



WILLOW & SAGE

FINE CATERING

# CORPORATE CATERING

FULL-SERVICE CATERING & EVENT PRODUCTION  
IN NEW JERSEY , NEW YORK, & PENNSYLVANIA





# WILLOW & SAGE

FINE CATERING

*Welcome to Willow & Sage Catering!*



We welcome you to Willow & Sage Catering, where culinary excellence meets professional service to elevate your corporate events. Whether you're organizing a seminar, conference, holiday party, team-building event, gala, product launch party, or any other corporate gathering, we aim to provide an *extraordinary* catering experience. At Willow & Sage, we understand the importance of corporate events in enhancing your brand, building team climate, and achieving your business goals. Companies can be confident that their catering and event needs will be met by Willow & Sage with quality and professionalism.

At Willow & Sage Catering, we specialize in modern American cuisine, using the finest, seasonal ingredients. Regardless of your event's location, we provide customizable menus, and our culinary team designs tailored menus to suit your event's theme, preferences, and various dietary requirements.

Our exquisite cuisine will elevate your event; with a passion for excellence and a dedication to innovation, we specialize in creating personalized experiences.

Explore our brochure to discover how Willow & Sage Catering can transform your next corporate event. Thank you for considering Willow & Sage Catering. We look forward to partnering with you to create extraordinary events.

*Scott & Will*





## WILLOW & SAGE

FINE CATERING

### *Drop-Off Catering Service:*

Our drop-off catering service is perfect for casual or informal corporate events. We deliver directly to your office location and ready for service. This convenient option allows you to offer high-quality cuisine without on-site staff, making it ideal for meetings, training sessions, and smaller gatherings.



### *Full-Service Catering:*

Our full-service catering is ideal for corporate events where every detail matters.

Our professional team of event managers and waitstaff ensures impeccable service throughout your event. We set up the venue to perfection, attend to your guests with care, and leave the space immaculate after the event, ensuring an *extraordinary* event.

#### **Rentals to Enhance Your Event:**

Tenting, Tables, Chairs, Flatware, China,  
Table Linens, Flowers, & Décor.





# WILLOW & SAGE

FINE CATERING

WE OFFER TWO PACKAGES, HALF-DAY & ALL-DAY,  
OR BUILD-YOUR-OWN PACKAGE FROM OUR  
À LA CARTE MENU OPTIONS

## The Holly

Half-Day Catering Package

### Includes:

Continental Breakfast

AM Beverage Station

One Mid-Morning Snack



### Enhance Your Event:

Additional Breakfast Station

Hot Lunch Option

Afternoon Cocktail Reception

## The Aspen

All-Day Catering Package

### Includes:

Continental Breakfast

AM Beverage Station

One Mid-Morning Snack



One Cold Lunch Option

PM Beverage Station

One Mid-Afternoon Snack





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# COLD BREAKFAST

À LA CARTE STATION ENHANCEMENTS



## CONTINENTAL BREAKFAST

Assorted Chef's Breakfast Pastries

Mini Muffins & Croissants

Savory & Sweet Scones

Bagels: Cream Cheese, Butter, & Jam

Seasonal Fruit Platter

Granola: Seasonal Berries & Craisins

## PARFAIT BAR

Greek Vanilla Yogurt

**Includes:**

Fresh, Seasonal Fruits

Berries, Craisins, Honey, Dried Fruit, & Granola  
Individual, Flavored Yogurt Cups



## TOAST BAR

**Chef-Attended Station**

Toasted, Thick Cut Multi-Grain Bread

**Includes:**

Avocados, Nutella, Jelly, & Jams

Bacon, Smoked Salmon, Tomatoes, Capers,  
Red Onions, Cucumbers, & Hard Boiled Eggs





