

SAGE

DINING SERVICES®



Creating Exceptional Catering Experiences

Early Riser

Let us treat you to everything breakfast: blueberry-stuffed French toast, fruity mimosas, sizzling maple bacon, and warm ham and cheddar quiche. Sit back and relax. After all, you got up early—you deserve it!

Assorted Danish and Muffins

Butter and Assorted Preserves, Assorted Juices, and Full Coffee and Tea Service

Assorted Bagels and Cinnamon Rolls

Butter, Whipped Cream Cheese, Assorted Preserves, Fruit Salad, Assorted Juices, and Full Coffee and Tea Service

The Red Hawk Breakfast

Danish, Muffins, Croissants, Butter, Assorted Preserves, Breakfast Potatoes, Sausage Links, Bacon or Sausage Patties, Scrambled Eggs, Assorted Juices, and Full Coffee and Tea Service

Assorted Fresh-Baked Bagels

Whipped Cream Cheese, Fruit Salad, Butter, Assorted Preserves, Assorted Juices, and Full Coffee and Tea Service





Out-of-the-Box Lunch

We'll foster conversation and community with this casual classic lunch that's sure to take center stage. High-piled sandwiches wrapped in parchment paper, fresh-tossed salads glistening with vinaigrette, and crisp house-made potato chips will satisfy you.

Soup, Salad, and Deli

Select one soup or one salad. A second selection is available for an additional charge.

Soups

Italian Wedding

New England Clam Chowder

Butternut Squash

Chicken Noodle

Salad

Traditional Caesar

Romaine, House-Made Croutons, Parmesan, and Caesar Dressing

Ice Burgh Wedge

Grape Tomatoes, Red Onions, Bacon, Crumbled Bleu Cheese, and Bleu Cheese Dressing

Chopped

Romaine, Carrots, Celery, Cucumbers, Onions, Roasted Peppers, Capers, Provolone, and White Balsamic Vinaigrette

Roasted Beet and Orange

Mixed Greens, Feta Cheese, Pickled Onions, Mandarin Oranges, and Lemon Thyme Vinaigrette

Deli

Assortment of Thinly Sliced Deli Meats and Cheeses

Tuna and Chicken Salad

Locally Baked Breads and Rolls

Pasta Salad or Tossed Salad

Cookies and Brownies

Iced Tea and Water

Snaps

Simple, elegant fare that's unobtrusive but memorable—think lemon tarts, vibrant blue cheeses, and artisan whole-grain mustards paired with sharp cheddar and buttery crackers. Let our delicious food enhance your main event, so you can immerse yourself in the moment.

Snack Breaks

Choose two:

Chips

Pretzels

Gourmet Popcorn

(Parmesan Herb, Mexican Chocolate, Cajun)

Tortilla Chips and Salsa

Hummus and Pita

Crudite with Ranch Dip

Assorted Fresh-Baked Cookies

House-Made Fudge Brownies

Assorted Baked Pies

Iced Sheet Cake

(Novelty Cakes are available for a additional charge.)

Choose one:

Assorted Sodas

Iced Tea

Lemonade

Regular and Decaf Coffee

Iced Water is included at no additional charge

Finishing Touches Serves 25

(Add any of the following items to your event at an additional cost.)

Assorted Cheese Tray

Assorted Fruit Tray

Buffalo Chicken Pinwheels

Roasted Vegetable Pinwheels

Buffalo Chicken Dip

Spinach Artichoke Dip

Stationary Displays

Chef's Artisanal Cheese Board

Variety of Cheeses with Crackers and Seasonal Fruit

Antipasti Tray

Cured Italian Meats and Cheeses

Trio of Bruschetta

Tomato Basil, Black Olive, and Roasted Balsamic

Vegetable on French Bread Crostinis

Spinach and Artichoke Dip

with Warm Tortilla Chips

Warm Crab Dip

with House-Made Old Bay® Chips

Buffalo Chicken Dip

with Warm Tortilla Chips

Traditional Shrimp Cocktail

with Cocktail Sauce and Lemon Caper Aioli

Crudité

with Ranch Dip

Hummus

with Crispy Pita Chips

Assorted Fruit Platter

with Yogurt Dip





Canapes & Cocktails

We'll put small twists on well-loved classics. Imagine an old-fashioned cocktail updated with spicy ginger beer and garnished with candied orange peel, seared cocktail shrimp served with cilantro horseradish, or rosemary-marinated feta paired with thinly sliced lamb on crostini.

Passed Hors d' Oeuvres

Mini Crab Cakes

with Lemon Caper Rémoulade

Chicken and Waffle

with Chipotle Maple Syrup

Scallops Wrapped in Bacon

Coconut Fried Shrimp

with Sweet Chili Aioli

Spicy Crab Salad on Cucumber

with Sriracha and Pickled Ginger

Sweet and Sour Meatballs

Vegetable and Parmesan-Stuffed Mushrooms

Caprese Skewers

with Fresh Mozzarella, Basil, and Grape Tomatoes

Buffalo Chicken Pinwheels

Roasted Vegetable Pinwheels

Mini Seafood Ceviche

Mini Vegetable Spring Rolls

with Sweet Chili Glaze

Mini Beef Wellington

with Bleu Cheese Fondue

Spicy Chicken Dumplings

with Ponzu Sauce

Watermelon and Feta Skewers

with Basil and Mint

Tomato Basil Arancini

with Marinara

House-Smoked Chicken and Mozzarella Arancini

with Marinara

Evening Gala

It's the can't-miss event of the year, with a meal to match! We'll prepare a series of decadent dishes—blinis with caviar, filet mignon with prosciutto-wrapped asparagus, pan-seared scallops with rich lemon risotto—that make for an indulgent, memorable night.

