



sustainable catering since 1997

212-888-2664
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OUR STORY



For more than twenty years, Bartleby & Sage has created thousands of corporate 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 — we will welcome you with attentive, award-winning service.

Easy events to go or full-service planning — your choice!

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

OUR MISSION

Bartleby & Sage prepares both traditional and contemporary American food, using the freshest naturally-grown produce, meats and poultry.

We seek out small, family-run farms and purveyors to bring 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





BREAKFAST

PACKAGE 1: HEALTHY BREAKFAST TOASTS*

\$16 pp (choice of 3)

avocado | lemon zest
ricotta | honey
poached egg | chives
prosciutto | hard-boiled egg | capers
strawberry jam | crème fraîche | mint

PACKAGE 2: HUDSON VALLEY FRITTATAS (GF)

\$16 pp

ham | fontina | scallions
seasonal vegetable | chives (V)
bacon | aged Vermont cheddar

PACKAGE 3: OATMEAL BAR (GF, V)

\$18 pp

steel cut oatmeal
seasonal fruit | berries | Vermont maple syrup
chia seeds | organic milk | almond milk

PACKAGE 4: BREAKFAST BURRITOS

\$18 pp (choice of 3)

classic | egg | sausage | cheddar
bacon | egg | avocado | tomato (DF)
smoked salmon | egg | dill | cream cheese
red pepper | egg | salsa | Jack cheese (V)
goat | egg | goat cheese | tomato | basil (V)
egg white | spinach | tomato | feta (V)

all packages include:

handmade granola bars & beverages
fresh squeezed orange juice | Dallas Bros. fair-trade coffee
Harney & Sons teas | milks & sugars

PACKAGE 5: EXOTIC BREAKFAST BOWLS

\$20 pp (choice of 3)

labneh | rose water | strawberries | pistachio
matcha | green tea | pineapple-banana
acai | coconut flakes | goji berries | blueberry | granola
chia | mango | peaches | fruit purée | almond milk

tropical fruit salad | papaya | mango
pineapple | berries

PACKAGE 6: HOT CAST IRON SKILLETS*

\$20 pp

chorizo hash | potato | onion | chorizo
poached egg | cilantro
migas | scrambled eggs | tortilla strips
onion chile | pepper tomato
chilaquiles | tortillas | poached egg
tomatillo salsa | Mexican crema

PACKAGE 7: POPOVER BREAKFAST*

\$20 pp (choice of 3)

brioche scrambled eggs stuffed with:
spinach | pepper jack (V)
bacon | scallions
red pepper | goat cheese (V)
mushroom | herbs | Gruyère (V)
ham | aged Vermont cheddar
cream cheese | dill (V)
honey roasted peanut butter | fig jam (V)

BREAKFAST



**PACKAGE 8:
"TODAY SHOW" BREAKFAST (V)**
\$20 pp

mini pancake stacks | maple crunch
Valrhona chocolate-dipped mini waffles
French toast sticks | Vermont maple syrup
tropical fruit salad

**PACKAGE 9:
NEW YORK BREAKFAST**
\$22 pp

bagels | lox | sliced red onion | tomatoes
capers | cream cheese | butter | BRINS jam
house-made walnut coffee cake
chocolate covered espresso beans

**PACKAGE 10:
EURO BREAKFAST**
\$26 pp

hard boiled eggs | sea salt
hand-sliced charcuterie
sliced artisanal cheeses
breads | salted butter
fresh whole fruits

INCLUDES:
breakfast baskets
Ceci Cela croissants
pain au chocolat | fruit muffins
scones | BRINS jams & marmalades



ADD ONS:
tropical fruit salad | papaya | mango
pineapple | berries \$8+
breakfast baskets | Ceci Cela croissants
pain au chocolat | fruit muffins
scones | BRINS jams & marmalades \$6+
Neuske's bacon \$6+
local sausages \$6+
hash browns | home fries \$6+
parfaits | yogurt | granola | seasonal fruit \$4+

SEASONAL PARFAITS
Greek yogurt | homemade granola (GF)

WINTER
cranberry & chia seeds
plum & pomegranate

SUMMER
mango & blueberry
coconut & pineapple

SPRING
strawberry-rhubarb
kiwi & dragon fruit

AUTUMN
raspberry & pecan
fig & date

LOCAL VENDOR FEATURE
BRINS JAM & MARMALADE

BRINS is a small company located right next door to our office in Brooklyn, NY. They believe "preserving is a passion" that is rooted in the love found in homes. Their jams and marmalades are made with quality spices that bring you the comfort of familiarity and excitement of a new experience.







