



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 & 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, Cucumbers, 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
Merlot Reduction

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

Garlic & Rosemary Encrusted Rack of Lamb*
Cabernet Sauvignon Reduction

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

CHICKEN & FISH

Baked Frenched Breast of Chicken
Lambruscos 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

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

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

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
Accompanied by: 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 | BBO 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 | BBO Pulled Pork | Crispy Chicken | Portobello Mushroom
Lettuce, Tomatoes, Red Onions, Cheddar Cheese, Ketchup, Deli Pickles, & BBO 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

Cinnamon Sugar | Salted Caramel | Apple Cider | Pumpkin Spice

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 | Chicago-Style Pizza | Mini Sliders | Cheesesteaks
Coffee | Tea | Hot Chocolate | Bottled Water

*Upgrade Charge



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we promise to transform your event into an extraordinary
experience with our innovative, modern American cuisine,
customizable menus, impeccable service,
& passion for excellence.

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

732-712-1287