Beef

Grilled Flank Steak

Green Chili Mashed Potatoes, Roasted Broccolini, and Chimichurri Sauce

Pepper Crusted Baseball Steak

Herb Mushroom Potato Cake, Grilled Asparagus, and Garlic Chive Butter

Country Fried Steak

Cheddar Mashed Potatoes, Garlic Green Beans, and Country Gravy

Chicken

Chicken Florentine

with Spinach, Fire-Roasted Tomatoes, Mozzarella, Herb Polenta Cake, and Balsamic Glaze

Chicken Picatta

with Roasted Fingerling Potatoes, French Beans, and Lemon Caper Sauce

Chicken Scarpariello

with Rice Pilaf, Sautéed Broccoli Rabe, White Wine, Sausage, and Peppadew Peppers

Chicken Marsala

Roasted Garlic Mashed Potatoes, Roasted Italian Zucchini, and Mushroom and Marsala Wine Sauce

Seafood

Lump Crab Cakes

with Warm Corn and Black Bean Salad, Sautéed Spinach, and Lemon Caper Rémoulade

Herb Baked Swai

with Sun-dried Tomato and Parmesan Risotto, Sautéed Spinach, and Lemon Buerre Blanc

Sesame Crusted Salmon

with Vegetable and Rice Noodle Stir-Fry and Sweet Chili Glaze

Desserts

Seasonal Berries

with Crème Chantilly

NY Style Cheesecake

with Raspberry and Caramel Sauce

Mousse

with Fresh Berries

Drunken Apple Cake

with Crème Chantilly and Caramel Sauce

Crème Brûlée

with Fresh Berries

Chocolate Molten Cake

with Vanilla Ice Cream

Seasonal Fruit Crisp

with Vanilla Ice Cream

Seasonal Bread Pudding

with Crème Chantilly





Go Global!

The flavors, techniques, and ingredients are limitless—from the bright, zesty spices of Latin America to the sweet, earthy blends of eastern Asia, we'll deliver an authentic experience of true cultural immersion with traditional ingredients, music, and décor. You'll fall in love with the rich colors as much as you will the food!

Build-Your-Own Buffet

Select One Salad:

Traditional Caesar Salad

Mixed Field Green Salad

with Baby Greens, Cucumbers, Grape Tomatoes, Shredded Carrots, and Balsamic Vinaigrette

Chopped Salad

with Romaine, Carrots, Celery, Cucumbers, Onions, Roasted Peppers, Capers, Provolone, and White Balsamic Vinaigrette

Entree Selections:

Chicken

Chicken Florentine

with Spinach and Mozzarella

Chicken Picatta

with Capers and White Wine Lemon Sauce

Chicken Marsala

with Mushrooms and Marsala Wine Sauce

Buttermilk Fried Chicken

General T'so Chicken

with Steamed Broccoli

Chicken Parmesan

with Marinara Sauce and Mozzarella

Apricot Chicken

Fish

Baked Cod Picatta

with Capers and White Wine Lemon Sauce

Herb Baked Swai

with Buerre Blanc Sauce

Sesame Crusted Salmon

with Sweet Chili Glaze

Beef

Roast Beef

Sliced Top Round with Red Wine Sauce

Beef Bourguignon

with Burgundy Mushroom Sauce

Country Fried Steak

with Saw Mill Gravy

Select One Side Dish:

Pasta Marinara

Pasta Alfredo

Pasta alla Vodka

Pasta Primavera

Steamed Jasmine Rice

Wild Rice Pilaf

Herb Roasted Red Potatoes

Garlic Mashed Potatoes

Buttermilk Mashed Potatoes

Select One Vegetable:

Steamed Broccoli

Garlic Green Beans

Roasted Mixed Vegetables

Roasted Cauliflower

Glazed Carrots

Confetti Corn

Select One Dessert:

Assorted Cookies

Brownies and Lemon Bars

Assorted Cakes and Pies

(Novelty cakes upon request for additional charge.)

Raise the Bar

Wine and cheese. Pizza and beer. Popcorn and soda. Some things were meant to be paired and shared. We could offer striped cones of specialty popcorn and malt shop sodas while showing a classic movie drive-in-style.

Wings or Wing Dings

Sauces: BBQ, Buffalo, Sweet Chili, Garlic, or Parmesan

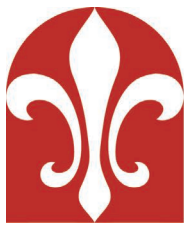
Large Pizza (up to three toppings)

Toppings: Sausage, Pepperoni, Mushrooms, Onions, Peppers, Breaded Chicken, Olives, or Extra Cheese

Hot Hogies

Choice of: Meatball, Italian, Chicken Parmesan, or Eggplant Parmesan





La Roche
COLLEGE

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