

SAGE FARM HOUSE WEDDINGS
GOURMET WEDDING RECEPTION PACKAGE

Our gourmet package offers an elegant buffet and a wide variety of exquisite food, beautifully displayed and presented at a cost sensitive price with high end disposable ware and custom colored linens by our service detailed and friendly staff

Menu One

Vegetable Garden Basket

Fresh cut seasonal vegetables presented in our garden basket and accompanied by three assorted homemade dips

International Cheese Display

A beautiful array of internationally made cheeses and sliced charcuterie presented garnished with the freshest seasonal fruits and offered with assorted spreads and condiments, accompanied by Italian breads and cocktail crackers

SLIDER STATION

Select 3 of the following

-Buffalo burgers -Pulled chicken barbecue -Pulled pork barbecue -Angus beef -Vegan burgers -Buffalo chicken -Grilled Portobello

Complete your slider bar with your choice of 15 of the following toppings

sautéed mushrooms, American cheese, bleu cheese, grilled onions, raw onion, avocado, roasted peppers, tomatoes, lettuce, ketchup, mustard, honey mustard, relish, mayonnaise, diced pineapple, cusabi sauce, Russian dressing, ranch dressing, bbq sauce, chipotle mayo, basil mayonnaise, sundried tomato sauce, olive tapenade, chipotle ranch, sweet chile, crumbled bleu cheese, crumbled boursin, shredded cheddar, melted cheese, bacon, marinara, -provolone, peppers

Traditional Mac and cheese

TACO BAR

Flour Tortillas and Taco Shells with fillings to include
Ground beef, grilled chicken, grilled vegetables, shredded lettuce,
guacamole, sour Cream, shredded cheese, salsa, diced onions,
black beans, and jalapeño peppers

Grilled assorted vegetables

Salad of spring mix with goat cheese, candied walnuts and dried cherries will be served with an apple vinaigrette

\$50.00 per guest – 40 guest minimum – includes food, display pieces and chafing dishes, linens, staff and bartender – tax and gratuity extra

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Menu Two

Italian Antipasti Display

A savory baked ricotta torte surrounded by a spectacular display of roasted tricolor peppers, marinated mushrooms and artichoke hearts, pesto marinated mozzarella balls, Italian olives and charcuterie and offered with assorted rustic breads and focaccia

Buffet Menu

Traditional southern barbecue chicken breasts served grilled with a tangy homemade barbecue sauce

Pulled pork bbq with Kaiser rolls

Whipped sweet potatoes

Baked macaroni and cheese

Roasted broccoli seasoned with garlic

Spinach salad with cherry tomatoes, red onion and herbed croutons in a citrus vinaigrette

Assorted freshly baked cornbread with butter

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Menu Three

Middle Eastern Display

A selection of classic and creative Middle Eastern offers grilled lamb meatballs and traditional dips to include hummus, baba ghanouj and tzatziki garnished with black olives, carrots and celery sticks and offered with pita bread

Buffet Menu

Cricket chicken - our signature dish grilled boneless breast of chicken marinated in lime, pommery mustard and brown sugar

Bowtie pasta with sliced mushrooms, garden peas and yellow peppers
in a creamy alfredo sauce topped with shaved parmesan cheese

Roasted new potatoes with rosemary and olive oil

Vegetable medley of zucchini, carrots and red pepper seasoned with herb butter

Caesar salad of crisp romaine with herbed croutons and parmesan in a traditional Caesar dressing

Assorted freshly baked breads and rolls with butter

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Menu four – cocktail style reception buffet

Skewered cricket chicken- our signature dish grilled boneless breast of chicken marinated in lime, pommery mustard and brown sugar

Mini beef brisket bbq on slider rolls

Lamb meatballs offered with yogurt dip

Deep fried mac and cheese lollipops

Bruschetta with topping of choice: roasted red peppers and goat cheese, chopped tomato and basil, pesto marinated mozzarella, black olive tapenade, pea puree or carrot harissa and crème fraiche

Mediterranean Display

A selection of middle east fare to include vegetable hummus, baba ganouj and tzatziki dips accompanied by celery and carrots and garnished with olives and feta cheese, served with toasted pita bread

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Menu five – cocktail style reception buffet

Skewered Dijon crusted salmon

Traditional Swedish meatballs in a lingonberry gravy

Crab and corn fritters with a tartar sauce

Skewered Caribbean flank steak

Risotto croquettes offered with a tomato basil dipping sauce

Brie display

Creamy brie topped with cinnamon and golden raisin sautéed pears and served wrapped in golden puff pastry

International Cheese Display

A beautiful array of internationally made cheeses and sliced charcuterie presented garnished with the freshest seasonal fruits and offered with assorted spreads and condiments, accompanied by Italian breads and cocktail crackers

\$50.00 per guest – 40 guest minimum – includes food, display pieces and chafing dishes, linens, staff and bartender – tax and gratuity extra

Additional Stations

THE CHEESESTEAK STATION

Your choice of beef or chicken cheesesteaks offered with a variety of toppings to include: grilled onions, sautéed mushrooms, sweet and hot peppers, provolone, American cheeses, cheese whiz, marinara and ketchup offered with Amoroso's Italian rolls

\$8.95 per person

THE FAJITAS STATION

Design your own fajita with our station offering a festive and elegant choice of fabulous fillings for your soft tortillas

Grilled to order:

Cricket chicken tenders marinated in lime, pommery mustard and brown sugar

Accompaniments will include: assorted sautéed peppers, gilled onions and sliced mushrooms, shredded Monterey jack and cheddar cheese, diced tomato, shredded lettuce, sour cream, guacamole and fiery salsa

