



BLUE SAGE
Cuisine

LOCAL, ORGANIC & SCRATCH MADE

Corporate Breakfast Catering Menu



"Taste our passion in every bite"

904.513.8938

www.bluesagecuisine.com

Local, natural, scratch-made cuisine

904.513.8938

www.bluesagecuisine.com

info@bluesagecuisine.com

All items are scratch-made with local, natural/organic ingredients and are preservative-free. All meats are free-range, pasture-centered. Orders can be delivered via individual box lunch or onsite buffet setup.

HOT BREAKFAST

All selections include listed accompaniments and bottled water

Chicken and Waffles \$13.95

Fresh Buttermilk Waffles topped with free-range, boneless fried chicken. Served alongside honey-chipotle and homemade maple syrup. Served with fluffy, cage-free eggs lightly scrambled and garnished with fresh chives and fresh Fruit

Eggs Benedict \$11.50

Toasted english muffins topped with poached eggs, Canadian bacon and creamy hollandaise. Served with roasted red potatoes or sweet potato hash and fresh fruit



Salmon Benedict \$13.50



Herb Roasted Salmon over sautéed spinach and fresh tomato served atop a toasted baguette. Topped with fresh Hollandaise sauce

Bacon and Eggs \$9.95

Uncured bacon, lightly scrambled, cage-free eggs, grits or potatoes and fluffy buttermilk biscuits

Chicken Sausage and Eggs \$10.95

Uncured chicken apple sausage, lightly scrambled, cage-free eggs, roasted red potatoes and fluffy buttermilk biscuits

Smoked Salmon Frittata \$12.95

Fluffy, cage-free eggs blended with smoked salmon, tomatoes and parmesan cheese garnished with lemon-dill cream. Served with roasted red potatoes or sweet potato hash and fresh fruit.

Roasted Veggie Frittata \$12.50

Fluffy, cage-free eggs blended with roasted seasonal veggies, sundried tomatoes and parmesan cheese. Served with roasted red potatoes or sweet potato hash and fresh fruit.

Shrimp and Grits \$13.95

Creamy stone ground grits with wild caught shrimp in a rich gravy. Served with fluffy biscuits and fresh fruit

Oatmeal Bar \$9

Your choice of steel cut or rolled oats with a variety of toppings. Includes assortment of toast and fruit

LIGHT FARE

Continental style breakfast choices

Early Riser \$6.95



Assorted Bagels and Cream Cheese, Pastries, Fresh Fruit, Orange Juice and Bottled Water

Good Morning \$8.95

Yogurt Parfait /Fresh Fruit Bar, Bagels and Cream Cheese, Assorted Pastries, Orange Juice and Bottled Water

Happy Day \$10.95

Yogurt Parfait /Fresh Fruit Bar, Assorted Pastries and toast, Bagels and Cream Cheese, Orange Juice, Bottled Water hot tea and coffee service

All orders must meet a minimum order of 10 people.

BEVERAGES

Includes disposable cups

1.80/person

Juice – Orange, Apple, Cranberry

Hot Tea – Assorted tea

Hot Coffee with all accompaniments



PLATTERS

All platters will serve 10-12 people

Bagels \$18

1 dozen assorted bagels and cream cheese

Deluxe Bagel Platter \$26

1 dozen assorted bagels, cream cheese, butter and preserves

Pastries \$26

Assorted pastries, Danish and mini scones

Fruit Platter \$28

Assorted seasonal fruit including select organics

w/greek yogurt dip add \$7

DETAILS

Scratch Made

All of our food is made from scratch. Please inquire about any food allergies or preferences as we can make accommodations. You may also inquire about other items listed on our website

Local Ingredients

We work with local farmers to ensure that we can source as many fresh, locally sourced ingredients for our menu items. We offer organics whenever possible and always all natural farm-fresh produce, fresh caught seafood and free range meats. Due to the quality of our food, we may have to switch an ingredient if it is not available at time of order. You will be notified in advance if this occurs

Ordering

Please allow as much time as possible for orders, with a preference of 72 hours notice. In order for our farm partners to meet our demands, we need to give them adequate notice to ensure items are available. However, we will work to accommodate last-minute orders

Order Quantity

Orders are priced per person and need to be placed in quantities of 10. This means that for a group of 10, you would choose 1 item and that would come to you with all accompaniments listed in quantity to feed each person. Please inquire about special situations

Delivery and Setup

We deliver around the greater Jacksonville area and surrounding cities. A delivery fee is added to each order based on distance from our kitchen. Please provide us with a 30 minute window for buffet, 15 min for box setup. Ex. If you plan to eat at noon, allow 11:30 or 11:45 delivery, respectively

Cancellations

All cancellations must be made in writing (via email is fine) 24 hours prior to scheduled delivery time. Our food is made from scratch just for you and cannot be reused. Any cancellations, including inclement weather, made within 24 hours will not be refunded

Payment

Full payment of invoice is required 24 hours prior to delivery via check, cash or credit payment. Clients will be invoiced via email and can submit payment securely through email link. All orders will have a 7% Florida Sales Tax added. An 18% service charge added to all full service, onsite orders

Equipment/Décor

Individual boxed items will be delivered in biodegradable disposable containers and will include utensils and napkins. For buffet service, disposable white table linen, disposable platters and wire chafing dishes with disposable aluminum pans will be used. If you are interested in stainless steel chafers, reusable platters and additional or colored décor, additional charge will apply. All items are served with utensils, cups and paper plates if necessary

Allergies/Dietary Restrictions

Please discuss any severe allergies, dietary restrictions, etc when booking your order. While we work to ensure that we are aware of every ingredient in every item we prepare, we want to ensure that we discuss with our farm partners any issues that could be a concern in storage, transport, etc.