LUNCH



GARDEN LUNCH

\$24 pp

INCLUDES:

assorted classic sandwiches
2 sides
1 Americana dessert

WORKING LUNCH

\$30 pp

INCLUDES:

1 salad
1 entrée
2 sides
1 Americana dessert
artisanal breads | sea-salted butter

BOARDROOM

\$40 pp

INCLUDES:

1 salad
2 entrées
2 sides
1 Americana dessert
artisanal breads | rolls

STEAKHOUSE LUNCH

\$45 pp

INCLUDES:

strip steak | horseradish crema
caramelized onion | demi-glace
creamed spinach
artisanal breads | Parker House rolls
custom dessert

CHOICE OF:

roasted fingerling potatoes | rosemary
potato gratin | Gruyère crust
bourbon sweet potato mash
classic potato purée

MARKET WEEK

price varies

INCLUDES:

1 breakfast package
1 lunch package
1 morning snack
1 afternoon snack

ADD ONS:

entrée - \$10+
salad - \$8+
side - \$8+
dessert - \$6+



LOCAL VENDOR FEATURE NORTH FORK CHIPS

North Fork is just one of a handful of farmers left who make their own chips. Their kettle chips are cut twice as thick as regular chips which mean max crunch and minimum grease. North Fork chips are all natural, Kosher and green!

add on North Fork potato chips for \$2 pp

BOX LUNCH

box packages start at \$22 pp

ever-so easy, packed and ready
perfect for large conferences, corporate summits
or grab & go events

THE BROOKLYN BOX:

½ classic sandwich
½ salad
local fruit
homemade cookie or double chocolate brownie
North Fork kettle chips

CENTRAL PARK:

1 salad
local fruit
homemade cookie or double chocolate brownie
North Fork kettle chips

THE METROPOLITAN:

1 classic sandwich
local fruit
homemade cookie or double chocolate brownie
North Fork kettle chips

SANDWICH UPGRADE

looking to impress?
ask about our three tiers of
sandwich options:

1. classic
2. stacked \$2+
3. a cut above \$6+



SPRING

fregola

roasted red pepper | feta
baby spinach | mustard seeds

red quinoa

mâche | soft boiled egg
Meyer lemon

grilled asparagus

local greens | English peas
shaved Parmigiano | olive oil

SUMMER

chopped romaine

avocado | chickpeas
cherry tomatoes | zucchini
basil dressing

burrata peach salad (+ \$3 pp)

grilled peaches | burrata | arugula
heirloom tomatoes | basil

heirloom tomato

Long Island corn | local greens
scallions | feta

AUTUMN

shaved apple

Gala apples | Boston lettuce
walnuts | lemon-yogurt dressing

farro

butternut squash | collards
manchego | sage

grilled pear

Farmer's Market greens
candied pecans | pear vinaigrette
Bayley Hazen blue cheese