\$8.95 per person

THE PASTA STATION

Prepared to order in front of your guests

Pasta to include: ricotta filled tortellini,
Spinach and egg fettuccine and tri color bowties

Sauces to include: Italian marinara, rosa sauce, fresh basil pesto and creamy alfredo sauce

Offered with your choice of: miniature meatballs, sweet Italian sausage and sautéed mushrooms, garden peas and roasted peppers accompanied by fresh parmesan

\$8.95 per person

TACO BAR

Flour Tortillas and Taco Shells with fillings to include
Ground beef, grilled chicken, grilled vegetables, shredded lettuce, guacamole, sour Cream, shredded cheese, salsa, diced onions, black beans, and jalapeño peppers

Mexican rice

\$8.95 per person

Passed Hors d'oeuvres

Choose a selection of 6 for an additional price of \$12.95 per person

- ~Skewered grilled salmon with teriyaki glaze
- ~Pan seared tuna with wasabi sauce served on cucumber
 - ~Beef or chicken empanada
 - ~Dijonaise shrimp wrapped in bacon
 - ~Phyllo cup with spinach and cheddar
 - ~Spinach and feta turnovers
 - ~Miniature crab cakes with tartar sauce
 - ~Coconut shrimp offered with a sweet chili sauce
- ~Carrot and zucchini fritters topped with a spicy salsa
 - ~Salmon and corn cakes topped with tartar sauce
 - ~Skewered beef and peppers with burgundy glaze
- ~Peking duck or vegetable spring rolls with oriental dipping sauce
 - ~Pork or chicken gyoza offered with a sesame ginger sauce
 - ~Skewered teriyaki beef
 - ~Lamb meatballs offered with yogurt dip
- ~Petite potatoes filled with wild mushrooms and cream or whipped butternut
 - ~Bbq duck and caramelized onion quesadillas
 - ~Chicken satay with peanut sauce
 - ~Pigs in a blanket
 - ~Grilled beet slice topped with shallot goat cheese spread
- ~Potato pancakes topped with smoked salmon and chive cream cheese
 - ~Mac and cheese lollipops
 - ~Grapes rolled in boursin cheese
 - ~Strawberries filled with lemon cream cheese
 - ~Skewered mozzarella and pepper with basil pesto
 - ~Peking duck served atop sesame crisps
- ~Soup shooter: butternut squash, cucumber melon, gazpacho, cream of zucchini or tomato with grilled cheese crouton
- ~Bruschetta with topping of choice: roasted red peppers and goat cheese, chopped tomato and basil, pesto marinated mozzarella, black olive tapenade, pea puree or carrot harissa and crème fraiche

Stationary Hors d'oeuvres

Vegetable Garden Basket

Fresh cut seasonal vegetables presented in our garden basket and accompanied by three assorted homemade dips

\$4.50 per person

Italian Antipasti Display

A savory baked ricotta torte surrounded by a spectacular display of roasted tricolor peppers, marinated mushrooms and artichoke hearts, pesto marinated mozzarella balls, Italian olives and charcuterie and offered with assorted rustic breads and focaccia

\$8.50 per person

International Cheese Display

A beautiful array of internationally made cheeses and sliced charcuterie presented garnished with the freshest seasonal fruits and offered with assorted spreads and condiments, accompanied by Italian breads and cocktail crackers

\$6.95 per person

Middle Eastern Display

A selection of classic and creative Middle Eastern offers grilled lamb meatballs and traditional dips to include hummus, baba ghanoush and tzatziki garnished with black olives, carrots and celery sticks and offered with pita bread

\$8.50 per person

Additional Equipment & Services

Seating tables -60" round/72" long -\$12.65 each

High top cocktail tables -\$20.00 each

Folding resin garden chairs \$5.00 each

Custom color chiavari chairs \$9.00 each

Linen service includes floor length basic custom color linens & napkins

\$18-\$25 per table depending on size

\$1.25 per napkin

Linen upgrades –call for selection and pricing

China, silverware and stemware (wine and water glasses)

Plated service dinner \$19.00 per guest

Buffet service dinner \$13.00 per guest

Fancy disposables (no stemware) \$3.50 per guest

Cocktail reception china and silverware \$8 per guest

Personnel \$50 per hour must include set up and clean up time

Personnel for plated service dinner 1 to 12 ratio

Personnel for buffet service with china 1 to 15 ratio

Personnel for buffet service with disposables 1 to 20 ratio

Personnel for cocktail reception 1 to 18 ratio

Bar Service

Full Bar nonalcoholic beverages includes all sodas, waters, mixers, cocktail fruit and ice \$8.95 per guest

Beer and Wine Bar nonalcoholic includes all sodas, waters and ice

\$4.95 per guest

Bartending services of \$300.00 per bartender per 75 guests

Liquor must be provided by the client.

Dessert Options

Wedding cakes start at \$5.00 per guest

Assorted Cookies and Dessert Bars

Freshly baked homemade cookies and dessert bars

\$3.50 per person

Miniature Sweets

Mini carrot cakes, assorted cupcakes, chocolate mousse cups, lemon bars, pecan diamonds and more

\$7.50 per person

Italian Pastries

Assorted minis to include cheesecakes, cannolis, lemon cake and variety of Italian cookies and more

\$8.50 per person

Ice Cream Bar

Vanilla ice cream offered with assorted toppings to include sauces, fruit, candies, sprinkles, and whipped cream

\$8.95 per person

Additional Food Choices

Add a 3rd entrée for \$12.00 per guest

Additional entrees and menu items available for custom menus and special dietary restrictions (gluten free, vegetarian, vegan)

Children ages 4- 12 specialty menu options starting at \$15 per child