



BLUE SAGE *Cuisine*

LOCAL, ORGANIC & SCRATCH MADE

Corporate Lunch Catering Menu



"Taste our passion in every bite"

904.513.8938

www.bluesagecuisine.com

Local, natural, scratch-made cuisine

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All items are scratch-made with local, natural/organic ingredients and are preservative-free. All meats are free-range, pasture-centered. Orders can be delivered via individual box lunch or onsite buffet setup.

SALADS

Served with bread roll and fresh fruit

Santa Fe Chicken Salad

Crisp romaine lettuce mixed with citrus and herb marinated chicken breast, roasted poblano peppers, jack cheese, tomatoes, roasted corn, black beans, jicama. Topped with crunchy, seasoned garbanzo beans. Served with mild chipotle-ranch dressing

Asian Chicken Salad

Crisp romaine and cabbage mixed with mandarin oranges, edamame, carrots, scallions, cilantro, feta and wonton strips. Topped with tamari-honey marinated chicken with our sesame ginger dressing

Italian Chopped Salad

Combination of greens mixed with apples, feta and gorgonzola, avocado, tomatoes, garbanzos and pepperoncini. Served with our signature olive oil and lemon dressing

Steak Salad

Crisp romaine lettuce topped with espresso-rubbed strip, tomatoes, blue cheese, avocado and housemade croutons. Served with our creamy blue cheese dressing

Salad Trio

Lemon-dill tuna salad with crisp flatbread cracker, Waldorf-style Chicken Salad on romaine and Cheese tortellini pasta salad

Greek Salad

Mixed greens with marinated chicken, feta cheese, tomatoes, red onion, greek olives, cucumbers and our greek vinaigrette

Roasted Veggie Salad

Micro-Arugula tossed with sundried tomatoes, roasted asparagus, fresh corn, zucchini and avocado. Served over romaine lettuce leaf with our Dijon vinaigrette

Rosemary Chicken Club Salad

Romaine, spinach and kale leaves topped with rosemary grilled chicken, bacon, avocado, parmesan, tomatoes and red onion



All salads are served entrée sized at \$10.95/person, with a minimum order of 10. Items cannot be combined to meet minimum order. Salads can be served via individual box lunch or buffet style.

SANDWICHES

Served with your choice of either pasta salad, quinoa-kale tabouli or cauliflower "potato" salad and fresh fruit

Roasted Veggie

Marinated Portabella Mushroom, roasted red and yellow peppers, fresh tomato, arugula with jack cheese and sun-dried tomato aioli served on asiago focaccia.

Turkey, Avocado & Havarti

Freshly baked Croissant filled with roasted turkey, sprouts, avocado, Havarti cheese, tomato and lettuce with Dijon spread.



Smoked Tukey

Smoked Turkey Breast w/ Provolone, Caramelized Onions, Heirloom Tomatoes, Organic Mixed Greens and Basil - Pesto Mayo on Fresh baked Italian Bread

Chicken Salad

Lightly dressed roasted chicken with fresh herbs and spices, celery, cranberries and granny smith apples served on a freshly baked Roll

Roast Beef and Swiss

Slow roasted and thinly sliced beef, baby swiss cheese, horseradish spread, baby arugula and tomato served on a soft roll

Assorted Sandwiches \$11.95

Choose any 3: Turkey, Roast Beef, Veggie, Chicken Salad, Tuna, Smoked Salmon, Egg Salad.

WRAPS - \$10.95/person

All wrapped in a freshly made flour tortilla and served with your choice of either quinoa-kale tabouli, pasta salad or cauliflower "potato" salad and fresh fruit cup

Chicken

Choice of Thai, Caesar or Roasted Chicken

Thai - Bean sprouts, water chestnuts, shredded carrots, cilantro, thai peanut sauce

Caesar - Romaine, parmesan, tortilla strips, tomato, Caesar dressing

Roasted chicken - Roasted chicken, mixed greens, tomatoes, avocado and sprouts

Turkey

Roasted turkey, mozzarella, tomato, baby spinach

Veggie

Baby Spinach, arugula, tomato, sprouts, cucumber, avocado, thinly sliced red onion with roasted tomato cream cheese

Green Burrito

Green chili chicken, cilantro rice, avocado, sauteed bell peppers and onions, sour cream and jack cheese. Served with black beans

Gyro

Marinated chicken wrapped in flatbread with housemade tzatziki, lettuce, tomato and red onion. *With Lamb add \$1.50/person*

All sandwiches are \$10.50/person, with a minimum order of 10. Items cannot be combined to meet minimum order. Sandwiches can be served via individual box lunch or buffet style and include fruit and your choice of 1 side item listed above.

