
Welcome

Welcome to SAGE's Catering Services!

This SAGE Dining Services® Catering Guide has been created exclusively for the Notre Dame of Maryland University (NDMU) campus community! We are very excited to work with you to make your event unique and memorable.

Whether you are planning a simple coffee service or a gala, you will find our most popular menu selections in this guide. We are also here to create customized menus for any occasion. We will meet all of your catering needs with style and creativity.

Remember that the menu items included in this guide is just a sampling of what we can do for you! If your event requires budgetary or dietary considerations or special requests, we will tailor a menu to meet all of your needs.

Event space must be reserved through Conference Services prior to requesting catering.

Meet our Team!

Your SAGE Dining Services® team is dedicated to providing you with quality food, superb customer service and a unique event.

Matt Plewes, General Manager
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Sasha Wynter, Assistant Food Service Director – Catering
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Book your next event using our on-line booking system, sagecateringatndmu.catertrax.com

Catering Policies

Room Location and Setup

Prior to requesting catering services, book your room location and set up needs through Conference Services via 25Live. For questions, please email events@ndm.edu.

Request Catering Services

Review the SAGE Dining Services® Catering Guide at sagecatering@ndmu.catertrax.com. Then place your order through the on-line catering system. ***Be sure to include your Billing Account number at the time of booking to avoid delays in the confirmation process.*** We will review your request and send your confirmation along with final pricing within 72 hours of receipt.

Pricing

All menu items are priced per person unless otherwise noted. All pricing includes serving ware, plates, napkins, flatware and cups, based on the guest count provided. The per person pricing will denote disposable versus real chinaware. Floral arrangements, table linens and chinaware is available upon request, additional charges may apply.

Labor Charges

Labor charges will apply for any event held during non-operational hours (Monday – Friday, 8 a.m. – 4 p.m.); for any event requiring staffing for set up or tear down during non-operational hours and during non-academic time frames throughout the year (Summer, Spring Break, Winterim). Catering service staff, when required, will be charged for a minimum of five (5) hours at the current per hour rate.

Alcohol

SAGE Dining Services® does not provide alcohol for events on campus, however we are required by law to provide TIPS certified bartenders to serve alcohol to your guests. Bartender fees will apply. To obtain an alcohol request form or questions regarding one day liquor licenses contact conference services at events@ndm.edu.

Changes to Bookings

Any changes or revisions to confirmed bookings will need to be discussed, reviewed and approved by the Assistant Food Service Director or General Manager.

Timelines

Please inform us of your event as soon as possible. To avoid rush charges, we request a minimum of 14 days advance notice for all bookings. This will allow our team and vendors adequate time to order/deliver the food/supplies needed for your event. Final guest counts are required no less than seven (7) days prior to the event.

Cancellations

To cancel an event, we request at least seven (7) days advance notice. Any costs incurred prior to the cancellation notice will be invoiced to the billing account number provided at the time of booking.

Commitment to Safety

SAGE Dining Services® holds the permit to provide and serve food exclusively on the NDMU campus. SAGE managers are SERVSafe certified through the state of Maryland and hold Food Handlers Manager licenses in Baltimore City. SAGE follows all proper food handling procedures to help reduce the risk of foodborne illness. We have service guidelines designed to maintain a high level of food safety practice. These guidelines include not serving or making available for service any food or beverage that was not produced or supplied by SAGE Dining Services® at Notre Dame of Maryland University. We adhere to time limits that food may be held safely for food service (1.5 hours or less); we limit the service of certain foods to certain locations and conditions where food safety guidelines can be upheld. We cannot permit the removal of foods from functions for later consumption. These and other guidelines have been put in place to help protect you, your guests and the University from the risk of foodborne illness.

Early Riser

All items are priced per person unless otherwise noted and presented buffet style. All pricing for the Early Riser selections includes disposable plates, napkins, disposable flatware (as appropriate), cups and one white banquet linen unless otherwise noted. A minimum of 15 guests required. Gluten free options available upon request at an additional charge of \$2.00 per person. A setup/delivery fee will apply for less than 15 guests.

Ala Carte Items

Assorted Bagels with cream cheese	\$ 3.50 per person
Smoked Salmon	\$ 5.50 per person
Assorted Muffins with butter	\$ 3.50 per person
Orange or Cranberry Juice	\$ 1.00 per person

Start Your Day Buffet

\$ 5.50 per person

Assorted house made mini scones, mini muffins and cinnamon rolls with butter and jelly accompanied by fresh brewed Coffee, Decaffeinated and regular; hot water with assorted tea bags, lemon, sugar, honey, ½ & ½ and sugar.

