



sustainable catering since 1997

212-888-2664
info@bartlebyandsage.com



OUR STORY

For over twenty-five 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 — 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 and proteins from small family-run farms and purveyors.

As champions of eco-friendly products and sustainable services, we look forward to bringing 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:
Hudson Valley Frittatas (GF)
\$24 pp

Ham | fontina | scallions
Cheddar Bacon | spinach | onion
Loaded Veggie | chives (V)

PACKAGE 2:
Breakfast Burritos
\$24 pp

Classic | egg | sausage | cheddar
Bacon | egg | avocado | tomato (DF)
Red Pepper | egg | salsa | cheese

PACKAGE 3:
Early Bird Sandwiches
\$28 pp

Hot Press Ham & Cheese | gouda
Turkey Croissant | greens | tomato | spicy aioli
Mediterranean Pita | egg | hummus | tahini
Israeli salad | pickles
Vegan Burrito | black bean-tofu scramble
hash browns | avocado | salsa | tortilla (VG)

PACKAGE 4:
New York Breakfast
\$30 pp

Bagel & Schmear
lox | sliced red onion | tomatoes | capers
cream cheese | butter | jam
House-Made Walnut Coffee Cake
chocolate-covered espresso beans

ALL PACKAGES INCLUDE SEASONAL:

Assorted Breakfast Pastries
Seasonal Yogurt Parfaits | granola (GF)
Tropical Fruit Salad (VG)
Mini Breakfast Bowls (GF, VG)
select one
Chia Raspberry
Açaí Granola
Green Smoothie
Peanut Butter Banana
Big Apple Overnight Oats
Chocolate Quinoa

ADD-ON SERVICES
CUSTOM SMOOTHIE BAR

Energize the A.M. with our made-to-order smoothies! Featuring state-of-the-art equipment, an expert chef on-site, and a curated menu brimming with juicy fruits, fresh veggies, and delightful mix-ins, we're ready to ensure your morning has some vibrant notes "blended" in!

EXECUTIVE BREAKFAST BITES
from \$30 pp, requires staff on site

Chicken & Waffles | maple butter
Smoked Salmon Potato Pancake | dill cream cheese
Gougère | scrambled eggs | spinach | Pepper Jack
Avocado Toast | egg | sea salt
Pancake Stacks | strawberries | crunch





DROP-OFF BOXES

BREAKFAST BOXES

\$24 pp

PACKAGE 1:

The Italian

Assorted Frittatas
Ham | Cheddar Bacon | Veggie
Yogurt Parfait | candied orange
Almond Marzipan Croissant

PACKAGE 2:

The Parisian

Assorted Quiches
Bacon | Sausage | Vegetable
Chocolate Croissant
Gala Apple

PACKAGE 3:

The New Yorker

Artisanal Cheeses
Homemade Biscuit | honey butter
Organic Hard-Boiled Egg
Tart Green Grapes
Handmade Granola Fruit Bar

LUNCH BOXES

\$26 pp

PACKAGE 1:

On-the-Go

Assortment of Sandwiches, Salads & Bowls
North Fork Chips
Double Chocolate Brownie

PACKAGE 2:

I Just Can't Decide

1/2 Sandwich
1/2 Salad/Bowl
Bjorn Popcorn
Seasonal Cookie

PACKAGE 3:

The Grazer

Hand-Selected Charcuterie
Artisanal Cheeses
Sliced Baguette & Crackers
Pickled Veggies
Marcona Almonds
Dark Chocolate Figs & Berries



SANDWICHES

Tarragon Chicken Salad

Bibb lettuce | country white

Vermont Grilled Chicken

granny smith apple | mustard
aged Cabot Vermont cheddar | baguette

Brooklyn Burrito

turkey | avocado-corn salsa | black beans | chipotle

Nueske's B.L.T.

