

# SAGE CATERING



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[WWW.SAGECATERING.COM](http://WWW.SAGECATERING.COM)

# SAGE CATERING

## EVERY GREAT MEAL HAS A STORY

That story begins with an innovative customized menu - whether you are celebrating a timeless wedding, epic gala, or memorable holiday party.

From your first tasting to the final plate, we tailor every detail to your vision - creating an experience that feels effortless, intentional, and unforgettable for you and your guests.



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# 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



# 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 SATAY | 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 pickled onions and 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

# COCKTAIL HOUR

## PASSED HORS D'OEUVRES

### Seafood

#### LUMP CRAB CAKE

With saffron Meyer lemon aioli

#### 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 fraîche 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 barbecue aioli

#### SEARED AHI TUNA | GF

Sesame crusted with wasabi mayo

#### SPICY SHRIMP | GF

Served on a crispy rice cake

#### HAMACHI CRUDO | GF

With yuzu and cold pressed melon

# COCKTAIL HOUR

## PASSED HORS D'OEUVRES

### Vegetarian

#### BUTTERNUT SQUASH SOUP | GF

With a spiced crème fraîche

#### GORGONZOLA FIG TART

Mascarpone and gorgonzola cheese in a flaky pastry shell

#### AUTUMN BRUSCHETTA

Golden beets, fennel, Brussels sprouts and goat cheese

#### APPLE CHUTNEY

Apples, cranberries, goat cheese on a crostini

#### GRILLED CHEESE AND TOMATO

#### SOUP SHOOTER

#### TRUFFLE GRILLED CHEESE

Gruyere cheese on brioche

#### WILD MUSHROOM TART

Sautéed wild mushroom duxelle, gruyere cheese and pesto aioli

#### BEEF BRINED WATERMELON | GF

With whipped goat cheese, lemon zest with mint garnish

#### PANKO CRUSTED GOAT CHEESE

With a raspberry and peach champagne jam

#### EDAMAME & CORN QUESADILLA | GF

With a poblano crema

#### MARGHERITA

Pesto ricotta, heirloom tomatoes, Parmesan, extra-virgin olive oil on crostini

### Vegan

#### CHINESE TAKE-OUT

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

#### MUSHROOM CROSTINI

With roasted beet puree

#### TRADITIONAL GAZPACHO | GF

#### CAULIFLOWER THREE WAYS | GF

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

#### CUCUMBER HUMMUS | GF

With olive and tomato

#### HONEYDEW JALAPEÑO GAZPACHO | GF

# COCKTAIL HOUR STATIONARY DISPLAYS

## **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

## **Artisan Cheese Board**

Imported and domestic cheeses accompanied by honey, fig preserves, fresh fruit, baguette and flatbreads

**\*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**

## **Guacamole Station**

*Upgrade to a chef-attended action station for made to order guacamole*

**Mix-ins:** roasted garlic, pickled jalapeños, goat cheese, roasted corn, pico de gallo, pineapple salsa, roasted poblanos, black beans, queso fresco

**Served with:** house-made corn and flour tortilla chips, plantain chips

## **Garden Vegetable Crudité | GF**

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

# COCKTAIL HOUR 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*



# COCKTAIL HOUR 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 traditional mignonette, horseradish mignonette,  
cocktail sauce & Tabasco

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



# 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 and 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 fraîche

### CREAMY MUSHROOM | GF

With Kennett Square mushrooms

### CRAB and CORN | GF

With lump Maryland crab





# ENTRÉE COURSE

## Beef

**FILET MIGNON | GF, DF**  
Rosemary infused demi-glace

**FILET MIGNON AU POIVRE | GF**  
Brandy peppercorn sauce

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

**TOP SIRLOIN | GF, DF**  
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, DF**  
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 BUTTER SAUCE | GF**  
Herb-rubbed and roasted served with a white wine thyme butter sauce

**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

# Seafood

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

LOBSTER LEMON BEURRE BLANC | GF

LEMON CAPER SAUCE | GF

THAI CHILI BEURRE BLANC | GF

TOMATO MANGO SALSA | GF, DF





## Vegetarian

### BUTTERNUT SQUASH RAVIOLI

In a brown butter cream sauce

### TRUFFLE MUSHROOM RAVIOLI

With spinach in a cremini and shiitake 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