Bagel Bash

\$ 8.50 per person

Assorted bagels, plain and vegetable cream cheese, capers, sliced tomatoes, sliced cucumbers, chopped boiled egg and diced red onions accompanied by fresh brewed Coffee, Decaffeinated and regular; hot water with assorted tea bags, lemon, sugar, honey, ½ & ½ and sugar.

The NDMU Special

\$ 9.50 per person

Fresh cut fruit salad, assorted house made mini scones, mini muffins and cinnamon rolls with butter and jelly accompanied by fresh brewed Coffee, Decaffeinated and regular; hot water with assorted tea bags, lemon, sugar, honey, ½ & ½ and sugar.

Healthy Gator Buffet

\$12.00 per person

Build your own yogurt parfait bar to include low-fat vanilla yogurt; nut free granola, strawberries and blueberries, fresh cut fruit salad, house made granola bars, whole oranges and bananas, cottage cheese and hard-boiled eggs accompanied by fresh brewed Coffee, Decaffeinated and regular; hot water with assorted tea bags, lemon, sugar, honey, ½ & ½ and sugar.

Early Riser II

All items are priced per person unless otherwise noted and presented buffet style. A minimum of 25 guests is required. The pricing for the Early Riser II selection includes high quality disposable service ware: plates, flatware (as appropriate), and cups. Buffet linens, guest table linens and linen napkins are also included. Gluten free options available upon request at an additional charge of \$2.00 per person.

Build your Own Hot Buffet (25 person minimum)

\$21.50 per person

Choice of Two Entrees: House Made quiche, scrambled eggs, pancakes, blueberry pancakes or French toast casserole

Choice of One Potato: Hash browns, Country ham hash, potatoes O'Brien (caramelized onions & peppers)

Choice of One Meat: Crispy bacon, sausage patties, country ham or turkey sausage

Accompanied by house made muffins, low-fat vanilla yogurt with granola, orange and cranberry juices, fresh brewed Coffee, Decaffeinated and regular; hot water with assorted tea bags, lemon, sugar, honey, ½ & ½ and sugar.

Out of the Box – Bag Lunch

Box lunches can be pre-assembled, labeled and delivered or set up buffet style for your guests to build their own customized bag. Our box lunches are created as a great on the go option.

The menu is based on a minimum of 25 guests with a choice of 3 entrée varieties.

Set up and delivery charges will apply.

Gluten free lunches will be pre-assembled, sealed and labeled for safety.

Table linens are not included.

\$12.00 per person

\$13.50 per person for gluten free

Choice of up to 3: (Any selection can be made gluten free)

Chicken Caesar Wrap ~ grilled chicken breast, romaine lettuce, Parmesan cheese, croutons and Caesar Dressing in a seasoned wrap.

Ham and Swiss Sandwich ~ sliced ham, imported Swiss cheese, lettuce, and tomato on marbled rye bread

Turkey and Cheddar Sandwich ~ house roasted turkey breast, sliced cheddar cheese, lettuce and tomato on marbled rye bread

Buffalo Vegetable and Hummus Wrap ~ red peppers, tomatoes, onions, carrots, cucumbers, hummus, lettuce and buffalo sauce in a seasoned wrap

Turkey Club Croissant ~ house roasted turkey breast, turkey bacon, lettuce, tomato and mayonnaise on a flaky croissant

Chipotle Chicken Salad Wrap ~ breaded chicken breast, roasted corn, black beans, lettuce and chipotle mayonnaise in a seasoned wrap

Caesar Salad ~ Romaine lettuce, Parmesan Cheese, croutons with Caesar salad dressing

Each lunch includes potato chips, piece of whole fruit, house made cookie and a bottle of chilled water.

