



# WILLOW & SAGE

FINE CATERING







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## A NOTE FROM THE PARTNERS

Willow & Sage has established itself as a leader in the catering industry by transforming weddings & events with its innovative, modern American cuisine, impeccable service & hospitality, & event coordination in New Jersey, New York, & Pennsylvania.

At Willow & Sage, we are honored to welcome you to our world of culinary artistry & event excellence. As your culinary partner in creating extraordinary experiences, we are committed to bringing your vision to life with dedication & attention to detail.

Thank you for choosing Willow & Sage as your catering & event partner.

With a reputation for exceptional service, cuisine, & passion, Willow & Sage looks forward to serving you & creating memories.

*Scott Gersten & Will Towle*







# PROCESS & PLANNING

DISCOVER WILLOW & SAGE'S STREAMLINED PROCESS  
TO CREATING AN *extraordinary* EVENT

## INITIAL CONSULTATION & TASTING

Understand your event vision and preferences for menu options, venue location, & décor. Enjoy a complimentary tasting to sample our exquisite menu offerings.

## PROPOSAL

Translate your vision & preferences into an event with a personalized menu & design concept. Our proposals are comprehensive & accessible through your web-based dashboard, allowing you to review the latest details at your convenience.

## PLANNING & DESIGN

Plan the catering, logistics, timeline, venue layout, & design details to ensure an extraordinary event. Offer vendor recommendations for entertainment, photography, floral, & transportation services.

## EVENT DAY EXPERIENCE

The culinary team will prepare & present an array of exquisite cuisine, tailored to your chosen menu options. The professional staff is attentive to the catering service, ensuring exceptional guest experience & satisfaction.

## RENTALS

Elevate Your Event with Rental Enhancements:

- Specialty China & Flatware
- Farmhouse Tables, Chairs, & Custom Linens
- Cocktail Lounges
- Portable Bars
- Tenting & Flooring
- Florals & Décor
- Restroom Trailers
- Staging & Lighting





## PACKAGES

ALL PACKAGES INCLUDE:

WHITE CHINA PLATES, SILVER FORKS & KNIVES, STANDARD WATER GLASS FOR THE TABLE,  
TABLE LINENS\* & CLOTH NAPKINS (CHOICE OF WHITE, IVORY, OR BLACK)

\*PACKAGE MAY VARY PER VENUE

### THE LAUREL

#### 1-HOUR COCKTAIL | 4-HOUR RECEPTION

Our Laurel Wedding Package, a favorite among guests, provides a personalized dining experience with a choice of plated entrées.

#### COCKTAIL HOUR

(1) Grazing Table, (10) Passed Hors D'oeuvres

#### RECEPTION

Salad Course & Entrée Course

Choice of (2) Signature Entrées & (1) Vegetarian | Vegan Option

(1) Custom Wedding Cake, (5) Passed Desserts, Coffee & Tea Service

### THE CYPRESS

#### 1-HOUR COCKTAIL | 4-HOUR RECEPTION

Our Cypress Wedding Package, the epitome of luxury, offers guests a culinary journey. During the reception, guests can explore interactive, chef-attended dinner stations.

#### COCKTAIL HOUR

(1) Grazing Table, (10) Passed Hors D'oeuvres

#### RECEPTION

(1) Salad

(2) Dinner Stations for up to 150 guests | (3) Dinner Stations for 151+ guests

(1) Custom Wedding Cake, (5) Passed Desserts, Coffee & Tea Service

### THE MAGNOLIA

#### 1-HOUR COCKTAIL | 4-HOUR RECEPTION

Our Magnolia Package adds a modern touch to wedding classics, offering guests distinctive cuisine and a more casual dining experience.

#### COCKTAIL HOUR

(1) Grazing Table, (10) Passed Hors D'oeuvres

#### RECEPTION

(1) Salad, (1) Pasta, (2) Signature Entrées, (1) Starch, & (1) Vegetable

(1) Custom Wedding Cake & Coffee & Tea Service





## MENUS

Willow & Sage specializes in modern American cuisine with fresh, locally-sourced, seasonal ingredients. Our customizable menus are tailored to meet your preferences & dietary restrictions, including vegetarian, vegan, & gluten-free options.

