



A Professional Catering Company

www.BlueSageCatering.com

phone (925) 371-8000

fax (925) 371-8002

875 Rincon Ave

Livermore, California 94551



NATIONAL ASSOCIATION OF
CATERING EXECUTIVES

At the Blue Sage Catering Company, quality and efficacy is our focus, encompassing every detail, from the planning and preparation to the accomplishment of your event.*

We create extraordinarily delicious food using the finest, freshest ingredients, expertly prepared by our chefs, sumptuously presented, and proficiently served.

Whether you are a new client, or you've been with us for years, we encourage you to explore all the many wonderful menu ideas that we have to offer. At the Blue Sage Catering Company, we understand the importance and value of working within your budget. The result is a completely satisfying experience, exceeding your best wishes for a fabulous event

**Efficacy: Power to produce a desired result*

Matthew Box, Executive Chef





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From Start to Finish ...

The Blue Sage Catering Company is a full-service catering company. We will design and coordinate every aspect of your special event to make it the most memorable ever. Our professional staff know what it takes to accomplish your goals and are ready and waiting to assist you in choosing your menu, coordinating your colors, creating beautiful table decor and assisting you with all the little extras!

- Assistance in coordinating the events of the day
- Professional executive chefs
- Staff attired in tuxedos
- Quality table linen in a wide variety of colors
- Lenox* china and quality flatware
- Complete wedding cake service
- Full bar service by experienced bartenders
- Luxury limousine service with complimentary bar
- Full line of professional outside services:
 - Florists
 - Disc jockeys
 - Photographers
 - Videographers
 - Security staff
 - Valet parking
 - Accommodations specialist

Executive Chef's References



24-Hour Nautilus
Adept
Alameda County Sheriff's Dept.
Altamont Resource Facility
Armour/Swift-Eckrich Sales Co.
Arraycomm, Inc.
AT&T
Bloomingdale's
Buckles and Smith Company
Buslogic
CA Redevelopment Assoc.
Calpine
CBS
Chamberlin Assoc.
Chase Manhattan Mortgage Corp.
Chevron Overseas Petroleum
CIS Technologies
City of Livermore
City of Pittsburg
City of Pleasanton
City of San Ramon
Clorox Technical Center
CMS Enhancements
Comcast
Compel
Cornerstone Fellowship
CPC Foodservice
Davy International
Designed Events
Deutsche Financial Services
Dowd and Gild, Inc.
Ducks Unlimited
East Bay BMW
EBS Financial Insurance
Edwards Company
Electro-Test Inc.
Elks Lodge
Ethan-Allen
First Community Bank
Fleet Finance, Inc.
Fort Mason
Frito-Lay, Inc.

General America! Financial Co.
General Electric Company
Georgia-Pacific
Growing Room Council
Hewlett-Packard Company
Hexcel
Hill's Pet Nutrition Company
Hills Physicians
IBM Corporation
Intel Corporation
International Paper Company
J. Patrick Land Company
Jaguar
Kaiser Permanente Med. Group
Kaufman & Broad
Kingston Technology Corp.
L Amoreaux and Assoc.
Landata, Inc.
Lawrence Livermore Laboratory
Lennar Homes
Let's Go Fishing
Lexmark International
Mazda Motor Corporation
Mission Foods
NEC Business Comm.
Nellcon Inc.
Northstar Communications
OHM Remediation Services
OOCL USA, Inc.
Operating Engineers
Orco Construction
Orion Homes
Oscar Mayer Foodservice
Pacific Bell Communications
Pacific Foods
Paychex
Pepsi-Cola Company
Pleasanton Chamber of Commerce
Polychrome Corporation
Poppy Ridge Golf Course
Porsche
Positive Communications

