

HORS D'OEUVRES MENU

A white line-art illustration of a sage branch and an orange. The sage leaves are elongated with serrated edges and detailed vein patterns. The orange is large and textured with a grid of small dots representing its peel. The entire illustration is set against a solid green background.

SAGE & ZEST

SAGEANDZEST.COM

HORS D'OEUVRES OPTIONS

20-PERSON MINIMUM
PRICES PER PERSON (PP)

CHOOSE 5	19.95 PP
from vegetarian, seafood, or meat selections	
CHOOSE 7	23.95 PP
from Vegetarian, Seafood, or Meat Selections	
CHOOSE 9	27.95 PP
from Vegetarian, Seafood, or Meat Selections	

POULTRY SELECTION

BUFFALO CHICKEN MEATBALL BLUE CHEESE FONDUE, HOT SAUCE, BBQ CRUNCH*

CHICKEN 'N WAFFLES JALAPEÑO BUTTER, WHISKEY BACON JAM, MICRO CELERY*

DUCK CONFIT SUMMER ROLL NAPA CABBAGE, SAKE-PLUM SAUCE*

DUCK MEDIA NOCHE DUCK PROSCIUTTO, ROAST DUCK CONFIT, VIOLET MUSTARD, CORNICHONS, BRIOCHE

CHICKEN PESTO RISOTTO ARANCINI

CHICKEN KATSU SLIDER

VEGETARIAN SELECTION

CHILLED MELON & CHAMPAGNE SHOOTER MINT OIL (GF) (V)

MARKET FRUIT TOAST HOUSE MADE RICOTTA, GRILLED NECTARINES, PLUOTS, FINE HERBS

SUMMER SQUASH & LEEK TART OREGANO, CARROT PUREE, FRIZZLED CARROTS (V)

SWEET CORN RISOTTO CRISP ALEPPO TOMATO JAM

PASSION FRUIT & HEARTS OF PALM CEVICHE MANGO, PINEAPPLE, AJI AMARILLO

GRECIAN CUCUMBER CUP TOMATO, FETA, PRESERVED LEMON VINAIGRETTE, DILL, RED ONION

BEETROOT & FETA MOUSSE TARTLET

SEAFOOD SELECTION

GRILLED MARKET FISH CORN TACO, RED CABBAGE, MANGO-PASSION FRUIT SALSA

SALMON POKE SEAWEED, GREEN ONION, CUCUMBER, TARO ROOT SHELL, MACADAMIA NUTS (GF)

SMOKED SALMON CRÊPE CITRUS-DILL CRÈME FRAICHE, WILD ARUGULA

TUNA TARTARE ASIAN PEAR, JICAMA, SPICY MAYO, MASAGO (GF)

MARYLAND CRAB BEIGNET PAPRIKA LIME AIOLI

CHARRED OCTOPUS PATATAS BRAVA, ROMESCO SAUCE

MEAT SELECTION

BEEF SHORT RIB TARTELETTE CORN PURÉE, CHIVE, SMOKED TOMATO MARMALADE*

LAMB LOLLIPOP WILD MUSHROOM, MINTED PEAS

MINI BLT BLACK PEPPER AIOLI, MINI ENGLISH MUFFIN

REUBEN KNISH RUSSIAN DRESSING, CORNICHON, PICKLED RED CABBAGE*

KOREAN SHORT RIBS BRIOCHE BUNS, CUCUMBER, KIMCHI KETCHUP

PETIT PATTY MELT CARAMELIZED VIDALIA ONIONS, POTATO BREAD, RED EYE KETCHUP

STEAK FRITES AGED COTE DE BOEUF, TRUMPET MUSHROOM, SHALLOT BERNINAISE

SAGE&ZEST

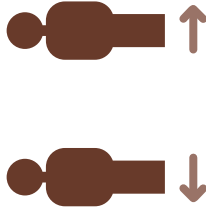
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212.601.2797

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ENHANCED KITCHEN SAFETY MEASURES — COVID-19



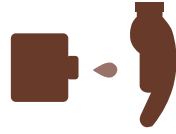
Team members must wear face masks at all times



6 feet social distance is maintained at all times



Team members have a minimum of two temperature checks daily and must be below 98°F to work



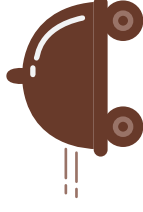
Hand washing frequency has increased



All deliveries and personal items are sprayed with anti-bacterial solution



All kitchen materials and surfaces are thoroughly cleaned before use



All food items are packed individually for contactless delivery



If a team member feels unwell they must immediately report to a manager, depart and seek medical help