

SAGE FARM HOUSE WEDDINGS
DELUXE WEDDING RECEPTION PACKAGE

Our deluxe starts with a selection of hors d'oeuvres of your choosing followed by an wide array of exquisite food presented as stations, buffet or sit down.

Your menu will be complemented with high end disposable or fine china, stemware and silverware on linens selected by you from a wide variety of colors and fabrics. Our professional waiters and bartenders will deliver to you impeccable and detailed service in a friendly and down to earth manner.

SAMPLE MENU I

Passed Hors d'oeuvres

Your menu begins with six butlered hors d'oeuvres selected by you from our hors d'oeuvres list and elegantly presented garnished with fresh cut flowers

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

Cricket Potato Bar

A selection of potatoes will include:

-mashed potatoes with caramelized onions and herb cheese

-sweet potato fritters -scaloped potatoes

offered with Southwestern chile, broccoli, guacamole, crumbled bacon, scallions, sour cream, sautéed mushrooms, blue cheese, chives, shredded cheddar and maple syrup

The Salad Bar

Assorted baby lettuces and crisp romaine lettuce

Accompaniments will include fresh tomatoes, cucumbers, sliced mushrooms, carrots, crisp bacon, homemade croutons, spiced walnuts, pesto marinated mozzarella medallions, goat cheese, beets and braised fennel

Dressing options to include Caesar, herb vinaigrette, Russian, bleu cheese and parmesan – peppercorn

\$44.95 per person for food

**Total price per person with service, linens, china and silver-\$95.50
plus tax**

**Total price per person with service, high end disposable ware-\$89.75
plus tax**

**Menu packages are based on a minimum guest count of 50. We will assist you
with pricing for fewer than 50 guests**

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SAMPLE MENU II

Passed Hors d'oeuvres

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Plate Service Dinner

Salad of assorted baby lettuces with goat cheese and caramelized walnuts served in herb vinaigrette



Filet mignon -tender roasted filet mignon offered with a rich burgundy wine sauce

OR

Chicken rolitini- tender chicken breasts stuffed with spinach and smoked provolone in a Marsala wine sauce

Traditional scalloped potatoes

Haricot verts and baby carrots with slivered almonds

Assorted freshly baked breads and rolls with butter

\$44.95 per person for food

**Total price per person with service, linens, china and silver-\$99.50
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Plate Service Dinner

Salad of baby lettuces and arugula with apples, pecans, red onion and grilled fennel in a poppy seed dressing



Roast Cornish hen served with an apricot glaze

OR

Grilled filet of salmon served with a dill buerre blanc

Roasted fall root vegetable medley with olive oil and rosemary
Carrots, parsnips, fingerling potatoes, squash, beets,
Brussels sprouts and red onion

Assorted freshly baked breads and rolls with butter

\$44.95 per person for food

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SAMPLE MENU III

Passed Hors d'oeuvres

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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

\$39.95 per person for food

**Total price per person with service, linens, china and silver-\$95.50
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SAMPLE MENU IV

Passed Hors d'oeuvres

Your menu begins with six butlered hors d'oeuvres selected by you from our hors d'oeuvres list and elegantly presented garnished with fresh cut flowers

Buffet Menu

Grilled sliced flank steak with orange, soy and ginger sauce

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

\$44.95 per person for food

**Total price per person with service, linens, china and silver-\$95.50
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SAMPLE MENU V

Passed Hors d'oeuvres

Your menu begins with six butlered hors d'oeuvres selected by you from our hors d'oeuvres list and elegantly presented garnished with fresh cut flowers

Buffet Menu

Filet mignon offered with caramelized onions and a rich burgundy wine sauce

Honey and dijon crusted salmon filet

Mashed potatoes with sour cream, caramelized onions and buttermilk

Fettuccine pasta with a tomato and cream vodka sauce

Roasted asparagus and baby carrots

Salad of spring mix with dried cherries, goat cheese and candied walnuts with a cherry vinaigrette

Assorted rolls with whipped butter

\$44.95 per person for food

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plus tax**

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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

\$12.95 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

\$12.95 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

\$12.95 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

\$12.95 per person

Passed Hors d'oeuvres

- ~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
 - ~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

\$6.50 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

\$9.50 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

\$8.95 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

\$9.50 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 \$9.95 per guest

Beer and Wine Bar nonalcoholic includes all sodas, waters and ice
\$6.95 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
\$5.50 per person

Miniature Sweets

Mini carrot cakes, assorted cupcakes, chocolate mousse cups, lemon bars, pecan diamonds and more
\$8.95 per person

Italian Pastries

Assorted minis to include cheesecakes, cannolis, lemon cake and variety of Italian cookies and more
\$9.50 per person

Ice Cream Bar

Vanilla ice cream offered with assorted toppings to include sauces, fruit, candies, sprinkles, and whipped cream
\$12.95 per person

Additional Food Choices

Add a 3rd entrée for \$15.00 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 \$20 per child