Lunch Buffet

The Charles Street Garden & Sandwich Buffet \$15.00 per person (Add \$2.50 for gluten free)	The Green Leaf Buffet \$13.50 per person (Add \$2.50 for gluten free)
<p>Build your own Salad <i>Mixed greens, tomatoes, carrots, onions, cucumbers, croutons, Ranch and Balsamic dressings</i></p> <p>Choice of Vegetable Pasta Salad or Fresh Fruit Salad</p> <p>Choose up to 3:</p> <p>Chicken Caesar Wrap ~ grilled chicken breast, romaine lettuce, Parmesan cheese, croutons and Caesar Dressing in a seasoned wrap.</p> <p>Ham and Swiss Sandwich ~ sliced ham, imported Swiss cheese, lettuce, and tomato on marbled rye bread</p> <p>Turkey and Cheddar Sandwich ~ house roasted turkey breast, sliced cheddar cheese, lettuce and tomato on marbled rye bread</p> <p>Buffalo Vegetable and Hummus Wrap ~ red peppers, tomatoes, onions, carrots, cucumbers, hummus, lettuce and buffalo sauce in a seasoned wrap</p> <p>Turkey Club Croissant ~ house roasted turkey breast, turkey bacon, lettuce, tomato and mayonnaise on a flaky croissant</p> <p>Chipotle Chicken Salad Wrap ~ breaded chicken breast, roasted corn, black beans, lettuce and chipotle mayonnaise in a seasoned wrap</p> <p>Caesar Salad ~ Romaine lettuce, Parmesan Cheese, croutons with Caesar salad dressing</p> <p>House made Potato Chips</p> <p>Fresh baked cookies and brownies</p> <p>Fresh brewed iced tea or lemonade</p> <p>Fruit Infused Spa Water</p> <p style="text-align: center;"><i>Includes disposable service ware and buffet linens. Set-up and delivery charges will apply for less than 15 guests</i></p>	<p>Build your own Salad <i>Romaine lettuce, Iceberg lettuce, baby spinach, tomatoes, carrots, onions, cucumbers, bell peppers, roasted corn, edamame, chopped eggs, diced tofu and grilled chicken strips</i></p> <p>Toppings: <i>bacon bits, grated Parmesan, croutons,</i></p> <p>Dressings: <i>Ranch and Balsamic dressings, Oil & Vinegar</i></p> <p>House made hummus with pita petals</p> <p>Choice of House made Tuna Salad or Egg Salad</p> <p>Assorted mini knot rolls with butter</p> <p>House made cookies and brownies</p> <p>Fresh brewed iced tea or lemonade</p> <p>Fruit Infused Spa Water</p> <p><i>Add ons for the Green Leaf Buffet:</i> <i>House made Soup, add \$2.00 per person</i> <i>House made Chicken Salad, add \$3.00 per person</i> <i>Grilled Shrimp, add \$3.00 per person</i> <i>Grilled Steak strips, add \$3.00 per person</i> <i>Chicken Tenders, add \$3.00 per person</i></p> <p style="text-align: center;"><i>Includes disposable service ware and buffet linens. Set-up and delivery charges will apply for less than 15 guests</i></p>

Sticks and Stalks

Entrée sized salads are priced per person and are served with warm crusty rolls and butter; assorted house made mini desserts served family style; fresh brewed Iced Tea and Fruit Infused Spa water.
Linen napkins and tablecloth are included.

Chopped Salad with Grilled Steak	\$15.25 per person
<i>Romaine lettuce, chopped red onions, cherry tomatoes, real bacon bits, crumbled bleu cheese and grilled steak with Dijon balsamic vinaigrette</i>	
<i>Grilled Tofu can be substituted for Grilled Steak</i>	
Classic Caesar Salad	\$12.25 per person
<i>Romaine lettuce, grated Parmesan cheese, croutons and Caesar dressing</i>	
<i>Add Grilled Tofu, Grilled Salmon, Grilled Shrimp or Grilled Chicken</i>	
	<i>+\$4.00 per person</i>
Italian Salad	\$13.25 per person
<i>Romaine and iceberg lettuce, red onions, black olives, tomatoes, pepperoncini, croutons & Parmesan Cheese with sundried tomato vinaigrette</i>	
<i>Add Grilled Tofu, Grilled Salmon, Grilled Shrimp or Grilled Chicken</i>	
	<i>+\$4.00 per person</i>
Classic Greek Salad	\$13.25 per person
<i>Iceberg lettuce, tomatoes, bell peppers, onions, kalamata olives, feta cheese and a Greek vinaigrette dressing</i>	
<i>Add Grilled Tofu, Grilled Salmon, Grilled Shrimp or Grilled Chicken</i>	
	<i>+\$4.00 per person</i>
Chicken Cobb Salad	\$15.25 per person
<i>Romaine lettuce, tomatoes, onions, chopped egg, real bacon bits, grilled chicken, diced avocado and blue cheese with Louis dressing</i>	
Kale & Mandarin Orange Salad	\$13.25 per person
<i>Fresh kale, sweetened dried cranberries, scallions, red bell peppers with a sesame ginger dressing</i>	
<i>Add Grilled Tofu, Grilled Salmon, Grilled Shrimp or Grilled Chicken</i>	
	<i>+\$4.00 per person</i>

