



WILLOW & SAGE

FINE CATERING

OFF PREMISE WEDDING MENUS



INTRODUCING WILLOW & SAGE CATERING

AT WILLOW & SAGE, WE STRONGLY BELIEVE THAT GREAT FOOD BRINGS PEOPLE TOGETHER. OUR DEDICATION EXTENDS TO BOTH OUR CUSTOMERS AND THE DETAILS OF EACH AND EVERY EVENT. WE'RE UNWAVERING IN OUR COMMITMENT TO ENSURING YOUR DAY EXCEEDS EXPECTATIONS.

THE WILLOW & SAGE CATERING TEAM HAS ORCHESTRATED COUNTLESS CELEBRATIONS OVER THE YEARS THROUGHOUT THE TRI-STATE AREA. WHETHER IT IS AN ELEGANT TENTED SIT-DOWN RECEPTION FOR 400 IN A COUNTY PARK, AN INFORMAL FLOATING COCKTAIL RECEPTION AT YOUR RESIDENCE, AN ELEGANT GARDEN PARTY FOR 200 AT AN ARBORETUM, OR A COCKTAIL-STYLE RECEPTION AT OUR OWN VENUE, MARIAN HOUSE IN CHERRY HILL, NJ; WILLOW & SAGE CAN PLAN AND EXECUTE YOUR EVENT EFFORTLESSLY.

WITH A PASSION FOR INNOVATION, THE WILLOW & SAGE CATERING TEAM BRINGS YEARS OF EXPERIENCE AND ORIGINALITY TO YOUR TABLE. OUR CUSTOM MENUS, OUT-OF-THE-BOX PRESENTATIONS, WORLD CLASS SERVICE, AND FLAWLESS EVENT EXECUTION ARE WHAT SEPARATES A WILLOW & SAGE AFFAIR FROM THE REST.

FROM THE FIRST BRAINSTORM TO THE LAST GOODBYE, WE'RE HERE TO SUPPORT YOU EVERY STEP OF THE WAY. ON BEHALF OF WILLOW & SAGE CATERING, WE'D LIKE TO THANK YOU FOR CONSIDERING US AS YOUR EVENT'S CATERER AND WE LOOK FORWARD TO HELPING YOUR VISION BECOME A REALITY

CHEERS,
SCOTT GERSTEN
& WILL TOWLE

PASSED HORS D'OEUVRES

ASIAN SHORT RIB PIE
BABY CORNED BEEF REUBEN
BACON-WRAPPED SCALLOPS
BLACK ANGUS CHEDDAR SLIDERS
BRIE AND RASPBERRY PACKAGES
COCONUT SHRIMP WITH MANGO CHUTNEY
CHICKEN & CHEESE QUESADILLA CONES WITH GUACAMOLE
CONEY ISLAND FRANKS EN CROUTE WITH DIJON MUSTARD
CRISPY SHRIMP SHUMAI WITH WASABI AIOLI
CRAB CAKES WITH BOOM BOOM SAUCE
FILET MIGNON NEGIMAKI
FRENCH ONION SOUP BOULE
FRESH RICOTTA & LOCAL HONEY CROSTINI
FRESH MOZZARELLA EN CAROZZA WITH TOMATO RAGU
HABANERO SALMON
LOBSTER ROLL *
LONG ISLAND OYSTERS WITH BLOODY MARY COCKTAIL SAUCE
MANDARIN ORANGE CHICKEN AND SCALLION SKEWER
MINI PHILLY CHEESESTEAK WITH PRETZEL ROLL
NEW ZEALAND LAMB CHOPS *
MINI LOBSTER MAC & CHEESE
MONTE CRISTOS BOULE
PASTRAMI BOULE
SEARED BEEF TENDERLOIN WITH HORSERADISH AIOLI
SEARED SCALLOP WITH WASABI AND PESTO OIL
SEAFOOD CEVICHE SERVED ON A MINI TACO SHELL
SPINACH & THREE CHEESE STUFFED MUSHROOMS
SESAME CHICKEN WITH PINEAPPLE
SHORT RIB BRÛLÉE
SEARED MISO SHRIMP
SHRIMP COCKTAIL *
TUNA CARPACCIO
TUNA POKE
WILD MUSHROOM RISOTTO CAKES
WILD MUSHROOM TARTLETS

