

***I Can Prepare and
Serve Food for:***

- Personal Celebrations
(Birthday, Graduation,
Anniversary)
- Weddings
- Intimate Dinners
- Formal Sit Down Dinners
- Buffets
- Cocktail Parties
- Business Meetings
- Box Lunches
- Business/Office Parties

Additional Services:

- Recipe Review and Testing
- Custom Classes:
 - Dinner Party Classes
Taught at Your Home
 - Team Building Classes
 - Cooking Parties
 - Private Lessons



Sage & Savory Catering
556 Main Street
Louisville, CO 80027
Phone & Fax: 303-673-9899
Email: sue@sageandsavory.com
www.sageandsavory.com

Sage & Savory
CATERING



"Each meal is unique."

*"I create a special menu
based on the
occasion,
setting,
time of day,
and your personal
preferences."*

Sue Dubach,
Chef Owner



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Sample Dishes

Here are just a few sample dishes.
For a more complete list or for custom dishes, contact me.

Appetizers

- Rustic Italian Tart
- Scallop & Shrimp Mouselline
- Chicken Satay
- Grilled Honey Lavender Shrimp with Basil

Soups

- Cream of Wild Mushroom
- Roasted Red Pepper with Corn Spoonbread
- Fall Squash Soup with Chorizo and Spicy Cinnamon Croutons
- Homemade Chicken Noodle Soup

Entrées

- Beef Tenderloin with Cognac Cream Sauce
- Roasted Tucson Pork Loin with Garlic and Rosemary
- Stuffed Chicken Breasts with Roasted Red Pepper Sauce
- Pan Seared Tuna with Mango Habañero Sauce

Salads

- Spinach Salad with Ruby Red Grapefruit and Avocado
- Arugula with Roquefort Cheese and Roasted Bacon
- Spinach, Strawberries, and Peanuts with Poppyseed Vinaigrette
- Field Greens with Blood Orange Vinaigrette

Side Dishes

- Mashed Potatoes with Roasted Garlic
- Stuffed Acorn Squash with Portobellos and Carmelized Onions
- Green Beans, Feta Cheese, and Toasted Pecans
- Sautéed Arugula with Apples

Desserts

- Apple Tarts
- Cookie Bars
- Chocolate Mousse
- Individual Pecan Pies with Kahlua Whipped Cream

Sample Menus

Wedding Dinner

- Salmon Ceviche with Lime and Chiles
- Roasted Beet Salad
- Beef Tenderloin with Caramelized Onion Sauce
- New Potatoes with Crème Fraiche and Horseradish
- Berry Tart with Homemade Ice Cream

Office Box Lunch

- Grilled Chicken Sandwich with Roasted Red Pepper and Smokey Swiss Cheese
- Pita Chips and Dip
- Southwest Potato Salad
- Fresh Fruit
- Triple Chocolate Chip Bar

Birthday Buffet

- Smokey Corn Salsa with Homemade Chips
- Field Greens with Jicama, Oranges and Red Onion
- Handmade Tamales with Roasted Red Tomato Sauce
- Black Beans with Garlic and Cumin
- Fresh Tortillas
- Mexican Chocolate Torte