



# *Vage* Catering

Lunch  
Brunch  
Barbeques  
Bar Service  
Buffet Dinner  
Cocktail Parties  
Hors d' Oeuvres  
Sit Down Dinners  
Family Gatherings  
Corporate Packages  
Any Special Occasion!

# Welcome to Nage Catering!



Let us walk you through  
some of our most popular  
formats for the function  
you are planning.

You will see ideas for:

Hors d' Oeuvres

Dinners

Bar Service

Lunches

Brunches

and Corporate Events.

*At any time feel free to contact our Catering Director:  
(302) 265-6694*



View our Wedding Package at  
**[www.nage.bz](http://www.nage.bz)** (select the Catering tab)

# Passed Hors d' Oeuvres

## Cold Selections

Smoked Trout Salad Crostini

Ahi Tuna Poke Tartare on a Crispy Wonton

Smoked Salmon & Potato Crème Fraiche

Seared Tuna Carpaccio Crostini with Tomato Confit & Olive Tapenade

Hickman's Sausage with beet Horseradish

Beef and Sundried Tomato with Horseradish Cream

Duck Pate with Sweet Onion Marmalade

Curried Chicken Bouchee

Duck Prosciutto & Boursin Stuffed Date

Red & Yellow Beet Timbale with Goat Cheese

Brie & Apricot Tartlets

Greek Dolmas (Stuffed Grapeleaves)

Vegetable Pinwheels

Seasonal Vegetable Ragout Tartlets

Beef Tenderloin Crostini with Aioli

Lobster Tail with Avocado Crema



# Passed Hors d' Oeuvres

## Hot Selections

Herb Stuffed Mushrooms

Coconut Shrimp with Sweet and Sour Mango Sauce

Chorizo & Queso Wrapped in Puff Pastry

Duck Confit Crepe with Lignonberries

Citrus Seared Scallop on a pineapple canape with Balsamic Glaze

Apple Smoked Bacon Wrapped Scallop with Tangy Mustard Sauce

Wild Mushroom Strudel

Spanikopita with Cucumber Yogurt Sauce

Soy Glazed beef Satay

Chicken Satay with Peanut Sauce

Baby Bella Pizzas

Shrimp Dumplings with Garlic Ginger Sauce

Vegetable Springrolls with Ginger Glaze

Mini Crabcakes

Lollipop Lamb Chops

Lobster Corndogs with Truffled Honey Mustard





## Hors d' Oeuvres Stations

Nage Fresh & Flaky Tortilla Chips, Fresh Salsa, and Guacamole

Mediterranean Dipping Station – Hummus, Baba Ghanoush, Olive Tapenade Spreads Served with Pita Chips, Dolmas, Artichoke Hearts, and Kalamata Olives

Brie En Croute served with Grapes, Apples, Pineapple and Crackers

Nage Vegetable Crudite – Asparagus, Hari Coverts, Red Peppers, Kalamata Olives, Zucchini and Yellow Squash, Carrots, with Vegetable Dip

Crab and Spinach Boule with Pita Chips

Country Style Pate served with Cornichons, Lignonberries, Capers, Red Onion, and Crackers

Chilled Chesapeake Cocktail Shrimp with Caper Cocktail Sauce

Smoked Fish Platter – Smoked Mussels, Smoked Scallops, Smoked Salmon, and Smoked Trout Salad served with Crackers

Imported European Cheese Platter with Dried Fruits, Nuts, and Crackers

A Harvest Moon Display of Imported European Cheeses, Fresh Fruits, Vegetable Crudite, Vegetable Antipasto, Dried Fruits & Nuts, Assorted Dipping Sauces, and Pita Chips and Crackers

NAGE Raw Bar –Oysters, Clams, Shrimp Cocktail, Seaweed Salad, & 3 Dipping Sauces  
(For an additional Charge add on: Crabclaws, Sushi)



## Sit Down Dinners



**Nage offers many different options for Sit Down Dinners.**

**Detailed here are two of those options. They are guidelines and , as with anything that we do, you are always in control. We want you to experience Nage your way!**



