



sustainable catering since 1997

212.888.2664
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OUR STORY

For nearly thirty years, Bartleby & Sage has created thousands of corporate & social 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 — will welcome you with attentive, award-winning service.

Easy Events To-Go* or full-service planning, it's your choice!

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

OUR MISSION

Bartleby & Sage prepares both traditional and contemporary American food, using the freshest naturally-grown produce and meats from small family-run farms and purveyors.

As champions of eco-friendly products and sustainable services, we look forward to bringing 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

*25 person or \$2,500 minimum requirement



BREAKFAST

CLASSIC CONTINENTAL

\$22 pp

Assorted Breakfast Pastries
Granola Yogurt Parfaits (GF)
Achia Oat Bowls (GF, VG)
Tropical Fruit Salad (VG)

PACKAGE 1:

Hudson Valley Frittatas (GF)

\$26 pp

Ham | fontina | scallions
Cheddar-Bacon | spinach | onion
Loaded Veggie | chives (V)

PACKAGE 2:

Breakfast Burritos (NF)

\$28 pp

Bacon | egg | avocado | chipotle aioli (DF)
Sausage-Red Pepper | egg | potato | Jack
Vegan | black bean-tofu scramble | hash brown
avocado | salsa (VG)

ADD-ON SERVICES

CUSTOM SMOOTHIE BAR

Energize your morning with our made-to-order smoothies! Featuring an expert chef on-site and a curated menu brimming with juicy fruits, fresh veggies, and delightful mix-ins, we're ready to ensure your morning has some vibrant notes "blended" in!

PACKAGES INCLUDE

Granola Yogurt Parfaits
Seasonal Fruit

Add Coffee/Tea & Fresh Squeezed Juices
\$12 pp

PACKAGE 3:

Hot Continental

\$28 pp

Soft Scrambled Eggs
Crispy Bacon
Mini Sausage Rolls
Home Fried Potatoes

PACKAGE 4:

Breakfast Sandwiches

\$28 pp

BEC | bacon | egg | cheddar
Hot Press Ham & Cheese Croissant | gouda
Turkey Wrap | spinach | egg | spicy aioli (V)

PACKAGE 5:

New York Breakfast

\$30 pp

Bagel & Schmear (NF)
lox | sliced red onion | tomatoes | capers
cream cheese | butter | jam
House-Made Walnut Coffee Cake

GF-gluten free | NF - nut free | DF-dairy free | V-vegetarian | VG-vegan





CASUAL & BOXED LUNCH

**PACKAGE 1:
Quiche Lunch**
\$28 pp

Lorraine | bacon | gruyère
Mushroom & Swiss (V)
Tomato-Basil | goat cheese (V)

INCLUDES
Arugula Salad | parmesan | cherry tomatoes
Strawberry Shortcake

**PACKAGE 2:
Sandwiches & Bowls Buffet**
\$30 pp

Assorted Sandwiches
Chopped Salads/Bowls
North Fork Chips
Seasonal Fruit Tarts

**PACKAGE 3:
Soba Noodle Take Out**
\$30 pp

Soba Noodles | mushroom | carrot
sesame | scallions | soy (VG)

Add-Ins | Sriracha Chicken | Ginger-Lime Salmon

INCLUDES
Chopped Salad | sesame ginger dressing (GF, VG)
Passion Fruit Mousse

Box it up for an on-the-go lunch: additional \$5 pp

BOXED LUNCH MENUS
\$35 pp

**BOX 1:
Sage General Store**
½ Tarragon Chicken Salad
½ Kale Salad
Whole Fruit
Double Chocolate Brownies

**BOX 2:
Brooklyn Classics**
½ Williamsburg Veggie Wrap
½ Greek Salad
Bjorn Popcorn
Oatmeal Raisin Cookies

**BOX 3:
The Dude**
½ Cowboy Steak Sandwich
½ Black Bean-Corn Salad
North Fork Chips
Chocolate Chip Cookies

ALL DAY CONFERENCE

starting at \$80 per person

includes
1 breakfast package
morning snacks
1 lunch package
afternoon snacks
all day coffee/tea & soft drinks



