



COCKTAIL HOUR



DINNER



DESSERT

1000 LANCASTER AVE BERWYN, PA 19312 (610) 647-7243 WWW.SAGECATERING.COM



COCKTAIL HOUR PASSE HORS D'OEUVRES

GORGONZOLA FIG TART

Mascarpone and gorgonzola cheese in a flakey pastry shell

PETITE LAMB CHOP

Crusted with fresh herbs and a honey balsamic reduction

TUNA MANGO CRISP

Ahi tuna, mango in a crispy wonton shell Thai lime reduction

CHICKEN SATE

With traditional Thai peanut sauce

CURRIED VEGETABLE FALAFEL

House made falafel topped with curried vegetables

BEEF TENDERLOIN

Thin sliced beef tenderloin served on a lavash crisp with a horseradish schmear

PHILLY STEAK EGG ROLL

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

LUMP CRAB CAKE

With remoulade

MARGHERITA

Grilled ciabatta with sun dried tomato, parmesan, fresh pesto and extra virgin olive oil

BUTTERNUT SQUASH SOUP

Creamy seasonal soup served with a spiced crème fraiche

BACON SCALLOPS

Sea scallop wrapped in bacon with mango coulis

CHILI RUBBED SHRIMP

Jumbo shrimp with mild chili rub and barbeque aioli



COCKTAIL HOUR PASSE HORS D'OEUVRES

SMOKED SALMON

On a pumpernickel toast with dill crème fraiche

CHINESE TAKE-OUT

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

WILD MUSHROOM TART

Sautéed wild mushroom duxelles and gruyere cheese, pesto aioli

GAZPACHO

Traditional chilled tomato soup with seasonal flavors

SUSHI

A variety of traditional Sushi rolls

BEEF EN CROUTE

Mushroom duxelle wrapped in puff pastry with a mild horseradish sauce

FISH & CHIPS

Battered cod on a house-made potato crisp with micro greens and malt vinegar aioli

DUCK CONFIT

Shredded duck and caramelized onions on toasted brioche with orange ginger crème

GRILLED CHEESE AND TOMATO SOUP

CEVICHE

In a citrus vinaigrette

FOIE GRAS TOAST

Seared Foie Gras served on a brioche toast

PIGS IN A BLANKET

With apricot Dijon

MAHI MAHI TACO

Grilled, served in a flour tortilla shell, avocado and red onion garnish topped with chipotle aioli

RAW DIVER SCALLOP

Served with chive oil, buttermilk, lime and poppy seeds



COCKTAIL HOUR PASSED HORS D'OEUVRES

SWEET POTATO CHEESECAKE

Topped with goat cheese and candied nuts

CARNITAS

Shredded pork on a flour tortilla crisp with avocado

SHRIMP COCKTAIL

Lemon poached shrimp with Old Bay and cocktail sauce

THE "CUBAN"

Shredded mojo pork, prosciutto, Swiss cheese, apricot Dijon, relish on a toasted sweet baguette

MINI TOSTADAS

Shredded chicken breast, chorizo sausage and cheddar cheese in a flour tortilla cup

PORK BELLY BANH MI

Topped with pickled julienned vegetables and micro cilantro

TWICE BAKED POTATO

Topped with bacon

SUGAR CANE CHICKEN

Sweet cornflake breaded chicken with spicy raspberry sauce

EMMENTAL GOUGERES

Decadent French pastry dough with rich Emmental Cheese





STATIONARY DISPLAYS

ARTISAN CHEESE BOARD

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

CHARCUTERIE

A variety of savory cured meats, pate and imported cheese served with crusty bread

ANTIPASTO

Prosciutto, soprasada, fresh mozzarella, grilled vegetable salad, imported marinated olives, stuffed grape leaves and traditional hummus
With fresh baguette and a variety of flatbreads

SOUTHWEST

Homemade guacamole, pico de gallo, queso fresco, black beans and corn, mango salsa
With homemade corn and flour tortilla chips

CARVED SERRANO HAM

Serrano ham leg, patatas bravas, imported olives and fresh baked baguette

GARDEN VEGETABLE CRUDITE

Variety of farm fresh vegetables with a parmesan aioli





STATIONARY DISPLAYS

SEAFOOD EXPERIENCE

Displayed in a custom ice sculpture,
featuring your choice of three:

- Jumbo Shrimp Cocktail
- Seasonal variety of Oysters
- Snow Crab Claw
- Signature Ceviche
- Smoked mussels
- Steamed Clams
- Grilled Octopus



MARTINI BAR

Roasted garlic smashed potatoes,
Traditional Risotto or
White Cheddar and Brie Mac and Cheese
Topped with your self service choice of three:

- Beef Burgundy
- Mediterranean Chicken
- Vegetable Ragout
- Seafood Newburg
- Chicken Pot Pie
- Southern Style Pulled Barbeque Pork
- Beef Chili
- Vegetable Chili
- Pork Belly and Butternut Squash



FIRST COURSE

SALAD

CAESAR SALAD

Classic salad with herb croutons and Parmesan cheese

PEAR AND GOAT CHEESE

Baby greens with honey roasted cashews, crisp Bosc pears, goat cheese, honey cherry vinaigrette