### 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, accompanied by sofrito rice

### CURRIED CAULIFLOWER | GF

Over coconut rice and topped with a coconut curried yellow pepper sauce



## SIDES

### Potatoes | Pasta | Grains

RED BLISS MASHED POTATOES | GF

LEMON FINGERLING POTATOES | GF, DF

WHITE CHEDDAR POLENTA | GF

TRADITIONAL RISOTTO | GF

WHITE CHEDDAR & BRIE MACARONI AND CHEESE

SOFRITO RICE | GF, DF

### Vegetables

ROASTED BABY CARROTS and HARICOTS VERTS | GF, DF

GRILLED ASPARAGUS | GF, DF

BRUSSELS SPROUTS and BUTTERNUT SQUASH | GF

BROCCOLINI and BABY CARROTS | GF, DF

# SMALL PLATE STATIONS

## 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 CAKES

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

*\*Sides are interchangeable*

## Pasta

### RAVIOLI

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

# ACTION STATIONS

## TACOS

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

### STEAK | GF

Grilled steak marinated in chimichurri

### MAHI MAHI | GF

Grilled Cajun lime mahi mahi

### CHICKEN | GF

Chicken tinga slow-cooked in a roasted tomato sauce

### SHRIMP | GF

Garlic sautéed shrimp with dry adobo rub

### CARNITAS | GF

Slow-roasted pork shoulder marinated in a tequila lime cilantro sauce

### CRISPY CAULIFLOWER | GF

With smoky chipotle seasoning

### Toppings:

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



## BURRITO BOWLS

Served over spanish rice

### BARBACO | GF

### PORK al PASTOR | GF

### CHIPOTLE LIME SHRIMP | GF

### Toppings:

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

# 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

SAUTÉED EDAMAME

ASSORTED SUSHI ROLLS

VEGETABLE FRIED RICE | GF

ASIAN GLAZED NOODLES

Glazed udon noodles and vegetables in take-out boxes

THAI PAPAYA SALAD | GF

*(seasonal)*

SESAME GINGER CABBAGE SLAW | GF

STEAMED OR PAN-FRIED DUMPLINGS

Pork or Vegetable

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

## POKE BOWLS

**AHI TUNA or CHICKEN TERIYAKI and SUSHI RICE | GF**

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



# 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

### 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



## RICE POT BOWLS

Korean-style rice bowl with bulgogi beef, gochujang chicken, miso ginger salmon, or mushroom bulgogi

### TOPPINGS

Pickled Cucumber

Carrot Cabbage Slaw

Kimchi

Pickled Red Onion

Shishito Peppers

Scallions

Bean Sprouts

Soy-Sesame Glaze

Gochujang Mayo

# DESSERTS

## ICE CREAM | GF

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

## GELATO | GF

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

## MINI CUPCAKES

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

***\*Gluten free cupcakes by request***

## POPSICLES

All natural

**\*Vegan and gluten-free options**

## GOURMET ICE CREAM SANDWICHES

## CARAMELIZED APPLE CRISP

All served à la Mode

## BANANAS FOSTER | GF

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



# DESSERTS

## MIX & MATCH MINIS

*As a station or passed*

### MINIS

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

### SHOOTERS

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

***\*Additional gluten-free options available***

## BARISTA BAR by IMPRESSO COFFEE

Choose Basic or Deluxe Packages  
Add Gelato for Affogatos!



# LATE NIGHT SNACKS

## DONUTS

Your choice between Federal or Duck Donuts

## PHILADELPHIA SOFT PRETZELS

With yellow mustard

## TASTYKAKES

## HOUSE-MADE POTATO CHIPS

Individually wrapped

## FRIES OR TOTS BAR

With white cheddar sauce, ketchup, and barbecue aioli

## FAST FOOD

CHICK-FIL-A

MCDONALD'S

## FROM THE GRIDDLE

### SMASH BURGER

Smash patty, American cheese, shredded lettuce, pickles, and special sauce on a soft bun

### PORK ROLL EGG AND CHEESE

### BACON EGG AND CHEESE

### FRIED CHICKEN SANDWICH

### PHILLY CHEESE STEAKS

Philly-style steak served with fried onions, and Cheese Wiz

### HOT DOGS

With all the fixings

### MEATBALL PARM SUB



## A LA CARTE BAR UPGRADES

Fresh Juices

Infused Simple Syrups

Garden Grown Herbs

Hand-Stuffed Blue Cheese Olives

Luxardo Cherries

Egg Whites

Ginger Beer

Freshly Brewed Espresso

Espresso Beans

Premium Tonic Water & Club Soda

Foamer

Smoker

Premium Ice Molds

Premium Garnishes & Rims

*Ask us about upgraded glassware for your specialty cocktail!*



## SPECIALTY MOCKTAILS

### HIBISCUS ROSE SPRITZ

Hibiscus syrup, rose water, lemon juice, sparkling water and garnished with rose petals

### CUCUMBER COOLER

Cucumber syrup, club soda, garnished with a cucumber ribbon

### GOLDEN NECTAR

Apricot puree, honey syrup, lemon juice with a marigold garnish

### BLOOD ORANGE SOUR

Blood orange juice, lemon juice, simple syrup, aquafaba garnished with a dehydrated blood orange