Produce Exchange
Range Rover
Robert Half International
Round Table Pizza Management
Sandia National Laboratories
San Francisco Chronicle
San Francisco Magazine
Semiconductor Technology, Inc.
Sigma Data
Simple Technology, Inc.
Sirs
SmithKline Beecham
Social Security Administration
Sports Car Club of America
Sports Performance
St. Michael's Church
St. Raymond's Church
Stoneridge Business Center
SuperGen
Symantec Corporation
Synopsis NCS
TCI Cablevision
Tele-TV Corporation
The Bank of San Ramon
The Dermal Group
The Mezzanine
The Pleasanton Cort/Evans
Thoratec
Topcom Laser Systems
Transdyn Controls, Inc.
Tumbler Corp.
U.S. CAR
U.S. Robotics
U.S. Postal Service
Ultra Data Corporation
Unisource
Valley Christian Center
Vanstar Corp.
Voice Pro
Women in Cable Telecomm.
Zenith Insurance Company

Selection of Fine Hors d'Oeuvres

Three Selections.....	\$10.95 per person
Four Selections.....	\$12.95 per person
Six Selections.....	\$15.95 per person
Eight Selections.....	\$18.95 per person

Cold Selections

Endive petals with cilantro lime cream cheese rosette
Dried apricots with blue sage Boursin
English cucumber canapés with basil cream cheese and dill
Chilled sea scallops with gorgonzola and grilled pears
Grape leaf dolmas with pan-seared herb rice, balsamic & garlic
Three-layered grilled polenta with roasted red pepper couleé
Smoked salmon mousse & dill on seared sour dough
Imported Italian prosciutto-wrapped sweet melon
Mini bagels w/ smoked salmon, red onion, capers & cream cheeses
Caviar on baby red potatoes with dill lemon aioli
Petite Aromanian pinwheels with smoked salmon & roasted meats
Smoked gravlox with mustard aioli & capers
Artichoke frittata with grilled red pepper, pine nuts & asiago cheese

Prosciutto & asparagus roulette with Dijon garlic cream
Rosette-stuffed eggs peroulade
Fresh fruit skewers dipped in triple sec, brown sugar & honey
Norwegian smoked salmon pinwheels
Chinese snow peas stuffed with herbed Boursin cream cheese
Northern Roquefort grapes with spiced honey & toasted pistachio
Wedges of apricots with cremaux cream cheese & glazed pecans
Pesto cheese torta with grilled parmesan baguettes
Zesty spinach torta with grilled parmesan baguettes
Smoked chicken mousse in mini-bouchesse
Artichoke bottoms with Oregon bay shrimp & spiced cream cheese
Grilled bruschetta with Roma tomato, garlic, basil & virgin olive oil
Cucumber sandwiches with avocado, bay shrimp, cream cheese, alfalfa sprouts & dill

Hot Selections

Seared sea scallops wrapped in bacon
Clam fritters with roasted Cajun garlic aioli
Marinated mushrooms stuffed with spicy Italian sausages
Fried jalapeno peppers stuffed w/ cream cheese & chipotle salsa
Sauteed petite garlic mushrooms
Spanikopita, phyllo triangles w/ spinach, ricotta & asiago cheeses
Spicy chicken empanadas
Serrano cured beef empanadas
Quesadillas w/ peppered jack cheese & green chile salsa
German and English sausages with Napa valley mustards
Grilled polenta w/ Italian sausage, basil, Romas & fontina cheese
Crostini with roasted garlic
Grilled risotto fritters with smoked mozzarella & garlic
Spicy chicken marinated with dark red ancho chiles
Tuscan style meat balls
Whiskey-fried Cajun hot wings with buttermilk dipping sauce

Fried crab wonton with black plum sauce
Petite fried spring egg rolls
Steamed shrimp shumai with red pepper soy
Curried chicken satay with spicy Thai peanut sauce
Grilled sirloin satay with pinot noir sauce
Fried artichoke hearts with creamy garlic dip
Fried basil & pepper ravioli with Roma tomato aioli
Skewered tortellini with pesto cream
Baked brie en crouete with grapes, walnuts & toasted focaccia sticks
Artichoke fritters with sage pesto mayonnaise
Beer-battered vegetable tempura w/ creamy garlic dipping sauce
Sherry mushrooms stuffed w/ spinach, walnuts & aged cheeses
Crostini caponati with marinated eggplant, Roma tomato, roasted garlic, calamata olives & sweet basil

Specialty Hors d'Oeuvres

Chilled jumbo prawns with spicy cocktail sauce
Prosciutto wrapped prawns with stone-ground mustards
Cajun grilled tiger prawns with Creole cocktail sauce
Tomales bay oysters on half shell
Oysters Rockefeller with rosemary crostini
Bay scallops ceviche with jalapeño lime salsa
Smoked oysters en crouete with a light choron sauce

