

SAGE CATERING



CUSTOM • DISTINCT • CREATIVE

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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

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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

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



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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 the vibrant flavors of 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

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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

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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

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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
- Smoked Mussels
- Grilled Octopus

Served with mignonette,
cocktail sauce & Tabasco



Ask us about our oyster shucking experience

CARVING STATION

Choose from the following:

- Serrano ham with a smoked paprika aioli and focaccia
- Skirt steak with chimichurri and horseradish cream
- Spatchcock chicken with a 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 and focaccia

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

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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

BEET & CHEVRE ^(GF)

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

CITRUS WATERMELON RADISH ^(GF)

Arugula and spring mix with feta cheese, roasted pepitas in a pomegranate vinaigrette

GRILLED PEACH and BABY ARUGULA ^(GF)

(spring/summer)

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 ^(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



GRILLED TOMAHAWK PORK CHOP (GF)
With garlic herbed butter

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

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

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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

SEA BASS

BARRAMUNDI
(Asian Sea Bass)

BRANZINO

PACIFIC SALMON

RED SNAPPER

JUMBO SEA SCALLOPS

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)

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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

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*



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SIDES

POTATOES, PASTA AND GRAINS

ROASTED GARLIC 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

ROASTED BABY CARROTS and HARICOT VERTS (GF)

GRILLED ASPARAGUS (GF)

BRUSSEL SPROUTS and BUTTERNUT SQUASH (GF)

TRI-COLORED CAULIFLOWER (GF)



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SMALL PLATE STATIONS

Sides are interchangeable

FILET MIGNON ^(GF)

Aged filet mignon medallion over roasted garlic mashed potatoes with a rosemary infused demi-glace and shaved Brussel sprouts

**Add jumbo lump crab meat with a seafood cream sauce*

PACIFIC SALMON

Topped with a Thai chili beurre blanc with wild rice and grilled baby Bok choy

BARRAMUNDI ^(GF)

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

MUSCOVY DUCK ^(GF)

Traditional risotto with a pomegranate glaze

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 fire roasted corn puree and garnished with dressed watercress

SHRIMP AND GRITS

Cajun style shrimp served over creamy cheddar grits

RAVIOLI

Choose either lobster, butternut squash, grilled vegetable or truffle mushroom

**Or choose three for a trio station*

RIGATONI & SHORT RIB RAGU

Topped with fresh ricotta

SCALLOPS

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

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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



Includes the following toppings:

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

SLIDER STATION

Served with homemade kettle chips and Napa slaw

Choose any of these miniature favorites:

Kobe Beef Burger: With sharp provolone, caramelized onions and chipotle mayonnaise

Maryland Crab Cake: With remoulade and watercress

Grilled Balsamic Chicken: With roasted peppers, parmesan and aioli

Mushroom Trio Burger: With parmesan and pesto

Pulled Pork: With traditional coleslaw

Smoked BBQ Brisket: With traditional coleslaw



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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

Assorted Sushi Rolls

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****



CUSTOM TOPPINGS STATION

Choose our roasted garlic smashed 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

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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 anglaise

Chocolate & Nutella

Banana & Coconut with a Bourbon Caramel

CARAMELIZED APPLE CRISP

All served à la Mode

MINI CUPCAKES

Vanilla, Chocolate, Vanilla Lavender,

Cookies & Cream, Strawberry Champagne

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

MINI PIES

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

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 Squares

Chocolate Chip Cannoli

Chocolate Raspberry Mousse Tart

Chocolate Salted Caramel Tarts

Lemon Curd Tarts

Chocolate Dipped Strawberries

SHOOTERS

Chocolate Flourless

Red Velvet

Peanut Butter

Strawberry Shortcake



BARRISTA 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



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!

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OUR PLANNERS

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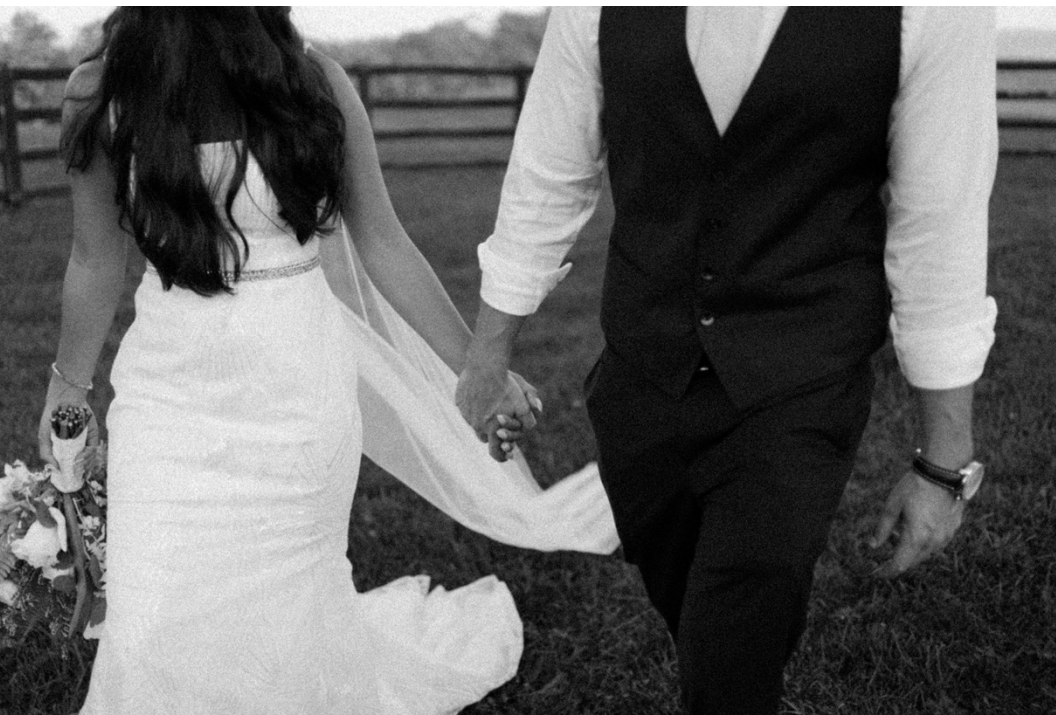
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Hosting brunch after the wedding? Talk to your planner about our Brunch menu!



@SageCatering_Philly