

SEEDLING
and SAGE



WEDDING MENU

Welcome

Welcome to Seedling & Sage Catering, where exceptional food meets personalized service in a setting that's as unique as your event. We believe the better you eat, the better you feel—it's that simple. It's our pleasure to create thoughtful, sustainable events that make people feel happy.

Our team is passionate about creating experiences that reflect your vision, ensuring that every detail — from the food to the presentation — aligns perfectly with your style. Whether it's a wedding, corporate event, or private celebration, we work closely with you to design a menu and event experience that exceeds expectations.

As you flip through this booklet, please take note that added per person costs are denoted by +.

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we make people happy.

GREETING

OUR SIGNATURE HARVEST DISPLAY

beautifully styled

Welcome your guests to cocktail hour with a gorgeous Harvest Display. Thoughtfully composed of three stationary displays.

SIGNATURE MEDITERRANEAN STATION

Traditional Hummus and Seasonal Hummus
Traditional Tomato Bruschetta and Seasonal Bruschetta
Toasted Naan Triangles, Toasted Croustades

ARTISAN CHEESE BOARD

Manchego Cheese, Seasonal Stilton, Seasonal Berry Goat, Sharp Cheddar, Havarti,
Marcona Almonds, Artisan Crackers, Fresh Fruit Preserves
Optional Enhancement: JAR-Cuterie
Cheese + Charcuterie Stuffed Mini Mason Jars | \$250 Per 50 Jars

VEGGIE COUTURE

Marinated and Raw Sweet Local Veggies on a Reclaimed Farm Board
Freshly Chopped Spinach Dip in Bread Bowl



Please add 6% sales tax and 10% gratuity to your package price.

PASSED HORS D' OEUVRES

hot or ambient

Select up to 6 options. Costs are per person and are for 1 hour of service. \$8 per person for an additional hour.

HOT

Braised Short Rib Parmesan Polenta Coin
Rosemary Waffle + Fried Chicken Lollipop Bourbon Maple Syrup Glaze
Mini Cheesesteak Cigars Sriracha Ketchup
Shrimp and Chorizo Lollipop
BBQ Pork Belly Mini Buttermilk Biscuit, Strawberry Jam
Philly Style Empanada Roast Pork, Provolone, Broccoli Rabe, Long Hot Aioli
Cheesy Kale, Artichoke & Chorizo Tartlets
Crab & Corn Fritters Sundried Tomato Remoulade
Butternut Squash Risotto Croquette Honey Whipped Ricotta, Arugula (V)
Pigs of Brotherly Love in a Blanket Mustard Dipping Sauce
Tomato Soup Shooter Grilled Cheese Cube (V)
Miniature Crab Cakes Remoulade Painted Plate | +\$3
Lamb Chop Balsamic Reduction | +\$3
Surimi Crab Tempura Roll | +\$2
Seared Scallop Sweet Potato Purée | +\$1
One-Bite Wagyu Cheeseburger
One-Bite Beyond Cheeseburger (Plant-Based Meat) (V) | +\$1

AMBIENT (ROOM TEMPERATURE)

Flank Steak Baguette Horseradish Crema
Peppered Tuna Wasabi Dot, Wonton Crisp
Prosciutto Crostini Honey Goat Cheese Mousse, Thin Shaved Prosciutto, Seasonal Mostarda
Shrimp & Andouille Tartlet Cajun Shrimp And Andouille Sausage, Traditional Remoulade
Prosciutto & Melon Skewer Arugula, EVOO Drizzle
Portobello Carpaccio Thin Sliced Portobello, Horseradish Cashew Crema, Herbed Crostini (Vegan)
Basil Watermelon Bruschetta Goat Cheese Spread, Balsamic Reduction, Crostini

Additional Seasonal Items Sourced Daily — Ask For Additional Options!



Please add 6% sales tax and 10% gratuity to your package price.

DINNER

plated or buffet

Please select three entrees (including one vegetarian). A seasonal starch and vegetable are paired with your meal. Fresh baked artisan rolls + herbed butter, regular + decaffeinated coffee, and tea are included.

SIGNATURE SALADS

Classic Garden Carrots, Cherry Tomatoes, Cucumbers, Homemade Croutons, Balsamic Vinaigrette
Arugula Almond Encrusted Goat Cheese, Apples, Craisins, Minced Red Onion, Raspberry Vinaigrette
Modern Caesar Crisp Romaine, Shreds of Kale, Shaved Parmesan, Homemade Croutons
Autumn Salad Butternut Squash, Candied Walnuts, Craisins, Maple Cider Vinaigrette | +\$1
Summer Salad Strawberries, Toasted Walnut, Feta, Honey Basil Vinaigrette
Arugula & Burrata Crisp Arugula, Silky Burrata Cheese, Marinated Heirloom Tomatoes, Fresh Basil, Chopped Kalamata Olives, Balsamic Reduction, Extra Virgin Olive Oil | +\$2