Dungeness crab cakes with peppercream remoulade
Fresh steamer clams served with focaccia breads
Marinated carrpaccio served with crusty breads
Petite Australian lobster tails with assorted butters
Beluga caviar on glazed toastettes
Cuervo marinated grilled prawns skewered with ancho chiles, red peppers & lime

Selection of Fine Hors d'Oeuvres Displays

Fresh Seasonal Fruit Mirrors

Elegantly displayed with Garde Magne Fruit and artistic fruit settings.

Fine Cheeses

Assorted international and domestic cheeses amply displayed with imported crackers and Parmesan crostinis.

Fresh Spring Crudite Baskets

Bountifully set with assorted dips and relishes.

Smoked Olives and Sun-Dried Fruits

Assortment of house-cured imported olives from around the world garnished with sun-dried fruits, in toasted Italian breads served with extra virgin olive oil and Modena balsamic vinegar dipping sauces.

Smoked Norwegian Salmon Mirrors

Served with red onions, capers, cream cheese, infused olive oils and mini bagels.

Whole Poached Salmon

Decorated with citrus wheels, apricot aspic, red onions, capers, cured olives and assorted crostinis, elegantly displayed.

Assorted Pates and Terrines

Beautifully arranged, served on mirrors and marble with glazed toastettes, crackers and fancy breads.

Seafood Bar

An abundantly displayed variety of oysters on the half shell, chilled prawns, green-lipped mussels, steamer clams, and smoked oysters served with Crusty Breads and assorted dipping sauces and relishes.

Roasted Baron of Beef

Slow cooked Black Angus Beef, carved by our chefs and sensed with petite Kaiser rolls, creamy horseradish sauce and au jus.

Honey Baked Ham

First smoked and then basted with our special combination of honey, brown sugar, cinnamon and herbs; served with bourbon fig sauce and Napa Valley mustards.

Slow Roasted Turkey

Seasoned to perfection and roasted to a golden brown, glazed with a garlic rosemary butter and served with our famous cranberry walnut chutney, focaccia and fancy breads.

Good Morning Selections

Continental Breakfast — Buffet Style

Sunrise bakery— \$3.95 per person
Freshly baked bagels, pastries and muffins
Season fresh fruit compote — \$3.95 per person
Fresh berries in season — \$5.95 per person
Topped with whipped cream and brown sugar

Fresh bagels — \$2.95 per person
with plain and flavored cream cheeses
Individual yogurt, assorted flavors — \$2.95 per person
Assorted cold cereals — \$3.95 per person
Served with milk, strawberries or bananas

Hot Breakfast — Buffet Style

Texas style French toast — \$5.95 per person
Served with hot Vermont maple syrup
Breakfast sausage — \$3.95 per person
Pork or chicken-apple
Thick cut home style bacon — \$3.95 per person

Sunrise scrambled eggs — \$3.95 per person
Topped with garlic jack cheese
Home style potatoes — \$3.25 per person
Sauteed with garlic, onion, basil & oregano
Canadian bacon — \$3.50 per person

Breakfast Beverages

Assorted fruit juices — \$2.75 per person
Orange, apple, grapefruit or cranberry
Mountain spring water — \$1.95 per person
Coffee service — \$2.50 per person
Freshly brewed coffee and premium teas

Classic Beginnings Gourmet Brunch

\$21.95 per person
100 person minimum

Eggs benedict
Scrambled eggs
Thick-cut hickory smoked bacon
Pork or chicken-apple sausages
Country style potatoes
Assorted fresh pastries

French toast
Cheese blintzes
Imported and domestic fine cheeses
Fresh fruit compote
Fresh garden green salad

And choice of one hot entree

Our brunch is perfect for Sunday mornings just because, or for those special showers, anniversaries, and reunions.
Ideal any day of the week for business or corporate events.



OTHER VARIATIONS AVAILABLE UPON REQUEST

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and may be subject to change.