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# HOT BREAKFAST

À LA CARTE STATION ENHANCEMENTS

## BREAKFAST SANDWICHES (3)

*Warm Brioche Rolls*

Short Rib, Egg & Fontina Cheese

Bacon, Egg, & Cheese

Sausage, Egg, & Cheese

Taylor Ham, Egg, & Cheese

Egg & Cheese

Breakfast Potatoes & Seasonal Fruit Platter

## EMPANADAS & BURRITOS

### **Breakfast Empanadas:**

Eggs, Sausage, & Cheddar Cheese

### **Whole Wheat Breakfast Burrito:**

Scrambled Eggs, Onions,

Bell Peppers, & Cheddar Cheese

Breakfast Potatoes & Seasonal Fruit Platter

## BISCUIT SANDWICHES

### **Southern-Style, Stuffed Biscuits:**

Eggs, Smoked Bacon, & Cheddar Cheese

Eggs, Sausage, & Cheddar Cheese

Eggs, Spring Onions, & Cheddar Cheese

Breakfast Potatoes & Seasonal Fruit Platter

## EGGS & OMELETTES

Scrambled Eggs

Scrambled Egg Whites\*

Bacon, Pork Sausage, & Turkey Sausage

Spinach Omelettes

Breakfast Potatoes & Seasonal Fruit Platter

## QUICHES & PANCAKES

**Crustless Quiches:** Sautéed Spinach & Swiss

**Quiches:** Aged Gruyere & Summer Leeks

### **Stuffed Buttermilk Breakfast Cakes:**

Cranberries, Apples, & Maple Syrup

Blueberries, Granola, & Maple Syrup

Seasonal Fruit Platter

## CEREAL BAR

Steel-Cut Hot Oatmeal

Individual, Assorted Cold Cereals

### **Includes:**

Fresh Bananas & Blueberries,

Cinnamon, Brown Sugar, & Maple Syrup







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# SNACKS & BEVERAGES

## AM SNACKS

Hard Boiled Eggs & Sea Salt  
Assorted, Chobani Yogurts  
Fresh Fruit & Cream Cheese Fruit Dip  
Bagel Chips:  
Veggie or Smoked Salmon Cream Cheese  
Doughnut Holes & Caramel Sauce  
White Cheddar Popcorn  
Pepperoni & Provolone Cheese Cups  
Veggie Cups & Ranch Dip  
Apples & Caramel Dip

## PM SNACKS

Assorted, Fresh Baked Cookies  
Chocolate Fudge Brownies  
Tostito Scoops: Fresh Salsa or Guacamole  
Pepperoni Cheese Cups  
Mini Cupcakes  
Red Pepper Hummus: Pita or Vegetables  
Chocolate Graham Cracker Barquette & Mousse  
Chocolate-Covered Pretzels  
Rice Krispy Treats



## AM BEVERAGES

Regular/Decaf Coffee & Tea Station  
Cream, Milk, Sugar, Sweeteners, Lemon, & Honey  
  
Juices: Orange, Cranberry, & Pineapple  
  
Bottled Water

## PM BEVERAGES

Regular/Decaf Coffee & Tea Station  
Cream, Milk, Sugar, Sweeteners, Lemon, & Honey  
  
Sodas: Pepsi, Diet Pepsi, Sprite, & Gingerale  
  
Bottled Water



# COLD LUNCH SANDWICH BUFFET

Choice of (3), plus (1) Vegetarian & (1) Side  
*Includes: Individual, Assorted Chips & Fresh Baked Cookie*