Nueske's slab bacon | lettuce | tomato | aioli
grilled sourdough

Cubano

slow-roasted pork | Swiss cheese | sour pickle
garlic-Dijon mayo | Portuguese roll

Bushwick Cowboy Steak

flank steak | caramelized onions | cress
chipotle aioli | ciabatta

Captain Beefhart

roast beef | fried onions | horseradish sauce
arugula | roasted tomato | rosemary ciabatta

Thai Veggie

grilled eggplant | tamarind | sliced bell peppers
toasted cashews | ciabatta (VG)

Williamsburg Wrap

cucumber | tomato | bell pepper | carrot | tahini (VG)

Rustic Mediterranean

roasted eggplant | red pepper | potato
red cabbage | hummus | baguette (VG)

Buffalo Bill

spicy chicken | pickled jalapeño | celery slaw
blue cheese dressing | seeded bun

Charlie Bird

roasted chicken | red cabbage slaw
verde dressing | fried shallots | ciabatta (DF)

Maine Lobster Roll*

cayenne | lemon zest | buttered roll
*surcharge

The Lower East Side

smoked salmon | dill cream cheese
sliced cucumber | deli rye

Carolina Pulled Pork

BBQ roasted pork | vinegar slaw
seeded bun (DF)

The Frenchie

country ham | Swiss cheese | mustard
chopped cornichons | baguette

Classic Reuben*

pastrami | Swiss cheese | sauerkraut
Thousand Island | pan-grilled rye

*can be made with turkey

Portobello "Steak"

chive goat cheese | roasted red peppers
greens | 7-grain (V)

Classic Falafel

falafel | red onion | tomato | tahini sauce
naan wrap (VG)

SPRING

Fregola Salad

roasted red pepper | feta
baby spinach | mustard seeds

Protein Grain Bowl

chicken or salmon | quinoa | avocado
seasonal veggies | toasted nuts

Grilled Asparagus Salad

local greens | English peas
shaved Parmigiano | olive oil

SUMMER

Chopped Romaine

avocado | chickpeas | tomatoes
zucchini | basil dressing (VG)

Burrata Peach Salad

grilled peaches | burrata | arugula
heirloom tomatoes | basil

Heirloom Tomato Salad

Long Island corn | local greens
scallions | feta

AUTUMN

Shaved Apple Salad

Gala apples | Boston lettuce
walnuts | lemon-yogurt dressing

Farro Bowl*

butternut squash | collards
manchego | sage

Red & Golden Beet Salad

mâche | radish | pistachios
goat cheese

WINTER

Cruciferous Salad

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

Shaved Brussels Sprouts Salad

honey-glazed pears | figs
crumbled blue cheese | balsamic

Couscous Bowl*

carrots | parsnip | squash
chickpeas | harissa (VG)

SAGE SIGNATURES

Bartleby's Kale Salad

toasted almonds | aged Vermont cheddar
anchovy dressing

Mexican Salad

chopped greens | black bean-corn salsa
avocado | crispy tortilla (VG)

Soba Noodle Bowl

sriracha chicken or grilled salmon
mushroom | carrot | sesame
ginger | scallions | soy

Rainbow Crunch Bowl

red cabbage | spicy broccoli | sweet potatoes
crispy chickpeas | basil pesto (VG)

SALADS & BOWLS

All salads are gluten-free except those indicated ()

HOT LUNCH

TACO STAND (GF)

\$30 pp

CHOICE OF 3 MAINS:

Arrachera Beef
Pork Barbacoa
Poblano Chicken
Pan-Seared Fish
Chipotle Vegetables

INCLUDES:

corn tortillas
shredded lettuce
pickled red onion
queso fresco
sour cream
guacamole

SALSAS

pico de gallo
tomatillo
chipotle

Traditional Mexican-Style
Rice & Beans

Deconstructed Elote

grilled corn | queso fresco
chipotle mayo | chili powder

GLOBAL STIR-FRY BAR

from \$40 pp, requires chef on site

PROTEINS:

Steak
Chicken
Chicken
Lamb
Shrimp
Egg
Tofu

BASE:

Noodles
Rice
Quinoa
Couscous
Amaranth

Includes curated sides, spice blends,
and choice of international flavors.



MARKET WEEK

price varies

INCLUDES:

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

CURATED HOT BUFFET

\$40 pp

See seasonal menus to follow

ADD-ONS:

Entrée - \$10+
Salad - \$8+
Side - \$8+
Dessert - \$6+



CURATED HOT BUFFET

Here are seasonal sample menus, or let us customize one for you!

