

SAGE CATERING



CUSTOM • DISTINCT • CREATIVE

1000 LANCASTER AVE BERWYN, PA 19312

(610) 647-SAGE

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.



SAGE CATERING

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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

TUNA MANGO CRISP

Ahi tuna and mango in a crispy wonton shell with Thai citrus sauce

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



SAGE CATERING

COCKTAIL HOUR PASSED HORS D'OEUVRES

SMOKED SALMON

Everything bagel crisp with dill crème fraîche and cucumber

TURKISH LAMB SKEWER

Ground lamb with a harissa yogurt

WILD MUSHROOM TART

Sautéed wild mushroom duxelle, gruyere cheese and pesto aioli

GAZPACHO with GRILLED SHRIMP ^(GF)

Traditional chilled tomato soup with seasonal flavors

SUSHI ^(GF)

A variety of traditional sushi rolls

BEEF EN CROUTE

Mushroom duxelle wrapped in puff pastry with a mild horseradish sauce

FISH & CHIPS

Battered cod on a house-made potato crisp with pea puree, micro greens
and malt vinegar aioli

HONEYDEW GAZPACHO ^(GF)

With avocado and jalapeno

GRILLED CHEESE AND TOMATO SOUP

RED SNAPPER CEVICHE

With mango and coconut milk

FOIE GRAS TOAST

Seared Foie Gras served on a brioche toast with a fig and pear compote

PIGS IN A BLANKET

With apricot Dijon

MAHI MAHI TACO

Roasted poblano and avocado sauce with pickled onions

SOUTHERN FRIED OYSTER

With a pineapple chutney

PANKO CRUSTED GOAT CHEESE

With a raspberry and peach champagne jam

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COCKTAIL HOUR PASSED HORS D'OEUVRES

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

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

DUCK CONFIT SPRING ROLL

With Thai orange sauce

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

JALAPEÑO GLAZED PORK BELLY ^(GF)

With an apple and bok choy micro salad

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, pate and imported cheese, seasonal fruit, cornichons, honey, grain mustard, fig jam, fresh bread and crackers

ANTIPASTO

Prosciutto, soprasada, 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:

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

Served with mignonette, cocktail sauce & tabasco

****Ask us about our oyster shucking experience****



CUSTOM TOPPINGS STATION

Roasted garlic smashed potatoes, traditional risotto or white
cheddar and brie mac and cheese

Choose three of your favorite toppings:

Southern Style Pulled Barbeque Pork
Mediterranean Chicken
Vegetable Ragout
Seafood Newburg

Beef Burgundy
Chicken Pot Pie
Beef Chili
Vegetable Chili

CARVED SERRANO HAM

Serrano ham leg, patatas bravas, imported olives, tomato bread, grilled
vegetable salad, roasted red pepper hummus, herb and cheese crostini

**For more options, see page 12 & 13*

SAGE CATERING

FIRST COURSE

SALAD

CAESAR SALAD

Classic salad with herb croutons, radicchio and Parmesan cheese

SPINACH, FENNEL and APPLE SALAD ^(GF)

With dried cranberries, shaved parmesan and a cured lemon vinaigrette

GRILLED PEACH and BABY ARUGULA SALAD ^(GF) (SEASONAL)

With strawberries, goat cheese, candied mixed nuts and a blueberry balsamic 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 SOUP ^(GF)

With lump Maryland crab

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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

BRAISED SHORT RIBS ^(GF)

Prime boneless beef short ribs topped with a burgundy jus

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 PISTACHIO GREMOLATA ^(GF)

Herb rubbed and roasted to a golden crispy brown served with a pistachio gremolata

CHICKEN ROULADE ^(GF)

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

MAINE LOBSTER & FILET MIGNON **(MARKET PRICE)** ^(GF)

5 oz filet mignon with demi-glace paired with 7 oz cold water lobster tail with drawn lemon butter

**Crab cake substitution available*



SAGE CATERING

SEAFOOD ENTRÉE

MAINE LOBSTER RAVIOLI

Maine lobster ravioli with a creamy pomodoro sauce and fresh tarragon

MARYLAND JUMBO LUMP CRAB CAKES

Twin crab cakes topped with chipotle remoulade

HALIBUT

BRANZINO

PACIFIC SALMON

RED SNAPPER

JUMBO SEA SCALLOPS

PAIRED WITH YOUR CHOICE OF THE FOLLOWING SAUCES

THAI CHILI BEURRE BLANC ^(GF)

PUTTANESCA SAUCE ^(GF)

TOMATO MANGO CHUTNEY ^(GF)

LEMON CAPER SAUCE ^(GF)



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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

GRILLED VEGETABLE RAVIOLI

With vegetables in a pesto cream sauce

TRUFFLE MUSHROOM RAVIOLI

With spinach in a cremini and shitake mushroom sauce

VEGETABLE RISOTTO CAKE

Layered grilled vegetables and pesto ricotta atop a butternut squash risotto

MEDITERRANEAN ^(GF)

Falafel with cucumber, tomato, feta cheese and tahini

ADDITIONAL GLUTEN FREE & VEGETARIAN OPTIONS AVAILABLE



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SIDES

POTATOES, PASTA AND GRAINS

GRATIN POTATOES (GF)

Creamy goat cheese, caramelized onions and rosemary

ROASTED GARLIC SMASHED POTATOES (GF)

WHITE CHEDDAR POLENTA (GF)

ISRAELI COUSCOUS

With diced vegetables and a hint of orange marmalade

SAFFRON RISOTTO (GF)

TRADITIONAL RISOTTO (GF)

