MOORE
COLLEGE OF ART & DESIGN
Catering Guide
General Information

Booking An Event

- Contact SAGE Dining Services® via email, s0050@sagedining.com, or 215-965-4049 at least (7) seven days prior to your event. SAGE is available to take your orders Monday-Friday from 9:00am to 5:00pm.

- All events include disposable service & white linen at a no extra cost for all food/beverage tables.

- Additional Linens or Specialty Linens are available for an additional cost.

- Bartenders, Wait Staff, & Carvers are available, with a minimum of four hours per person, at a rate $18 per hour.

- For all functions occurring after non-peak hours (non-peak hours are anytime after 5pm Monday-Friday and Weekends) there is a 15 guest minimum. This excludes coffee services.

- SAGE Dining Services® is not permitted to supply any alcoholic beverages. Parties booking events who wish to serve alcohol are invited to supply their own, which can be served by the bartenders or waitstaff.

An estimated guest count is required at the time of booking. A guest count guarantee is required no later than 5 days prior to the event date. Final billing will be reflective of the guest count guarantee or the actual guest count if higher.

When contacting SAGE Dining Services® please be prepared for the following questions to be answered:

- Name of the Event
- Budget Number to be Billed
- Main Contact for the Event, Phone Number & Email
- Location of Event
- Event Start Time/End Time
- Number of Guest Attending
- Food Service Needs
### Continental Breakfast
$4.25 per person

**Chilled Fruit Juice (choice of two)**
- Apple, Orange, Cranberry, or Vegetable

**Fresh Pastry Selection (choice of three)**
- Assorted Bagels, Mini Danish, Fresh Baked Muffins, Mini Scones, or Coffee Cake

Freshly Brewed Peet's Coffee & Assorted Herbal Teas

Fresh Cut Seasonal Fruit

### Parkway Breakfast
$7.50 per person

**Chilled Fruit Juice (choice of two)**
- Apple, Orange, Cranberry, or Vegetable

**Fresh Pastry Selection (choice of two)**
- Assorted Bagels, Mini Danish, Fresh Baked Muffins, Mini Scones, or Coffee Cake

**Farm Fresh Scrambled Eggs**

**Breakfast Potatoes**

**Breakfast Meats (choice of one)**
- Bacon, Sausage Links, Grilled Ham, Turkey Sausage, or Vegan Sausage

Fresh Cut Seasonal Fruit

Freshly Brewed Peet's Coffee & Assorted Herbal Teas

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fresh Cut Seasonal Fruit</td>
<td>$1.50 per person</td>
</tr>
<tr>
<td>Fresh Pastry Selection (choice of one)</td>
<td>$0.85 per person</td>
</tr>
<tr>
<td>Farm Fresh Scrambled Eggs</td>
<td>$1.25 per person</td>
</tr>
<tr>
<td>Breakfast Meats (choice of one)</td>
<td>$1.65 per person</td>
</tr>
<tr>
<td>Breakfast Potatoes</td>
<td>$1.00 per person</td>
</tr>
<tr>
<td>Pancakes</td>
<td>$1.50 per person</td>
</tr>
<tr>
<td>French Toast</td>
<td>$1.50 per person</td>
</tr>
</tbody>
</table>
Cold Options

Gourmet Boxed Lunch
Included: Chef’s Choice of Fresh Whole Fruit, Granola Bar, Choice of Jumbo Cookie Brownie, and 15oz Bottle of Water

Choice of Sandwich (limit two choices per order)
All sandwiches served on a fresh baguette
Curried Chicken Banh Mi (Sliced Curried Chicken, Asian Slaw, Cucumber, Cilantro, & Mango Chili Mayo)
Black & Blue Roast Beef (Sliced Cajun Style Roast Beef, Roasted Red Peppers, Blue Cheese, & Cilantro Sauce)
Greek Salad Sandwich (Tomato, Cucumber, Red Onion, Roasted Red Peppers, Leaf Lettuce, Feta Cheese, Kalamata Olives, & Traditional House Made Hummus)
Roasted Turkey & Brie (House Roasted Turkey, crème de Brie, Cranberry Relish, Leaf Lettuce, & Herb Mayo)

Choice of Side (limit to one choice per order)
Tabbouleh, Greek Pasta Salad, Roasted Vegetable Salad, or Asian Coleslaw

Mini Gourmet Sandwiches
Choice of Three Sandwiches:
• House Roasted Turkey, Brie, Cranberry Relish served on Pumpernickel Roll
• Grilled Vegetables with Traditional House Made Hummus served on Multi-Grain Roll
• House Roasted Top Round, Roasted Red Peppers, Horseradish Sauce served on French Roll
• Fresh Mozzarella Tomato, Basil, Pesto Sauce served on Sun-Dried Tomato Roll
• Shaved Ham, Gruyere, Dijon Honey Spread served on Pretzel Roll
• Waldorf Chicken Salad (walnuts, Granny Smith apples, fresh herbs) served on Croissant

Fresh House Made Sides (choice of two)
Fresh Field Greens with Assorted Dressings, Chef Selection of Soup, or Fresh Composed Whole Grain Salad

Fresh Baked Cookies or Brownies

Assorted Soft Drinks

$8.75 per person

Basic Deli Tray
Deli Ham, House Roasted Turkey Breast, Cooked Salami, American Cheese, and Swiss Cheese