GF-gluten free | NF - nut free | DF-dairy free | V-vegetarian | VG-vegan



SANDWICHES

Tarragon Chicken Salad

Bibb lettuce | country white

Vermont Grilled Chicken

granny smith apple | mustard
aged Cabot Vermont cheddar | baguette

Turkey Burrito

chipotle turkey | avocado | black bean-corn salsa

Nueske's B.L.T.

Nueske's slab bacon | lettuce | tomato
black pepper mayo | grilled sourdough

Cubano

slow-roasted pork | Swiss cheese | sour pickle
garlic-Dijon mayo | Portuguese roll

The Cowboy Steak

flank steak | caramelized onions | cress
chipotle aioli | ciabatta

Captain Beefheart

roast beef | fried onions | horseradish sauce
arugula | roasted tomato | rosemary ciabatta

Portobello "Steak"

chive goat cheese | roasted red peppers
greens | 7-grain (V)

Williamsburg Veggie Wrap

cucumber | tomato | bell pepper | carrot | tahini (VG)

Rustic Mediterranean

roasted eggplant | red pepper | potato
red cabbage | hummus | lavash (VG)

Buffalo Bill

spicy chicken | pickled jalapeño | celery slaw
blue cheese dressing | seeded bun

Charlie Bird

fried chicken | red cabbage slaw
verde dressing | fried shallots | brioche (DF)

Mediterranean Tuna Salad

black olives | red pepper | pita

The Lower East Side

smoked salmon | dill cream cheese
sliced cucumber | deli rye

Carolina Pulled Pork

BBQ roasted pork | vinegar slaw | seeded bun (DF)

The Frenchie

country ham | gruyère cheese | mustard
chopped cornichons | baguette

Classic Reuben*

pastrami | Swiss cheese | sauerkraut
Thousand Island | pan-grilled rye
*can be made with turkey

Thai Veggie

grilled eggplant | tamarind | sliced bell peppers
toasted cashews | baguette (VG)

Falafel Wrap

pickled red onion | tomato | lettuce
garlic tahini sauce | naan (VG)

Gluten Free Bread available for all sandwiches

SALADS & BOWLS

Bartleby's Kale Salad

toasted almonds | aged cheddar
lemon-truffle vinaigrette (GF)

Mexican Salad

greens | avocado | Jack cheese
black bean-corn salsa | tortilla (GF, NF)

Pesto Pasta Salad

cavatelli | tomato | mozzarella
zucchini pesto (NF)

Apple & Beet Salad

butter lettuce | goat cheese
walnuts | mustard vinaigrette (GF)

Fall Farro Bowl

roasted squash | collards
manchego | sage (NF)

New York Caesar Salad

kale | romaine | parmesan
grape tomatoes | croutons (NF)

Quinoa Lunch Bowl

avocado | seasonal veggies
toasted nuts (GF, VG)

Sesame Ginger Salad

romaine | cabbage | radish
Mandarins | sesame crackers (GF, VG, NF)

Mediterranean Bowl

brown rice | chickpeas | pickled red onion
tomato | cucumber | olive | feta (GF, NF)

Cruciferous Salad

cauliflower | broccoli | romanesco
pine nuts | raisins | capers (GF, VG, NF)

Couscous Bowl

carrots | parsnip | squash
chickpeas | harissa (VG, NF)

Rainbow Crunch Bowl

cabbage | spicy broccoli | chickpeas
sweet potato | pesto (GF, VG, NF)

