



sustainable catering since 1997

212-888-2664
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OUR STORY



For more than twenty years, Bartleby & Sage has created thousands of corporate events, from intimate boardroom lunches to elegant cocktail parties to 700-guest galas.

No matter what your budget, we will devise a tasty, mind-blowing menu with the same care and attention to your needs and outcome. As partners in the success of your event, we can introduce you to our curated list of designers, musicians and florists.

Plus, our top-notch staff — from the delivery people to the front of the house captains — we will welcome you with attentive, award-winning service.

Easy events to go or full-service planning — your choice!

Choose from our packages and let us help you create your perfect corporate event!

OUR MISSION

Bartleby & Sage prepares both traditional and contemporary American food, using the freshest naturally-grown produce, meats and poultry.

We seek out small, family-run farms and purveyors to bring you food full of authentic flavors.

TOP FEATURES

Catering Magazine
The Food Network
The New York Times
The Today Show
NBC

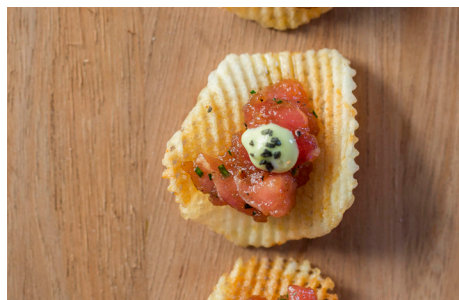
Crain's Business
The Daily News
Time Out
New York magazine
Martha Stewart





HORS D'OEUVRES

ask about all options & pricing



a sampling of our seasonal favorites...

SPRING

goat cheese tartlet

asparagus

buffalo cauliflower taco

romaine | avocado (VG)

scallop ceviche

lime | chiles

Maryland crabcake

Old Bay tartar sauce

guacamole-deviled egg

crispy bacon | cilantro

grilled baby lamb chops

mint pesto

SUMMER

deconstructed elote

grilled corn | queso | chipotle mayo

watermelon bowls

feta corn salad | mint

Maine lobster roll

cayenne | lemon zest | buttered roll

blue point oysters

lemon granita

chicken banh mi

pâté | cilantro

grilled steak crostini

chimichurri

AUTUMN

butternut squash fritter

cranberry chutney

edamame dumpling

tamarind (VG)

salmon soba noodles

mushroom | carrot | ginger

crispy fish taco

jicama | chipotle crema

black sesame chicken bite

black sesame Sriracha sauce

duck spring roll

pickled vegetables

WINTER

beet tartare

soy | ginger | microgreens
malanga chip (VG)

broccoli rabe bruschetta

garlic | pepperoncini

smoked salmon

polenta cake | lime crema

beer-battered fish & chips

tartar | chive | homemade potato chip

pork belly

sweet potato chip | bacon marmalade

mini beef Wellington

puff pastry | mushroom jus

SAGE SIGNATURE

5-cheese mac & cheese

edible parmesan spoon

kale salad cup

chickpea | harissa | plantain cup (VG)

ahi tuna tartare

avocado | savory sesame cone

grilled rosemary shrimp

lemon aioli

chicken & waffles

Vermont maple butter

slow-braised short ribs

creamy polenta | frizzled leeks

STATIONS

TUSCAN TABLE

served on table draped with seasonal fruits

hand-selected local artisan cheeses

Pain D'Avignon & Sullivan Street breads
cheese sticks | crackers | flatbreads

grilled seasonal vegetables | lemon aioli

Faicco's handmade charcuterie
hot and sweet soppressata | salami
prosciutto di Parma

pickled vegetables | marinated olives
roasted red peppers | Marcona almonds
fig jam

