



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



WILLOW & SAGE

FINE CATERING

COLD BREAKFAST



PARFAIT BAR

Greek Vanilla Yogurt

Includes:

Fresh, Seasonal Fruits

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



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

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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FINE CATERING

HOT BREAKFAST

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





WILLOW & SAGE

FINE CATERING

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 Vinaigrette 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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FINE CATERING

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





WILLOW & SAGE

FINE CATERING

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 Franksen 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 Ragù

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





WILLOW & SAGE

FINE CATERING

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

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