Creating Exceptional Catering Experiences
Welcome

Welcome to SAGE’s Catering Services.

This SAGE Dining Services® Catering Guide has been created exclusively for the NDMU campus community.

Whether you’re planning a simple breakfast or a gala, you’ll find our most popular menu selections in this guide. We can also custom design your menu for any occasion. We’ll meet all your needs (such as special services or dietary restrictions) with style and creativity.

We’re excited to work with you to make your event memorable, and we’ve created a system to make ordering food and beverages as easy as possible. We make every event a special event!

Please keep in mind that the menu items and services available in this guide are just a sampling of what we can do. If your event requires budgetary or dietary considerations or special services, we’ll tailor the menu to meet your needs. We appreciate your business and will do whatever we can to make your event memorable from start to finish. We look forward to serving you!

Event space must be reserved through the Conference Services office prior to requesting catering from SAGE Dining Services®.

Meet Our Team
Your Dining Services Team is dedicated to providing you with quality food and service.
Here’s how to reach them:
Megan Byers, Food Service Director
MBYERS@sagedining.com
Robin Baux, Assistant Food Service Director
RBAUX@sagedining.com
Kim Durm, Executive Chef
KDIURM@sagedining.com
We can also be reached at 410.532.5727.

To Request Catering Services:
• Review the SAGE Dining Services® Catering Guide at sagecateringatndmu.catertrax.com. Place your order through our online catering system.
Timelines:
- Please inform us of your event as soon as possible. We require an estimated guest count 72-hours prior to the event date. We’ll accommodate late orders to the best of our ability.
- To cancel an event, please provide at least seven days’ notice. Otherwise, all costs incurred for the function will be invoiced. Please discuss any revisions or modifications with your Food Service Director or Assistant Food Service Director.

Room Location and Setup:
- Please be sure to book your room location and setup needs with your facilities contacts.
- For questions, please email events@ndm.edu through Conference Services via 25Live.

Labor:
- Additional charges for labor will apply to any event held during nonoperational hours. Bartenders, Wait Staff, and Chef Attendants are available for a minimum of two hours per person for an additional cost.

Pricing:
- All items are priced per person unless otherwise noted.
- Pricing includes servingware and banquet cloths.
- Flowers, linen, and china are available by request at an additional charge.

Other:
- Alcohol – SAGE isn’t permitted to purchase alcoholic beverages. You’re invited to provide your own alcohol, which can be served by our Bartender and/or Wait Staff. Please obtain an alcohol request form from Conference Services. A Baltimore City liquor license may be required.

SAGE Dining Services® takes exceptional care to follow recommended proper food handling procedures in the best interests of our clients and guests to help reduce the risk of foodborne illness. We have service guidelines designed to help 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 Dining Services at Notre Dame of Maryland University; adhering to time limits that food may be held safely for service; limiting the service of certain foods to certain locations and conditions under which food safety guidelines can be upheld, and keeping customers from removing foods from functions for later consumption. These and other guidelines have been put in place to help protect you and the University from the risk of foodborne illness.

SAGECATERNINGATNDMU.CATERTRAX.COM
Early Riser

All items are priced per person unless otherwise noted. Includes disposable products and one white banquet linen.

À la Carte (ten guest minimum)

**NEW: Assorted Bagels with Cream Cheese**  $3.50

**NEW: Assorted Muffins with Butter**  $3.50

**Start Your Day**  $5.50 - $6.50 with Orange and Cranberry Juice
Assorted Mini Scones, Muffins, Danish Pastries, and Bundt Cakes, Regular and Decaffeinated Coffee and Hot Water, and Assorted Teas, Lemon, Honey, Cream, and Sugar

**Bagel Bash**  $8.50 add Smoked Salmon for an additional $4.00
Plain, Everything, and Cinnamon-Raisin Bagels, Plain and Vegetable Cream Cheese, Capers, Tomatoes, Cucumbers, Chopped Egg, and Onions, Chilled Cranberry and Orange Juices, Regular and Decaffeinated Coffee and Hot Water, and Assorted Teas, Lemon, Honey, Cream, and Sugar

**The NDMU Special**  $9.50
Assorted Mini Scones, Muffins, Danish Pastries, and Bundt Cakes with Butter & Jam, Fresh-Cut Fruit Salad, Chilled Cranberry and Orange Juices, Regular and Decaffeinated Coffee and Hot Water, and Assorted Teas, Lemon, Honey, Cream, and Sugar