PROTEIN ADD-INS

\$5-\$8 pp

Chimichurri Steak
Herb Roasted Chicken
Grilled Salmon
Sesame Tofu

GF-gluten free | NF - nut free | DF-dairy free | V-vegetarian | VG-vegan

SNACKS

\$3-\$12 pp

MORNING

Homemade Granola Bars

(GF, VG)

Breakfast Bars

fig | cranberry | oats
(GF, VG)

Chia Pudding Cups

(GF, VG)

Homemade Scones & Muffins

blueberry lemon (V)
savory bacon-cheddar

Green Smoothie Bowls

(GF, VG)

Fruit Kebabs

pomegranate molasses
(GF, VG)

Energy Bits

peanut butter | oats | dates (GF)

Nut & Trail Mix Bar

assorted nuts | dried fruits
chocolate | seeds (GF, VG)

AFTERNOON

House-Made Truffle

Potato Chips (GF)

Crudité & Pita Cups

hummus (VG)
artichoke dip (V)

Chocolate-Covered Pretzels (V)

Chips & Dips (GF, VG)
plantain | corn | salsa | guacamole

Bacon-Chocolate Brownies

Artisanal Cheese Cones (V)

baguette | berries | figs
*optional to add charcuterie

Pistachio Cheese Bites (V)

Ham & Cheddar Biscuits
scallions

Sweet & Savory Popcorn
(GF, VG)

Seasonal Cookies (V)

HOT LUNCH

TACO STAND (GF)

from \$35 pp

SELECT 3 MAINS:

Arrachera Beef
Pork Barbacoa
Poblano Chicken
Pan-Seared Fish
Chipotle Vegetables

INCLUDES:

corn tortillas
shredded lettuce
pickled red onion
queso fresco
sour cream
pico de gallo
tomatillo salsa
chipotle sauce

Mexican-Style Rice & Beans

Deconstructed Elote

grilled corn | queso fresco
chipotle mayo | chili powder

CHURRO STATION

\$10 per person plus staff on-site
dulce de leche &
chocolate sauces

MEZZE GRILL

from \$35 pp

KEBABS (GF)

Chicken | curried raita
Beef | yogurt-harissa sauce
Veggie | red pepper coulis (VG)

INCLUDES:

pitas & flatbreads
dips: hummus | baba ghanoush (VG)
tzatziki | lemon-garlic dip (V)
pomegranates | dates | grapes | cured olives



ITALIAN FEAST

from \$35 pp

MAINS

Pan-Seared Chicken | caper-olive lemon butter
Cavatelli Lamb Ragu | pecerino
Grilled Portobello Mushroom | basil pesto (VG)

INCLUDES:

Focaccia & Breads | olive oil
Allegra Salad | dried fruits | white balsamic
Garlic Broccolini (GF, VG)
Anson Mills Creamy Polenta (GF)



HOT BUFFET

SEASONAL MENUS

from \$35 pp

(or let us customize a menu for you!)

INCLUDES:

Artisan Rolls & Breads | creamery butter

SPRING

Asparagus Salad | lemon | parmesan | olive oil (V)
Spit-Roasted Amish Chicken | 8-herb jus (GF, DF)
Grilled Flank Steak | herb chimichurri (GF, DF)
Spring Pea Risotto | parmigiano (GF)
Charred Rainbow Carrots | harissa glaze (GF, VG)

SUMMER

Long Island Corn Salad | tomatoes | avocado (GF, VG)
Seared Hanger Steak | red wine-shallot sauce (GF, DF)
Honey-Chipotle Glazed Salmon | lemon (GF, DF)
Herbed Fingerling Potatoes (GF, VG)
Stuffed Zucchini | chickpeas | tomato salsa (GF, VG)

ADD-ONS

Entrée - \$10+
Salad - \$8+
Side - \$8+
Dessert - \$6+

AUTUMN

Grilled Pear Salad | walnuts | crumbled blue (GF, V)
Chicken Pot Pie | butter pastry
Butternut Squash Ravioli | sage brown butter (V)
Cauliflower-Parsnip Mash (GF, V)
Crispy Brussels Sprouts | Nueske's bacon (GF)