House Made Salads (choice of one)
Tuna Salad, Chicken Salad or Egg Salad

Assorted Sliced Breads and Fresh Rolls

Relish Tray and Appropriate Condiments

Fresh House Made Sides (choice of one)
Fresh Field Greens with Assorted Dressings, Chef Selection of Soup, or Fresh Composed Whole Grain Salad

Fresh Baked Cookies or Brownies

Assorted Soft Drinks

$6.95 per person

$7.95 per person
Assorted Wrap Tray
Gourmet Turkey Wrap
*House Roasted Turkey, Cajun Cream Cheese, Spring Mix, Cheddar Jack Cheese, & Tomatoes*

South Philly Italian Wrap
Capicola, Genoa Salami, Deli Ham, Provolone, Romaine, Tomatoes, Italian Seasonings Spread

Roasted Vegetable Hummus Wrap
Roasted Seasonal Vegetables & Traditional House Made Hummus

Fresh House Made Sides (choice of two)
Fresh Field Greens with Assorted Dressings, Chef Selection of Soup, or Fresh Composed Whole Grain Salad

Fresh Baked Cookies or Brownies

Assorted Soft Drinks

---

Salad Buffet

Build a Salad Buffet
Crisp Romaine, Marinated Grilled Chicken Breast, and Assorted Dressings
Tomatoes, Cucumbers, Boiled Eggs, and Grated Parmesan

Roasted Vegetables

Traditional House Made Hummus and Pita Chips

Fresh House Made Sides (choice of one)
Chef Selection of Soup, or Fresh Composed Whole Grain Salad

Fresh Baked Cookies or Brownies

Assorted Canned Beverage and Water

(Add Grilled Salmon $2.00 per person)
## Stationary Hors D’oeuvres

<table>
<thead>
<tr>
<th>Option</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chef’s Gourmet Cheese Board</td>
<td>$2.25 per person</td>
</tr>
<tr>
<td>A Selection of Imported and Domestic Cheese served with Crackers, Garnished with Seasonal Fruit</td>
<td></td>
</tr>
<tr>
<td>Antipasti Display</td>
<td>$2.25 per person</td>
</tr>
<tr>
<td>Italian Cured Meats, Imported and Domestic Cheese, Olives and Roasted Red Peppers</td>
<td></td>
</tr>
<tr>
<td>Breads &amp; Spreads Trio</td>
<td>$2.25 per person</td>
</tr>
<tr>
<td>Tomato Basil Bruschetta, Spinach and Artichoke Dip, and Traditional Hummus, served with Crostini</td>
<td></td>
</tr>
<tr>
<td>Warm Spinach &amp; Artichoke Dip</td>
<td>$1.75 per person</td>
</tr>
<tr>
<td>Served with Crisp Pita Chips</td>
<td></td>
</tr>
<tr>
<td>Traditional Home Made Hummus</td>
<td>$1.75 per person</td>
</tr>
<tr>
<td>Served with Crisp Pita Chips</td>
<td></td>
</tr>
<tr>
<td>Assorted Fresh Seasonal Crudite</td>
<td>$2.00 per person</td>
</tr>
<tr>
<td>Served with Traditional Home Made Hummus</td>
<td></td>
</tr>
<tr>
<td>Fresh Seasonal Fruits Display</td>
<td>$2.50 per person</td>
</tr>
<tr>
<td>Served with Honey Yogurt Dipping Sauce</td>
<td></td>
</tr>
</tbody>
</table>
Passed Hors D’oeuvres

Select Two Passed Hors D’oeuvres $3.75 per person

Select Three Passed Hors D’oeuvres $5.50 per person

Mini Crab Cakes
House Made with Jumbo Crab Meat topped with Remoulade

Grilled Shrimp
Glazed with Mango Chutney

Sea Scallops
Pan Seared Diver Scallops and Wrapped Bacon

Mini Beef Wellington
Served with Bearnaise Sauce

Marinated Feta Cheese Skewers
Served with Olives and Fresh Basil

Spanakopita
Puff Pastry Filled with Sautéed Spinach and Feta Cheese

Chicken Satay
Served with Peanut and Coconut Curry Sauce

Assorted Mini Quiche
French Lorraine, Garden Vegetable, Mushroom & Onion, and Broccoli & Cheese.
**Hot Buffet Options**

- Chicken Marsala
- Chicken Parmesan
- Herb Roasted Chicken
- Roasted Top Round
- Honey Dijon Pork Loin
- Eggplant Parmesan
- Seared Salmon
- Choice of One: Pasta Marinara or Pasta Prima Vera
- Oven Roasted Potatoes
- Fresh Sauteed Mixed Vegetables
- Fresh Field Greens with Assorted Dressings
- Fresh Baked Cookies or Brownies
- Assorted Canned Beverage and Water

**Beverage Options**

- Freshly Brewed Peet’s Coffee & Assorted Herbal Teas $1.50 per person
- Lemonade, Iced Tea, or Fruit Punch $0.75 per person
- Chilled Fruit Juice $0.85 per person
- Assorted Soft Drinks $0.75 per person

**Dessert Selections**

- Chocolate Chip Cookies $0.75 per person
- Seasonal Fruit Tray $1.75 per person
- Yogurt Dipping Sauce
- Assorted Petite Desserts $1.50 per person
- Brownies $0.75 per person
- Lemon Bars $0.75 per person
- Mini Cream Puffs $1.50 per person