

SAGE CATERING

AT GLOBE DYE WORKS

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PRICED AT \$135.00 PER PERSON

(Minimum of 150 guests required for this price)

**Gratuuity and 6% PA Sales Tax not included*

WHAT WE INCLUDE

- ... **Base Menu**
- ... Planning of your event
- ... Set up and break down of the event
- ... Service staff, bartenders, and chefs
- ... Non-alcoholic bar set up (ice, bar fruit, mixers, soda and bar equipment)
- ... Full length linens, linen napkins, glassware, flatware, china
- ... Equipment (all cooking equipment, serving pieces, serving platters, chafers, etc.)



Contact us at 610.647.7243 or Dana@SageCatering.com



GLOBE DYE WORKS
4500 Worth Street
Philadelphia, PA 19124

SAGE CATERING
1000 Lancaster Ave.
Berwyn, PA 19312

BASE MENU

PASSED HORS D'OEUVRES

PANKO CRUSTED GOAT CHEESE

With a raspberry and peach champagne jam

MARGHERITA

Grilled ciabatta with pesto ricotta, heirloom tomatoes, parmesan, extra virgin olive oil

TUNA MANGO CRISP

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

PHILLY STEAK EGG ROLL

Philly style beef "wit" sautéed onions, American cheese and sriracha ketchup

KOREAN CHICKEN BAHN MI

With kimchi

JALAPEÑO GLAZED PORK BELLY ^(GF)

With an apple and bok choy micro salad

STATIONARY HORS D'OEUVRES

GARDEN VEGETABLE CRUDITÉ

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

ARTISAN CHEESE BOARD

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

STATIONS

TACO STATION

Seasoned chicken tinga and mahi mahi tacos made to order with caramelized onions, peppers, rice and beans on a warm corn or flour tortilla

Served with your guest's choice of the following toppings:

Shredded cheese, sour cream, fresh guacamole, pico de gallo, salsa verde & salsa roja, fire roasted corn and black bean salad

ASIAN STATION

KOREAN SHORT RIBS

STEAMED OR PAN-FRIED DUMPLINGS

VEGETABLE FRIED RICE

SAUTEED EDEMAME

RAVIOLI STATION

TRUFFLE MUSHROOM RAVIOLI

With spinach in a cremini and shitake mushroom sauce

GRILLED VEGETABLE RAVIOLI

With vegetables in a pesto cream sauce

BUTTERNUT SQUASH RAVIOLI

With vegetables in a brown butter cream sauce

GOURMET COFFEE AND TEA STATION