*UPGRADE OPTION

GRAZING TABLE

TUSCANY ANTIPASTO
FINE CHARCUTERIE AND ANTIPASTO DISPLAY
MARINATED OLIVES, OVEN-DRIED TOMATOES, FRESH MOZZARELLA BALLS,
GRILLED ROASTED VEGETABLES AND PECORINO ROMANO CHEESE
WITH ASSORTED ARTISAN BREADS

VEGETABLE CRUDITÉ
BOUQUETIÈRE OF FRESH GARDEN DISPLAY
WITH ROASTED RED PEPPER HUMMUS
INTERNATIONAL CHEESE & FRUIT PLATTER
IMPORTED CHEESES AND FRESH SEASONAL FRUITS
WITH ASSORTED FLATBREADS AND CROSTINI

SALADS

CAESAR SALAD
ROMAINE LETTUCE, GRATED PARMESAN AND CROUTONS
DRESSED WITH A HOUSE MADE CAESAR DRESSING

ROASTED BEET SALAD
SPRING MIX GREENS, FETA CHEESE, KALAMATA OLIVES, TOMATOES AND PISTACHIOS
WITH A WHITE BALSAMIC VINAIGRETTE

FARMHOUSE SALAD
FIELD GREENS, CUCUMBER, CARROTS AND CHERRY TOMATOES
DRESSED WITH AN HERB VINAIGRETTE

BOSTON BIBB SALAD
BIBB LETTUCE, MANDARIN ORANGES, CRAISINS, RED & GREEN GRAPES
WITH A WHITE BALSAMIC VINAIGRETTE

SIT-DOWN ENTREES

PAN SEARED ATLANTIC SALMON
WITH CARAMELIZED SHALLOTS AND ZUCCHINI BROTH,
HEIRLOOM TOMATOES & FRESH HERBS
BASMATI RICE AND CHEF'S SEASONAL VEGETABLES

ROASTED FREE RANGE CHICKEN WITH THYME JUS
CHIVE WHIPPED POTATOES AND CHEF'S SEASONAL VEGETABLES

FLORIDIAN GROUPER WITH LEMON BEURRE BLANC
SAUTÉED SPINACH, SUN-DRIED TOMATOES, ROASTED PEPPERS & GAETA OLIVES
BASMATI RICE AND CHEF'S SEASONAL VEGETABLES

EIGHT HOUR BRAISED SHORT RIBS IN A MERLOT REDUCTION
GARLIC MASHED POTATOES AND CHEF'S SEASONAL VEGETABLES

ORANGE GINGER MISO-GLAZED RED SNAPPER
BASMATI RICE AND CHEF'S SEASONAL VEGETABLES

BLACK ANGUS BEEF TENDERLOIN IN A CABERNET DEMI-GLACE *
WITH WILD MUSHROOMS & FRIZZLED ONIONS
GARLIC MASHED POTATOES AND CHEF'S SEASONAL VEGETABLES

