

# PICK UP|DROP OFF MENU

## PLATTERS | BOARDS

### Cheese | Charcuterie Board

ASSORTED CHEESE'S, MEATS,  
VEGETABLES, FRUITS & HUMMUS  
WITH SLICED BAGUETTE

### Crudite with Smears

RAW & ROASTED SEASONAL  
WITH CHEF'S CHOICE TRIO OF  
SMEARS WITH SLICED BAGUETTE

## APPETIZERS

### Baked Mexican Pumpkin Sweet Corn Dip

CHEESY DIP WITH SWEET & SALTY  
\*SERVED IN A PUMPKIN\*

### Gougères with Pancetta & Sage

BAKED CHEESE PUFFS WITH A  
SAVORY & SALTY FILLING

### Butternut Squash Triangles

CREAMY HERBED GOAT CHEESE &  
BUTTERNUT SQUASH PUREE WRAPPED  
IN FLAKEY PHYLLO DOUGH

### Sweet Potato Blinis

SWEET POTATO WITH WHIPPED RICOTTA,  
CANDIED WALNUTS, DRIED CRANBERRIES &  
BALSAMIC DRIZZLE

### Whipped Cranberry Feta Dip

CREAMY & SALTY WITH CRUDITE  
& CROSTINI

**SAGE BLEU CATERING**





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## SOUPS

### **Thai Coconut Curry Soup**

RED CURRY, BOK CHOY, TOFU  
SEASONAL VEGETABLES,  
COCONUT MILK

### **Miso Kobocho Soup**

RED MISO, SQUASH &  
TOASTED PUMPKIN SPICES

### **Potato, Leek, & Thyme Soup**

HOUSE MADE BONE BROTH WITH  
COCONUT MILK TO ADD  
RICHNESS AND TEXTURE

## SALADS

### **Kale & Cauliflower Caesar**

KALE & FINELY SLICED CAULIFLOWER  
WITH SAGE'S SIGNATURE  
CAESAR & FOCACCIA

### **Persimmon & Pomegranate**

RADDICCHIO, MINT, LEMON,  
OLIVE OIL

### **Roasted Beet & Blueberry**

TOASTED FENNEL SEEDS,  
HONEY, MICROGREENS, RADISH

### **Dried Cherry & Spinach**

TOASTED PECANS, GREEN ONIONS,  
GOAT CHEESE,  
BALSAMIC VINAIGRETTE

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## ENTREES

### **Roasted Chicken with Apples & Sage Gravy**

BRINED AND BUTTERED,  
SHALLOTS & FRESH THYME

### **Pork Tenderloin Stuffed with Herbs & Capers**

BRINED WITH ORANGE JUICE  
ROASTED WITH  
WINE & SHALLOTS

### **Butternut Squash Pasta with Sage & Walnuts**

PENNE, ZESTY LEMON,  
PECORINO

### **Baked Ling Cod with Buttery Cracker Topping**

LEMONY, BUTTER-SOAKED  
CRACKER CRUMB &  
FRESH HERBS

### **Red Wine Braised Short Ribs**

LEEKS, HERBS,  
HOUSE MADE STOCK

### **Roasted Salmon Glazed with Brown Sugar & Mustard**

WILD CAUGHT

**SAGE BLEU CATERING**

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## SIDES

### Roasted Carrots with Herbed Yogurt & Dukkah

FRESH HERBS, WHIPPED HERBED  
YOGURT, FRESNO CHILIES,  
ROASTED HAZELNUT WITH HONEY

### Apple Cider Braised Collard Greens

HAMHOCK, CARAMELIZED  
ONIONS

### Sage's Stuffing

WITH SAGE, SOURDOUGH  
& SAUSAGE

### Roasted Fingerling Potatoes

ROSEMARY & THYME

### Creamy Whipped Potato Casserole

SOUR CREAM, PARMESAN,  
MILK

### Haricot Verts & Carrots

HAZELNUT GREMOTLATA

### Braised Red Cabbage With Apples

BALSAMIC, ALL SPICE

## DESSERT

Will change weekly, Chef's choice

SAGE BLEU CATERING