WHITE CHEDDAR AND BRIE MACARONI & CHEESE

A creamy blend of Imported Brie and Cheddar

SWEET POTATO PUREE (GF)

Nutmeg and brown sugar

WILD RICE PILAF (GF)

LEMON TOASTED ORZO

VEGETABLES

ROASTED BABY CARROTS, HARICOT VERTS AND TOMATOES (GF)

GRILLED ASPARAGUS (GF)

BRUSSEL SPROUTS, WILD MUSHROOMS AND BUTTERNUTSQUASH (GF)

TRI-COLORED CAULIFLOWER WITH HARICOT VERTS AND CHERRY TOMATOES (GF)

SAGE CATERING

SMALL PLATE STATIONS

Sides are interchangeable

FILET MIGNON (GF)

Aged filet mignon medallion served over our signature gratin, with a rosemary infused demi-glace and shaved brussel sprouts

MISO SOY SALMON

With lemon toasted orzo and grilled baby bok choy

MUSCOVY DUCK (GF)

Traditional risotto with wild mushrooms and fresh watercress

FLANK STEAK (GF)

Topped with a port reduction demi-glace over pomme puree and asparagus tips

SHORT RIBS (GF)

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

BUTTERMILK FRIED CHICKEN

Southern style fried chicken served over white cheddar polenta garnished with jicama cabbage slaw

MARYLAND JUMBO LUMP CRAB CAKES

Served over a fire roasted corn puree and garnished with dressed watercress

SHRIMP AND GRITS

Cajun style shrimp served over creamy cheddar grits

RAVIOLI

Choose either butternut squash or grilled vegetable

RIGATONI & SHORT RIB RAGU

Topped with fresh ricotta

FILET & SHRIMP

Aged filet mignon medallion paired with jumbo shrimp over gratin potatoes served with a seafood cream sauce

SCALLOP

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

SAGE CATERING

ACTION STATIONS

TACO STATION

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

Choose your favorite proteins below:

Mahi Mahi^(GF): Grilled cajun lime mahi mahi

Shrimp^(GF): Garlic sautéed shrimp with a dry adobo rub

Steak^(GF): Grilled steak marinated in chimichurri

Chicken^(GF): Chicken tinga slow cooked in a roasted tomato sauce

Pork Carnitas^(GF): Slow roasted pork shoulder marinated in a tequila lime cilantro sauce

Tofu: Tempura tofu with pickled vegetables, sriracha aioli, topped with seaweed salad

Toppings

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

CUSTOM TOPPINGS STATION

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

Choose three of your favorite savory toppings:

Beef Burgundy

Mediterranean Chicken

Vegetable Ragout

Seafood Newburg

Chicken Pot Pie

Southern Style Pulled Barbeque Pork

Beef Chili

Vegetable Chili

CHURRASCO STATION

Grilled chicken, beef and lamb skewers with fresh chimichurri, red pepper aioli and queso fresco

Served with Spanish style rice and beans



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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

Sushi

Asian Glazed Noodles

Glazed udon noodles and vegetables

in take-out boxes

Thai Papaya Salad

Steamed or Pan-Fried Dumplings

Pork or Vegetable

Vegetable Fried Rice

Sautéed Edamame

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



SLIDER STATION

Served with homemade kettle chips and Napa slaw

Choose any of these miniature favorites:

Kobe Beef Burger: With sharp provolone, arugula and chipotle mayonnaise

Maryland Crab Cake: With remoulade and watercress

Grilled Balsamic Chicken: With roasted peppers, arugula, parmesan and aioli

Mushroom Trio Burger: With parmesan and pesto

Pulled Pork: With traditional coleslaw

Smoked BBQ Brisket: With traditional coleslaw

SAGE CATERING

DESSERTS

ICE CREAM OR GELATO

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

BREAD PUDDING

All served à la Mode

Raspberry & White Chocolate with Crème a Glace Dark

Chocolate & Nutella

Banana & Coconut with a Bourbon Caramel

MINI DESSERTS

Cheesecake Squares, Chocolate Chip Cannoli, Chocolate Raspberry Mousse Tart, Chocolate Salted Caramel Tarts, Lemon Curd Tarts, Chocolate Dipped Strawberries

MINI SHOOTERS

Chocolate Flourless, Red Velvet, Peanut Butter, Strawberry Shortcake

BANANAS FOSTER

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

CARAMELIZED APPLE CRISP

All served à la Mode

OWOWCOW

Your choice of ice cream cart with mini cookie ice cream sandwiches, mini ice cream pops, and custom crafted pints of ice cream

SPECIAL REQUESTS ACCOMMODATED



SAGE CATERING

LATE NIGHT SNACKS

PHILADELPHIA FAVORITES

(Choose 1, 2 or all 3)

Philadelphia Soft Pretzels

Tastykakes

Philly Cheese Steaks

Philly style steak served with fried onions and Cheese Wiz

POPCORN

Movie Theater style, Sweet and Salty and Caramel Crunch

CHINESE TAKE OUT

Take-out boxes filled with Asian glazed noodles and paired with a personalized fortune cookie

DONUTS

Your choice between Federal or Duck donuts. The ultimate late-night indulgence!



SAGE CATERING



OTHER SPECIALTY MENUS AVAILABLE

SAGE CATERING

OUR PLANNERS

DANA TWADDELL
DANA@SAGECATERING.COM

CORTNEY EPSTEIN
CORTNEY@SAGECATERING.COM

AMANDA GRASSO
AMANDA@SAGECATERING.COM

SUSIE GAMOV
SUSIE@SAGECATERING.COM



@SageCatering_Philly