INCLUDES:

herb focaccia | olive oil

SPRING

White Asparagus Salad | lemon zest | olive oil
8-Herb Roasted Chicken
Grilled Flank Steak | herb chimichurri
Spring Pea Risotto | parmigiano
Charred Rainbow Carrots | harissa glaze

Strawberry Shortcake
Dark Chocolate Mousse Pots

SUMMER

Long Island Corn Salad | tomatoes | avocado
Seared Hanger Steak | red wine-shallot sauce
Honey-Chipotle Glazed Salmon
Grilled Portobello Mushrooms | balsamic
Spicy-Charred Broccoli

Lemon Bars
Peach Cobbler

AUTUMN

Grilled Pear Salad | pecans | Bayley Hazen blue
Chicken Pot Pie | butter pastry
Butternut Squash Ravioli
Roasted Root Vegetables
Crispy Brussels Sprouts | Nueske's bacon

Apple Cider Crumb Cake
Pumpkin Cheesecake

WINTER

Bartleby's Kale Salad | lemon-truffle vinaigrette
Slow-Braised Beef Short Ribs | frizzled leeks
Pan-Seared Branzino | olive tapenade
Creamy Stone-Ground Polenta
Blackened Haricot Vert

Red Velvet Cookie Sandwiches
Fig Tarts



MORNING

Homemade Granola Bars

Seasonal Yogurt Parfaits

Breakfast Bowls

Yogurt-Covered Pretzels

Chocolate Figs & Berries
orange honey

Homemade Scones
lemon-glazed
savory cheddar-bacon

Fruit Kebabs
pomegranate molasses

Homemade Trail Mix

AFTERNOON

Wasabi "Chex" Mix

House-Made Truffle Potato Chips

Tea Sandwiches
tarragon chicken salad
curried crab and avocado
prosciutto | fig jam | fontina
cucumber | avocado

Roasted Vegetable Medley
lemon aioli

Assorted Flatbreads

Prosciutto & Bacon Chips
blue cheese mousse

Mezze
grilled peppers | eggplant flatbreads | pita
hummus | baba ganoush | tzatziki | garlic dip

Watermelon Feta Shooters (summer only)

SNACKS





FROM THE CAFE

BREAKFAST SPREAD

PACKAGE 1:

Cafe Continental

\$18 pp

Assorted Pastries

Granola Yogurt Parfaits (GF)

Seasonal Fruit Salad (VG)

PACKAGE 2:

Bartleby's BKFT Sammies

\$22 pp

Classic Sammie | bacon | egg | cheese

Croissant | turkey | Jack cheese | greens

Burrito | egg | ham | cheddar

Granola Yogurt Parfaits (GF)

Seasonal Fruit Salad (VG)

Coffee Box

\$30 per box | serves 10

organic milks & sugars

Available Monday - Friday only

Served on eco-friendly bamboo paper goods

LUNCH SPREAD

MAINS

Chicken Parm Sandwich

marinara | melted mozzarella | ciabatta

Tarragon Chicken Salad Sandwich

tarragon mayo | Bibb lettuce | country white

Brooklyn Burrito

chicken | avocado-corn salsa | black beans | chipotle

Bushwick Cowboy Steak Sandwich

flank steak | caramelized onions | chipotle | ciabatta

Williamsburg Vegan Wrap

cucumber | tomato | bell pepper | carrot

greens | tahini | lavash (VG)

Beet & Goat Cheese Salad

arugula | candied walnuts | white balsamic (GF)

Mexican Salad

greens | black bean-corn salsa | avocado

tortilla strips | chili-lime dressing (GF, VG)

Salmon Grain Bowl

grilled salmon | quinoa | avocado

seasonal veggies | toasted nuts (GF)

Rainbow Crunch Bowl

red cabbage | spicy broccoli | sweet potatoes

crispy chickpeas | basil pesto (VG)

ADD A PROTEIN

Pan-Seared Tofu

Roasted Chicken

LUNCH PACKAGE

\$32 pp

Select 5 assorted lunch mains

Includes choice of one side | one dessert

ADD-ONS

Cheddar Biscuits | butter & jam

North Fork Chips

Bijorn Popcorn

Soup of the Day

Chicken & Lime

Vegetarian (changes daily)