WINTER

cruciferous salad

cauliflower | broccoli | romanesco
pine nuts | golden raisins | capers

shaved Brussels sprouts

honey-glazed pears | figs | prosciutto |
balsamic dressing

cous cous

carrots | parsnip | squash
chickpeas | harissa

*ask your salesperson about our
soup selections



SIGNATURE

kale

toasted almonds | aged Vermont cheddar
anchovy dressing

red & golden beet salad

mâché | radish | pistachios
whipped goat cheese

"buffalo" cauliflower

greens | watercress | blue cheese
celery | Frank's Red Hot sauce

SALADS

ENTREES

here are some sample entrées - or we can customize a menu for you

SPRING

asparagus risotto (V)
English peas | Parmigiano

pan-seared branzino
lemon | black olive tapenade

slow-braised brisket
caramelized onions

SUMMER

buttermilk-marinated
fried chicken
cheddar biscuits

rosemary-grilled shrimp
smoked jalapeño aioli

stuffed eggplant "Ottolenghi" (V)
quinoa | labne | pomegranate

grilled portobello "steak" (VG)
avocado | chilis | salsa verde

AUTUMN

classic chicken pot pie
buttery pastry crust

grilled hanger steak
red wine-shallot sauce

butternut squash ravioli (V)
brown butter | sage

WINTER

lamb shank lasagna
slow-roasted ragu | pecorino

horseradish-crusting salmon
dill butter

Moroccan vegetable tagine (VG)
cous cous | harissa

SIGNATURE

spit-roasted Amish chicken
8-herb rub

slow-braised short ribs
frizzled leeks

seafood paella
Spanish rice

poblano peppers (VG)
vegetable quinoa | ancho chile sauce



SIGNATURE SIDES

POTATO

gratin
sweet potato mash
roasted fingerlings
cacio e pepe
mash

German potato salad

bacon | scallions

roasted root vegetables

garlic | herbs

lemongrass coconut rice

seasonal grilled vegetables

lemon | basil dressing

ginger glazed carrots

5-cheese mac & cheese

cayenne breadcrumbs
featured on *The Food Network*

crispy Brussels sprouts

Nueske's bacon

sautéed broccoli rabe

chopped garlic | red pepper flakes

quinoa

seasonal vegetables | dried currants
pistachios

creamy polenta

asiago cheese

cauliflower parsnip purée

blackened haricots verts

crispy shallots | balsamic

classic creamed spinach



MORNING

homemade date & granola bars
chia pudding
seasonal parfaits
yogurt covered pretzels
custom baked treats
chocolate dipped figs & berries
orange honey
tropical fruit salad
watermelon feta shooters (summer only)

AFTERNOON

fruit kebabs
pomegranate molasses
chips | plantain | corn tortilla | yucca
salsa | guacamole
homemade trail mix
charcuterie station
local cheeses | crackers | flatbreads | pitas
local honey | fig jam | fresh fruit
tea sandwiches
ham | brie | apple
goat cheese | prosciutto | fig jam
cucumber | avocado
roasted vegetable crudité
blue cheese dressing
assorted flat breads | dips:
spinach | artichoke
lemon-garlic | chickpea
prosciutto & bacon chips
blue cheese mousse



SNACKS



HORS D'OEUVRES

ask about all options & pricing



a sampling of our seasonal favorites...

SPRING

goat cheese tartlet

asparagus

buffalo cauliflower taco

romaine | avocado (VG)

scallop ceviche

lime | chiles

Maryland crabcake

Old Bay tartar sauce

guacamole-deviled egg

crispy bacon | cilantro

grilled baby lamb chops

mint pesto

SUMMER

deconstructed elote

grilled corn | queso | chipotle mayo

watermelon bowls

feta corn salad | mint

Maine lobster roll

cayenne | lemon zest | buttered roll

blue point oysters

lemon granita

chicken banh mi

pâté | cilantro

grilled steak crostini

chimichurri

AUTUMN

butternut squash fritter

cranberry chutney

edamame dumpling

tamarind (VG)

salmon soba noodles

mushroom | carrot | ginger

crispy fish taco

jiçama | chipotle crema

black sesame chicken bite

black sesame Sriracha sauce

duck spring roll

pickled vegetables

WINTER

beet tartare

soy | ginger | microgreens
malanga chip (VG)

broccoli rabe bruschetta

garlic | pepperoncini

smoked salmon

polenta cake | lime crema

beer-battered fish & chips

tartar | chive | homemade potato chip

pork belly

sweet potato chip | bacon marmalade

mini beef Wellington

puff pastry | mushroom jus

SAGE SIGNATURE

5-cheese mac & cheese

edible parmesan spoon

kale salad cup

chickpea | harissa | plantain cup (VG)

ahi tuna tartare

avocado | savory sesame cone

grilled rosemary shrimp

lemon aioli

chicken & waffles

Vermont maple butter

slow-braised short ribs

creamy polenta | frizzled leeks



STATIONS

TUSCAN TABLE

served on table draped with seasonal fruits

hand-selected local artisan cheeses

Pain D'Avignon & Sullivan Street breads
cheese sticks | crackers | flatbreads

grilled seasonal vegetables | lemon aioli

Faicco's handmade charcuterie
hot and sweet soppressata | salami
prosciutto di Parma

pickled vegetables | marinated olives
roasted red peppers | Marcona almonds
fig jam