Selection of Fine Salads

Young Napa Greens

With candied walnuts, grilled bosc pears, sweet caramelized onions, roasted red peppers, Gorgonzola cheese with a wild raspberry vinaigrette.

Sweet Baby Butter Lettuce

Tender leaves of butter lettuce surrounded by rings of red onion, baby shrimp, avocado, toasted pine nuts with a light champagne dressing.

Hearts of Romaine Caesar

Crisp romaine lettuce, sweet Bermuda onions, homemade croutons, garlic, Parmesan and asiago cheeses in a creamy Parmesan peppercorn dressing. Shrimp, chicken and steak available on request.

Sonoma Spring Greens

Tossed with dried apricots and dried cranberries, toasted almonds, yellow pear tomatoes, aged feta cheese with a light honey lime vinaigrette.

Leaves of Spinach

Crisp spinach leaves with sliced oyster mushrooms, baby mandarin oranges, thinly sliced red onion, sliced egg with a warm sesame bacon dressing.

Greek Grinace

Tossed tender greens with sliced fresh cucumber, Roma tomatoes, authentic Athenian Feta cheese, sliced pepperoncini, spicy Calamata olives with a balsamic and virgin olive oil dressing.

Classic Garden

Mixed garden greens tossed with fresh cucumber, ripe red tomato, thickly sliced red onion, julienne carrots, red cabbage and homemade croutons, served with ranch, honey mustard and house vinaigrette dressings.

Additional Salad Selections

Marinated calamari with roasted bell peppers, jalapeños, Roma tomatoes, cilantro in a lemon citrus aioli.

Spicy Szechuan chicken pasta with grilled chipotle peppers.

Marinated curry eggplant with plum tomato coulee.

Spicy Asian peanut pasta with snow peas, scallions and rice noodles.

Marinated black beans with sweet and spicy com relish.

Pesto Roma pasta with pesto aioli.

Penne pasta with a sun dried tomato vinaigrette.

Grilled pepper raditore with a honey mustard vinaigrette.

Baby asparagus and cherry tomatoes with seared garlic Dijon vinaigrette.

Sliced fresh tomatoes, cucumbers, red onions and feta cheese.

Grilled vegetables, chilled, brushed with olive oil, garlic, and balsamic vinaigrette.

Spicy cold green bean Thai salad with hot chile oil.

Oriental Chinese chicken salad with fried leeks.

Grilled chicken, mixed greens with balsamic vinaigrette.

Grilled chicken Caesar salad.

Grilled shrimp Caesar salad.

Fresh fruit salad with seasonal berries and cream.

Selection of Fine Entrees

Beef

Beef Wellington

Prime cut filet mignon wrapped in puffed pastry with porcini mushroom bordelaise.

Grilled Medallions of Filet*

Tender grilled filet mignons served with black truffle sauce.

Crust Roasted New York

Slow roasted New York strip loin, carved, with Jack Daniels peppercorn sauce.

Marinated Filet Brochettes

Skewered filets with red and green bell peppers and sweet ginger concasse.

Roasted Chateaubriand

Slow roasted with triple mushroom demi glaze.

Certified Angus Prime Rib*

Roasted to perfection, served with creamed horseradish and au jus.

Cajun Roasted Prime Rib*

Marinated with Cajun herbs and served with Creole horseradish sauce.

Grilled Top Sirloin

Grilled and served with rosemary Boursin sauce.

Beef Bourguignon*

Tender pieces of beef simmered with pearl onions, mushrooms, red wine and spices.

Our Famous House Angus Tri-Tip

Our oh so famous house Angus Tri-tip, served with au jus and creamed horseradish.

Veal

Veal Osso Bucco

Braised veal shank slow roasted with red wine, mushrooms and fresh herbs.

Veal Scallopini

Sauteed veal medallions with Roma tomatoes, mushrooms, garlic, calamata olives, and fresh herbs.

Veal Piccata

Tender medallions of veal with a white wine, butter, lemon and caper sauce.

Veal Saltimbocca

Sauteed veal slices with thinly sliced prosciutto brushed with sage butter and melted provolone cheese.

Veal Parmesan

Lightly breaded veal filets with a spicy tomato basil sauce and topped with melted mozzarella and asiagio cheeses.