## CLASSICS

### **Chicken Salad**

Lettuce, Celery, Onions, & Grapes on Ciabatta

### **Roasted Turkey**

Cheddar Cheese & Honey Mustard on Baguette

### **Grilled Buffalo Chicken Wrap**

Lettuce & Bleu Cheese

### **Turkey Club**

Bacon, Lettuce, & Tomatoes on Brioche

### **Pastrami**

Swiss Cheese & Spicy Mustard on Rye

### **Honey Roasted Ham, Salami, & Pepperoni**

Red Roasted Peppers & Provolone Cheese on Focaccia

### **Grilled Chicken Caesar Wrap**

Romaine Lettuce, Parmesan, &  
Creamy, House-Made Caesar Dressing

### **Tuna Salad**

Celery & Cucumbers on Whole Grain Roll



## GOURMET

### **Roast Beef**

Roasted Peppers, Boursin Cheese, &  
Roasted Garlic Mayo on Onion Roll

### **Roasted, Shaved Beef**

Sharp Cheddar Cheese, Grilled Onions, &  
Horseradish Cream on Pretzel Roll

### **Grilled Chicken**

Muenster Cheese, Guacamole, Bacon,  
Romaine Lettuce, & Tomatoes on Brioche Roll

### **Smoked Country Ham**

Brie Cheese, Tomatoes, Lettuce, &  
Cranberry Mustard on Sourdough Roll

### **Turkey Breast**

Pepperjack Cheese & Guacamole on Portuguese Roll

### **Roasted, Italian Pork Loin**

Arugula, Fresh Mozzarella, &  
White Balsamic Vinagrette on Ciabatta

## VEGETARIAN

### **Roasted, Vegetable Wrap**

Roasted Red Peppers, Zucchini, Eggplant,  
Goat Cheese, & Balsamic Glaze

### **Grilled Portobello**

Provolone Cheese & Hummus on Brioche Roll

### **Caprese**

Fresh Mozzarella, Tomatoes, Basil, &  
Balsamic Glaze on Baguette



## SIDES

Country-Style Potato Salad

Creamy Coleslaw

Macaroni Salad

Primavera Pasta Salad



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## SALAD BAR



### **LETTUCE (2)**

Romaine, Baby Spinach, & Spring Mix

### **TOPPINGS (8)**

Tomatoes, Olives, Cucumbers, Mushrooms, Carrots, Bacon Crumbles, Red Onions,  
Dried Cranberries, Broccoli & Cauliflower Florets, Sunflower Seeds,  
Goat Cheese, Bleu Cheese, & Parmesan Cheese

### **PROTEINS (2)**

Grilled Chicken Breast, Albacore Tuna, Grilled Balsamic-Glazed Tofu,  
*Upgrades:* Shrimp, Salmon, Crab, & Skirt Steak

### **DRESSINGS (2)**

Sesame-Ginger, Raspberry, Ranch, French, Low-Fat Caesar, Creamy,  
House-Made Caesar, White Balsamic, & Oil & Vinegar



# GRAB & GO BOX LUNCHES



## SANDWICHES

**(20) Box Minimum**  
**Minimum of (3) Per Box Type**

### **Turkey BLT**

Roasted Turkey Breast, Bacon, Lettuce, Tomatoes, & Mayo on Whole Grain Roll

### **Ham and Cheese**

Smoked Ham, Muenster Cheese, Lettuce, & Tomatoes on Brioche Roll

### **California Turkey**

Roasted Turkey Breast, Cheddar Cheese, Avocado, Lettuce, & Tomatoes in Wrap

### **Steak & Cheese**

Rare Roast Beef, Sharp Cheddar Cheese, Lettuce, Tomatoes, Pickled Red Onions, & Horseradish Cream on French Baguette

### **Chicken Caesar**

Grilled Chicken, Parmesan Cheese, Shredded Lettuce, Tomatoes, & Creamy, House-Made Caesar Dressing in Garlic Herb Wrap

### **Tuscan Chicken**

Chicken Cutlet, Roasted Red Peppers, Fresh Mozzarella, Arugula, & Balsamic Glaze on Rosemary Focaccia Bread

### **Big Italian**

Capicola, Genoa Salami, Imported Provolone, Lettuce, & Tomatoes on Italian Hero Roll

### **Grilled Veggie**

Grilled, Seasonal Vegetables & Spring Mix on Garlic Herb Wrap

### **Fried Eggplant**

Mozzarella Cheese, Pesto, & Roasted Red Peppers on Baguette Roll



## SALADS

**(20) BOX MINIMUM**

**MINIMUM OF (3) PER BOX TYPE**

### **Chicken Caesar**

Grilled Chicken, Romaine Lettuce, Grated Parmesan, Croutons, & Creamy, House-Made Caesar Dressing