# SIT DOWN DINNERS

Priced per Menu Selections

## APPETIZER, SOUP, & SALAD:

Spinach and Duck Confit with Sun-Dried Cherries Tossed with Manchego Cheese and Balsamic Vinegar  
Baked Stuffed Oysters with Spinach, Mushrooms, and Asiago Cheese  
Jumbo Lump Crabcake with Summer Succotash, Asparagus, and Tomato Jam

Classic Gazpacho with Avocado Cream  
Tomato & Fennel Bisque  
Corn and Crab Chowder with a Sweet Tomato Ragout  
Lobster Bisque

Nage Salad with Mixed Greens, Almonds, Dried Cranberries, and a Champagne Vinaigrette  
Warm Brie and Arugula Salad with Pears, Walnuts, Bacon, Blue Cheese and a Walnut Sherry Vinaigrette  
Roasted Beet and Goat Cheese over Seasonal Greens, Fresh Orange, Candied Pecans and a  
Rosemary – Pinot Noir Vinaigrette  
Classic Caesar Salad with Nage Croutons, Parmigiana Reggiano

## ENTRÉES

Potato Crusted Chilean Sea Bass with a Truffled Potato Whip  
European Cut Chicken Breast Stuffed with Proscuitto & Mozzarella eith Toasted Israeli Couscous and a  
Sauce Aurora  
Grilled Salmon with Tabouleh and a Chilled Cucumber Salad  
Tarragon and Mustard Roasted Pork Loin with Mascarpone Polenta and a Natural Jus  
Grilled Beef Shoulder Tenderloin with Garlic Mashed Potatoes and Demi Glace  
Guajillo Braised Short Ribs with a Mango and Napa Cabbage Salad  
Center Cut Rib Eye with Truffled Potato Cake and Foie Gras Butter  
Vegetarian Entrée: A Chef's Selection of Vegetarian Items Based on the Clients Wishes  
Crispy Roast Half Duckling with Grand Marnier Glaze and Sweet Mash  
Butter Poached Lobster with Truffled Risotto, Sweet Pea Emulsion and Micro Greens  
Porcini Rubbed Center Cut Rib Eye & Lobster Tail Corn Dog with Succotash Mash and  
a Marrow Demi Glace

## Dessert: (select one)

Bailey's Chocolate Ganache Cake  
Nougat Crusted Cheesecake  
Homemade Seasonal Fruit Pie  
French Bread Pudding with Caramel Sauce

# **ALL INCLUSIVE BUFFET OPTIONS**

Priced per Menu Selections

## **AMERICAN**

Bourbon-brined Pork Loin  
Sauteed Shrimp Scampi  
Smoked Cheddar Grits  
Grilled Seasonal Vegetables

## **NAGE-A-LICIOUS**

Sliced Hanger Steak with Demi-Glace  
Chilled Salmon with Fresh Fruit Salsa  
Roasted Potatoes  
Grilled Seasonal Vegetables

## **WARM AND INVITING**

Braised Short Ribs  
European Chicken Breast with Madeira Sauce  
Tomato Risotto  
Grilled Seasonal Vegetables

## **SIMPLE YET ELEGANT**

Chilled Roasted Beef tenderloin with Tarragon Aioli  
Nage Crabcakes with Summer Succotash  
Whipped Potatoes  
Grilled Seasonal Vegetables

## **CHOICE OF 1 SALAD:**

Nage Salad with Almonds, Dried Cranberries, and  
Champagne Vinaigrette  
Mixed Green Salad with Walnut Sherry Vinaigrette  
Traditional Caesar Salad

## **CHOICE OF 1 DESSERT:**

Bailey's Chocolate Ganache Cake  
Nougat Crusted Cheesecake  
Homemade Seasonal Fruit Pie  
A Chefs Selection of Mini Desserts: Cream Puffs,  
Fruit Tartlets, Key Lime Tartlets, Fudge Brownies

Minimum of 20 people  
Includes Service, Dinner Rolls & Butter  
Vegetarian Options Available



## THE BAR

### **CALL BRAND PACKAGE:**

Priced per Menu Selection

#### Liquors:

Stoly Vodka  
Tanqueray  
Bacardi Rum  
Jack Daniels  
Dewars  
Sauza Tequila  
Triple Sec  
Vermouths

