

SAGE CATERING



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WWW.SAGECATERING.COM

SAGE CATERING

AT SAGE CATERING, FOOD IS OUR PASSION.

We believe that the best menus start with thoughtful planning, the finest, freshest ingredients, and an unwavering commitment to quality.

Every menu we create is custom-tailored to reflect your unique tastes and vision, ensuring an unforgettable culinary experience for you and your guests.





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SAGE CATERING

COCKTAIL HOUR PASSED HORS D'OEUVRES

Lamb, Beef, Veal

PETITE LAMB CHOP | GF

Crusted with fresh herbs and a honey balsamic reduction

VEAL MEATBALL

With lemon aioli, basil and parmesan

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

BARBACOA TACO | GF

Slow cooked beef with pickled jalapeño and cilantro lime crema

PIGS IN A BLANKET

With apricot Dijon



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COCKTAIL HOUR PASSED HORS D'OEUVRES

Poultry, Pork

FOIE GRAS

Foie gras mousse on a blini with butternut squash

DUCK CONFIT | GF

On grilled polenta with cherry mascarpone

CHICKEN SATE | GF

With traditional Thai peanut sauce

SUGARCANE CHICKEN

Sweet cornflake breaded chicken with spicy raspberry sauce

KOREAN CHICKEN BANH MI

With kimchi

BUFFALO CHICKEN EGG ROLL

With gorgonzola crema

CARNITAS | GF

Shredded pork on a plantain with avocado mousse

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

PORK EMPANADA

Chili lime pork with an avocado salsa verde

GLAZED PORK BELLY | GF

With strawberry and jalapeño jam

LOADED TWICE BAKED POTATO | GF

With bacon, sour cream and topped with cheddar cheese

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COCKTAIL HOUR PASSED HORS D'OEUVRES

Seafood

LUMP CRAB CAKE
With remoulade

BACON SCALLOPS | GF
Sea scallop wrapped in bacon with mango coulis

POKE BOWL | GF
Ahi tuna with mango, cucumber, edamame, ponzu and spicy mayo

SMOKED SALMON
Everything bagel crisp with dill crème fraiche and cucumber

SCALLOP CEVICHE | GF
Infused with strawberry, radish, habanero, and lime topped with poppy seeds

MAHI MAHI TACO | GF
Roasted poblano with avocado and pickled onions

SHRIMP COCKTAIL | GF
Lemon poached shrimp with Old Bay and cocktail sauce

LOBSTER ROLL
Served in a mini brioche roll toasted with butter

CHILI RUBBED SHRIMP | GF
With barbeque aioli

SEARED AHI TUNA | GF
Sesame crusted with wasabi mayo

SPICY SHRIMP | GF
Served on a crispy rice cake

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COCKTAIL HOUR PASSED HORS D'OEUVRES

Vegetarian

GORGONZOLA FIG TART

Mascarpone and gorgonzola cheese
in a flaky pastry shell

WILD MUSHROOM TART

Sautéed wild mushroom duxelle,
gruyere cheese and pesto aioli

GAZPACHO | GF

Traditional or honeydew jalapeño

GRILLED CHEESE AND TOMATO SOUP SHOOTER

BUTTERNUT SQUASH SOUP | GF

With a spiced crème fraîche

PANKO CRUSTED GOAT CHEESE

With a raspberry and peach
champagne jam

EDAMAME & CORN QUESADILLA

With a poblano crema

MARGHERITA

Pesto ricotta, heirloom tomatoes,
parmesan, extra virgin olive oil on
crostini

APPLE CHUTNEY

Apples, cranberries, goat cheese on a
crostini

AUTUMN BRUSCHETTA

Golden beets, fennel, Brussels sprouts
and goat cheese

Vegan

CHINESE TAKE-OUT

Glazed udon noodles with fresh
vegetables served in a take-out
box with chop sticks

CAULIFLOWER THREE WAYS | GF

Truffle puree, roasted & pickled
topped with pistachios on a celeriac
medallion (*can be done without nuts*)

