

SAGE CATERING



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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 and 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 chickpeas, 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

BARBACOA | 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
Chocolate 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

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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CORTNEY HERCHENRIDER
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AMANDA GRASSO
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