#### Wines:

2 Whites: Sauvignon Blanc & Chardonnay  
1 Reds: Merlot

#### 2 Beers:

Choice of Miller Lite, Amstel Light,  
Heineken, Corona, and Dogfish Head

### **PREMIUM BRAND PACKAGE:**

Priced per Menu Selection

#### Liquors:

Grey Goose Vodka  
Bombay Sapphire  
Bacardi Rum  
Maker's Mark  
Dewars  
Tres Generaciones Tequila  
Triple Sec  
Vermouths

#### Wines:

2 Whites: Sauvignon Blanc & Chardonnay  
2 Reds: Merlot & Cabernet Sauvignon

#### 2 Beers:

Choice of Miller Lite, Amstel Light,  
Heineken, Corona, and Dogfish Head

*CALL AND PREMIUM BRAND BAR PACKAGES include Cola, Diet Cola, Sprite, Ginger Ale, Tonic, Club Soda, Water, Orange Juice, Cranberry Juice, Pineapple Juice, Grapefruit Juice, Lemons, Limes, Oranges, Olives, Cherries, Cocktail Onions*

Minimum of 20 people & 1 hour  
Bartender service not included in prices



## NAGE LUNCH

Available for Pick Up, Drop Off, or Full Service



## GOURMET SANDWICHES

Select 2 Gourmet Sandwiches

Comes with 2 accompaniments & Assorted Mini Desserts

Priced per Menu Selection ~ Minimum of 10 people

Roasted Turkey with Lettuce, Tomato, Apple Smoked Bacon & Chipolte Mayo on Fresh Baked Bread

Peppered Ham and Brie With Bitter Greens and Truffled Honey Dijon on Housemade Bread

Grilled Chicken and Provolone with Roasted Peppers, Red Onion, and Olive Tapenade on Ciabatta

Roast Beef and Horseradish Cream with Portabella and Tomato, on Ciabatta Bread

Curried Chicken Salad with Macadamia Nuts in a Tortilla Wrap

Smoked Salmon BLT with Arugula Aioli on Croissant

Lobster Knuckle Sandwich with Tarragon Mayo on a Croissant  
(Add \$5.00 pp)

Grilled Vegetable Panini with Goat Cheese on a Lavash Wrap

### *SIDES & SIDE SALADS FOR ACCOMPANIMENT*

Tarragon Potato Salad

Taboulah Salad with parsley and tomatoes

Chilled Pistachio & Currant Cous Cous

Orechetti Pasta Salad with Broccoli Rabe, Roasted Peppers, Tomatoes, and Parmigiana Regiano

*Nage Salad with Mixed Greens, Almonds, Dried Cranberries, and Champagne Vinaigrette*

Southwest Salad – Mixed Greens with Corn, Black Beans, Tomato, and Roasted Tomato Vinaigrette

Traditional Caesar Salad with Parmigiana Regiano, Croutons and House-made dressing

# Lunch Buffet

Select 2 Lunch Entrees

Comes w ith 2 accompaniments& Assorted Mini Desserts

Priced per Menu Selections ~ Minimum of 10 people

Chilled Salmon with sweet tomato relish

Grilled Chicken Breast cordon bleu

Chicken Tagine

Bourbon Glazed Pork Loin

Seared Crabcakes with Summer Succotash

Nage Cajun Meatloaf with Down Home Gravy

Grilled Chicken Caesar Salad with Parmigiana Crouton

(Grilled Shrimp or Crabcake Available - Add \$3.00 pp)

Chilled Roasted Tenderloin with Tarragon Aioli (add \$3.00 pp)

## *SIDES & SIDE SALADS FOR ACCOMPANIMENT*

Tarragon Potato Salad

Taboulah Salad with parsley and tomatoes

Chilled Pistachio & Currant Cous Cous

Orecetti Pasta Salad with Broccoli Rabe, Roasted Peppers,  
Tomatoes, and Parmigiana Regina

Nage Salad with Mixed Greens, Almonds, Dried Cranberries, and  
Champagne Vinaigrette

Southwest Salad – Mixed Greens with Corn, Black Beans, Tomato,  
and Roasted Tomato Vinaigrette

Traditional Caesar Salad with Parmigiana Regina, Croutons and  
House-made dressing