HOT MENU

Pasta

Served with Bread and Garden Salad

Cajun Chicken and Shrimp \$13.95

Chicken, Shrimp and Chicken Andouille sausage sautéed with onions and peppers tossed in a lightly spiced, tomato cream sauce

Spinach and Chicken Lasagna \$14.95

Layers of fresh pasta baked with sautéed spinach and swiss chard, chicken and apple sausage, italian chicken sausage, herbed ricotta topped with fresh mozzarella and marinara

Steak Gorgonzola \$13.95

Fettucine pasta with rich gorgonzola cream sauce topped with marinated Ribeye steak and mushrooms

Tomato Basil Linguine (Vg) \$9.95

Fresh vine-ripened tomato and basil sauce with roasted garlic

Chicken Basil Cream \$12.95

Fresh pasta with marinated, free range chicken breast and mushrooms in basil cream sauce

Entrees

Served with listed accompaniments

Grilled Chicken Mojito \$12.95

Marinated, free-range chicken breast topped w/ poblano-corn relish served w cilantro-garlic rice, black beans and plantains

Eggplant Parmigiana \$12.95

Lightly breaded, thinly sliced eggplant layered with fresh tomato-basil sauce and parmesan and mozzarella cheeses. Served with Chopped Italian salad and bread

Lemon-Oregano Chicken \$12.95

Lemon, garlic and oregano bone-in chicken served with warm orzo tabouli, greek salad and warm pita

Fresh Catch (*seasonal wild-caught choice*) Market Price

Garlic-Chipotle fillet served over a bed of roasted vegetables topped with a tomato relish and avocado cream sauce

Chicken Marsala \$11.95

Lightly Breaded chicken cutlets in a rich mushroom, marsala wine sauce. Served with rice pilaf and sautéed green beans

Chicken Picatta \$13.95

Pan-Seared Chicken Breast with artichokes in a rich caper and lemon-butter sauce. Served with garlic mashed potatoes and brussels sprouts

Espresso Rubbed Ribeye \$15.95

Sliced ribeye grilled to medium, served with creamed spinach and choice of cauliflower-parsnip mash or garlic mashed potatoes and bread rolls

All entrees are priced per person, with a minimum order of 10. Items cannot be combined to meet minimum order. Meals can be served via individual entree or buffet style. We recommend buffet style for hot menu items.

SIDES \$3/person

Broccoli Romano

Broccoli sautéed with garlic scented olive oil, red chili flake and grated romano cheese

Cauliflower "rice"

Tender bits of cauliflower steamed and sautéed in fragrant olive oil.

Herbed Potatoes

Herb roasted red potato wedges

Brussels Sprout

Brussels sprouts sautéed in uncured bacon, garlic, onions and finished with fresh lemon

Sauteed Swiss Chard

Organic Swiss Chard sautéed in garlic and olive oil

Quinoa Tabouli Salad

Quinoa, kale, parsley, mint, tomatoes, feta, olive oil and lemon juice

Rice Pilaf

Jasmine Rice and Orzo sauteed in onion, garlic, butter and herbs.

Warm White Bean Salad

Warm white beans mixed with organic baby spinach, grape and sundried tomatoes in a lemon vinaigrette

DESSERT

Cheesecake Bites \$12.50/dozen

Cupcake- sized version of our signature recipe of creamy cheesecake with fresh graham cracker crust, topped with seasonal fresh fruit

Cookies \$9/dozen

Oatmeal, Chocolate Chip and Gluten-Free Peanut Butter

SOUP Serves 8-10

Chicken Chowder \$30

Free range chicken, potatoes, bacon and spices in a thick, cream base

Clam Chowder \$39

Fresh caught clams in a rich, creamy chowder finished with a touch of sherry

Chicken and Potato Gnocchi \$32

Light pillows of potato gnocchi in a creamy broth of carrot, spinach, kale and chicken

Chicken Tortilla \$34

Shredded chicken and veggies in a lightly spiced broth. Topped with crisp tortilla strips, avocado, jack cheese and pico de gallo