MUSHROOM CROSTINI

With roasted beet puree

CUCUMBER HUMMUS | GF

With olive and tomato

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STATIONARY DISPLAYS

Artisan Cheese Board

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

**Ask about our premium local cheeses*

**Gluten free crackers by request*

Charcuterie Grazing Station

Prosciutto, soppressata, salami, pesto mozzarella, farmhouse cheddar, oven roasted peppers, imported olives, cornichons, peppadews, dried apricots, seasonal fresh fruit, grain mustard, honey, fig jam with fresh bread and a variety of crackers

**Gluten free crackers by request*

Mediterranean Mezze Bar

Grilled vegetables, traditional hummus, feta, wasabi peas, crispy chick peas, greek olives, marinated artichokes, roasted red pepper dip, tzatziki, marinated tomato and cucumbers with grilled pita

Made to Order Guac Station

Additions Include

Roasted garlic, pickled jalapenos, goat cheese, roasted corn, pico de gallo, pineapple salsa, roasted poblanos, black beans, queso fresco with house made corn and flour tortilla chips, plantain chips

Garden Vegetable Crudit  | GF

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



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STATIONARY DISPLAYS

Seafood Experience | GF

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

JUMBO SHRIMP COCKTAIL
SNOW CRAB CLAWS
SEASONAL VARIETY OF OYSTERS
GRILLED OCTOPUS
SMOKED MUSSELS
STEAMED CLAMS

Served with mignonette, cocktail sauce & tabasco

Ask us about our oyster shucking experience



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STATIONARY DISPLAYS

Carving Station | GF

Choose from the following:

SERRANO HAM

With smoked paprika aioli and focaccia

FLAT IRON STEAK

With chimichurri and horseradish cream

SPATCHCOCK CHICKEN

With garlic herb cream sauce

****Add your favorite starch***

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

****Gluten free crackers by request***



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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

BEET & 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

CRAB & CORN | GF

With lump Maryland crab

CREAMY MUSHROOM | GF

With Kennett Square mushrooms



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ENTRÉE

Beef

FILET MIGNON | GF
Rosemary infused demi-glace

FILET MIGNON AU POIVRE | GF
Brandy peppercorn sauce

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

TOP SIRLOIN | GF
Rosemary infused demi-glace

TOP SIRLOIN AU POIVRE | GF
Brandy peppercorn sauce

MAINE LOBSTER & FILET
MIGNON | GF
5oz filet mignon with demi-glace paired
with 7oz cold water lobster tail with a
lemon butter sauce

**Option to substitute crab cake*

Poultry, Pork

MUSCOVY DUCK BREAST | GF
Cranberry morel demi-glace

ROASTED HERB CHICKEN WITH A
SHERRY MUSHROOM SAUCE | GF
Herb rubbed and roasted with a sherry
mushroom sauce

ROASTED HERB CHICKEN WITH
WHITE WINE THYME JUS | GF
Herb rubbed and roasted 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

GRILLED TOMAHAWK PORK CHOP | GF
With garlic herbed butter

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Seafood Entrée

SEA BASS | GF

BARRAMUNDI | GF
(*Asian Sea Bass*)

BRANZINO | GF

PACIFIC SALMON | GF

RED SNAPPER | GF

JUMBO SEA SCALLOPS | GF

MARYLAND JUMBO LUMP
CRAB CAKES

Twin crab cakes topped with lemon
remoulade

MAINE LOBSTER RAVIOLI

Maine lobster ravioli with a creamy pomodoro
sauce and fresh tarragon

Paired with your choice of the following sauces

****All GF***

THAI CHILI BEURRE BLANC

TOMATO MANGO SALSA

LOBSTER LEMON BEURRE
BLANC

LEMON CAPER SAUCE



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Vegetarian Entrée

BUTTERNUT SQUASH RAVIOLI
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

PORTOBELLO MUSHROOM | GF
Stuffed with herbed ricotta cheese topped with zucchini squash, tomatoes with a pesto and balsamic drizzle