**Healthy Gator Buffet**  $12.00
Build-Your-Own Parfait, Low-Fat Vanilla Yogurt, Granola, Two Types of Fruit, Fresh-Cut Fruit Salad, Granola Bars or WOWBUTTER®, Protein Balls, Orange and Grapefruit Slices, Cottage Cheese, Chilled Cranberry and Orange Juices, Regular and Decaffeinated Coffee and Hot Water, Assorted Teas, Lemon, Honey, Cream, and Sugar

Gluten-free options are available for an additional fee. A setup/delivery fee will be applied if the 15-person minimum is not met.
Early Riser

Build-Your-Own Buffet
$21.37 per person, 25-person minimum
Includes chinaware, flatware, glassware, linens for buffet and guest tables, linen napkins, and service staff for a two-hour event.
Choice of two:
House-Made Quiche
Scrambled Eggs
Blueberry Pancakes
French Toast Casserole
Choice of one:
Crispy Bacon
Breakfast Sausage
Country Ham
Turkey Sausage

Choice of one:
Hash Browns
Country Ham Hash
Potatoes O’Brien (Caramelized Onions and Peppers)
Assorted Muffins and Danish
Low-Fat Yogurt with Granola and Raisins
Chilled Cranberry and Orange Juices
Regular and Decaffeinated Coffee and Hot Water
Assorted Teas, Lemon, Honey, Cream, and Sugar

Wet Your Whistle

Iced Tea or House-Made Lemonade $2.20
Assorted Soft Drinks $1.60
one can per person
Bottled Water $1.50
one bottle per person
Bar Setups $5.40
Club Soda, Tonic Water, Fruit Juices, Lemons, Limes, Olives, and Mixers
Fruit-Infused Filtered Spa Water $1.35
Fresh-Brewed Regular and Decaffeinated Coffee and Herbal Teas $3.00
Coffee Service Refresh $1.50
Out-of-the-Box Lunch Boxes

Boxed Lunches (Priced per person) $12.00
Each lunch includes a Canned Soft Drink or Bottled Water, Whole Fruit, Potato Chips, and a Fresh-Baked Cookie.
Chicken Caesar Wrap
Grilled Chicken Breast, Romaine Lettuce, Parmesan Cheese, Croutons, and Caesar Dressing in a Seasoned Wrap
Ham and Swiss Sandwich
Sliced Ham, Lettuce, Tomato, Mayonnaise, and Swiss Cheese on Sliced Marble Bread
Turkey & Cheese Sandwich
Turkey Breast and Cheddar Cheese with Lettuce on Sliced Marble Bread
Rainbow Vegetable Wrap
Roasted Red Pepper Hummus, Red & Yellow Peppers, Red Cabbage & Goat Cheese Crumbles with Lettuce on Spinach Wrap
Notre Dame Club
House-Roasted Turkey Breast, Bacon, Cheddar, and Caramelized Onions with a Sun-Dried Tomato Spread on Wheat Bread
Chipotle Chicken Sandwich
House-Roasted Chicken, Bacon, Cheddar, and Tomatoes with Chipotle Aioli on Oat Kaiser Roll
Gluten-Free Chicken Powerhouse $13.50
Grilled Chicken, Roasted Red Peppers, Shredded Carrots, Julienne Cucumbers, Baby Spinach, and Garlic Hummus on Gluten-Free Ciabatta (also available as a vegetarian option)

Linens are not included. A set-up and delivery fee applies. The menu is limited to three selections per order for more than 25 guests.

NEW: all sandwiches and wraps can be ordered individually without sides, beverages, or accompaniments for $7.00 each.
(Eight sandwich minimum, pick-up only.)

Charles Street Garden and Sandwich Buffet
(Priced per person) $15.00
All sandwiches are served with Vegetable Pasta Salad, Kettle-Style Potato Chips, Fresh Fruit Salad, Assorted Dessert Bars and Cookies, Iced Tea, and Fruit-Infused Spa Water.
Create Your Own Garden Salad
Mixed Greens, Tomatoes, Shaved Carrots, Onions, Cucumbers, Croutons, Chopped Red Onions and Choice of Dressing: Ranch, Blue Cheese, Balsamic Vinaigrette, Lemon-Basil Vinaigrette, or Salsa Ranch
Sandwich Options - Choose Three:
Notre Dame Club
House-Roasted Turkey Breast, Bacon, Cheddar, and Caramelized Onions with a Sun-Dried Tomato Spread on Wheat Bread
Chicken Caesar Wrap
Grilled Chicken Breast, Romaine Lettuce, Parmesan Cheese, Croutons, and Caesar Dressing in a Seasoned Wrap
Ham and Swiss Sandwich
Sliced Ham, Lettuce, Tomato, Mayonnaise, and Swiss Cheese served on a Kaiser Roll
Grilled Vegetable Wrap
Marinated Grilled Vegetables, Julienne Cucumbers, Fresh Spinach, and Boursin® Cheese in a Seasoned Wrap
Chipotle Chicken Sandwich
House-Roasted Chicken, Bacon, Cheddar, and Tomatoes with Chipotle Mayonnaise on Sourdough Bread
Gluten-Free Chicken Powerhouse
Grilled Chicken, Roasted Red Peppers, Shredded Carrots, Julienne Cucumbers, Baby Spinach, and Garlic Hummus on Gluten-Free Ciabatta
Out-of-the-Box Lunch