## COCKTAIL HOUR

### 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 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  
Four-Cheese Arancini  
French Onion Soup Boule  
Fresh Ricotta & Local Honey Crostini  
Fresh Mozzarella en Carozza with Tomato Ragu  
Habanero Salmon  
Lamb Kofta Meatballs with Creamy Tzatziki  
Lobster Roll\*  
Long Island Oysters with Bloody Mary Cocktail Sauce

\*Upgrade Charge

Mandarin Orange Chicken & Scallion Skewer  
Mini Philly Cheesesteak with Pretzel Roll  
Mini Lobster Mac & Cheese  
Monte Cristos Boule  
Nashville Hot Honey Chicken Skewer  
New Zealand Lamb Chops\*  
Oyster Shooters\*  
Peach BBQ Brisket Wrapped in Pork Belly  
Pastrami Boule  
Seared Beef Tenderloin with Horseradish Aioli  
Seared Scallops with Wasabi & Pesto Oil\*  
Seafood Ceviche on Mini Taco Shell  
Spinach & Three-Cheese Stuffed Mushrooms  
Sesame Chicken with Pineapple  
Seared Miso Shrimp\*  
Shrimp Cocktail\*  
Tuna Carpaccio  
Tuna Poke  
Wild Mushroom Risotto Cakes  
Wild Mushroom Tartlets

### 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 Cherry Tomatoes & Basil

#### INTERNATIONAL CHEESE & FRUIT

Important & Domestic Cheeses, Fresh Seasonal Fruits, & Flatbreads

#### VEGETABLE CRUDITÉ

Bouquetière of Fresh Garden Vegetables with Roasted Red Pepper Hummus

\*Upgrade Charge





## SALADS

### **BOSTON BIBB**

Bibb Lettuce, Mandarin Oranges, Craisins, Red & Green Grapes,  
& White Balsamic Vinaigrette

### **CAESAR**

Romaine Lettuce, Parmesan Croutons,  
& House-made Creamy Caesar Dressing

### **FARMHOUSE**

Baby Field Greens, Cucumber, Carrots, Cherry Tomatoes,  
& Herb Vinaigrette

### **ROASTED BEET**

Spring Lettuce, Roasted Beets, Crumbled Goat Cheese, Orange Segments,  
& Citrus Vinaigrette

### **SIGNATURE**

Baby Greens, Arugula, Strawberries, Blueberries, Mandarin Oranges, Feta Cheese,  
& Balsamic Vinaigrette

## **SEASONAL SALADS**

### **SPRING & SUMMER**

#### **WATERMELON BURRATA SALAD\***

Micro Greens, Heirloom Tomatoes, Watermelon, Peach Puree, & Basil Oil

#### **SWEET SUMMER SALAD**

Field Greens, Strawberries, Crumbled Goat Cheese,  
& Apple Cider Vinaigrette

### **FALL & WINTER**

#### **HARVEST**

Mesclun, Roasted Pears, Pomegranates, Crumbled Goat Cheese,  
& White Balsamic Vinaigrette

\*Upgrade Charge





## PLATED ENTREES

### BEEF, PORK, & LAMB

Eight-Hour Braised Short Ribs in a Merlot Reduction

Bone-in Pork Chop  
Sweet Potato Puree, Caramelized Onions, & Apple Chutney

Garlic & Rosemary Encrusted Rack of Lamb\*  
in a Cabernet Sauvignon Reduction

Filet Mignon in a Cabernet Demi-Glace\*  
Wild Mushrooms & Frizzled Onions

### CHICKEN & FISH

Baked Frenched Breast of Chicken  
in a Lambrusco Sauce

Frenched Breast of Chicken with Madeira Demi-Glace  
Sautéed Portobello Mushrooms, Prosciutto, & Fontina Cheese