VEGAN MEDITERRANEAN TABLE

served on table garnished with oranges
pomegranates, dates and fresh herbs

SOUP SHOTS

cucumber | almond | chile oil
carrot | ginger | Ras El Hanout

piquillo peppers
quinoa | zucchini salsa | pine nuts

Moroccan tagine
saffron cous cous | harissa

Mujadara
lentils | rice | crispy onions

pita | flatbreads | hummus | cured olives
Marcona almonds | dates

PAELLA STATION

saffron-scented rice & flatbreads

VEGETARIAN

mushrooms | peas | onions | peppers

SEAFOOD

clams | mussels | shrimp | calamari | peas

CHICKEN & ANDOUILLE SAUSAGE

peas | red pepper | scallions

RAW BAR (requires raw bar rental)

raw clams
shrimp cocktail
white fish & mango ceviche
choice of two east coast & two west
coast oysters

SIDES

horseradish | cocktail sauce
hot sauce | mignonette | lemons

ADD-ON:

lobster claws | drawn butter \$8 pp

CHINATOWN STATION

SOBA NOODLES - served in mini take-out containers
sesame | mushrooms | carrots | ginger
garlic | cilantro | scallions

ADD-INS:

grilled salmon | Sriracha chicken | Thai beef

DUMPLING BAR - served in bamboo steamers
chicken & scallion dumplings
edamame dumplings
pork & veggie dumplings

chop sticks | hot sauce | tamari
pickled ginger

HAWAIIAN POKE

ahi tuna | ginger soy marinade

salmon tartare | scallion tamari sauce

ADD-INS:

avocado | cucumber | pineapple | carrots
marinated seaweed | fried shallots
watermelon radish | steamed rice





NEW YORK DELI STATION

Katz pastrami sandwiches | mustard

potato latkes | horseradish crème fraîche
or applesauce | sour pickles

Kosher pigs in a blanket

SIDES

smoked whitefish ceviche
Gus's pickles

WAFFLE BAR

SAVORY

fried chicken | duck confit | bacon
Sriracha | Vermont maple syrup | avocado
caramelized onion | jalapeno | salsa | queso

SWEET

sautéed apples | flaming cherries | mixed berries
dulce de leche | dark chocolate | caramel sauce
whipped cream | powdered sugar
Vermont maple syrup

LATE NIGHT SNACKS

choice of:

MAINS

chicken & waffles
NY hotdog cart with fixin's
s'mores & fruit kebabs
fondue | chocolate or cheese
tacos or quesadillas
grilled cheese
pizza flatbreads

FRY BAR

french fries | sweet potato fries | curly fries
green bean fries | onion rings
ketchup | truffle aioli | maple glaze | sriracha aioli
green goddess dressing | honey mustard

MINI SLIDERS

BBQ pulled pork
cheeseburgers
black bean burger

*ask about adding milkshakes

THE MEATBALL SHOP

choices include:

MEATBALLS

turkey
Italian (classic beef, pork & veal)
lentil-veggie or eggplant

CHEESES

provolone | mozzarella | goat cheese

SAUCES

classic red "gravy" | mushroom & onion
spinach-basil pesto

BASES

classic roll | baguette | creamy polenta

TACO STAND

includes:

corn | flour tortillas

MAINS (select three)

arrachera beef | pork baracoa
poblano chicken | local pan-seared fish
grilled vegetables

TOPPINGS

shredded lettuce | pickled radishes
queso fresco | sour cream | guacamole

SALSAS

pico de gallo | tomatillo | chipotle



SWEETS

Nothing is better than some sweet treats after a long day of work. Here are some of our favorites!