WINTER

Fig Salad | apricots | pecans | white balsamic (GF, VG)
Spinach & Pine Nut Stuffed Chicken (DF)
Pan-Seared Branzino | olive tapenade (GF, DF)
Creamy Mashed Potatoes (GF, V)
Blackened Haricot Vert | shallots (GF, VG)

GF-gluten free | NF - nut free | DF-dairy free | V-vegetarian | VG-vegan







HIGH TEA

As a light snack or a full on brunch - PINKIES UP!
from \$60 pp

TEA SANDWICHES

select five

Classic Herb Butter (V)
Cucumber & Roasted Red Pepper Hummus (V)
Smoked Salmon & Chive Cream
Prosciutto & Fig
Tarragon Chicken Salad
Beet & Goat Cheese French Macaron (V)
Aged Cheddar & Caramelized Onion Jam (V)
Nueske's BLT Stack
Curried Egg Salad

INCLUDES

Homemade Scones
Cheddar Biscuits
Seasonal Jams
Clotted Cream

PETITE FOURS

Mini Eclairs
Strawberry Cream Puffs
Hazelnut Chocolate Opera Cakes
French Macarons

HIGH-END UPGRADES

Lobster Salad
Fois Gras French Macarons
Curried Crab Gougères
Smoked Salmon & Caviar

FLATBREADS (V)

Classic Margarita | sliced tomato | basil | mozzarella
Spinach & Artichoke | three cheese
Tri-Color Cauliflower | pine nuts | tahini (DF)
Fig & Goat Cheese | caramelized onion

TUSCAN

Hand-Selected Local Artisan Cheeses
Pain D'Avignon & Sullivan Street Breads | crackers
Faicco's Handmade Charcuterie
olives | figs | seasonal fruits | Marcona almonds

ANTIPASTI

roasted peppers | artichokes | assorted olives
pickled carrots & cauliflower | spicy green beans
Italian cheeses | prosciutto | crackers & grissini

MEZZE (V)

hummus | baba ghanoush | tzatziki | artichoke dip
red pepper hummus | lemon-garlic | whipped feta
grilled peppers & eggplant | pickled veggies
flatbreads | pita | mini falafel bites
garnished with pomegranates | dates | grapes | olives

Minimum of 25 people

\$18-\$25 per person, per board

GRAZING BOARDS & TABLES

A photograph of a grazing board on a wooden table. The board is filled with various breads, including baguettes and crackers, some topped with herbs and olive oil. There are also several small wooden bowls containing dips, such as hummus and tzatziki, garnished with fresh herbs. A bottle of olive oil with a sprig of rosemary is visible on the right side of the board. The background is a dark, textured wall.

DROP OFF HORS D'OEUVRES

VEG/VEGAN

Mushroom & Goat Cheese Tartlettes
puff pastry

Carrot Latke (GF, DF)
apple-jalapeno chutney

Thai Spring Roll (GF, VG)
veggies | tamarind

SEAFOOD

Shrimp Cocktail (GF, DF)
bloody mary sauce

Tuna Poke (GF, DF)
sesame | cucumber cup

Smoked Salmon Stack
chive creme | pumpernickel bread

MEAT

Black Sesame Chicken Bites
sriracha aioli

Bacon Wrapped Dates (GF)
mascarpone | hazelnut

Seared Beef Crostini
tri-color pepper chutney

SWEET

Mini Pots
chocolate mousse or lemon meringue

NY-Style Cheesecake Bites
seasonal fruit

Minimum of 25 people
\$5-\$7 per hors d'oeuvres

DEILED EGG TRIO

\$14 pp

Blue Cheese Dirty Martini
Smoked Salmon & Caviar
Crispy Bacon & Avocado

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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info@bartlebyandsage.com
www.bartlebyandsage.com

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