Roasted Free-Range Chicken with Thyme Jus

Baked Cod Oreganata with a Leek Beurre Blanc

Floridian Grouper with Lemon Beurre Blanc  
Sautéed Spinach, Sun-Dried Tomatoes, Roasted Peppers, & Gaeta Olives

Orange Miso-Glazed Sea Bass\*

Pan-Seared Atlantic Salmon  
Caramelized Shallots, Zucchini Broth, Heirloom Tomatoes, & Fresh Herbs

### VEGETARIAN

Roasted Carrot & Parsnip Wellington (\*V)  
Mushroom Duxelle

Cauliflower Steak (\*V \*DF)

Vegetable Ratatouille Lattice (\*V, GF)  
Roasted Eggplant, Pesto, Vegan Cheese, & Roasted Red Pepper Sauce

### SEASONAL SIDES

Creamy Scalloped Potatoes | Fingerling Potatoes with Sea Salt  
Roasted Garlic Mashed Potatoes | Roasted New Potatoes  
Honey Roasted Carrots | Sautéed Haricot Verts | Charred Asparagus  
Basmati Rice Pilaf with Mushrooms & Herbs

\*Upgrade Charge





## BUFFET ENTREES

### BEEF, PORK & LAMB ENTREES

Eight-Hour Braised Short Ribs  
in a Merlot Reduction\*

Sesame-Grilled Flank Steak  
Stir-Fried Vegetables with Ginger Teriyaki Sauce

Stuffed Pork Loin  
Sausage, Broccoli Rabe, & Fontina Cheese

### CHICKEN & FISH ENTREES

Braised Chicken  
Potatoes, Red Peppers, Onions, & Rosemary-Garlic Jus

Chicken Breast Forestiere  
Mushrooms, Bacon, Onions, & Red Wine Jus

Chicken Tuscany  
Artichoke Hearts, Sun-Dried Tomatoes, Roasted Asparagus, & Lemon Beurre Blanc

Chicken Scarpiello  
Seared Medallions of Chicken, Blistered Peppers, Ground Sausage, & Balsamic Demi-Glaze

Panko-Breaded Chicken  
Fresh Tomato Bruschetta, & Arugula

Floridian Grouper  
Sautéed Spinach, Sun-Dried Tomatoes, Roasted Peppers, Gaeta Olivas, & Lemon Beurre Blanc

Orange Miso-Glazed Grouper

Pan-Seared Atlantic Salmon  
Caramelized Shallots, Zucchini Broth, Heirloom Tomatoes, & Fresh Herbs

Shrimp Scampi\*  
Fresh Garlic, White Wine, & Herbs

White Fish Mediterranean  
Vidalia Onions, Sweet Peppers, Capers, Olives, & White Wine Sauce

### VEGETARIAN ENTREES

Eggplant Rollatini  
Fresh Tomato Ragu

Vegetable Ratatouille Lattice (\*V, GF)  
Roasted Eggplant, Pesto, Vegan Cheese, & Roasted Red Pepper Sauce

\*Upgrade Charge





# COCKTAIL ENHANCEMENTS & RECEPTION STATIONS

## ASIAN WOK | 2

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

## CARVING BOARD | 2

Flank Steak Chimichurri  
Eight-Hour Braised Short Ribs in a Merlot Reduction  
Garlic Roasted Pork Loin with Raspberry-Chipotle Glaze  
Mediterranean-Spiced Leg of Lamb with Tzatziki Sauce  
Cracked Peppercorn-Rubbed Filet Mignon with Porcini Demi-Glace\*

## 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

Accompanied by:

Chopped Mexican Salad with Cilantro-Lime Dressing  
Tri-Color Tortilla Chips with Guacamole & Fresh Salsa

## CREPES | 2

Chicken with Roasted Peppers, Spinach, & Tomato Coulis  
Peking Duck, Scallions, Julienne Carrots, & Asian Plum Sauce  
Baby Shrimp & Scallops with Lobster Cream  
Wild Mushroom with Goat Cheese