VEAL CHOP SERVELLO *
CRISPY SHALLOTS, WILD MUSHROOMS AND FINGERLING POTATOES

EGGPLANT AND ZUCCHINI ROLL
SERVED WITH STONE BASMATI RICE AND CHEF'S SEASONAL VEGETABLES

CAULIFLOWER STEAK
SERVED WITH STONE BASMATI RICE AND CHEF'S SEASONAL VEGETABLES

*UPGRADE OPTION

STATIONS

TASTE OF MULBERRY STREET - CHOICE OF THREE

EGGPLANT ROLLATINI

CHICKEN TUSCANY

NEW ZEALAND MUSSELS IN GARLIC AND WHITE WINE

SEAFOOD FRA DIAVOLO

PORK MILANESE TOPPED WITH HEIRLOOM TOMATO BRUSCHETTA

FRUTTI DI MARE - SAUTEED PESTO LINGUINI W/ SCALLOPS, MUSSELS, CLAMS, SHRIMP AND CALAMARI

NEW YORK STEAK HOUSE - CHOICE OF TWO

FLANK STEAK CHIMICHURRI

GARLIC ROASTED PORK LOIN WITH A RASPBERRY CHIPOTLE GLAZE

MEDITERRANEAN SPICED LEG OF LAMB WITH A TZATZIKI SAUCE

EIGHT HOUR BRAISED SHORT RIBS IN A MERLOT REDUCTION

TENDERLOIN OF BEEF WITH PORCINI DEMI-GLACE *

WITH GARLIC MASHED POTATOES, CREAMED SPINACH AND CARAMELIZED ONIONS

A TASTE OF MEXICO - CHOICE OF TWO

TACOS- TOMATILLO SHREDDED CHICKEN | TEQUILA LIME SHRIMP | PULLED SHORT RIB

FAJITAS- MADE TO ORDER CHICKEN | PORK | STEAK * | SHRIMP * WITH BELL PEPPER AND ONIONS

SPICEY CHICKEN AND CHORIZO WITH BELL PEPPERS AND ONIONS SAUTEED IN A GARLIC SAUCE

SERVED WITH SOFT FLOUR TORTILLAS, SHREDDED CHEESE,

BLACK BEANS & SOFRITO RICE,

TRI-COLOR TORTILLA CHIPS FRESH SALSA AND GUACAMOLE

MARINA GRILL - CHOICE OF ONE

CHOICE OF ONE: COD | GROUPEL | SALMON |SEA BASS *

CHOICE OF ONE: ORANGE MISO GLAZED OR LEMON BEURRE BLANC

WITH WILD MUSHROOM COUSCOUS, BUTTERNUT SQUASH RISOTTO OR CREAMY PARMESAN RISOTTO

ASIAN WOK - CHOICE OF TWO

GENERAL TSO'S CHICKEN | MONGOLIAN BEEF | RED CHILI SHRIMP, SWEET CHILI CALAMARI

WITH VEGETABLE LO MEIN, FRIED RICE AND TERIYAKI AND PONZU SAUCES

*UPGRADE OPTION

STATIONS CONTINUED

CREPE - CHOICE OF TWO

CHICKEN WITH ROASTED PEPPERS, SPINACH & TOMATO COULIS
PEKING DUCK WITH SCALLION, JULIENNE CARROTS AND ASIAN PLUM SAUCE
SEAFOOD BABY SHRIMP & SCALLOPS WITH LOBSTER CREAM
WILD MUSHROOM WITH GOAT CHEESE

MARTINI POTATO BAR

MASHED AND SWEET POTATOES
WITH CHEDDAR CHEESE, SOUR CREAM, BACON, BROCCOLI, SCALLIONS, FRIZZLED ONIONS,
CARAMELIZED SHALLOTS AND GARLIC, CREAMED SPINACH, WILD MUSHROOM SAUCE,
BROWN SUGAR, CINNAMON AND MARSHMALLOWS

OLD SCHOOL DELI - CHOICE OF ONE

FRESHLY CUT CORNED BEEF | NY STYLE PASTRAMI | ALL-NATURAL TURKEY BREAST WITH PAN JUS
WITH POTATO KNISH, COLE SLAW, RYE BREAD RUSSIAN DRESSING AND SPICY MUSTARD

TASTE OF SPAIN

PAELLA- SHRIMP, CLAMS AND MUSSELS OR CHICKEN, CHORIZO AND SHRIMP
SERVED OVER SOFRITO RICE
BEEF EMPANADAS & FRIED PLANTAINS

SLIDER BAR - CHOICE OF TWO

ANGUS BEEF SLIDERS | BBQ PULLED PORK SLIDERS | BUFFALO CHICKEN SLIDERS
WITH LETTUCE, TOMATO, RED ONION, AMERICAN CHEESE & KETCHUP

SOUTHERN COMFORT

CHICKEN AND WAFFLES | MAC AND CHEESE | SHRIMP ETOUFFEE
WITH BUTTERMILK BISCUITS

TASTE OF INDIA - CHOICE OF TWO

SAMOSAS | CHICKEN OR SHRIMP TIKKI MASALA | TANDOORI CHICKEN
PANEER TIKKI | CHANA MASALA
WITH MINT AND TAMARIND CHUTNEY,
GARLIC AND CILANTRO NAAN AND AROMATIC BASMATI RICE