The Green Leaf Buffet
(Priced per person) $13.50
Mixed Greens, Tomatoes, Shaved Carrots, Onions, Cucumbers, Chopped Eggs, Diced Tofu, Bell Peppers, Bacon Bits, Grated Parmesan, and Hummus & Croutons
Grilled Chicken Breast Strips & Tuna Salad
Dressings: Oil and Vinegar, Ranch, and Balsamic
Add: Baby Shrimp and Grilled Beef Strips for $2.00 per person
Assorted Knot Rolls with Butter
Dessert: Brownies and Dessert Bars
Beverage Station: Iced Tea and Fruit-Infused Spa Water

Afternoon Tea Buffet
A setup/delivery fee will be applied if the 15-person minimum is not met. Includes disposable products and one banquet linen.
(Priced per person) $13.20
Tea Sandwiches: Egg Salad with Paprika, Cucumber with Dill Cream Cheese, and Tomato-Basil with Pesto Spread
Dessert: Mini Scones with Fruit Preserves and Mini Dessert Bars
Beverage Station: Fruit-Infused Iced Tea and Assorted Hot Herbal Teas

Snacks

Cookies, Cookies, Cookies! (Priced per person) $4.05
Fresh-Baked Assorted Mini Cookies: Chocolate Chip, Oatmeal Raisin, and Sugar served with Hot Chocolate and Mini Marshmallows
Afternoon Snack Attack (Priced per person) $4.25
Assorted Potato Chips, Pretzels, and Cookies served with Assorted Soft Drinks and Bottled Water
Naturally Yours (Priced per person) $5.25
House-Made Granola Bars, Trail Mix with Dried Fruit, Assorted Whole Fruit, and Fruit-Infused Spa Water
Sundae Sundae (25 or more guests) $7.50
Vanilla and Chocolate Ice Cream with Chocolate Syrup, Caramel Sauce, Sprinkles, Whipped Cream, and Crushed Cookies
Pastry Shoppe (Priced per person) $5.25
Mini Pastries or Petit Fours, Mini Brownie Bites, and Mini Cookies served with Regular and Decaffeinated Coffee and Hot Tea

Cupcake Mania (Priced per person) $4.25
Assorted Whimsical Cupcakes with Iced Tea or Lemonade
New: Chocolate-Covered Strawberries $2.50 each
Pizza
16” Fresh Dough Pizza
Cheese 8.00
Veggie 9.00
Pepperoni 9.00
Barbecue Chicken Pizza 9.00
Meat Lover’s Pizza 9.50
Hawaiian Pizza 9.00
Sticks and Stalks

Entrée Salad Selections (Priced per person) $13.25
All Entrée Salads are served with Assorted Dessert Bars, Cookies, Iced Tea, and Fruit-Infused Spa Water

New: Chopped Salad with Grilled Shrimp
Romaine Lettuce, Tomatoes, Roasted Corn, Black Beans, Avocado, Cheddar Cheese, Tortilla Strips, Black Olives, and Grilled Chicken Breast, with Salsa Ranch Dressing
Accompanied by Cornbread and Whipped Honey Butter

New: Classic Caesar Salad
Chopped Romaine Lettuce, Grated Parmesan Cheese, and Croutons topped with House-Made Caesar Dressing
Available with Grilled Salmon, Grilled Shrimp, or Grilled Chicken
Accompanied by Breadsticks and Whipped Butter

Italian Chopped Salad
Mixed Field Greens, Fresh Mozzarella Cheese, Beefsteak and Sun-Dried Tomatoes, Roasted Red Peppers, Artichokes, and Fresh Basil, with Pesto Vinaigrette
Available with Grilled Salmon, Chicken, Steak, or Shrimp
Accompanied by Ciabatta Rolls and Whipped Butter