*Above selections are served on real china with real flatware and glassware.
Salads may be pre-set or served by our professional service staff.*

~ Suggested add-ons ~

*Chef Inspired house made soup, \$2.00 per person
Fresh brewed Coffee (station or served), \$3.00 per person*

Splashes[®]

Fresh Fruit Infused Spa Water	\$1.50 per person
Bottled Water (per bottle)	\$1.50 per person
Assorted Canned Sodas (per can)	\$2.00 per person
Fresh Brewed Unsweetened Iced Tea	\$2.20 per person
House made Lemonade	\$2.20 per person
Arnold Palmers (1/2 Fresh brewed Iced Tea and 1/2 Lemonade)	\$2.50 per person
Speckled Lemonade (Lemonade with fresh strawberry slices, seasonal)	\$3.00 per person
Fresh brewed Coffee, Regular and Decaffeinated with Hot tea	\$3.50 per person
Coffee Service Refresh (per refresh)	\$1.75 per person

Delivery and set up charges will apply.

Snacks & Treat Stations

Cookies, Cookies, Cookies! <i>Assorted house made cookies served with Hot Cocoa and marshmallows</i>	\$4.05 per person
Afternoon Snack Attack <i>Assorted bags of potato chips and pretzels, house made mini cookies, Bottled water and assorted canned sodas</i>	\$4.25 per person
Naturally Yours <i>House made granola bars, Nutri Grain Bars[®], Trail Mix (nut free), assorted hand fruit and Fruit Infused Spa Water</i>	\$5.25 per person
Sundae, Sundae, Sundae (25 guests or more) <i>Vanilla Ice Cream, Hershey's[®] Chocolate Syrup, Caramel Sauce, Sprinkles, Crushed Cookies and Whipped Cream</i>	\$7.50 per person
Pastry Shoppe <i>Assorted mini pastries, mini brownie bites, mini cookies, mini scones served with Fresh brewed Coffee and Hot Tea service</i>	\$5.75 per person
Cupcake Mania <i>Assorted whimsical cupcakes with house made lemonade</i>	\$4.25 per person
Pizza, Pizza, Pizza! (1 pie per 3 guests) <div style="display: flex; justify-content: space-between;"> (Cheese) \$5.00 per person </div> <div style="display: flex; justify-content: space-between;"> (Meat or vegetable) \$6.00 per person </div> <p style="text-align: center; margin-top: 5px;">16" Fresh dough pizza with assorted canned sodas</p>	
Chocolate Covered Strawberries	\$3.00 each
Themed cookies/Customized Sheet cakes	TBD

Pricing includes disposable service ware as appropriate.

Table linens are not included.

Set-up and delivery charges will apply.

Go Global!

Little Italy Buffet

This menu can be served as a luncheon or dinner option.
Price includes professional service staff for a 2-hour event,
chinaware, silverware and glassware.
Buffet linens, linen napkins and floor length linens for all
guest tables.

\$33.00 per person, Luncheon
\$40.00 per person, Dinner

All guest tables will be pre-set with rolls and butter, pre-
poured water and iced tea

~ Pre-Set Salad ~

Traditional Caesar Salad or Tomato Mozzarella Salad
(seasonal)

~ Buffet Service ~

Seasonal Grilled Marinated Vegetables

Herb Crusted Salmon
with a Dill Cream Sauce

Chicken Piccata Milanese

Flank Steak Masala

Farfalle Pasta

Balsamic Roasted Vegetable Farfelle

~ Dessert ~

Dessert will be served family style.
Assorted Mini Pastries

Coffee Bar

Pacific Thyme Buffet

This menu can be served as a luncheon or dinner option.
Price includes professional service staff for a 2-hour event,
chinaware, silverware and glassware.
Buffet linens, linen napkins and floor length linens for all
guest tables.

\$33.00 per person, Luncheon
\$40.00 per person, Dinner

All guest tables will be pre-set with green tea with honey
and iced water.