### LAVENDER FIZZ

Lavender syrup, lemon juice, club soda, garnished with edible flowers

### CITRUS SUNSET

Pink grapefruit juice, lime juice, agave with a lime slice and salted half rim

# SAGE CATERING BRUNCH MENU





## 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

### SCRAMBLED EGGS | GF

With or without cheese

### 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*

### SMOKED SALMON | GF

With capers, onions, cucumbers, tomatoes, eggs, and dill crème fraîche

## SIDES

### HOMEFRIES | GF

Sautéed with peppers and onions

### COUNTRY BACON | GF

### SWEET POTATO HASH | GF

### SAUSAGE | GF

### AVOCADO TOAST

With sprouts, tomato, and balsamic drizzle

### FRESH FRUIT | GF

### LIGHTLY DRESSED FRISÉE SALAD | GF

### FRUIT, GRANOLA, & YOGURT PARFAIT

# ACTION STATIONS

## CREPES

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

NUTELLA

BANANA

STRAWBERRY

WHIPPED CREAM

CINNAMON SUGAR

SHREDDED CHEESE

HAM SCRAMBLED

EGGS

## OMELETTES | GF

Made to order with the following filling options:

SHREDDED CHEDDAR CHEESE

TOMATOES MUSHROOMS

SPINACH

HAM

BACON

ONIONS

## BELGIUM WAFFLES

With your choice of the following toppings

FRESH FRUIT

FRUIT PRESERVES

CHOCOLATE CHIPS

MAPLE SYRUP

WHIPPED CREAM



# BAKERY

## PASTRIES

*Choose your favorites*

Danishes, scones, cinnamon buns, donuts, croissants, muffins

## BAGELS

Variety of fresh bagels with cream cheeses, preserves and butter



# BRUNCH BAR

## BLOODY MARY STATION

Hot sauce, horseradish, Old Bay rim, celery stalks, lemon & lime wheels, green olives, candied bacon, pickles, cocktail onions, pepperoncini, and pickled green beans

## BUBBLY BAR

**Fresh Juices:** orange, grapefruit, pomegranate, peach puree  
**Garnishes:** strawberries, raspberries, orange wheels, fresh mint,

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

# SAGE CATERING

CROSS-CULTURAL MENU  
INDIAN INSPIRED



# PASSED HORS D'OEUVRES

## PAKORA

Onion or cauliflower with mint yogurt sauce

## VEGETABLE SAMOSA

With tamarind sauce

## PANEER PAKORA MASALA

With mint yogurt sauce

## CHILI CHICKEN SKEWER | GF

## TANDOORI CHICKEN KABOB | GF

With mint yogurt sauce

## GRILLED LAMB KOFTE KABOB | GF

With mint yogurt sauce

## MASALA VADA

With garlic hot chutney

## MANCHURIAN CAULIFLOWER | GF

## PINEAPPLE RASAM SHOTS | GF

# CHATT

## PANI PURI

Crisp puri, chaat potato, chickpea, mint cilantro pani, and tamarind

## ALOO PAPRI

Crisp papri, spiced potato, chickpea, yogurt, tamarind, mint cilantro chutney, chaat masala

## BHEL PURI

Puffed rice, sev, potato, chickpea, onion, tamarind, mint cilantro chutney, chaat masala

## SAMOSA CHAAT

served with tamarind chutney and mint yogurt



## ENTRÉE

### CHILI CHICKEN

Garlic chili glaze, peppers, and scallions

### CHICKEN TIKKA MASALA

Charred yogurt marinated chicken, creamy tomato masala, cilantro

### BUTTER CHICKEN

Tandoori spiced chicken, silky tomato butter sauce, and fenugreek

### SAAG PANEER

Cream spinach, paneer, ginger, garam masala

### ALOO GOBI

Roasted potato and cauliflower, turmeric, ginger, cumin

### CHANA MASALA

Chickpeas in a spiced tomato masala, ginger, garam masala

### TARKA DAL

Yellow lentils, cumin garlic tempering, ghee, chili

### BEEF VINDALOO

Slow-braised beef, fiery vinegar chili masala, warm spices

### KORI GRASSI

Mangalorean chicken curry, roasted spice coconut gravy, and curry leaves

### COCONUT FISH CURRY

Flaky white fish, coastal coconut curry, toasted spices, and curry leaves

### MALAI KOFTA

Paneer potato dumplings, creamy cashew tomato sauce, warm spices

### BAINGAN BHARTHA

Fire-roasted eggplant, tomato, onion masala, ginger, cumin

### VEGETABLE BIRYANI

Fragrant basmati rice, seasonal vegetables, saffron, whole spices

### BHINDI MASALA

Okra, tomato, onion masala, cumin, amchur

# DESSERT

## PISTA BARFI

Pistachio milk fudge, cardamom, rose

## KULFI

Traditional Indian ice cream, cardamom, pistachio

## GULAB JAMUN

Warm cardamom milk dumplings, rose syrup

## RASMALAI

Soft cheese patties, saffron cardamom milk, pistachio

## KHEER

Basmati rice pudding, cardamom, saffron, toasted nuts



# BEVERAGES

## MASALA CHAI TEA

Served hot or iced

## MANGO LASSI

Creamy mango yogurt smoothie

# SAGE CATERING

## OUR PLANNERS

DANA TWADDELL  
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