Vegan Entrée

PAPPARDELLE BOLOGNESE
Plant based meat with marinara sauce and “parmesan cheese”

PORTOBELLO MUSHROOM | GF
Stuffed with herbed tofu topped with zucchini squash, tomatoes with a pesto and balsamic drizzle

CHICKPEA TIKKA MASALA | GF
Over basmati rice

STUFFED POBLANO | GF
With romesco sauce filled with grilled vegetables and fire roasted corn

CURRIED CAULIFLOWER | GF
Over corn puree, lentils with a Thai inspired coconut curried yellow pepper sauce

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SIDES

Potatoes, Pasta, Grains

RED BLISS MASHED POTATOES | GF

LEMON FINGERLING POTATOES | GF

WHITE CHEDDAR POLENTA | GF

TRADITIONAL RISOTTO | GF

WHITE CHEDDAR AND BRIE MACARONI
& CHEESE

SOFRITO RICE | GF

Vegetables | GF

ROASTED BABY CARROTS and HARICOTS VERTS

GRILLED ASPARAGUS

BRUSSELS SPROUTS and BUTTERNUT SQUASH

BROCCOLINI and BABY CARROTS



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SMALL PLATE STATIONS

Sides are interchangeable

FILET MIGNON | GF

Over red bliss mashed potatoes with a rosemary infused demi-glace with roasted carrots & broccolini

SHORT RIBS | GF

Prime boneless short ribs cooked slow, served in rich burgundy gravy over white cheddar creamy polenta and caramelized Brussels sprouts

PACIFIC SALMON | GF

Topped with a Thai chili beurre blanc over sofrito rice

BARRAMUNDI | GF

With a lobster lemon beurre blanc over lemon & fresh pea risotto

MARYLAND JUMBO LUMP CRAB CRAKES

Served over a rustic corn puree with a chipotle remoulade

SHRIMP AND GRITS | GF

Cajun style shrimp served over creamy cheddar grits

MUSCOVY DUCK | GF

Topped with a pomegranate glaze, haricot verts and lemon fingerling potatoes

CHICKEN ROULADE | GF

Chicken breast stuffed with sharp provolone, parmesan and spinach, wrapped in prosciutto in a creamy tomato sauce over white cheddar and brie macaroni & cheese

Pasta

RAVIOLI

Choose either lobster, butternut squash or truffle mushroom

****Choose all three for a trio station***

RIGATONI & SHORT RIB RAGU

Topped with fresh ricotta

***Can be made vegetarian with mushroom ragu**

ORECCHIETTE PASTA

With sausage and broccoli rabe

PENNE PASTA

With pesto, shrimp, roasted tomatoes, spinach and fresh Parmesan

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ACTION STATIONS

Sliders

Served with homemade kettle chips and deli pickles

Choose from any of these miniature favorites:

KOBE BEEF

With sharp provolone, caramelized onions and chipotle mayonnaise

MUSHROOM TRIO

With parmesan and pesto

MARYLAND CRAB CAKE

With chipotle remoulade

PULLED PORK

With traditional coleslaw

TURKEY

With smoked gouda and garlic aioli

SMOKED BBQ BRISKET

With traditional coleslaw

Tacos

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

****All Gluten Free Options***

MAHI MAHI

Grilled Cajun lime mahi mahi

CHICKEN

Chicken tinga slow cooked in a roasted tomato sauce

CAULIFLOWER

Crispy with smoky chipotle seasoning

CARNITAS

Slow roasted pork shoulder marinated in a tequila lime cilantro sauce

STEAK

Grilled steak marinated in chimichurri

SHRIMP

Garlic sautéed shrimp with dry adobo rub

INCLUDES THE FOLLOWING TOPPINGS: Shredded Cheese, Sour Cream, Fresh Guacamole, Pico de Gallo, Salsa Verde, Salsa Roja

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ACTION STATIONS

Asian

Select from the following:

AHI TUNA | GF

Sesame crusted and sliced

KOREAN SHORT RIBS | GF

PORK BAO BUNS

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

ASSORTED SUSHI ROLLS

SAUTÉED EDAMAME

VEGETABLE FRIED RICE | GF

ASIAN GLAZED NOODLES

Glazed udon noodles and vegetables
in take-out boxes

THAI PAPAYA SALAD | GF
(seasonal)

STEAMED OR PAN-FRIED
DUMPLINGS

Pork or Vegetable

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

Poke Bowl Station

AHI TUNA and SUSHI RICE | GF

Avocado, mango, cucumber, jalapeno, shredded carrots, shelled
edamame, seaweed salad, fish eggs (masago), ponzu and spicy mayo



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ACTION STATIONS

Custom Toppings

Choose our **roasted garlic mashed potatoes** 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 BBQ Pork
Chicken Pot Pie
Beef Chili
Vegetable Chili



Grilled Skewers

Served with lemon garlic rice

THAI CHICKEN | GF
With peanut sauce

GARLIC MARINATED BEEF | GF
With chimichurri sauce

GRILLED VEGETABLE | GF
With tzatziki sauce

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DESSERTS

ICE CREAM

Your favorite ice cream with the following toppings included: chocolate & caramel sauce, whipped cream, cherries, rainbow sprinkles, and pretzels

GELATO

Pair your gelato with an assortment of toppings that perfectly complement your chosen flavor

CARAMELIZED APPLE CRISP

All served à la Mode

MINI CUPCAKES

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

**Gluten free cupcakes by request*

BANANAS FOSTER | GF

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

MACARONS | GF

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

WECKERLY'S

Mini ice cream sandwiches
Add a signature ice cream cart

MINI PIES

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



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DESSERTS

Mix & Match Mini's

As a station or passed

**Gluten free pastries by request*

MINIS

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

SHOOTERS

Chocolate Flourless | GF
Red Velvet
Peanut Butter
Strawberry Shortcake
Lemon Mousse
Cheesecake

Barista Bar by Impresso Coffee

Choose Basic or Deluxe Packages

Add Gelato for Affogatos!



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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 Duck Donuts

POPCORN

Add your own seasonings

White Cheddar

Buffalo

Cinnamon Sugar

Ranch

Caramel

CHICK-FIL-A



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UPGRADED BAR OPTIONS

Fresh Lemon Juice	Freshly Brewed Espresso & Espresso Beans	Premium Tonic Water & Club Soda
Fresh Lime Juice		
Fresh Squeezed Juices	Egg Whites	Ginger Beer
Infused Simple Syrups	Premium Garnishes & Rims	Foamer
Sage's Garden Grown Herbs	Luxardo Maraschino Cherries	Infused Foamer
Blue Cheese Olives	Bubble Gun	Smoker
		Premium Ice Molds



FARM TO BAR

You provide the alcohol, we provide everything else!

**Mocktails by request*

SPICED RHUBARB

Vodka or Gin, peppercorn & rhubarb shrub, lemon juice and club soda garnished with long rhubarb slice & spiced rim

HEART-BEET

Vodka, Gin or Tequila, fresh pressed red beets, chard citrus blend, ginger syrup and egg white or aquafaba (optional) garnished with red beet powder over foam

MATCHA MADE IN HEAVEN

Amaretto or Whiskey, matcha syrup, yuzu juice and egg white or aquafaba (optional) garnished with bitters on foam (*shaped like a heart*)

GOLDEN HOUR

White Rum, Vodka, or Tequila, ginger honey syrup, turmeric juice and lemon juice garnished with a hibiscus float