Veal Marsala

Pan fried veal filets sauteed with mushrooms, garlic demi glaze and Marsala wine.

Chicken

Chicken Marsala*

Pan fried breast filets sauteed with mushrooms, garlic demi glaze; and Marsala wine.

Chicken Saltimbocca*

Sauteed chicken breast slices with thinly sliced prosciutto brushed with sage butter and melted provolone cheese.

Chicken Wellington

Herbed roasted chicken breast wrapped in puff pastry with a light bernaise sauce.

Classic Chicken Piccata*

Sauteed chicken breast with a white wine, butter, lemon and caper sauce.

Lemon Rosemary Chicken

Marinated chicken breast, grilled, and brushed with fresh rosemary and lemon butter.

Chicken Rovule

Chicken breast stuffed with thinly sliced pancetta, Roma tomatoes, spinach leaves, mozzarella and Feta cheeses.

Three Mushroom Spicy Chicken

Pan fried chicken breast served with oyster, shitake and porcini mushrooms dredged in hoi chile oil.

Chicken Coq au Vin

Braised chicken simmered in white wine, mushrooms and fresh herbs.

Chicken Cordon Bleu*

Chicken breast stuffed with smoked ham and imported Swiss cheese, served with a light white sauce.

Chicken Palermo

Breaded chicken breast stuffed with sun dried tomatoes, arugula and provolone cheese with a light pesto aioli.

Cajun Blackened Chicken

Tender chicken breast marinated with Cajun herbs and pan blackened, served with Serrano beurre blanc.

Chicken Florentine

Baked chicken breast with fresh spinach leaves, Swiss and Monterey jack cheeses.

Chicken Brochettes

Tender chunks of chicken skewered with bell pepper, tomato and onion, served with a light ginger concasse.

Cashew Crusted Chicken

Chicken breast encrusted with cashews and Romano cheese, served with basil beurre blanc.

Grilled California Chicken

Herb roasted chicken breast, sensed with tomato and artichoke bordelaise.

Chicken Dijon*

A Blue Sage classic! Sauteed chicken breast with garlic, white wine, stone ground and Dijon mustards.

**Award-winning signature dish*

Pastas

Linguini Vongole

Tender baby clams sauteed with garlic, white wine, butter and herbs, served over tender linguini.

Blackened Chicken Fettucine

Pan fried Cajun chicken with mushrooms and roasted peppers served over fresh fettucine

Penne Chicken Gorgini

Grilled chicken breast sauteed with honey-roasted walnuts & grapes served over penne pasta with a light Gorgonzola sauce

Fettucine Primavera

A bountiful harvest of fresh vegetables sauteed, then tossed with fresh fettuccine and served with a light roasted garlic sauce

Linguini Pomodoro

Ripe Roma tomatoes, garlic, basil and oregano sensed over tender linguini with a touch of olive oil

Linguini Calamari con Pomodoro

Pan fried calamari served with black ink pasta in a rich, roasted red pepper sauce

Cappellini De Petta

Fresh tomatoes, roasted garlic, olive oil and arugula tossed with angel hair pasta

Penne Puttanesca

Penne pasta with pancetta, Roma tomatoes and capers in a light Alfredo sauce

Carmel Garlic Prawns Fettucine

Basil fettucine and sauteed jumbo prawns served with our delicious roasted garlic sauce

Salmon de Basilico

Smoked salmon chunks tossed with Roma tomatoes, garlic, fresh mushrooms, olive oil and angel hair pasta

Lasagna al Forno

Layers of rich cheeses, spinach and mushrooms served with a rich, robust tomato sauce

Lasagna al Somato

Handmade sausages make this a house special served with Italian cheeses and a rich, robust tomato sauce

Fresh Ricotta Ravioli

Pillows of fresh pasta wrapped around ricotta, feta and asiago cheeses in a tomato basil sauce

Tortellini Alfredo

Handmade basil and pepper tortellini served with roasted garlic in a light Alfredo sauce

Fresh Fusilli Carbonara

Tri-colored fusilli pasta tossed with prosciutto ham, roasted peppers and capers in a light champagne sauce.