CHICKEN

Tuscan Lemon Chicken Artichokes, Spinach, Cherry Tomatoes, Capers
Balsamic Chicken Sundried Tomato Bruschetta, Buttery Lemon Couscous
Honey Pecan Chicken Breast Grilled Asparagus, Grape Tomatoes, Wilted Spinach Salad, Caramelized Onions
Maple Brined Grilled Chicken Honey Walnut Sage Cream Sauce

SEAFOOD

Achiote Roasted Salmon Papaya, Grilled Pineapple, Baby Squash
Roasted Salmon Orange Fennel Cream Ragu
Autumn Cider Herbed Salmon Slow Baked With Soy And Honey Glaze
Branzino White & Flaky Filet of Branzino, Lemon Beurre Blanc Sauce | +\$5
Grilled Halibut Celeriac Puree, Barley & Dijon Mustard Essence | \$10
Lemon Butter Poached Seabass Romesco Sauce, Saffron Rice, Sautéed Broccolini | +\$10
Jumbo Lump Crab Cake Homemade Remoulade | *Market Price*

BEEF & PORK

Stuffed Pork Loin Spinach, Roasted Red Peppers, Ricotta, Mozzarella, Fresh Sage
Braised Beef Short Ribs Truffled Polenta | +\$10 *Chef's Signature Entree!*
Coffee & Cocoa Rubbed Filet Mignon Green Peppercorn Demi-Glaze, Gaufrette Potatoes, Roasted Baby Carrots, Grilled Polenta Cake | +\$15

VEGETARIAN & VEGAN

Butternut Squash, Spinach & Ricotta Lasagna Roll
Lemon Farfalle Lemony Cream Sauce, Garlic, Shallots, Asparagus, Peas, Seasonal Vegetables
Vegan Buddha Bowl Cauliflower, Broccoli, Radishes, Chickpeas, Quinoa, Sweet Potatoes, Hippie Dippie Cashew Crema Sauce
Baked Chili Rellenos Poblano Pepper Stuffed With: Spinach Rice, Queso Blanco, Panko Breadcrumbs, Red Mole Sauce
Farro Pilaf Warm Farro, Corn, Peppers, Black Beans, Add Avocado or Crispy Baked Tofu

DUO ENTRÉE PLATE SAMPLE

Surf + Turf A Duo of our famous Jumbo Lump Crab Cake & Braised Short Rib or Filet Mignon | +\$15

Get The Best Of Both Worlds By Offering Your Guests A Duo Plate. By ordering a duo plate, you do not have to track meal options for your guests. You also do not need specialized place cards.

Please add 6% sales tax and 10% gratuity to your package price.

SWEET TREATS

seasonally inspired

End the night with an assortment of sweet treats. Flavors change seasonally, see your Sales Manager for a list of our current flavor offerings.

COOKIE + MINIATURE DISPLAY

Includes your choice of 2 cookies and 1 mini dessert | \$6pp

FARM TO TABLE DISPLAY

Includes your choice of 2 mini desserts, 1 shooter, and a Chocolate Chip Cookie | \$12pp

VIENNESE DISPLAY

Includes your choice of 4 mini desserts, 1 shooter, and a Chocolate Chip Cookie | \$15pp



Please add 6% sales tax and 10% gratuity to your package price.

ENHANCEMENTS

impress your guests!

Add one of these enhancements to your cocktail hour or as a special farewell station.

Philly Style 'Pharewell' Philly Pretzel Nuggets, Tasty Kakes, Peanut Chews, Cheese Steak Cigars | \$6

Snacks To Go Our Customized 4 Packs With Snacks For Two. Sample: 2 Root Beer, 2 Soft Pretzel, 2 Cookies | \$8

Instant Ramen Bar Late Night Ramen Station FTW! You Won't Be Able To Replenish It Fast Enough! Your Favorite Ramen Flavors, Chopsticks & Custom Signage | \$6

DIY Mac & Cheese Bar Cavatappi Corkscrew Pasta Topped with Celebration Cheese Sauce. DIY Accompaniments: Sauteed Spinach, Bacon Crumbles, Buffalo Chicken, Scallions | \$8

Mac & Cheese "Bowl On The Roll" Time To Roll? Get A Bowl! Two Types of Mac & Cheese For Your Guests To Grab As They Roll Out The Door. Our Traditional Mac and Buffalo Chicken + Jalapeno Mac in Disposable Bowl | \$6

Lucky Dog Make Your Guests Feel like A 'Lucky Dog' as They Grab A Dog To Go! | \$5

Italian Market Aged Sharp Provolone, Marinated Mozzarella Rounds Genoa Salami, Soppressata, Capicola, Shaved Prosciutto, Pepperoni, Roasted Peppers, Artichoke Hearts, Italian Olives, Grilled Portabella, Asparagus, Sundried Tomatoes, Herb Infused Oil, Focaccia, Herbed Croustades & Garlic Bread Sticks | \$15