Classic Greek Salad
Mixed Field Greens, Romaine Lettuce, Sliced Black Olives, Sliced Cucumber, Sliced Red Onion, Chopped Tomatoes, and Crumbled Feta Cheese, with Greek Vinaigrette
Available with Grilled Salmon, Chicken, or Shrimp
Accompanied by House-Baked Pita Chips

Strawberry Fields Salad
Fresh Spinach and Arugula, Sliced Strawberries, Sliced Red Onion, and Crumbled Goat Cheese, with Strawberry-Balsamic Vinaigrette
Available with Grilled Salmon, Chicken, or Beef
Accompanied by Ciabatta Rolls and Whipped Butter

Turkey-Apple Harvest Salad
A mix of Field Greens and Romaine Lettuce, Diced Tomatoes, Crumbled Blue Cheese, Diced Apples, Pumpkin Seeds, and House-Roasted Turkey Breast, with Apple Cider Vinaigrette
Accompanied by Brioche Rolls and Whipped Butter
Evening Gala

Served Entrées Selections (Priced per person)
All Served Entrées include a Salad or Seasonal Soup,
Chef's Choice of One Vegetable and One Starch, Fresh-Baked Bread,
House-Made Dessert, Iced Tea, and Water.

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
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<tbody>
<tr>
<td>Herb-Roasted Chicken</td>
<td>$18.50 served/$22.50 buffet</td>
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<tr>
<td>Maryland Crabcake</td>
<td>Market Price/Not available for buffet</td>
</tr>
<tr>
<td>Two Jumbo Lump Maryland Crab Cakes</td>
<td></td>
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<tr>
<td>Pan-Seared Atlantic Salmon</td>
<td>$20.25 served/$24.50 buffet</td>
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<tr>
<td>Sesame-Crusted Grilled Atlantic Salmon Fillet with Mango and Pineapple Salsa</td>
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<tr>
<td>Grilled Strip Steak</td>
<td>$23.00 served/$28.25 buffet</td>
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<tr>
<td>Sliced Grilled Strip Steak with Caramelized Red Peppers and Onions</td>
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<tr>
<td>Penne Pasta</td>
<td>$14.75 served/$18.30 buffet</td>
</tr>
<tr>
<td>with Sun-Dried Tomatoes, Fresh Mozzarella, Artichokes, Roasted Red Peppers, Fresh Basil, Garlic, and Olive Oil</td>
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</tbody>
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Entrées are served by our professional catering staff. The service includes chinaware, tablecloths for guest tables, and white cloth napkins. The above selections are available as lunch or dinner for a two-hour served event.

Premium Dessert Selections (please select one, additional $2.00 per person)

<table>
<thead>
<tr>
<th>Item</th>
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<tbody>
<tr>
<td>Crème Brûlée</td>
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<tr>
<td>Tiramisu</td>
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<tr>
<td>Individual Cakes</td>
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<tr>
<td>Strawberry Cream or Red Velvet</td>
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<tr>
<td>Cupcake Assortment</td>
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<tr>
<td>Vanilla, Chocolate, Red Velvet, and Lemon Meringue</td>
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Go Global

Little Italy Buffet (Priced per person)
$28.00 Lunch/$33.00 Dinner
Choice of: Traditional Caesar Salad with Garlic Croutons
Grape Tomatoes, Fresh Mozzarella, and Basil with a Balsamic Glaze
Grilled Salmon Medallions
with a Whole-Grain Mustard and Dill Sauce
Chicken Medallions
with Spinach and Provolone in an Herb-Butter Sauce
Grilled Steak
with Mushroom-Marsala Demi-Glace
Farfalle Pasta and Fennel
with a Roma Tomato-Basil Sauce
Seasonal Grilled Marinated Vegetables
Includes: Assorted Breads, Garlic Bread, Herb Rolls, and Breadsticks with Olive Tapenade and Infused Olive Oil
Family-Style Mini Pastries
Iced Tea and Fruit-Infused Spa Water
Coffee Station
Asian Station (Priced per person)
$28.00 Lunch/$33.00 Dinner
Mandarin Romaine Salad
with Lemon-Vinegar Marinade
Sweet & Sour Chicken
Ginger Beef with Broccoli Stir Fry
General Tso’s Crispy Tofu
Choice of: Steamed White Rice or Egg Fried Brown Rice
Lo Mein Noodles
Vegetable Egg Roll
Fortune Cookies
Traditional Mango Dessert
Iced Green Tea with Honey
Hot Tea Station

