

# SAGE

DINING SERVICES®



Creating Exceptional Catering Experiences

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# Welcome

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## 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

KDURM@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](http://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](mailto: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.

[SAGECATERINGATNDMU.CATERTRAX.COM](http://SAGECATERINGATNDMU.CATERTRAX.COM)

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## Early Riser

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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.









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## Early Riser

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### 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:

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

#### Choice of one:

Crispy Bacon

Breakfast Sausage

Country Ham

Turkey Sausage

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## Wet Your Whistle

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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

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## Out-of-the-Box Lunch Boxes

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### **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









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## Out-of-the-Box Lunch

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### 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

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## Snacks

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**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

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## Sticks and Stalks

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### 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, Diced 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







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## Evening Gala

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### 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.

Herb-Roasted Chicken

\$18.50 served/\$22.50 buffet

Maryland Crabcake

Market Price/Not available for buffet

Two Jumbo Lump Maryland Crab Cakes

Pan-Seared Atlantic Salmon

\$20.25 served/\$24.50 buffet

Sesame-Crusted Grilled Atlantic Salmon Fillet with  
Mango and Pineapple Salsa

Grilled Strip Steak

\$23.00 served/\$28.25 buffet

Sliced Grilled Strip Steak with Caramelized Red  
Peppers and Onions

Penne Pasta

\$14.75 served/\$18.30 buffet

with Sun-Dried Tomatoes, Fresh Mozzarella, Artichokes,  
Roasted Red Peppers, Fresh Basil, Garlic, and Olive Oil

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)

Crème Brûlée

Tiramisu

Individual Cakes

Strawberry Cream or Red Velvet

Cupcake Assortment

Vanilla, Chocolate, Red Velvet, and Lemon Meringue



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## Go Global

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### **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.









## Canapes & 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

### Hors d'oeuvres (25 pieces passed or displayed)

**Spanakopita** **\$45.62**

Spinach and Feta Cheese in Flaky Pastry

**New: Vegan Kale Pot Stickers** **\$22.50**

**Beef Sliders** **\$74.00**

Mini Beef Burgers open-faced on a Horseradish-Onion Biscuit, topped with Blue Cheese and Caramelized Onions

**Cocktail Meatballs** **\$45.00**

Meatballs with a choice of Barbecue, Marinara, Sweet-and-Sour, or Swedish Sauce

**Mini Assorted Quiche** **\$42.50**

Flaky Pastry Shells with Herb-Egg Filling

**Vegetable Spring Rolls** **\$51.25**

with Duck Dipping Sauce

**Chili-Lime Chicken Kabob** **\$75.60**

Tender Chicken Breast in a blend of Chili Spices, Lime, and Cilantro, with Onions and Red and Poblano Peppers

**New: Tenderloin Wellington** **\$66.25**

Seared Beef Tenderloin in Puff Pastry

**Crabmeat Bruschetta** **\$84.00**

Lump Crabmeat, Fresh Tomatoes, Avocado, and Garlic atop a Crisp Wonton

**Miniature Crab Balls** **\$107.50**

Mini Maryland Crab Balls (.75oz) broiled with Lemon Wedges and Traditional Cocktail Sauce

**Scallops 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**

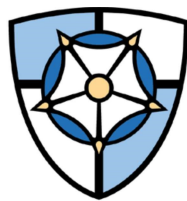
Tomato-Basil and Roasted Vegetable Bruschetta on sliced French Bread

**Garlic or Roasted Red Pepper Hummus** **\$1.75**

with Toasted Pita Petals

**Spinach-Artichoke Dip** **\$1.70**

with Toasted Pita Petals



NOTRE DAME  
OF MARYLAND  
UNIVERSITY

SAGE  
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