From The Sea A Stationary Display of Our Favorite Seafood Appetizers:

Miniature Crab Cakes Remoulade, **Seared Scallops** Sweet Pea Purée, **Peppered Tuna** Wasabi Dot on Wonton Crisp, **Salmon & Dill Croustade**, **Jumbo Shrimp Shooter** Cocktail Sauce, Lemon Wedge | \$20

Raw Bar Freshly Shucked Clams & Oysters, Chilled Jumbo Shrimp, Crab Claws, Fresh Lemons, Cocktail Sauce, Crushed Ice, Fill + Chill Display Table | Market Price

S'mores Chocolate Bars, Graham Crackers, Marshmallows, Skewers | \$6



Please add 6% sales tax and 10% gratuity to your package price.

THE BAR

packages & upgrades

GARDEN BAR

\$8 per person | 5-hour BYO bar

Mixers and ice included. Mixers: Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, Club Soda, Grapefruit Juice, Orange Juice, Cranberry Juice, Pineapple Juice, Oranges, Lemons, Limes, Cherries, Olives, Ice. Client Provides: All alcoholic beverages.

HARVEST BAR

\$25 per person | 5-hour open bar

Wine: Chardonnay, Pinot Grigio, Sauvignon Blanc, Pinot Noir, Cabernet Sauvignon

Beer: Miller Lite, Session IPA, Seasonal Beer. You may replace seasonal beer with Stateside Seltzers or Surfsides.

Spirits: Stateside Vodka, Tanqueray, Malibu, Captain Morgan, Jose Cuervo, Jack Daniels, Jim Beam

Mixers: Coke, Diet Coke, Sprite, Ginger Ale, Tonic Water, Club Soda, Grapefruit Juice, Orange Juice, Cranberry Juice, Pineapple Juice, Oranges, Lemons, Limes, Cherries, Olives, Ice

Note: No martinis, old fashioned, or drinks/doubles on the rocks or up are included in this bar.

ESTATE BAR

\$40 per person | 5-hour open bar

Includes everything in Harvest Bar PLUS enhanced martini bar:

Premium Spirits: Grey Goose Vodka, Bulleit Bourbon, Espolòn Tequila & Dewar's Scotch

Specialty Ingredients: Kahlúa, Chambord, Triple Sec

Mixers: Dry & Sweet Vermouth, Espresso, Grenadine, Rose's Lime, Lemon Juice, Sour Mix, Kosher Salt, Granulated Sugar, Simple Syrup, Bitters

Enhanced Martinis: Espresso Martini, French Martini, Cosmopolitan, Lemon Drop, Old Fashioned & more

AFTER DINNER CORDIALS

+\$10 per person | 2-hour service

Grand Marnier, Amaretto, Brandy, Irish Cream, Frangelico, Kahlúa & Limoncello. Sour Mix + Cream included.

SEASONAL SPRITZ BAR

Market price based on number of hours and type of bar

Prosecco, St-Germain, Limoncello, Aperol, mint & club soda featuring Aperol, Hugo & Limoncello Spritzers.

PROSECCO GARDEN BAR

Market price based on number of hours and type of bar

Prosecco, orange juice, peach purée, hibiscus & fresh berries.

THE BAR

packages & upgrades

À LA CARTE ENHANCEMENTS

Signature Craft Cocktail | Welcome Drink \$5pp for 1 hour | \$10pp for full event service

Additional Beer / Seltzer Selection | \$2pp

Premium Bottle Upgrade Upgrade one specific liquor selection at market price

Martini + Old Fashioned | \$10pp

Martinis, Manhattans & Old Fashioneds - Dry & Sweet Vermouth, Grenadine, Rose's Lime, Bitters, Sour Mix & Triple Sec.

Enhanced Martini Bar | \$15pp *Included in the Estate Bar package*

Table Side Wine Service | \$8-10pp (dependent on bottle selection)

SIGNATURE CRAFT COCKTAILS +

*Add a craft cocktail to your event for an additional charge.
See your Sales Manager for pricing.*

***Flower Bomb** Hibiscus, Peony, Spanish Orange, Lime, Stateside Vodka

***Margarita** Spanish Orange, Curacao, Lime, Blanco Tequila

Flavor It Three Ways: Traditional, Strawberry Jalapeno, Blood Orange

Seedling Paloma Grapefruit, Lime, Seltzer, Blanco Tequila, Aperol

Blackberry Mint Bramble Blackberries, Muddled Mint, Fresh Lemon, Dash Of Simple Syrup, Gin

Apple Cider Mule Apple Cider, Ginger Beer, Floating Cranberries, Rosemary, Stateside Vodka

Bees Knees Fresh Lemon, Honey, Simple Syrup, Gin +\$2

**These craft cocktail mixes are curated by 13th Street Cocktail Catering with fresh pressed juices and handmade syrups. No preservatives.*



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