

**'BARS' +  
STATIONS  
MENU**



# SEEDLING AND SAGE

## IT'S FIVE O'CLOCK SOMEWHERE

**ARTISAN CHEESE** | Aged Manchego, Herb Crusted Montrachet Goat Cheese, Assorted Domestic Cheeses, Rosemary And Sea Salt Toasted Marcona Almonds, Seasonal Fruit Preserves, Artisan Crackers

**SEASONAL VEGGIE COUTURE** | Grilled & Raw Sweet Local Veggies

**SPINACH DIP** | Fresh Chopped Spinach Dip Bread Bowl, Bread Cubes

**CHICKEN PESTO SLIDER** | Grilled Chicken, Mozzarella, Red Peppers, Spinach, Pesto  
(1-2 Sliders Per Person)

*\$150 Serves 8-10 Guests \$275 Serves 15-20 Guests*

## LET'S GET SKEWERED! SKEWER BAR

*Select Two Skewer Types. Four Skewers Per Person. Select Two Sides.*

**HONEY PECAN CHICKEN SKEWER**

**ISLAND JERK SHRIMP + GRILLED PINEAPPLE SKEWER**

**CHICKEN SATAY SKEWER**

**TERIYAKI BEEF SKEWER**

**VERY VERY VEGGIE SKEWER**

*\$200 Serves 8-10 Guests \$375 Serves 15-20 Guests*

## SLIDER BAR

*Select Two Types Of Sliders. Two Sliders Per Person. Select Two Sides.*

**CHICKEN PESTO SLIDER** | Grilled Chicken, Mozzarella, Red Peppers, Spinach, Pesto  
**CLASSIC ROAST BEEF SLIDER** | Cheddar Cheese, Creamy Horseradish Aioli, Tasty Caramelized Onions

**CAPRESE SLIDER** | Mozzarella, Tomato, Basil, Pesto (V)

**BLACKENED CRAB CAKE SLIDER** | Roasted Corn Salsa(+ \$25)

**SLICED BEEF TENDERLOIN SLIDER** | Tarragon Aioli (+ \$25)

*\$150 Serves 8-10 Guests \$275 Serves 15-20 Guests*

## SELECT TWO SIDES

### CLASSIC GARDEN SALAD

Shaved Carrots, Cherry Tomatoes, Cucumbers, Homemade Croutons, Balsamic Vinaigrette

### STRAWBERRY BASIL SALAD

Strawberries, Toasted Walnuts, Feta, Honey Basil Vinaigrette

### LEMONY FARFALLE PASTA SALAD

### TRADITIONAL POTATO SALAD

### JICAMA SLAW

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# SEEDLING AND SAGE

## SOUTHERN COMFORT BBQ

HONEY PECAN CHICKEN

SMOKED PULLED PORK SLIDER WITH SWEET BBQ SAUCE

CELEBRATION MAC-N-CHEESE

HONEY BUTTER CORN BREAD MUFFINS, WATERMELON  
PIECES, JICAMA COLE SLAW

*Serve Hot. A Comfort Meal! Warm Your Bellies And Your Hearts...*

*\$250 Serves 8-10 Guests \$450 Serves 15-20 Guests*

## MARGARITAVILLE

*Build Your Own Taco Or Bowl! Select Two Types Of Tacos. Two Tacos  
Per Person. Serve Hot.*

**OPTIONS** | Marinated Chicken, Ground Beef, Roasted Veggie +  
Black Bean

**ACCOMPANIMENTS** | Mexican Rice, Flour Tortillas, Pico De  
Gallo, Guacamole, Shredded Lettuce & Cheeses

*\$150 Serves 8-10 Guests \$275 Serves 15-20 Guests*

## STREET TACO BAR

*Select Two Types Of Tacos. Two Tacos Per Person. Serve Hot.*

**JERK CHICKEN TACO** | Shredded Jerk Chicken, Red Cabbage  
Slaw, Oaxaca Cheese, Chipotle Mayo

**SHORT RIB TACO** | Marinated Pulled Short Rib, Red Cabbage  
Slaw, Oaxaca Cheese

**BAJA FISH TACOS** | Beer Battered White Fish, Flour Tortilla,  
Chipotle Mayo, Red Cabbage Slaw, Roasted Corn Salsa

*Served With Mexican Rice*

*\$200 Serves 8-10 Guests \$375 Serves 15-20 Guests*

## FARM TO BAR CRAFT COCKTAIL 16 OZ MIXERS \$25

*\*Low calorie, all natural,  
additive-free! Just mix with  
your favorite libation or as  
recommended below*

### SAIGON SOUR

Vietnamese Cinnamon,  
Lime, Yuzu Citrus,  
Cucumber, And Citrus  
Bitters -Add Vodka

### FLOWER BOMB

Hibiscus, Peony, Spanish  
Orange And Lime  
-Add Tequila

### KNUCKLE SANDWICH

Mango, Morita Chile and  
Fresh Lime~Add Vodka

*These farm-to-bar cocktail  
mixes made exclusively for  
Seedling + Sage Catering by  
13th Street Cocktails*

*\*Just 35 calories per serving*

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# SEEDLING AND SAGE

## FARM TO TABLE AMBIENT ENTREES

*Select Two Entrees and Two Sides. Served Room Temperature.*

### **HONEY PECAN CHICKEN**

Pecan Crusted Chicken, Honey Drizzle, Served Over Wilted Spinach, Asparagus, Grape Tomatoes

### **ACHIOTE ROASTED SALMON**

Papaya, Grilled Pineapple, Baby Squash

### **SLICED BEEF TENDERLOIN**

Horseradish Crema (+5pp)

### **TUNA SALAD NICOISE**

Albacore Tuna, Fire Roasted Grape Tomatoes, Roasted Red Bliss Potatoes, Haricot Verts, Kalamata Olives, Hard Boiled Eggs, Arugula, Lemon Vinaigrette

*\$250 Serves 8-10 Guests \$450 Serves 15-20 Guests*

## STARTERS

**ARTISAN CHEESE** | Aged Manchego, Herb Crusted Montrachet Goat Cheese, Assorted Domestic Cheeses, Rosemary And Sea Salt Toasted Marcona Almonds, Seasonal Fruit Preserves, Artisan Crackers

Small Serves 8-10 Guests \$65, Large Serves 15-20 \$125

**SEASONAL VEGGIES + DIP** | Grilled & Raw Sweet Local

Veggies, Spinach Dip Fresh Chopped Spinach Dip Bread Bowl, Bread Cubes

Small Serves 8-10 Guests \$65, Large Serves 15-20 \$125

**HAPPY HOUR APPS** | Our famous cheesesteak cigars (6),

Chicken + Waffle Skewers With Bourbon Glaze (12) and

Caprese Lollipops (12) \$75

**WWW.SEEDLINGANDSAGE.COM**