## MAC & CHEESE BAR

Southern-Baked Mac & Cheese with Toasted Panko  
Buffalo Chicken | Pulled Pork | Slab Bacon | Shrimp | BBQ Brisket | Lobster or Crab\*  
Bacon, Truffle Oil, Mushrooms, Scallions, Frizzled Onions, & Crushed Red Pepper Flakes

## PASTA STATION | 3

Beggar's Purse: Roasted Pear, Four Cheeses, & Wild Mushroom Demi-Glaze  
Bow Ties Tuscany with Sun-Dried Tomatoes, Artichoke Hearts, Asparagus, & White Wine Sauce  
Gemelli with Crumbled Sausage, Broccoli Rabe, Garlic, & Olive Oil  
Mezzi Rigatoni Bolognese with Braised Veal, Pork, Beef, Tomatoes, Cream, & Pecorino Romano  
Five-Cheese Tortellini in a Pesto Cream  
Penne alla Vodka with Blush Tomato Cream Sauce

\*Upgrade Charge





# COCKTAIL ENHANCEMENTS & RECEPTION STATIONS

## **MEDITERRANEAN KABOBS | 2**

Fired-Braised Chicken | Marinated Flank Steak | Grilled Vegetables  
with Creamy Garlic Sauce, Cilantro Crema, & Tahnini Feta Spread

## **PICCOLA ITALIA | 2**

Eggplant Rollatini with Tomato Ragu  
Chicken Tuscany with Artichokes, Sun-Dried Tomatoes, Olives, Asparagus, & White Wine Demi-Glace  
Veal Sorrento with Sautéed Spinach, Fried Eggplant, & Prosciutto  
Seafood Fra Diavolo with Scallops, Mussels, Clams, Shrimp, Calamari, & Spicy Marinara  
New Zealand Mussels in Garlic & White Wine Sauce  
Garlic Shrimp in a Classic Scampi Sauce  
Stuffed Chicken Thighs with Provolone in a Lambrusco Sauce  
Chicken Milanese with Fresh Arugula, Baby Spinach, & Fresh Heirloom Tomato Bruschetta  
Classic Veal Marsala with Wild Mushrooms in a Sweet Marsala Demi-Glace

## **MARINA GRILL | 1**

Cod | Grouper | Salmon | Sea Bass\*  
Choice of Sauce: Orange-Miso Glaze, Lemon Beurre Blanc, or Oreganata with Basil Cream  
Accompanied by: Wild Mushroom Couscous, Butternut Squash Risotto, or Creamy Parmesan Risotto

## **MARTINI POTATO BAR**

Mashed Yukon Gold & Sweet Potatoes  
Cheddar Cheese, Sour Cream, Bacon, Broccoli, Scallions, Frizzled Onions,  
Caramelized Shallots & Garlic, Creamed Spinach, Sautéed Wild Mushrooms,  
Brown Sugar, Cinnamon, & Marshmallows

## **N'AWLINS PO' BOY\***

Crab Cake & Shrimp Po' Boy Sandwiches  
with Housemade Chipotle Mayo on a French Baguette

\*Upgrade Charge





# RECEPTION STATIONS & COCKTAIL ENHANCEMENTS

## **OLD SCHOOL DELI | 2**

Freshly-Cut Corned Beef | NY Style Pastrami | All-Natural Turkey Breast with Pan Jus  
Cole Slaw, Rye Bread, Russian Dressing, & Spicy Mustard

## **TASTE OF BARCELONA | 2**

Paella with Shrimp, Mussels, & Clams or Chicken & Chorizo  
Beef Empanadas with Salsa Verde  
Fried Plantains with Chipotle Aioli  
Accompanied by: Sofrito Rice & Black Beans

