

Sage & Cinnamon

• CATERING MENU •

Appetizers & small bites

TRUFFLE MAC & CHEESE TARTLETS
macaroni and cheese with truffle oil in a phyllo tart

HOT HONEY CAULIFLOWER BITES
battered and baked cauliflower in a spicy honey sauce

CHICKEN SATAY SKEWERS
coconut milk and spices marinated chicken with a peanut sauce

CHARCUTERIE CUPS
assorted meats, cheeses, nuts, fruit, and olives

ARANCINI
arborio rice cooked in broth, white wine, and parmesan cheese, breaded and fried

CAPRESE SKEWERS
mozzarella, cherry tomato, and fresh basil with a balsamic glaze

MEDITERRANEAN CROSTINI
toasted bread with ricotta, olives, sundried tomatoes, and a drizzle of honey

ASIAN MEATBALLS
beef or turkey meatballs in a ginger-sesame sauce

Salad

KALE CAESAR SALAD
fresh massaged kale, toasted pine nuts or chickpeas, caesar dressing, garlic croutons

ALMOND CITRUS SALAD
arugula and butterhead lettuce with toasted almonds, orange slices, and balsamic vinaigrette

ORZO PASTA SALAD
orzo with cucumbers, red onion, tomatoes, kalamata olives, feta cheese, fresh herbs

Pasta

PENNE WITH VODKA SAUCE
penne pasta with fresh made vodka sauce, parmesan cheese, basil

ORECCHIETTE WITH SAUSAGE AND KALE
orecchiette pasta with Italian sausage (spicy or sweet), kale, and cheese

PESTO WITH CRISPY PROSCIUTTO
farfalle or spaghetti with fresh made basil pesto (spicy or regular), crispy prosciutto

Entrees

EGGPLANT PARMESAN STACKS
lightly breaded and baked eggplant layered with a fresh tomato sauce, mozzarella, and basil

BRAISED SHORT RIBS
short ribs braised in red wine and onions

PORK TENDERLOIN
peppercorn crusted pork tenderloin with gravy

TUSCAN WHITE BEANS AND GNOCCHI
stewed white beans with tomatoes, kale, white wine, and lemon

CAULIFLOWER TIKKA MASALA
cauliflower in a coconut milk tikka masala sauce with spinach, chickpeas, basmati rice

CHICKPEA CUTLET PICCATA
chickpea cutlets with lemon, wine, and capers

CHICKEN FRANCESE
chicken breast lightly dredged in flour and egg, in a butter-lemon sauce

ROASTED VEGGIE AND LENTIL LOAF
lentils with roasted zucchini, mushrooms, carrots, topped with marinara sauce

CHICKEN MARSALA WITH BURST CHERRY TOMATOES
chicken cutlets in a mushroom and marsala wine sauce with burst cherry tomatoes

SHRIMP SCAMPI
shrimp cooked in butter, lemon, and parsley with toasted breadcrumbs

PISTACHIO CRUSTED SALMON
salmon filets with dijon, lemon, garlic, and crushed pistachios

Accompaniments

GARLIC ROASTED BROCCOLI

CRISPY SMASHED POTATOES

BRUSSELS SPROUTS WITH PANCETTA

GARLIC WHIPPED POTATOES (WHITE OR SWEET POTATOES)

COCONUT JASMINE RICE

BRAISED SWISS CHARD

HERBED QUINOA

All appetizers, salads, pastas, and sides can be made vegetarian or vegan