABY CARROTS

SAGE CATERING

SMALL PLATE STATIONS

Sides are interchangeable

FILET MIGNON | GF

Over red bliss mashed potatoes with a rosemary infused demi-glace and asparagus tips

PACIFIC SALMON | GF

Topped with a Thai chili beurre blanc with vegetable wild rice

BARRAMUNDI | GF

With a lobster lemon beurre blanc over traditional risotto and tri-colored cauliflower

MUSCOVY DUCK | GF

Topped with a pomegranate glaze, roasted baby carrots and lemon fingerling potatoes

SHORT RIBS | GF

Prime boneless short ribs cooked slow, served in rich burgundy gravy with white cheddar creamy polenta and shaved Brussel sprouts

MARYLAND JUMBO LUMP CRAB CAKES

Served over a rustic corn puree with a chipotle remoulade

SHRIMP AND GRITS | GF

Cajun style shrimp served over creamy cheddar grits

RAVIOLI

Choose either lobster, butternut squash or truffle mushroom

**Choose all three for a trio station*

RIGATONI & SHORT RIB RAGU

Topped with fresh ricotta

SCALLOPS | GF

Pan seared sea scallops with a chorizo, roasted corn and sofrito sauce

SAGE CATERING ACTION STATIONS

SLIDER STATION

Served with homemade kettle chips and deli pickles

Choose any of these miniature favorites:

KOBE BEEF With sharp provolone, caramelized onions and chipotle mayonnaise

MARYLAND CRAB CAKE With chipotle remoulade

TURKEY With smoked gouda and garlic aioli

MUSHROOM TRIO With parmesan and pesto

PULLED PORK With traditional coleslaw

SMOKED BBQ BRISKET With traditional coleslaw



CUSTOM TOPPINGS STATION

Choose our roasted garlic mashed potatoes, traditional risotto or white cheddar and brie mac and cheese

Select three of the following toppings:

Beef Burgundy
Mediterranean Chicken
Vegetable Ragout
Seafood Newburg

Southern Style Pulled Barbeque Pork
Chicken Pot Pie
Beef Chili
Vegetable Chili

SAGE CATERING

ASIAN STATION

Select from the following:

Ahi Tuna

Sesame crusted sear rare and sliced

Korean Short Ribs

Pork Bao Buns

With pickled carrots and daikon
vegetables, served with black bean
hoisin sauce

Assorted Sushi Rolls

Vegetable Fried Rice

Asian Glazed Noodles

Glazed udon noodles and vegetables
in take-out boxes

Thai Papaya Salad

Steamed or Pan-Fried Dumplings

Pork or Vegetable

Sautéed Edamame

****Ask about our full service made to order Master Sushi Experience****



TACO STATION

Served on a corn or flour tortilla with Mexican street corn salad

Choose your favorite proteins below:

MAHI MAHI Grilled Cajun lime mahi mahi

SHRIMP Garlic sautéed shrimp with a dry adobo rub

STEAK Grilled steak marinated in chimichurri

CHICKEN Chicken tinga slow cooked in a roasted tomato sauce

PORK CARNITAS Slow roasted pork shoulder marinated in a tequila lime cilantro sauce

TOFU Tempura tofu with pickled vegetables, sriracha aioli, topped with seaweed salad

Includes the following toppings:

Shredded cheese, Sour Cream, Fresh Guacamole, Pico de Gallo, Salsa Verde, Salsa Roja

SAGE CATERING

DESSERTS

ICE CREAM OR GELATO

Your favorite ice cream or custom gelato flavors with all your favorite toppings

CARAMELIZED APPLE CRISP

All served à la Mode

MINI CUPCAKES

Vanilla, Chocolate, Vanilla Lavender, Cookies & Cream, Strawberry Champagne

MINI PIES

Apple Crumb, Blueberry Crumb, Cherry Crumb, Crumb, Pecan, Pumpkin

BANANAS FOSTER

Fresh bananas sautéed in butter and brown sugar to create a beautiful caramel sauce served over vanilla bean ice cream