### **Chopped Cobb**

Herb-Roasted Turkey, Romaine Lettuce, Hard Boiled Eggs, Bacon, Tomatoes, & Creamy, Bleu Cheese Dressing

### **Citrus-Sesame**

Sesame-Soy-Citrus Grilled Shrimp or Tofu, Romaine Lettuce, Cucumbers, & Asian Ginger Dressing

### **Greek**

Grilled Chicken, Cucumbers, Tomatoes, Bell Peppers, Kalamata Olives, Feta Cheese, & Greek Vinaigrette

### **Chopped Antipasto**

Salami, Fresh Mozzarella, Sautéed Mushrooms, Roasted Red Peppers, Kalamata Olives, Romaine Lettuce, & Balsamic Vinaigrette

### **Mediterranean Tuna**

Hard Boiled Eggs, Cucumbers, Roasted Red Peppers, Artichokes, Feta Cheese, Mixed Greens, & Lemon Vinaigrette

### **Chicken Salad**

Chicken, Grapes, Celery, Green Onions, Romaine Lettuce, & Lemon Aioli

### ***Individually Packaged Dressings***

Box Lunches- **Individually Packaged & Include:**  
Potato Chips, Fresh Fruit,  
& Homebaked Cookie



# HOT LUNCH BUFFET

(1) Salad, (1) Entrée, (1) Vegetarian Entrée,  
(1) Starch, (1) Vegetable, & (1) Dessert  
Rolls & Butter

## SALADS

### Caesar

Romaine, Parmesan Croutons, &  
Creamy, House-Made Caesar Dressing

### Chopped Cobb

Roasted Turkey, Romaine, Hard Boiled Eggs, Bacon,  
Tomatoes, & Creamy, Bleu Cheese Dressing

### Greek

Cucumbers, Tomatoes, Bell Peppers, Kalamata Olives,  
Feta Cheese, & Greek Vinaigrette

### Chopped Antipasto

Salami, Romaine, Fresh Mozzarella, Sautéed Mushrooms,  
Roasted Peppers, Kalamata Olives, & Balsamic Vinaigrette

### Mediterranean

Mixed Greens, Cucumbers, Roasted Peppers, Artichokes,  
Feta Cheese, & Lemon Vinaigrette

### Arugula Salad

Arugula, Watercress, Frisee, Pickled Red Onions,  
Crumbled Goat Cheese, & Lemon Vinaigrette

## STARCHES

Garlic Mashed Potatoes  
Brown Sugar Mashed Sweet Potatoes  
Herb-Roasted Bliss Potatoes  
Wild Rice Pilaf  
Creamy Truffle-Parmesan Polenta

## VEGETABLES

Slow-Roasted Seasonal Veggies  
Ginger-Honey Glazed Baby Carrots  
Sautéed Green Beans, Roasted Peppers, & Shallots  
Chipotle-Cheddar Carnival Cauliflower Florets

## DESSERTS

Fresh-Baked, Chocolate Chip Cookies  
Salted Caramel Fudge Brownies  
Classic Lemon Square Tarts  
Blueberry Linzer Tarts  
Chocolate-Covered Rice Krispy Treats  
Sliced, Fresh Fruit Platter