VEGAN MEDITERRANEAN TABLE

served on table garnished with oranges
pomegranates, dates and fresh herbs

SOUP SHOTS

cucumber | almond | chile oil
carrot | ginger | Ras El Hanout

piquillo peppers
quinoa | zucchini salsa | pine nuts

Moroccan tagine
saffron cous cous | harissa

Mujadara
lentils | rice | crispy onions

pita | flatbreads | hummus | cured olives
Marcona almonds | dates

PAELLA STATION

saffron-scented rice & flatbreads

VEGETARIAN

mushrooms | peas | onions | peppers

SEAFOOD

clams | mussels | shrimp | calamari | peas

CHICKEN & ANDOUILLE SAUSAGE

peas | red pepper | scallions

RAW BAR (requires raw bar rental)

raw clams
shrimp cocktail
white fish & mango ceviche
choice of two east coast & two west
coast oysters

SIDES

horseradish | cocktail sauce
hot sauce | mignonette | lemons

ADD-ON:

lobster claws | drawn butter \$8 pp

CHINATOWN STATION

SOBA NOODLES - served in mini take-out containers

sesame | mushrooms | carrots | ginger
garlic | cilantro | scallions

ADD-INS:

grilled salmon | Sriracha chicken | Thai beef

DUMPLING BAR - served in bamboo steamers

chicken & scallion dumplings
edamame dumplings
pork & veggie dumplings

chop sticks | hot sauce | tamari
pickled ginger

HAWAIIAN POKE

ahi tuna | ginger soy marinade

salmon tartare | scallion tamari sauce

ADD-INS:

avocado | cucumber | pineapple | carrots
marinated seaweed | fried shallots
watermelon radish | steamed rice





STATIONS CONT..

NEW YORK DELI STATION

Katz pastrami sandwiches | mustard

potato latkes | horseradish crème fraîche
or applesauce | sour pickles

Kosher pigs in a blanket

SIDES

smoked whitefish ceviche

Gus's pickles

TACO STAND

includes:

corn | flour tortillas

MAINS (select three)

arrachera beef | pork baracoa
poblano chicken | local pan-seared fish
grilled vegetables

TOPPINGS

shredded lettuce | pickled radishes
queso fresco | sour cream | guacamole

SALSAS

pico de gallo | tomatillo | chipotle

WAFFLE BAR

SAVORY

fried chicken | duck confit | bacon
Sriracha | Vermont maple syrup | avocado
caramelized onion | jalapeno | salsa | queso

SWEET

sautéed apples | flaming cherries | mixed berries
dulce de leche | dark chocolate | caramel sauce
whipped cream | powdered sugar
Vermont maple syrup

LATE NIGHT SNACKS

choice of:

MAINS

chicken & waffles
NY hotdog cart with fixin's
s'mores & fruit kebabs
fondue | chocolate or cheese
tacos or quesadillas
grilled cheese
pizza flatbreads

FRY BAR

french fries | sweet potato fries | curly fries
green bean fries | onion rings
ketchup | truffle aioli | maple glaze | sriracha aioli
green goddess dressing | honey mustard

MINI SLIDERS

BBQ pulled pork
cheeseburgers
black bean burger

*ask about adding milkshakes

THE MEATBALL SHOP

choices include:

MEATBALLS

turkey
Italian (classic beef, pork & veal)
lentil-veggie or eggplant

CHEESES

provolone | mozzarella | goat cheese

SAUCES

classic red "gravy" | mushroom & onion
spinach-basil pesto

BASES

classic roll | baguette | creamy polenta



SWEETS

Nothing is better than some sweet treats after a long day of work. Here are some of our favorites!



AMERICANA

BROWNIES

Valrhona chocolate
blondie

COOKIES

chocolate chip | oatmeal
peanut butter
black & white
chocolate chocolate chunk

coconut macaroons (GF, VG)
original and chocolate-dipped

individual cheesecakes
original and seasonal fruit

assorted cannoli

MOUSSE CUPS (GF)

chocolate ganache
piña colada
blackberry

ST. LOUIS GOOEY CAKES
by Goody&Co

FLAVORS
original gooey butter cake

dark chocolate
caramelized banana
honey lavender
carrot cake | almond
brown butter hazelnut

