

v / vegetarian
 vg / vegan
 gf / gluten free
 n / nuts
 s / sesame
 all menu items are dairy-free

SAGE kitchen

THANKSGIVING CATERING 2019

The menu is priced on a per-person basis, please let us know how many people are in your party.
Please alert us of any food allergies. Please call us directly regarding sesame, soy or honey allergies.

\$400 Order Minimum
 Please place your order before Monday, November 25th by emailing info@sagekitchen.com

SALADS \$7 per person

FREEKEH

roasted butternut squash, toasted pecans, apple, currants, arugula (vg/gf/n)

ROASTED ROOT VEG

kale, roasted root vegetables, ground almonds, balsamic dressing (vg/gf/n)

FENNEL & ORANGE

arugula, shaved fennel, orange, avocado, red-wine vinaigrette (vg/gf)

SWEET POTATO

roasted Japanese sweet potato, sumac and herb salad, green tahini (vg/gf/s)

SIDES \$8 per person

ZA'ATAR ROASTED CARROTS

roasted heirloom carrots, vegan-cream, pomegranate seeds, balsamic glaze (vg/gf)

HONEYNUT SQUASH

roasted honeynut squash, toasted pistachio (vg/gf/n)

HARRISA GREEN BEANS

flash seared green beans, harrisa glaze (vg/gf)

SOURDOUGH BREAD STUFFING

classic sourdough, thyme, rosemary, celery, onion, carrot, leek, salami

GARLIC & OLIVE OIL POTATOES

garlic, olive oil (vg/gf)

Topping Options:

- > Wild Mushrooms (+\$4 pp) (vg/gf)
- > Bolognese (+\$5 pp) (gf)
- > Sage and Leek (+\$3 pp) (vg/gf)

FILL THE FRIDGE

After the main event, don't forget to fill the fridge for the weekend ahead. Priced per container.

Dips (16oz)

Hummus	\$10
Matbucha	\$11
Babaganoush	\$11

Staples (16oz)

Chicken Salad	\$9
Salmon Salad	\$18
Bolognese	\$9
Eggplant Salad	\$13
Peanut Noodles	\$11

Sauces (8oz)

Green Tahini	\$6
Harrisa	\$11
Schug	\$8
Amba	\$7

Extras (8oz)

Pickled Onions	\$6
Preserved Lemons	\$13
House Pickles	\$6
Fig Jam	\$10



MAINS

SAGE & FENNEL TURKETTA ROAST \$12 per person
 roasted turkey with caramelized fennel, herbs, and sage (gf)

SEARED HERB STEAK \$14 per person
 rosemary, thyme (gf)

ZA'ATAR GRILLED CHICKEN \$10 per person
 house-made za'atar spice mix (s)

Sauces & Dressings

Schug (+ \$4 pp) (vg/gf)
 Harrisa (+ \$4 pp) (vg/gf)
 Sage Gravy (+ \$5 pp)

DESSERTS

PUMPKIN OLIVE OIL CAKE \$40 per cake
 pumpkin, cinnamon, nutmeg, clove, vanilla (v)

DARK CHOCOLATE & PEAR CAKE \$42 per cake
 dark chocolate, ginger, poached pears (v/gf/n)

PECAN BARS \$6 per person
 brown sugar, toasted pecans (n)

COCONUT APPLE MUFFINS \$5 per person
 roasted apples, vanilla-infused cranberries, coconut, chocolate (v)