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CATERING
INDIAN MENU



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PASSED HORS D'OEUVRES

PAKORA

Onion or cauliflower with minted yogurt sauce

VEGETABLE SAMOSA

With tamarind sauce

PANEER PAKORA MASALA

With minted yogurt sauce

CHILI CHICKEN SKEWER | GF

TANDOORI CHICKEN KABOB | GF

With yogurt mint sauce

GRILLED LAMB KOFTE KABOB | GF

With yogurt mint sauce

MASALA VADA

With garlic hot chutney

MANCHURIAN CAULIFLOWER | GF

PINEAPPLE RASAM SHOTS | GF

CHAAT

PANI PURI

ALOO PAPRI

BHEL PURI

SAMOSA CHAAT

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ENTRÉE

CHILI CHICKEN
CHICKEN TIKKA MASALA
BUTTER CHICKEN
BEEF VINDALOO
KORI GRASSI
COCONUT FISH CURRY

Vegetarian

SAAG PANEER
ALOO GOBI
CHANA MASALA
TARKA DAL
MALAI KOFTA
BAINGAN BHARTHA
VEGETABLE BIRYANI
BINDI MASALA

**All Gluten Free*



DESSERTS

PISTA BARFI
KULFI
GULAB JAMUN
RASMALAI
KHEER

BEVERAGES

INDIAN MASALA CHAI TEA
MANGO LASSI

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BRUNCH MENU



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ACTION STATIONS

Crepe Station

Authentic French crepes made to order with your choice of the following fillings:

NUTELLA	CINNAMON SUGAR
BANANA	SHREDDED CHEESE
STRAWBERRY	HAM
WHIPPED CREAM	SCRAMBLED EGGS

Omelette Station | GF

Made to order with the following filling options:

SHREDDED CHEDDAR CHEESE	HAM
TOMATOES	BACON
MUSHROOMS	ONIONS
SPINACH	

Breakfast Burritos

Eggs made to order with the following toppings (*in a flour or corn tortilla*):

SHREDDED CHEDDAR CHEESE	ONIONS
TOMATOES	SAUSAGE
MUSHROOMS	BACON
SMOKED CHIPOTLE SAUCE	BELL PEPPERS

Belgium Waffle Station

With your choice of the following toppings

FRESH FRUIT	MAPLE SYRUP
FRUIT PRESERVES	WHIPPED CREAM
CHOCOLATE CHIPS	

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MAIN DISHES

TRADITIONAL EGGS BENEDICT

Canadian bacon, spinach, egg and hollandaise served over an english muffin

CRAB EGGS BENEDICT

Crab, spinach, egg and hollandaise served over an english muffin

CHICKEN & WAFFLES

With a sriracha maple syrup

CROQUE MADAME

With egg & pancetta

BRIOCHE FRENCH TOAST

Served with real maple syrup, butter, strawberries, and whipped cream on the side

STRATAS

**Vegetarian & meat options*

QUICHE

**Vegetarian & meat options*

FRITTATA | GF

**Vegetarian & meat options*

SCRAMBLED EGGS | GF

With or without cheese

SMOKED SALMON

With capers, onions, cucumbers, tomatoes, eggs, and dill creme fraiche

SIDES

HOME FRIES | GF

Sautéed with peppers and onions

SWEET POTATO HASH | GF

COUNTRY BACON | GF

LIGHTLY DRESSED FRISEE SALAD | GF

AVOCADO TOAST

With sprouts, tomato, and balsamic drizzle

FRUIT, GRANOLA, & YOGURT PARFAIT

SAUSAGE | GF

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BAKERY

PASTRIES

Danishes, scones and cinnamon buns

ASSORTED DONUTS

BAGELS

Variety of fresh bagels with cream cheeses, preserves and butter



BRUNCH BAR

BLOODY MARY STATION

With all of the fixings

MIMOSA & BELLINI STATION

With fresh squeezed juices

****You provide the alcohol, we provide everything else!***

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OUR PLANNERS

DANA TWADDELL, VICE PRESIDENT
DANA@SAGECATERING.COM

CORTNEY EPSTEIN, SENIOR PLANNER
CORTNEY@SAGECATERING.COM

AMANDA GRASSO, SENIOR PLANNER
AMANDA@SAGECATERING.COM

MADALYN FALCIONE, PLANNER
MADALYN@SAGECATERING.COM





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