

HOSTING AN EVENT?

Let Us Take Care of it For You!

We Can Come To You...

or

You Can Come To Wild Sage

We cater to your every need, Vegan,
Gluten Free, Low-Carb

Free Local Delivery for Orders over \$120

Give us a call to set up your order!
484.755.5454

Please provide min. 24 hours notice

- ❖ Plates, utensils & napkins included
- ❖ Set-up//full service upon request

* all prices are subject to 6% sales tax
and 18% gratuity

WILD SAGE EVENT RENTAL

We Can Host Your Event at Wild Sage

- ❖ \$75 per hour, 2 hour minimum
- ❖ Espresso bar available for unlimited drinks
- ❖ Custom menus and specialty desserts upon request

COUPON

10% Off
First Catering Order
One Per Customer
Bring Coupon to Receive Offer
Expires May 1, 2018

Wild Sage Coffee & Kitchen
731 Washington Street
Reading, PA 19601

Wild Sage Coffee & Kitchen



Full-Service Catering Menu

Customization Available

Fresh | Organic | Local

Wild Sage Coffee & Kitchen

731 Washington Street

Reading, PA

wildsagecoffeeandkitchen@gmail.com

484.755.5454



BRUNCH

10.00 per person

Starter - (Choose 1)

1. Bagels with cream cheese
2. Chocolate Filled Croissants
3. Gluten-free Chocolate Chip Cookies

Main - (Choose 2)

1. Cheddar, Bacon, Spinach Frittata
2. Salmon, Goat Cheese, Scallion Quiche
3. Mozzarella, Spinach, Roasted Red Pepper Quiche
4. Yogurt and Organic Granola

DRINKS AND EXTRAS

Pastry Tray

(serves 8-10) 30.00

Assortment of House made Bakery Treats

*gluten-free options available

Coffee Box

(serves 8-10) 25.00

1. Hot Brewed Coffee
2. Cold Brewed Coffee
3. Decaf Coffee

Drink Box

(serves 8-10) 25.00

1. House Made Lemonade
2. Blood Orange Iced Tea
3. Spearmint (Decaf) Iced Tea
4. Lavender Lemon Iced Tea
5. Black Tea Iced Tea

LUNCH

Grilled Chicken Salad & Soup

13.00 per person

Soup

Organic Roasted Red Pepper Soup with Basil Oil

Chicken Salad

Grilled Chicken, Organic Greens, Cucumber, House Pickled Red Onions, Quinoa, Shaved Parmesan, Herb Buttermilk Dressing (V option Chickpeas)

Grain Bowl Bar

11.00 per person

Grain - Organic Quinoa

Protein- (Choose 2)

1. Organic Roasted Chickpeas
2. Chicken
3. Organic Black Beans

Toppings - (Choose 5)

Fresh Local Veggie Slaw, Goat Cheese, Raw Almonds, Scallions, Shaved Parmesan, Cilantro, Roasted Sweet Potatoes, Organic Coconut Flakes, Pumpkin Seeds, Dried Cherries, Pickled Red Onions

Dressings (Choose 2)

Coconut Lime, Ginger Turmeric, Raspberry Balsamic, Citrus Vinaigrette

Pulled Pork Meal - 13.50 per person

PA Raised Pork with House Spice Rub, Bakery Bun, Organic BBQ Sauce with a side of Scratch made Cranberry Slaw and Potato Chips. Need one week notice.

LUNCH (cont.)

Sandwiches

11.00 per person

(gluten-free upon request, +2.50 per sandwich)

Starter (Choose 1)

1. Organic Roasted Red Pepper Soup
2. Organic Greens Salad with Candied Walnuts, Goat Cheese, House-made Maple Balsamic Dressing

Main (Choose 2)

1. **Fresh Mozzarella**-Fire Roasted Red Pepper, Pesto Aioli, Organic Greens, Cherry-Wood Aged Balsamic, on Wheatberry
2. **Turkey Cheddar Bacon**-Cheddar Cheese, Bacon, Turkey, Mayo, on Thick Country White Bread
3. **Cranberry Turkey**-Bacon, Pickled Red Onion, Organic Greens, Cranberry Mayo, Goat Cheese, on Wheatberry Bread
4. **Seasonal Wrap** - call ahead for details

Side

Local Potato Chips

Ornate Fruit Platter - Medium Serves 15-20 \$75.00, Large Serves 35-45 - \$125.00

Hors d'oeuvres Trays

Mini-Avocado Toast

\$3.00 each, minimum order 15

Plum & Ricotta French Toast Crostini

\$3.00 each, minimum order 15

**Not finding what you are looking for?
Ask us to design a custom menu for you.**