Beef Bourguignon

Linguine pasta served with smoked chicken, roasted garlic in a creamy sherry sauce

Seafood

Shrimp Pommeroy

Tender sauteed shrimp with garlic, shallots and stone-ground mustard sauce.

Prawns Portofino*

Grilled jumbo prawns with Roma tomatoes, garlic, basil in a champagne sauce.

Gingered Prawns

Marinated in spicy ginger and served with black bean aioli.

Chilean Sea Bass

Fresh sea bass filets served with grilled leeks and cilantro lime butter.

Coquille St. Jacques*

Sauteed baby scallops in a Chardonay cream sauce.

Cioppino de Gusto*

An Italian gumbo of fresh clams, scallops, shrimp and other deep sea delicacies in rich, robust tomato sauce.

Grilled Salmon Filets

Tender king salmon filets with citrus bearnaise sauce.

Australian/Maine Lobster

The best of both worlds, grilled and served with drawn butter.

Steamed Dungeness Crab

Succulent, tender crab legs steamed to perfection and served with lemon butter.

Grilled Ahi*

Marinated and grilled, served with pineapple papaya salsa.

Grilled Mahi-Mahi*

Fresh from the Islands, grilled and served with a ginger sesame glaze.

Cashew Crusted Swordfish*

Sauteed swordfish steaks encrusted with cashews and served with macadamia nut butter.

Blackened Whitefish

Pan fried Cajun whitefish served with roasted red pepper chipotle.

Sauteed Dover Sole

Sauteed Dover sole lightly dusted with an artichoke Mascarpone beurre blanc sauce.

Sushi and Sashimi Bar

An assortment of hand-sliced and handmade rolls, cut fresh and beautifully displayed, served with pickled ginger, wasabi, and soy sauce.

**Award-winning signature dish.*

From the award-winning **Bandits' BBQ**

The Bunkhouse — \$12.95 per person

Tossed garden green salad
Sour cream & dill potato salad
Hamburgers
Hot dogs
Ranch-style beans
Assorted cookies, lemon bars & brownies
Assorted sodas & waters

The Hoe-Down — \$18.95 per person

Tossed garden green salad
Crunchy homestyle coleslaw
Free-range bbq chicken
St Louis-style ribs
Ranch-style beans
Fresh-baked honey corn bread
Assorted cookies, lemon bars & brownies
Assorted sodas & waters

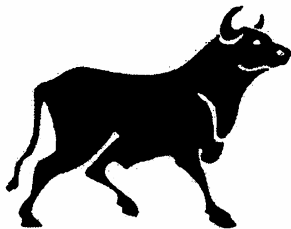
The Western — \$14.95 per person

Tossed garden green salad
Penne pasta with sun-dried tomato pesto
Free-range BBQ chicken
Ranch-style beans
Garlic bread
Assorted cookies, lemon bars & brownies
Assorted sodas & waters

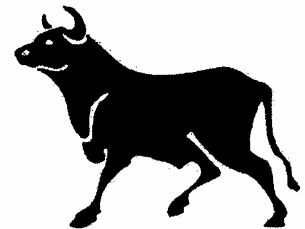
The Corral — \$21.95 per person

Tossed garden green salad
San Francisco potato salad
Fresh fruit compote salad
USDA Choice New York steaks
Ranch-style beans
Assorted cookies, lemon bars & brownies
Assorted sodas & waters

Home on the Range — \$19.95 per person



Tossed garden green salad
Sour cream & dill potato salad
Pasta Roma salad
Certified Angus tri-tips
Free-range BBQ chicken
Fresh-baked honey corn bread
Assorted cookies, lemon bars & brownies
Assorted sodas & waters



Based on 100 persons

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Corporate Breakfast

Continental Breakfast
Freshly baked muffins, pastries, bagels
and assorted juices
\$6.25 per person

All American Breakfast
Scrambled eggs or breakfast quiche, bacon & sausage,
country style potatoes, French toast and assorted juices
\$11.95 per person

Corporate Buffet Lunches

Fresh Garden Salads

Fresh mixed garden greens w/ peppercream dressing
Romaine lettuce w/ caesar dressing, parmesan cheese, garlic croutons
Fresh spinach leaves w/ sesame bacon dressing
Baby butter lettuce w/ yellow tomatoes, sliced red onions, pine nuts and sweet basil dressing