croissant-brioche bread pudding

FRUITY DELIGHTS

grilled fruit kebab (VG)
pomegranate molasses

mini lemon meringue "pot"
graham cracker crumble

strawberry shortcake cone
mini waffle cone | pop rocks

dragon fruit sorbet (VG)
green tea mini cone

house-made
French macarons (GF, DF)
customized colors & flavors

CUPCAKES

FLAVORS

lemon rosemary
pistachio cannoli cream
dulce de leche
strawberry olive oil

Harney & Sons' tea INFUSED
Paris | citron green
matcha | earl grey

liquor INFUSED
St. Germain | Chambord
Grand Marnier | Kahlua | Bailey's



LOCAL VENDOR FEATURE GOOEY&CO



Goody&Co was officially launched in Brooklyn in 2014, by St. Louis native Matt Swanston-Mota. Goody&Co doesn't believe in artificial flavors or over-processed ingredients. They use all-natural goods to bring that scrumptious, distinctive gooey cake flavor right to your door.

DESSERT STATIONS

NEW YORK STATION

New York-style cheesecake
classic | cherry swirl
double chocolate Valrhona brownies
mini crème brûlée tarts
black & white cookies

DOUGHNUT DISPLAYS

select six Doughnut Plant flavors
displayed as high towers or custom doughnut wall

BREAKFAST FOR DESSERT

mini pancake stacks
maple crunch
Valrhona chocolate-dipped mini waffles
French toast sticks
Vermont maple syrup
tropical fruit salad

MINI SWEETS

lemon meringue pots
strawberry shortcake cones
green tea cones
milk & cookie shots
churro bites
chocolate-dipped coconut macaroons (VG)
s'mores spoons
mousse cup

SEASONAL PIE STATION

bourbon/traditional homemade whipped cream

SPRING
banoffee
strawberry-rhubarb

AUTUMN
sweet potato-pumpkin
apple crumb

SUMMER
coconut cream
key lime

WINTER
pear-almond torte
bourbon-pecan

*ask about additional flavors

EUROPEAN BITES

MINI PASTRIES:
opera cake | gold leaf
classic napoleon
chocolate & vanilla eclair
custom French macaron flavors
French butter cookies
mini cannoli
chocolate chip | pistachio
marzipan Italian flags







BEVERAGES

FULL PREMIUM OPEN BAR

includes:

LIQUORS:

Tito's | Ketel One
Bombay Sapphire | Hendricks
Bacardi | Casamigos
Maker's Mark | Jameson
Dewar's White Label
Aperol or Campari

set up for one "Specialty Cocktail" during
cocktail hour – client's choice

LIMITED BAR

includes choice of 3 premium liquors listed above
and the entire WINE & BEER BAR below

WINE & BEER BAR

includes:

craft beer | wine | prosecco
assorted sodas
juices | mixers
Saratoga mineral water
ice | bar fruit

only need non-alcoholic beverages?
assorted sodas | mixers
juices | Saratoga mineral waters \$10 pp

how about coffee?
regular | decaf | teas | assorted milks | sugars
Saratoga mineral waters \$5 pp

sit back, relax - have a drink! we'll take care of the bar scene.

all bar packages include: craft beer | wine | prosecco | assorted sodas
juices | mixers | Saratoga mineral waters | ice | bar fruit

SIGNATURE BLOODY MARY BAR

includes:

LIQUORS:

Tito's | Casamigos

ADD INS:

tomato juice
celery | horseradish | lemon | lime
Tabasco | Worcestershire | pickle juice
dill pickles | green olives | jalapeños
radishes | banana peppers | cherry tomatoes
Cajun shrimp | bacon | beef stick

SIGNATURE WELCOME CART

options:

BUBBLY

Mionetto | assorted mixers

THE IRISHMAN

Bailey's | Jameson
coffee | whipped cream



*We include liquor liability insurance in our beverage service; if client provides their own alcohol, there is a \$500 charge to acquire the appropriate liability insurance and name the venue as an additional insured.
N.B. SLA day-of permits require no less than a 15-day lead time.

THANK YOU

as **full-service event planners** - let us do the work for you
contact us to discuss your catering needs

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