Seasonal Cookie or Brownie





COCKTAIL HOUR



SPRING

Goat Cheese Tartlet
asparagus

Buffalo Cauliflower Taco
romaine | avocado (GF, VG)

Shrimp & Mango Ceviche
lime marinade (GF, DF)

Maryland Crab Cake
Old Bay tartar sauce

Guacamole-Devised Egg
crispy bacon | cilantro (GF, DF)

Grilled Baby Lamb Chops
mint pesto (GF, DF)

SUMMER

Deconstructed Elote
grilled corn | queso | chipotle mayo (GF)

Watermelon Bowls
feta corn salad | mint (GF)

Maine Lobster Roll
cayenne | lemon zest | buttered roll

Blue Point Oysters
lemon granita (GF, DF)

Black Sesame Chicken Bite
gochujang

Steak Bruschetta
caramelized onions | garlic aioli

AUTUMN

Butternut Squash Fritter
cranberry chutney (GF, VG)

Edamame Dumpling
tamarind (VG)

Bacon-Wrapped Scallop
maple glaze | balsamic reduction (GF, DF)

Mini Fish Taco
jicama slaw | chipotle crema (GF)

Duck Spring Roll
pickled vegetables (GF, DF)

Smash Burger
cheddar | secret sauce

WINTER

Beet Tartare
soy | ginger | malanga chip (GF, VG)

Smoked Salmon
polenta cake | lime crema

Beer-Battered Fish & Chips
fries | malt powder | bamboo cone

Chicken Arancini
black lava salt | Parmesan

Pork Belly
potato chip | bacon marmalade (GF, DF)

Beef Wellington
deconstructed puff pastry | Dijon cream

SAGE SIGNATURES

5-Cheese Mac & Cheese
edible parmesan spoon

Kale Salad Cup
chickpeas | harissa | plantain cup (GF, VG)

Ahi Tuna Tartare
avocado espuma | potato gaufrette (GF, DF)

Grilled Rosemary Shrimp
lemon aioli (GF)

Chicken & Waffles
Vermont maple butter

Slow-Braised Short Ribs
polenta cake | frizzled leeks (GF)

HORS D'OEUVRES

GF-gluten free | DF-dairy free | V-vegetarian | VG-vegan

STATIONS

TUSCAN TABLE

served on table draped with seasonal fruits

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

Hand-Selected Local Artisan Cheeses

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

Faicco's Handmade Charcuterie
hot and sweet soppressata | salami
prosciutto di Parma

MEDITERRANEAN TABLE (VG)

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

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

SOUP SHOTS

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

Piquillo Peppers

quinoa | zucchini salsa | pine nuts

Moroccan Tagine

saffron couscous | harissa

Mujadara

lentils | rice | crispy onions

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)

Two East Coast Oysters

Raw Clams

Shrimp Cocktail

White Fish & Mango Ceviche

SIDES

horseradish | cocktail sauce

hot sauce | mignonette | lemons

DIM SUM

served in bamboo steamers

Scallion Pancakes | pickled veggie
Chicken & Scallion Dumplings
Edamame Dumplings
Shrimp Shumai
Pork Buns

SAUCES

scallion-soy | sweet chili | ginger-hoisin

LATE NIGHT SNACKS

FRY BAR

french fries | curly fries | tater tots
ketchup | curry mayo | honey mustard

SLIDERS

Chicken Parm | mozzarella | marinara
BBQ Pulled Pork | pickled jalapeño
Vegan Black Bean Quinoa | tahini





WAFFLE BAR

SAVORY

fried chicken | duck confit | bacon
sriracha | Vermont maple syrup | avocado
caramelized onion | jalapeño | salsa | queso

SWEET

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

FLATBREAD STATION

SELECT FOUR

Classic Margarita | tomato | basil | mozzarella
Goat Cheese | caramelized onions
Spinach & Artichoke | three cheese
Pear & Gorgonzola | local honey
Caponata | red pepper | eggplant | tomato | caper (DF)
Tri-Color Cauliflower | pine nuts | tahini (DF)
Fig & Prosciutto | fontina | balsamic drizzle
Chipotle Chicken & Lime
bacon | avocado | cheddar | tomato | aioli
Thai Chicken
carrots | bean sprouts | peanut sauce (DF)