MACARONS

Vanilla, Pistachio, Raspberry Rose, Lemon, Strawberry Cheesecake, Birthday Cake

POPALONG

LITTLE POP SHOP Popsicles made with no artificial flavors or dyes

WECKERLY'S Mini ice cream sandwiches
Add a signature ice cream cart

MIX & MATCH MINIS

As a station or passed

MINIS

Cheesecake Square
Chocolate Chip Cannoli
Chocolate Raspberry Mousse Tart
Chocolate Salted Caramel Tart
Lemon Curd Tart
Chocolate Dipped Strawberries

SHOOTERS

Chocolate Flourless
Red Velvet
Peanut Butter
Strawberry Shortcake
Lemon Mousse
Cheesecake



BARRISTA BAR by IMPRESSO COFFEE

Choose Basic or Deluxe Packages

Add gelato for Affogatos

SAGE CATERING

LATE NIGHT SNACKS

PHILLY FAVORITES

(Choose 1, 2 or all 3)

Philadelphia Soft Pretzels

Tastykakes

Philly Cheese Steaks

Philly style steak served with fried onions
and Cheese Wiz

DONUTS

Your choice between Federal or Rose's Little Donuts

POPCORN

Add your own seasonings

White Cheddar

Buffalo

Cinnamon Sugar

Ranch

Caramel

CHICK-FIL-A

Chicken sandwich and waffle fries

SAGE CATERING

OUR PLANNERS

DANA TWADDELL

DANA@SAGECATERING.COM

CORTNEY EPSTEIN

CORTNEY@SAGECATERING.COM

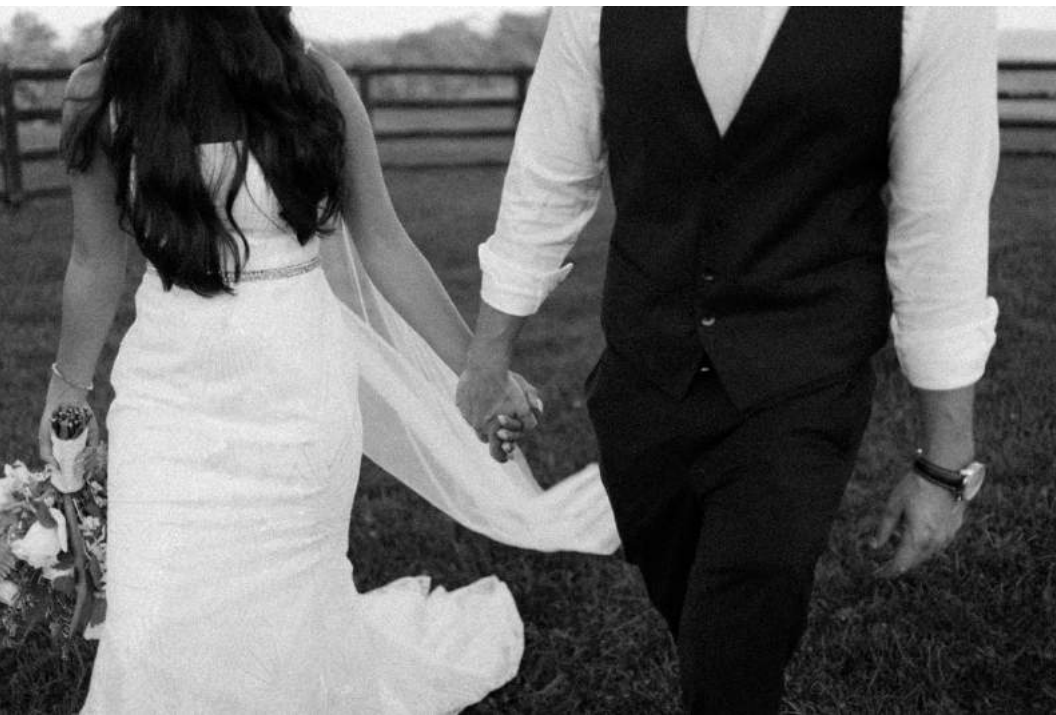
AMANDA GRASSO

AMANDA@SAGECATERING.COM

SUSIE GAMOV

SUSIE@SAGECATERING.COM

SAGE CATERING



Hosting brunch after the wedding? Talk to your planner about our Brunch menu!



@SageCatering_Philly