AMERICANA

BROWNIES

Valrhona chocolate
blondie

COOKIES

chocolate chip | oatmeal
peanut butter
black & white
chocolate chocolate chunk

coconut macaroons (GF, VG)
original and chocolate-dipped

individual cheesecakes
original and seasonal fruit

assorted cannoli

MOUSSE CUPS (GF)

chocolate ganache
piña colada
blackberry

ST. LOUIS GOOEY CAKES by Goopy&Co

FLAVORS

original gooey butter cake
dark chocolate
caramelized banana
honey lavender
carrot cake | almond
brown butter hazelnut

croissant-brioche bread pudding

FRUITY DELIGHTS

grilled fruit kebab (VG)
pomegranate molasses

mini lemon meringue "pot"
graham cracker crumble

strawberry shortcake cone
mini waffle cone | pop rocks

dragon fruit sorbet (VG)
green tea mini cone

house-made
French macarons (GF, DF)
customized colors & flavors

CUPCAKES

FLAVORS

lemon rosemary
pistachio cannoli cream
dulce de leche
strawberry olive oil

Harney & Sons' tea INFUSED
Paris | citron green
matcha | earl grey

liquor INFUSED

St. Germain | Chambord
Grand Marnier | Kahlua | Bailey's



LOCAL VENDOR FEATURE GOOEY&CO



Goopy&Co was officially launched in Brooklyn in 2014, by St. Louis native Matt Swanston-Mota. Goopy&Co doesn't believe in artificial flavors or over-processed ingredients. They use all-natural goods to bring that scrumptious, distinctive gooey cake flavor right to your door.

DESSERT STATIONS

NEW YORK STATION

New York-style cheesecake
classic | cherry swirl
double chocolate Valrhona brownies
mini crème brûlée tarts
black & white cookies

DOUGHNUT DISPLAYS

select six Doughnut Plant flavors
displayed as high towers or custom doughnut wall



BREAKFAST FOR DESSERT

mini pancake stacks
maple crunch
Valrhona chocolate-dipped mini waffles
French toast sticks
Vermont maple syrup
tropical fruit salad

MINI SWEETS

lemon meringue pots
strawberry shortcake cones
green tea cones
milk & cookie shots
churro bites
chocolate-dipped coconut macaroons (VG)
s'mores spoons
mousse cup

SEASONAL PIE STATION

bourbon/traditional homemade whipped cream

SPRING
banoffee
strawberry-rhubarb

SUMMER
coconut cream
key lime

*ask about additional flavors

AUTUMN
sweet potato-pumpkin
apple crumb

WINTER
pear-almond torte
bourbon-pecan

EUROPEAN BITES

MINI PASTRIES:
opera cake | gold leaf
classic napoleon
chocolate & vanilla eclair
custom French macaron flavors
French butter cookies
mini cannoli
chocolate chip | pistachio
marzipan Italian flags







BEVERAGES

sit back, relax - have a drink! we'll take care of the bar scene.

all bar packages include: craft beer | wine | prosecco | assorted sodas
juices | mixers | Saratoga mineral waters | ice | bar fruit

FULL PREMIUM OPEN BAR

includes:

LIQUORS:

Tito's | Ketel One
Bombay Sapphire | Hendricks
Bacardi | Casamigos
Maker's Mark | Jameson
Dewar's White Label
Aperol or Campari

set up for one "Specialty Cocktail" during
cocktail hour – client's choice

LIMITED BAR

includes choice of 3 premium liquors listed above
and the entire WINE & BEER BAR below

WINE & BEER BAR

includes:

craft beer | wine | prosecco
assorted sodas
juices | mixers
Saratoga mineral water
ice | bar fruit

only need non-alcoholic beverages?
assorted sodas | mixers
juices | Saratoga mineral waters \$10 pp

how about coffee?
regular | decaf | teas | assorted milks | sugars
Saratoga mineral waters \$5 pp

SIGNATURE BLOODY MARY BAR

includes:

LIQUORS:

Tito's | Casamigos

ADD INS:

tomato juice
celery | horseradish | lemon | lime
Tabasco | Worcestershire | pickle juice
dill pickles | green olives | jalapeños
radishes | banana peppers | cherry tomatoes
Cajun shrimp | bacon | beef stick

SIGNATURE WELCOME CART

options:

BUBBLY

Mionetto | assorted mixers

THE IRISHMAN

Bailey's | Jameson
coffee | whipped cream



*We include liquor liability insurance in our beverage service; if client provides their own alcohol, there is a \$500 charge to acquire the appropriate liability insurance and name the venue as an additional insured.
N.B. SLA day-of permits require no less than a 15-day lead time.

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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