Chicken Noodle "Flu Fighter" \$32

Classic chicken noodle soup with a kick of immune boosting ginger, turmeric and lemon

Tomato Basil Bisque \$30

Classic tomato soup with fresh basil

Vegetable Soup \$32

Hearty seasonal veggies in a flavorful broth

BEVERAGES \$1.40/person

Iced Tea – Sweet, Unsweet, Mango or Lemon-Mint; Blueberry Ginger Refresher; Hot tea; Coffee; Lemonade, La Croix Sparkling Water

PLATTERS

All platters are priced for serving size of 8-10 people unless otherwise noted. (Approx 2-3 units/person)

Mini Caprese Skewers \$22

Mini bamboo skewers of ciliegine mozzarella and grape tomatoes drizzled with arugula basil pesto

Smoked Salmon “Angel” Eggs \$23

Our version of a deviled egg – a creamy mix of egg and smoked salmon topped with capers

Rosemary Shrimp Skewers \$34

Large marinated shrimp skewered on fresh rosemary sprigs

Cheese Board \$11/person

Assortment of domestic and imported cheeses. Serves with dried fruit, spreads and assorted crackers/breads

Espresso Steak Skewers \$36

Espresso rubbed flank steak skewered and grilled. Served with warm blue cheese sauce

Roasted Potato Bites \$24

Red potatoes filled with roasted tomato, manchego cheese and crispy pancetta

Assorted Sandwich Tray \$58

Choose any 3: Turkey breast, Roast Beef, Veggie, Chicken Salad, Tuna. All served on fresh baked breads

Hummus \$18

Your choice of:

Avocado Arugula

Classic OR

Roasted Red Pepper

Fresh chickpeas blended with garlic, lemon, olive oil. Served with fresh pita and veggies

Mezze Platter \$38

Grilled Pita triangles and vegetables with sundried tomato-olive tapenade, garlic paste, arugula basil pesto and feta

Fruit Platter \$22

Assorted seasonal fruit including select organics

w/greek yogurt dip add \$7

Veggie Platter \$22

An array of seasonal veggies and our housemade, herbed ranch dressing

DETAILS

Scratch Made

All of our food is made from scratch. Please inquire about any food allergies or preferences as we can make accommodations. You may also inquire about other items listed on our website

Local Ingredients

We work with local farmers to ensure that we can source as many fresh, locally sourced ingredients for our menu items. We offer organics whenever possible and always all natural farm-fresh produce, fresh caught seafood and free range meats. Due to the quality of our food, we may have to switch an ingredient if it is not available at time of order. You will be notified in advance if this occurs

Ordering

Please allow as much time as possible for orders, with a preference of 72 hours notice. In order for our farm partners to meet our demands, we need to give them adequate notice to ensure items are available. However, we will work to accommodate last-minute orders

Order Quantity

Orders are priced per person and need to be placed in quantities of 10. This means that for a group of 10, you would choose 1 item and that would come to you with all accompaniments listed in quantity to feed each person. Please inquire about special situations

Delivery and Setup

We deliver around the greater Jacksonville area and surrounding cities. A delivery fee is added to each order based on distance from our kitchen. Please provide us with a 30 minute window for buffet, 15 min for box setup. Ex. If you plan to eat at noon, allow 11:30 or 11:45 delivery, respectively

Cancellations

All cancellations must be made in writing (via email is fine) 24 hours prior to scheduled delivery time. Our food is made from scratch just for you and cannot be reused. Any cancellations, including inclement weather, made within 24 hours will not be refunded

Payment

Full payment of invoice is required 24 hours prior to delivery via check, cash or credit payment. Clients will be invoiced via email and can submit payment securely through email link. All orders will have a 7% Florida Sales Tax added. An 18% service charge added to all full service, onsite orders

Equipment/Décor

Individual boxed items will be delivered in biodegradable disposable containers and will include utensils and napkins. For buffet service, disposable white table linen, disposable platters and wire chafing dishes with disposable aluminum pans will be used. If you are interested in stainless steel chafers, reusable platters and additional or colored décor, additional charge will apply. All items are served with utensils, cups and paper plates if necessary

Allergies/Dietary Restrictions

Please discuss any severe allergies, dietary restrictions, etc when booking your order. While we work to ensure that we are aware of every ingredient in every item we prepare, we want to ensure that we discuss with our farm partners any issues that could be a concern in storage, transport, etc.