Buffet Salads

Herb potato salad
Cajun potato salad
Tri-color fusilli salad
California seafood salad*
Marinated mushroom salad
Tomato, onion and basil salad
Pasta Roma salad

Northwest bay shrimp salad*
Garlic, basil and green bean salad
Penne pasta w/ sun-dried tomato pesto
Fresh fruit salad with seasonal berries and cream
Cucumber, basil, tomato & feta cheese salad
Black bean, sweet pepper & pistachio salad
Grilled pepper radiatore salad
San Francisco potato salad

Oriental chicken salad*
Chilled tortellini salad*
Broccoli and basil salad
Club Med salad
Orzo and feta salad
Pad Thai peanut salad
Bowtie pesto

*Additional charge for these items

Hot Entrees

Spinach gorgonzola pasta
Fettucine primavera
Fettucine pomodoro
Rigatoni marinara
Linguini pomodoro
Stuffed ravioli marinara
Herb ravioli with cilantro
Lasagna w/ Italian sausage
Lasagna w/ spinach
Chicken enchiladas
Beef bourguignon
Baked ziti pasta

Fettucine Alfredo w/ rock shrimp
Feta cheese tortellini w/ pesto cream
Penne pasta w/ prosciutto, tomatoes, pine nuts, garlic & olive oil
Prosciutto tortellini w/ sun-dried tomato pesto
Gnocchi w/ gorgonzola, grapes and walnuts
Homemade chicken tamales
Spinach and cheese cannelloni
Italian-style meatballs with linguini
California grilled chicken w/ tomatoes, avocado, and provolone
Cajun sausages w/ grilled peppers and onions
Beef, chicken & verde fajitas
Blackened chicken fettucine

Chicken piccata
Chicken Dijon
Chicken marsala
Chicken fajitas
Chicken parmesan
Oriental chicken stir-fry
Beef brochettes
Mongolian beef stir-fry
Beef enchiladas
Chile rellenos
Pollo da diablo
Bowtie puttanesca

Includes one selection from each of the following: Fresh Garden Salads, Buffet Salads, and Hot Entrees. Desserts included.
\$14.95 per person

Corporate Deli Buffet

Includes one selection from each of the following: Fresh Garden Salads, Buffet Salads, fine selection of meats and cheese, breads and all condiments. Desserts included.
\$13.95 per person

Box Lunches

Include a variety of roasted meats, salad, chips, cookie and mint.
Without Sodas: **\$10.95 per person**
With Sodas: **\$11.50 per person**

Based on 100 Persons

Blue Sage Buffets

Blue Sage Deli Buffet

\$16.95 per person

*Thinly sliced roast beef, ham, turkey and salami
An assortment of fine cheeses, petite sandwich rolls and condiments
Fresh fruit mirror
Two salad selections
Coffee, iced tea or sparkling punch*

Blue Sage Supreme Buffet

\$19.95 per person

*One hot entree selection
Two salad selections
An assortment of fresh fruit or fine cheeses
Wild rice pilaf or garlic roasted red potatoes
Fresh baked sourdough bread and butter
Coffee, iced tea or sparkling punch*

Blue Sage Grand Buffet

\$22.95 per person

*Two hot entree selections
Three salad selections
An assortment of fresh fruit or fine cheeses
Wild rice pilaf or garlic roasted red potatoes
Fresh baked sourdough bread and butter
Coffee, iced tea or sparkling punch*

All buffet prices include:

- *Buffet tables with linen and skirting*
- *Chafing dishes and serving utensils*
- *Paper plates, cups and plastic utensils**
- *Coffee and beverage service*
- *Plus tax & service charge*
- *(100 person minimum)*

**upgrades to china and silverware available at additional cost*

Party Menus

We have available, upon consultation, many ideas for your theme party such as Mexican Fiesta, Tropical Hawaiian, Festa Italiana, Cajun Creole, Santa Fe Style, Far East and Wild West Bar-B-Que.

Desserts

Feel free to contact us regarding any desserts you may need to complement your meal.

Bar Service

Ask us about our complete bar service.

WE WILL CUSTOMIZE OUR MENU TO MEET YOUR NEEDS!

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