## **SLIDER BAR | 2**

Angus Beef | BBQ Pulled Pork | Crispy Chicken | Portobello Mushroom  
Lettuce, Tomatoes, Red Onions, Cheddar Cheese, Ketchup, Deli Pickles, & BBQ Sauce

## **SOUTHERN BARBECUE | 2**

Chicken & Waffles | Mac & Cheese | Shrimp Étouffée | BBQ Brisket  
Accompanied by: Creole Rice & Cornbread

## **LITTLE HAVANA | 2**

Ropa Vieja | Lechón Asado | Classic Cuban Pork Sandwiches  
Accompanied by: Fried Plantains, Black Beans, & Rice

## **TASTE OF INDIA | 2**

Samosas | Chicken or Shrimp Tikki Masala | Tandoori Chicken | Paneer Tikki | Chana Masala  
Accompanied by: Aromatic Basmati Rice, Mint & Tamarind Chutney, & Garlic & Cilantro Naan

## **SUSHI AND SASHIMI\***

Includes Professional Sushi Chef

## **HANDMADE SUSHI ROLLS**

Assortment of Salmon, Tuna, Shrimp, & Vegetarian

## **HAND CUT SASHIMI**

Tuna & Salmon Served with Soy Sauce, Ginger, & Wasabi

## **RAW BAR\***

Shrimp Cocktail, Clams, & Oysters on the Half Shell with Classic Dipping Sauces  
Custom Ice Sculpture (Additional)

## **SEARED AHI TUNA | 2\***

Black & White Sesame | Seven Pepper | Lemon Pepper | Hoisin Glaze  
With Seaweed Salad

\*Upgrade Charge





## DESSERT

### CUSTOM WEDDING CAKE

Custom Cake from our Partner Bakeries, includes a Complimentary Design Consultation & Tasting

### COFFEE SERVICE

Columbian Coffee & Herbal Teas

### PASSED DESSERTS

Assorted Cake Pops  
Bite-Size Brownies  
Cannoli Cones  
Cheesecake Lollipops  
Chocolate Chip Cookie Ice Cream Sliders  
Chocolate Caramel Candies  
Chocolate Cones with Coconut,  
Raspberry, & Mango Coulis  
Chocolate Truffles  
Cinnamon Doughnut Holes  
Churros with Salted Caramel

French Macarons  
Fruit Kabobs  
Key Lime Shooters  
Mini Cheesecake Drops  
Mini Cupcakes  
Mini Dessert Shooter Cups  
Petit Fours  
Tiramisu  
Warm Chocolate Chip Cookies  
with Shots of Milk  
Venetian Cookie Assortment

### DESSERT STATION ENHANCEMENTS\*

#### BANANAS FOSTER FLAMBE

Dulce De Leche | Cinnamon | Vanilla Gelatos

#### DOUGHNUT WALL

Handcrafted | Artisanal-Flavored | Doughnuts

#### GELATO

Salted Caramel | Vanilla Bean | Chocolate Fudge  
Pistachio Tiramisu | Whipped Cream | Maraschino Cherries  
Chocolate Syrup | M&Ms | Oreos | Rainbow Sprinkles

#### HOT COOKIE DOUGH

Handmade | Half-Baked | Chocolate Chip Cookie Dough  
Caramel Sauce | Hot Fudge | Chocolate Candies

#### S'MORES

Graham Crackers | Milk Chocolate Bars | Marshmallows

#### SPECIALTY COFFEE & ESPRESSO BAR

Handcrafted Espresso, Cappuccino, & Lattes  
Assorted Sweeteners, Choice of Milk, & Seasonal Syrups

#### LATE NIGHT SNACKS TO-GO

Hot Pretzels | Churros | Empanadas | Pizza | Mini Sliders | Cheesesteaks  
Coffee | Tea | Hot Chocolate | Bottled Water

\*Upgrade Charge





# WILLOW & SAGE

## FINE CATERING

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**CONTACT US  
TO DISCUSS YOUR VISION & SCHEDULE A  
COMPLIMENTARY CONSULTATION**

**732-712-1287**