BUFFET ENTREES

BROWN SUGAR PECAN PORK LOIN, PEACH CHUTNEY SAUCE

CHICKEN BREAST FORESTIERE MUSHROOMS, BACON, ONIONS

CHICKEN FRANCESE, MARSALA, PICCATA, OR TUSCANY

CHICKEN MILANESE FRESH BRUSCHETTA AND ARUGULA

CHICKEN SCARPIELLO BLISTERED PEPPERS & SAUSAGE, BALSAMIC DEMI GLAZE

EGGPLANT ROLLATINI

EIGHT-HOUR BRAISED SHORT RIB IN A MERLOT REDUCTION*

MAMA'S MEATLOAF, RICH TOMATO DEMI-GLACE

SLOW SMOKED BBQ PORK, HOUSE MADE SPICY BBQ SAUCE

FLORIDIAN GROUPEL WITH LEMON BEURRE BLANC

SAUTÉED SPINACH, SUN-DRIED TOMATOES, ROASTED PEPPERS & GAETA OLIVES

HONEY LIME GRILLED GROUPEL WITH A TROPICAL FRUIT SALSA

ORANGE MISO-GLAZED GROUPEL

PAN SEARED ATLANTIC SALMON WITH CARAMELIZED SHALLOTS,
ZUCCHINI BROTH & HEIRLOOM TOMATOES

SHRIMP SCAMPI GARLIC, WINE, HERBS

WHITE FISH MEDITERRANEAN

VEGETARIAN AND VEGAN OPTIONS AVAILABLE UPON REQUEST

*UPGRADE OPTION

DESSERT

SOME PACKAGES MAY INCLUDE A WEDDING CAKE,
WHICH VARIES BY VENUE

WEDDING CAKE

YOUR WEDDING CAKE IS COMPLETELY CUSTOMIZABLE
IN-PERSON AND VIRTUAL DESIGN APPOINTMENTS AVAILABLE
TOP TIER ANNIVERSARY REPLICATIONS CAN BE ORDERED

COFFEE AND TEA SERVICE

COLUMBIAN REGULAR & DECAF COFFEE AND HERBAL TEAS

PASSED DESSERTS

WARM CHOCOLATE CHIP COOKIES WITH SHOTS OF MILK

BITE-SIZE BROWNIES

CANNOLI CONES

CARAMEL BEIGNET

CHEESECAKE LOLLIPOPS

CHOCOLATE CARAMEL CANDIES

CHOCOLATE TRUFFLES

CINNAMON DOUGHNUT HOLES

FRENCH MACARONS

FRUIT KABOBS

JELLY BEIGNET

MINI CUPCAKES

MINI DESSERT SHOOTER CUPS

PETIT FOURS

S'MORES

TIRAMISU

DESSERT ENHANCEMENTS

DOUGHNUT WALL - \$9/PP
CHOICE OF FOUR HANDCRAFTER ARTISANAL FLAVORED DOUGHNUTS

HOT COOKIE DOUGH - \$10/PP
HOMEMADE, HALF-BAKED CHOCOLATE CHIP COOKIE DOUGH
WITH CARAMEL SAUCE, HOT FUDGE AND CHOCOLATE CANDIES

LATE NIGHT SNACKS TO-GO - CHOICE OF TWO - \$11/PP
HOT PRETZELS, | CHURROS | EMPANADAS | PIZZA | MINI SLIDERS | COFFEE, TEA, HOT CHOCOLATE
INCLUDES A BOTTLE OF WATER

BANANAS FOSTER FLAMBE - \$9/PP
SERVED OVER DULCE DE LECHE, CINNAMON, AND VANILLA GELATOS

S'MORES - \$11/PP
GRAHAM CRACKERS, DARK CHOCOLATE BARS AND MARSHMALLOWS
MELTED OVER LAVA ROCKS

GELATO - CHOICE OF TWO - \$10/PP
SALTED CARAMEL | VANILLA BEAN | CHOCOLATE FUDGE | PISTACHIO | TIRAMISU
WITH WHIPPED CREAM, MARASCHINO CHERRIES, CHOCOLATE SYRUP,
M&Ms, OREOS AND RAINBOW SPRINKLES

SPECIALTY ESPRESSO AND COFFEE

SPECIALTY ESPRESSO AND COFFEE SERVED BY SKILLED BARISTAS HOT OR COLD.
SERVICE COINCIDES WITH DESSERT DURING THE EVENT OR 2 HOURS PRIOR TO THE END OF THE EVENING.
FIRST 100 GUESTS \$1500 - ADDITIONAL GUESTS \$10 - EACH ADDITIONAL HOUR \$300