## NAGE LUNCH

Available for Pick Up, Drop Off, or Full Service



# BRUNCH

*Priced per Menu Selections*

## *MAIN COURSE OPTIONS*

### *Tradational Scrambled Eggs*

Italian Sausage, Sun-Dried Tomato, and Basil Frittata

Spinach, Feta, and Tomato

Smoked Salmon, Asparagus & Cream Cheese Quiche

Wild Mushroom and Herb Quiche

Quiche Lorraine with Gruyere Cheese and Bacon

Pumpkin Pancakes with Pecans and a Cinnamon Brown Butter Syrup

Brioche French Toast Topped with Sautéed Bananas and Served with a Grand Marnier Syrup

### *Apple & Currants Crepes*

*Banana, Walnut, and Chocolate Crepes*

*Traditional Eggs Benedict with Canadian Ham and Hollandaise*

*Eggs Chesapeake with Crab Imperial and Hollandaise*

Traditional Monte Cristo

*Breakfast Burritos with Eggs, Chorizo, Tri-Colored Hash, Cheese, Salsa Fresca, and Guacamole*

*Poached Salmon with Cucumber Dill Crème Fraiche*

Duck Confit Crepe with Butternut Squash, Lingonberries, and Sauce Mornay

Seafood Crepe with Spinach and an Asiago Tomato Cream Sauce

## *INCLUDED BRUNCH SIDES*

Nage Potato Hash

Fresh Fruit Salad

Apple Smoked Bacon

Fresh Baked Breads with Cinnamon Butter



## COMPLIMENTS TO BRUNCH

Priced per Selection

### ADDITIONAL MAIN COURSE OFFERINGS:

Omelet Station

Oven Roasted Turkey or Beef Tenderloin Carving Station

Lollipop Lambchops

Crabcakes with Summer Succotash

Assorted Finger Sandwiches: Egg Salad, Shrimp Salad, and Cucumber & Watercress

### PLATTERS

Oyster Bar –Oysters, Clams, and Cocktail Shrimp

Salmon Lox Platter – Salmon with Traditional Accompaniments & Bagels

Smoked Fish Platter – Smoked Trout, Scallop, Mussels, and Salmon

Imported European Cheese Platter with Dried Fruits, Nuts, and Crackers

Mediterranean Dipping Station – Hummus, Baba Ghanoush, Olive Tapenade Spreads Served with Pita Chips, Dolmas, Artichoke Hearts, and Kalamata Olives

Brie En Croute served with Grapes, Apples, Pineapple, Seasonal Fruits, and Crackers

Nage Vegetable Crudite – Asparagus, Hari Coverts, Red Peppers, Kalamata Olives, Zucchini and Yellow Squash, Carrots, with Vegetable Dip



ADDITIONAL BRUNCH SIDE SELECTIONS

Hickman's Sausage

Honey Ham

Seared Seafood Sausage Patties

Fresh Pastries: Muffins, Croissants, Scones, and  
Cheese Danish

Fresh Bagels with Butter, Cream Cheese, and Jam

Yogurt, Granola and Honey

Oatmeal

Smoked Cheddar Grits

Traditional Caesar Salad

Nage Mixed Green Salad

Brunch BARs

Bloody Marys – Mild and Spicy

Champagne Bar with Bellinis, Kir Royals, and  
Mimosas

Fruit Juices: Orange, Grapefruit, Pineapple,  
Grapefruit, Tomato

Coffee and Tea Bar (optional Coffee Flavorings)

Bottled Waters: Still and Sparkling

Soft Drinks



## **COROPORATE MEETING PACKAGES**

### **SIMPLE OPTION**

#### **LUNCH:**

Gourmet Sandwiches Lunch

#### **COCKTAIL HOUR (1 Hour):**

Simple Yet Elegant Hors D' Oeuvres  
Call Brand Liquor Package

\$50.00 per head

Minimum of 20 people

Includes Drop off lunch service and Servers for cocktail event  
(Assuming \$100 per server)

### **DRESSED UP OPTION**

#### **LUNCH:**

Lunch Buffet

#### **COCKTAIL HOUR (1 Hour):**

The Nage Classic Cocktail Party  
Call Brand Liquor Package

\$60.00 per head

Minimum of 20 people

Includes Drop off lunch service and Servers for cocktail event  
(Assuming \$100 per server)