These buffets are set up by our professional catering staff. The service includes chinaware, white tablecloths for guest tables, and white cloth napkins. The above selections are available as lunch or dinner for a two-hour event.
# Canapés & Cocktails

**Stand-Up Reception**
The Stand-Up reception includes event staff and a bartender for a two-hour event, as well as three cocktail table linens.  
**Antipasto Display** (minimum of 20 guests) $8.75  
Imported and Domestic Cheeses, Fresh Mozzarella and Grape Tomato Salad, Kalamata Olives, Marinated Artichokes, Grilled Zucchini, Roasted Red Peppers, Sun-Dried Tomatoes, Grilled Asparagus, and Brie Torta, accompanied by Rustic Breads and Breadsticks with Infused Olive Oils

<table>
<thead>
<tr>
<th>Hors d’oeuvres (25 pieces passed or displayed)</th>
<th>Price</th>
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<tbody>
<tr>
<td>Spanakopita</td>
<td>$45.62</td>
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<tr>
<td>Spinach and Feta Cheese in Flaky Pastry</td>
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</tr>
<tr>
<td>New: Vegan Kale Pot Stickers</td>
<td>$22.50</td>
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<tr>
<td>Beef Sliders</td>
<td>$74.00</td>
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<tr>
<td>Mini Beef Burgers open-faced on a Horseradish-Onion Biscuit, topped with Blue Cheese and Caramelized Onions</td>
<td>$45.00</td>
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<tr>
<td>Cocktail Meatballs</td>
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<tr>
<td>Meatballs with a choice of Barbecue, Marinara, Sweet-and-Sour, or Swedish Sauce</td>
<td>$42.50</td>
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<tr>
<td>Mini Assorted Quiche</td>
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<tr>
<td>Flaky Pastry Shells with Herb-Egg Filling</td>
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<tr>
<td>Vegetable Spring Rolls</td>
<td>$51.25</td>
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<tr>
<td>with Duck Dipping Sauce</td>
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<tr>
<td>Chili-Lime Chicken Kabob</td>
<td>$75.60</td>
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<tr>
<td>Tender Chicken Breast in a blend of Chili Spices, Lime, and Cilantro, with Onions and Red and Poblano Peppers</td>
<td>$66.25</td>
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<tr>
<td>New: Tenderloin Wellington</td>
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<tr>
<td>Seared Beef Tenderloin in Puff Pastry</td>
<td>$84.00</td>
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<tr>
<td>Crabmeat Bruschetta</td>
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<tr>
<td>Lump Crabmeat, Fresh Tomatoes, Avocado, and Garlic atop a Crisp Wonton</td>
<td>$107.50</td>
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<tr>
<td>Miniature Crab Balls</td>
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<tr>
<td>Mini Maryland Crab Balls (.75oz) broiled with Lemon Wedges and Traditional Cocktail Sauce</td>
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| Scalops Wrapped in Bacon                    | $70.65 |
| Tender Scallops wrapped in Bacon and with Hoisin Barbecue Sauce |        |

**Stationary Hors D’oeuvres**  
(-priced per person unless noted)  
**Flatbreads** $35.50 25 pieces  
**Southwest Chicken**  
Grilled Chicken Breast, Cheddar Cheese, Spring Onions, and Spicy Barbecue Sauce  
**Vegetable Italiano**  
Fresh Basil, Roma Tomatoes, and Fresh Mozzarella with a Balsamic Glaze  
**Philadelphia Steak**  
Grilled Steak, Blue Cheese, Caramelized Onions, and Roasted Red Peppers  
**Imported and Domestic Cheese Display** $3.00  
Assorted Cheeses garnished with Fresh Fruit and Crackers  
**Fresh Fruit Display** $3.00  
Display of Fresh Whole and Sliced Seasonal Fruits and Berries  
**Vegetable Market Display** $1.40  
Display of Fresh-Cut and Grilled Marinated Vegetables with Ranch Dip  
**Dips** (Priced per person)  
**Warm Buffalo Chicken Dip** $2.00  
with Celery and Carrot Sticks and Pita Petals  
**Warm Crab Dip** $3.50  
with Pita Petals and OLD BAY® Seasoning  
**Duo of Bruschetta** $2.00  
Tomato-Basil and Roasted Vegetable Bruschetta on sliced French Bread  
**Garlic or Roasted Red Pepper Hummus** $1.75  
with Toasted Pita Petals  
**Spinach-Artichoke Dip** $1.70  
with Toasted Pita Petals