## ENTREES

### CHICKEN

#### Chicken Parmesan

House Marinara, Parmesan, & Mozzarella Cheese

#### Chicken Scarpiello

Blistered Peppers, Ground Sausage,  
& Balsamic Demi-Glaze

#### Chicken Piccata

Lemon Caper Sauce

#### Chicken Caprese

Fresh Tomato Bruschetta, Mozzarella, & Basil

#### Chicken & Waffles

Maple Butter

#### Borsin Stuffed Chicken

Creamy Spinach

#### Chicken Tuscany

Artichokes, Sun-Dried Tomatoes,  
Roasted Asparagus, & Lemon Beurre Blanc

### BEEF

#### Seared, Beef Medallions Dianne

Brandy, Wild Mushrooms, & Dijon Mustard

#### Eight-Hour Short Ribs

Merlot Demi-Glaze

#### Texas Smokehouse BBQ Brisket

#### Slow-Roasted, Roast Beef

Rosemary-Garlic Jus

### PORK

#### Rosemary & Fennel Pork Loin

Roasted Jus

#### Grilled, Pork Tenderloins

Smoky Bacon Jam

#### Stuffed Pork Loin

Broccoli Rabe & Aged Provolone

#### Mediterranean Pork Tenderloin

Garam Masala & Indian Spices

### SEAFOOD

#### White Fish Mediterranean

Onions, Sweet Peppers, Capers, Olives,  
Lemon & White Wine Sauce

#### Shrimp Tequila-Chile Stir Fry

Roasted Vegetables & Fried Rice

#### Sautéed, Lake Victoria Perch

Sautéed Spinach, Roasted Peppers, & Olive Tapenade

#### Seared, Atlantic Salmon Fillet

Red Miso-Glaze, Scallions, & Yellow Peppers

### VEGETARIAN

#### Artichoke Risotto

Roasted Fennel, Shaved Truffle,  
& Pecorino Romano Cheese

#### Butternut Squash Risotto

#### Cauliflower Milanese

Sun-Dried Tomato Pesto & Lemon Oil

#### Quiches

Spinach, Roasted Garlic, & Tomatoes

#### Penne alla Vodka

Blush Cream & Shaved Parmesan Cheese

#### Eggplant Rollatini

Marinara Sauce & Blend of Cheeses





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# COCKTAIL PARTY

2-Hour Reception: (1) Grazing Table , (6) Passed Hors D'oeuvres, & (3) Passed Desserts



## GRAZING TABLE

### BRUSCHETTA

Tomato, Basil, & Onion Bruschetta with Crostini

### TUSCANY ANTIPASTO

Fine Charcuterie, Grilled, Roasted Vegetables,  
Pecorino Romano Cheese, Marinated Olives, &  
Fresh Mozzarella Balls with Tomatoes & Basil