~ Pre-Set Salad ~

Spinach & Mandarin Salad

~ Buffet Service ~

Vegetable Egg Rolls
with duck sauce

Lo Mein Noodles

Steamed Edamame

Thai Chicken with Fresh Basil

Ginger Beef Stir Fry

Cantonese Sweet & Sour Tofu

Vegetable Fried Rice Station
(Chef attended)

~ Served Dessert ~

Chinese Mango Pudding
Fortune Cookies

Asian Hot Tea Station

Cocktails & Canapes

The Stand-Up Reception

*Includes high quality disposables, professional catering staff and a bartender for a 2-hour event and 3 cocktail table linens.
(minimum of 30 guests)*

Displayed Hors D'oeuvres

Fresh Vegetable Market Display
with creamy ranch dip

Imported and Domestic Cheese Board
Garnished with fresh fruit and crackers

Hot Spinach & Artichoke Dip
With toasted pita petals

Cheesy Meatball Sliders

Bar

Alcohol arranged by host

Assorted canned sodas, Spa Water and Iced Tea

\$25.50 per person
(no substitutions)

Build your own Reception

Pricing does not include labor or linens, additional charges will apply as the below costs reflect food and high quality disposables only.

<u>Displayed Hot Hors D'oeuvres</u> (Price per 25 pieces)		<u>Displayed Hot Hors D'oeuvres</u> (Price per person)	
Spanakopita	\$59.25	Imported & Domestic Cheese Board	\$3.90
Sliders <i>Cheesy Meatball, Traditional Cheeseburger, Reuben, Pulled Pork</i>	\$96.25	Antipasto Display	\$8.99
Cocktail Meatballs <i>Barbecue, Marinara, Swedish, Sweet and Sour</i>	\$49.50	Fresh Fruit Display	\$4.50
Mini Assorted Quiche	\$45.00	Vegetable Market Display <i>with cool ranch dip</i>	\$3.90
Chicken Pineapple Skewers	\$75.75	Warm Spinach & Artichoke Dip <i>with sliced French bread</i>	\$2.70
Ginger Lime Shrimp & Mango Skewers	\$89.75	Warm Maryland Crab Dip <i>with Old Bay spiced pita petals</i>	\$4.50
Mint, Watermelon & Feta Skewers	\$70.75	Warm Buffalo Chicken Dip <i>with crackers, celery and carrot sticks</i>	\$2.70
Antipasto Skewers	\$72.75	Duo of Bruschetta <i>Tomato Basil & Roasted Vegetable with crostini</i>	\$2.75
Caprese Skewers	\$73.75	Mediterranean Trio <i>Hummus, Baba Ganoush, Tzatziki with soft pita and olives</i>	\$2.99
Roasted Tenderloin Crostini	\$69.25		
Sweet Tuscan Bruschetta	\$51.25		
Miniature Maryland Crab Balls	\$109.50		

Elegant Dinner

Dinner selections include a pre-set salad or seasonal soup, Chef's choice of starch and vegetable, fresh baked bread, dessert, iced tea and water.

All pricing includes professional wait staff for a 2-hour event, linen napkins and guest table linens, chinaware, silverware and glassware.

	Lunch (per person)		Dinner (per person)	
	Served	Buffet	Served	Buffet
Bruschetta Chicken with Penne Pasta	\$18.50	\$24.00	\$22.75	\$29.55
Roasted Vegetables & Pasta	\$14.50	\$18.85	\$18.75	\$24.40
<i>with diced chicken, add \$2.00 per person</i>	\$22.50	\$29.25	\$26.75	\$34.85
Herb Roasted Airline Chicken Breast	\$24.50	\$31.85	\$28.75	\$37.45
Pan- Seared Atlantic Salmon	\$26.75	\$34.75	\$31.00	\$40.25
Shrimp & Grits with Bacon	\$26.75	\$34.75	\$31.00	\$40.25
Chimichurri Grilled Steak	\$29.99	n/a	\$49.99	n/a
Jumbo Lump Maryland Crab Cakes <i>(pricing subject to change based on current market pricing)</i>	<i>(single 4 oz)</i>		<i>(double 4 oz)</i>	

House Made Desserts Options:

Chocolate Truffle Mousse – NY Style Cheesecake with seasonal fruit – Crème Brulee
Lemon Meringue Tarts - Trio of Truffles
Strawberry Shortcake (in season) -

Premium dessert selections are also available at an additional charge.

Table side coffee service available for \$3.00 per person
Table side wine service can be available, an additional charge may apply.