FETA AND GRAPE

Field greens, feta cheese, toasted almonds, white grapes, orange sherry vinaigrette

BEET AND CHEVRE

Frisee, roasted golden beets, chevre, pickled red onion and candied almonds

SOUP

BUTTERNUT SQUASH

Creamy roasted butternut squash with spiced crème fraiche

CREAMY MUSHROOM

With Kennett Square mushrooms

TOMATO BISQUE

Topped with crème fraiche

TRADITIONAL GAZPACHO

Blend of seasonal flavors with cilantro





ENTRÉE

FILET MIGNON AU POIVRE
Brandy peppercorn sauce

FILET MIGNON
Rosemary infused demi-glace

TOP SIRLOIN AU POIVRE
Brandy peppercorn sauce

TOP SIRLOIN FILET
Rosemary infused demi-glace

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

MUSCOVY DUCK BREAST
Cranberry morel demi-glace

ROASTED HERB CHICKEN
Herb rubbed and roasted to a golden crispy brown served with a
sherry mushroom sauce

CHICKEN ROULADE
Chicken breast stuffed with roasted yellow peppers, sage, caramelized onions cream sauce, wrapped in
prosciutto

PARMESAN CRUSTED CHICKEN
Stuffed with mozzarella and oven roasted tomatoes

PORK TENDERLOIN
Pan seared with a fig port reduction

MAINE LOBSTER & FILET MIGNON (MARKET PRICE)
5 oz filet mignon with demi-glace paired with 7 oz cold water lobster tail with drawn lemon butter
Crabcake substitution available



SEAFOOD ENTRÉE

MARYLAND JUMBO LUMP CRAB CAKE
Twin crabcakes topped with chipotle remoulade

CHILEAN SEA BASS (MARKET PRICE)

HALIBUT (MARKET PRICE)

WILD PACIFIC SALMON

RED SNAPPER

JUMBO SEA SCALLOPS

PAIRED WITH YOUR CHOICE OF THE FOLLOWING SAUCES

THAI CHILI BUERRE BLANC

PUTTANESCA SAUCE

TOMATO MANGO CHUTNEY





VEGETARIAN ENTRÉE

STUFFED PORTABELLA MUSHROOM

Sweet potato puree, sauteed spinach, tomatoes, wheat berries with parmesan crust, chive oil

BUTTERNUT SQUASH RAVIOLI

With toasted pine nuts and spiralized vegetables in a brown butter cream sauce

GRILLED VEGETABLE RAVIOLI

With julienned vegetables, basil sauce

VEGETABLE RISOTTO CAKE

Layered grilled vegetables and pesto ricotta atop a butternut squash risotto cake

MEDITERRANEAN

Falafel with cucumber, tomato, feta cheese and tahini

VEGAN AND GLUTEN FREE OPTIONS AVAILABLE





SIDES

POTATOES ,PASTA AND GRAINS

GRATIN POTATOES

Creamy goat cheese, caramelized onions and rosemary

ROASTED GARLIC SMASHED POTATOES

ROASTED ROSEMARY POTATOES

WHITE CHEDDAR POLENTA

ISRAELI COUS COUS

With diced vegetables and a hint of orange marmalade

RISOTTO

Traditional Italian flavors

WHITE CHEDDAR AND BRIE MACARONI & CHEESE

A creamy blend of Imported Brie and Cheddar with a buttery panko crust topping

SWEET POTATOE PUREE

Nutmeg and brown sugar

WILD RICE PILAF

VEGETABLES

ROASTED BABY CARROTS , HARICOT VERTS AND TOMATOES

GRILLED ASPARAGUS

BRUSSEL SPROUTS, WILD MUSHROOMS AND BUTTERNUT SQUASH

CHEF SELECTION

Fresh variety of seasonal vegetables



DESSERT

ICE CREAM OR GELATO

Your Favorite ice cream or custom Gelato flavors with all your favorite toppings

RASPBERRY & WHITE CHOCOLATE BREAD PUDDING

With crème an glace

DARK CHOCOLATE BREAD PUDDING

With salted caramel and vanilla bean ice cream

CHOCOLATE BAR

Melted dark and milk chocolate served in individual small bowls Paired with your favorite sweet and savory dipping options

“MINI” DESSERTS

Miniature versions of your favorite desserts

BANANAS FOSTER

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

MILK & COOKIES

Freshly baked cookies on the rim of a cold glass of milk.

CARAMELIZED APPLE CRISP

With vanilla bean ice cream

MINIATURE SHOOTERS

Made in house, various options available

S'MORE STATION



SPECIAL REQUESTS ACCOMODATED



LATE NIGHT SNACKS

PHILADELPHIA FAVORITES

Philadelphia Soft Pretzels

Tastykakes

Philly Cheese Steaks

Philly style steak served with fried onions and Cheese Wiz

POPCORN

Movie Theater style, Sweet and Salty and Caramel Crunch

Served in to go containers

CHINESE TAKE OUT

Take boxes filled with Asian glazed noodles and paired with an eggroll

FEDERAL DONUTS

The ultimate late night indulgence for your guests to enjoy