### INTERNATIONAL CHEESE & FRUIT

Imported & Domestic Cheeses  
Fresh, Seasonal Fruits & Flatbreads

### VEGETABLE CRUDITÉ

Bouquetière of Fresh Garden Display  
with Roasted Red Pepper Hummus

## DESSERTS

Assorted Cake Pops

Bite-Size Brownies

Cannoli Cones

Cheesecake Lollipops

Chocolate Chip Cookie Ice Cream Sliders

Chocolate Cones & Coconut, Raspberry, & Mango Coulis

Chocolate Truffles

Cinnamon Doughnut Holes

Churros & Salted Caramel

Fruit Kabobs

Key Lime Shooters

Mini Cheesecake Drops

Mini Cupcakes

Mini Dessert Shooter Cups

Venetian Cookie Assortment

## HORS D'OEUVRES

Asian Short Rib Pie

Bacon-Wrapped Scallops

Black Angus Cheddar Sliders

Black Cherry Blossom & Goat Cheese Puff Pastry

Brie & Raspberry Packages

Coconut Shrimp & Mango Chutney

Chicken & Cheese Quesadilla Cones

Coney Island Franks en Croute & Dijon Mustard

Crispy Shrimp Shumai & Wasabi Aioli

Crab Cakes & Boom Boom Sauce

Filet Mignon Negimaki

Four-Cheese Arancini

French Onion Soup Boule

Fresh Ricotta & Local Honey Crostini

Fresh Mozzarella en Carozza & Tomato Ragu

Habanero Salmon

Lamb Kofta Meatballs & Creamy Tzatziki

Mandarin Orange Chicken & Scallion Skewer

Mini Philly Cheesesteak on Pretzel Roll

Mini Lobster Mac & Cheese

Monte Cristos Boule

Nashville Hot Honey Chicken Skewer

Peach BBQ Brisket Wrapped in Pork Belly

Seafood Ceviche on Mini Taco Shell

Spinach & Three-Cheese Stuffed Mushrooms

Sesame Chicken & Pineapple

Tuna Carpaccio

Tuna Poke

Wild Mushroom Risotto Cakes

Wild Mushroom Tartlets







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# BUFFET INSPIRATION



## ASIAN WOK (2)

**General Tso's Chicken, Mongolian Beef, Red Chili Shrimp or Sweet Chili Calamari**  
Vegetable Lo Mein or Fried Rice

**SALAD:** Shredded Cabbage Salad with Miso Soy Dressing

**DESSERT:** Mango Coulis Tarts

## CRAFT TACOS (2)

**Fire-Roasted, Honey-Lime Chicken** with Red Cabbage Slaw

**Blackened Grouper** with Pineapple Salsa

**Flame-Grilled Carne Asada** with Pico de Gallo

**Pork Carnitas** with Red Onions, Cilantro, & Avocado Crema

**SALAD:** Chopped Mexican Salad with Cilantro Lime Dressing

**DESSERT:** Churros with Salted Caramel

## SOUTHERN BARBECUE (2)

**Chicken & Waffles**

**Southern Baked Mac & Cheese**

**Shrimp Etouffee**

**BBQ Brisket**

Creole Rice & Cornbread

**SALAD:** Bibb Lettuce, Grilled Peaches, Pickled Onions, & White Balsamic

**DESSERT:** Pecan Tartlets

## PICCOLA ITALIA (2)

**Eggplant Rollatini**

Fresh Tomato Ragu

**Chicken Tuscany**

Artichokes, Sun-Dried Tomatoes, Olives, & Asparagus

**Provolone Stuffed Chicken Thighs**

Lambrusco Sauce

**Chicken Milanese**

Fresh Heirloom Tomato Bruschetta

**Classic Veal Marsala**

Marsala-Glazed Wild Mushrooms

**SALAD:** Baby Romaine, Plum Tomatoes, Artichokes, Olives, & Herb Vinaigrette

**DESSERT:** Venetian Cookie Assortment





# WILLOW & SAGE

FINE CATERING

## PICNIC PACKAGES

FULL-SERVICE & DROP-OFF OPTIONS

Drop Off: (2) Entrees, (4) Sides, (2) Desserts  
Full Service: Fully Customizable to suit your needs, call to inquire

### ENTREES

St Louis Pork Spare Ribs  
Chipotle-Glaze  
Smoked, Angus Beef Brisket  
Slow-Roasted, Pork Shoulder  
Fire-Roasted Chicken Breast  
Peach BBQ Sauce  
Kansas City Smoked Burnt Ends  
Mango Habanero Glazed Wings  
Andouille Sausage & Peppers  
Creole Tomato Sauce

### ON-SITE GRILLING \*

*\* FULL SERVICE PACKAGE OPTION*

Angus Beef Burgers & Cheeseburgers  
Garden Vegetable Burgers  
Thumann's Hot Dogs

### ADDITIONAL AMENITIES & ENHANCEMENTS:

Team Building Games with Disc Jockey & Event Staff

**Event Rentals:** Tents, Tables, Inflatables, & Amusements

**Décor:** Florals, Balloon Arches, Signage, & Ice Sculptures

### SIDES

Fresh-Baked, Honey Cornbread  
Chopped Texas Salad  
Red Bliss Potato Salad  
Santa Fe Coleslaw  
Mediterranean Pasta Salad  
Corn on the Cob with Sweet Butter  
Southern-Baked Macaroni & Cheese  
Louisiana Dirty Rice with Sausgae  
Fried Okra with Corn Maqueshoux

### DESSERTS

Key Lime Shooters  
Peach Cobbler  
Banana Pudding  
Chocolate Chip Cookies  
Apple Crisp





## Contact Us

Whether at one of our exclusive venues or your venue, you will receive the same commitment to excellence. Our professional team will guide you through every step of planning and execution. We look forward to creating an event that exceeds your expectations.

Contact us today to plan your next corporate event with Willow & Sage.

**732-712-1287**