THE MEATBALL SHOP

MEATBALLS

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

CHEESES

provolone | mozzarella | goat

SAUCES

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

BASES

classic roll | baguette | creamy polenta

Choice of one salad or pasta



NEW YORK DELI STATION

Katz Pastrami Sandwiches | mustard

Potato Latkes | horseradish | crème fraîche
applesauce | sour pickles

Pigs-in-a-Blanket | everything bagel seasoning

SIDES

smoked whitefish ceviche
Gus's pickles

TACO STATION

SELECT THREE MAINS

Arrachera Beef
Pork Barbacoa
Poblano Chicken
Pan-Seared Fish
Chipotle Vegetables

INCLUDES:

corn tortillas
shredded lettuce | pickled red onion
queso fresco | sour cream | guacamole

SALSAS

pico de gallo | tomatillo | chipotle



SWEET TREATS



Strawberry Shortcake Cone

mini waffle cone | pop rocks

House-made French Macarons

customized colors & flavors (GF, DF)

Mini Carrot Cakes

cream cheese frosting

Grilled Fruit Kebab

pomegranate molasses (GF, VG)

Lemon Meringue Pots

pie-crust crumble

Mixed Berry Mousse Cups

whipped cream (GF)

Pie Bites

seasonal flavors

Mini Espresso Crème Brûlée

requires rental (GF)

Individual Cheesecakes

seasonal fruit

Coconut Macaroons

original and chocolate-dipped (DF)

Infused Cream Puffs

seasonal flavors

Milk & Cookie

edible cookie shot glass

Tiramisu

whipped marscapone

Meringue Kisses

seasonal flavors

Chocolate Cake Bites

raspberries (GF)

Tapioca Pudding Cups

mango | coconut (VG)

Mini Sans Rival Cake

cashew meringue

Apple Tarte Tatin

salted caramel

Fried Sesame Rice Balls

red bean paste

S'mores Tart

marshmallow | chocolate | graham-cracker



BROWNIES
Valrhona Chocolate
Bacon Double Chocolate
Blondie
Red Velvet & Cream Cheese

COOKIES
Chocolate Chip
Oatmeal
Peanut Butter
Chocolate Chocolate Chunk

CAKES
Inquire about our custom cakes!

DESSERT STATIONS

NEW YORK STATION

New York-Style Cheesecake
classic | cherry swirl

Banana Pudding Cups | vanilla wafers

Crème Brûlée Tarts

Black & White Cookies

DOUGHNUT DISPLAYS

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



HAND-CRAFTED BONBONS

Rose Almond Blush
St. Germain
Paris
Sweetheart
Lavender
Green
Toasted Coconut
Caramelized Banana

CHOCOLATE STATION

Hazelnut Chocolate Opera Cakes
Dark Chocolate Ganache Mousse Cups
Chocolate Caramel Tarts
Double Chocolate Valrhona Brownies
Chocolate-covered Strawberries (VG)

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

Classic Napoleon

Sfogliatelle

Rainbow Cookies

Chocolate & Vanilla Éclair

French Butter Cookies

Mini Cannoli
chocolate chip | pistachio







BEVERAGES

FULL PREMIUM OPEN BAR :

LIQUORS

Tito's
Ketel One
Bombay Sapphire
Hendricks
Bacardi
Casamigos
Maker's Mark
Bulleit
Monkey Shoulder
Aperol or Campari

LIMITED BAR

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

WINE & BEER BAR

craft beer | wine | prosecco

ALL BAR PACKAGES INCLUDE:

assorted sodas
juices | mixers
Saratoga mineral water
ice | bar fruit

Only need non-alcoholic beverages?
\$15 pp

How about coffee & tea?
\$10 pp
regular | decaf | Harney & Sons teas
assorted milks | sugars

SIGNATURE BLOODY MARY BAR

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 juices

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. NYSLA 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.

office 212-888-2664
info@bartlebyandsage.com
www.bartlebyandsage.com

follow us @bartlebyandsage



photo credit to Warm Up Labs, Maggie Marguerite Studio, & LISEO+Co