

Sage & Swift Gourmet Catering

Chef: A native of North Carolina, Amy Tornquist boasts more than 20 years of culinary experience at her catering company Sage and Swift and at her nationally acclaimed restaurant, Watts Grocery. She has trained with such culinary icons as the late Bill Neal of Crook's Corner in Chapel Hill and Anne Willan at La Varenne Ecole de Cuisine in Paris. Amy has built a reputation for seasonal cooking with local ingredients and is recognized for her commitment to sustainable agriculture. She and her recipes have been featured in Food and Wine Magazine, Country Home, Child, Cookie, Elegant Bride, and many more.

Our Package: Sage & Swift Gourmet Catering is a family-run business. Our commitment to delighting customers is at the heart of everything we do. The chefs use only the freshest ingredients and work with local growers and producers to ensure that all of the ingredients are of the highest quality. Sage & Swift employs attentive, friendly and knowledgeable staff who will set a fantastic scene and attend to the needs of all your guests. We also work with local vendors including florists, rental companies, and design and linen firms to make sure your event is truly unique. We will work closely with you to achieve the look and feel you desire for your event.

Décor

We work with many vendors to make your wedding special with delicious food, and also give you the look you always wished for. We can turn a blank space look into something beautiful within hours! With some of the items like cocktail tables, seating tables, upscale full length table linens, we can transform the venue into something you could only wish for and make it real.

Menu

Below is a sample seasonal wedding menu that we have done in the past. At Sage and Swift, we are happy to customize a menu for you, specifically to your taste! Although the prices on the sample seasonal menus below are just for food, we do offer many options in working with budgets and making sure your day is more than you could have dreamed, including everything you would need and want!

Summer (served)

\$39.95 per person

Passed Hors D'oeuvres:

Grilled sesame lemongrass beef skewers with a satay sauce
Baked crab and artichoke spread on a crusty baguette slice

First Course:

Summer salad with local tomatoes, farmer's cheese, and fresh basil
served over mesclun lettuce with a light Dijon vinaigrette
Dinner rolls with butter rosettes

Main Course:

Pan-seared striped bass with a cucumber and apple salad over pea tendrils
topped with a chive and Parma ham vinaigrette
Crusty bread and herb butter rosettes

Sample Package

This is a sample package that includes an estimate for 140 people to include food, beverages, service, rentals, linens, taxes, and possibly venue charges on food and beverages. Estimates are customized to fit individual needs.

Menu \$42.95pp

Passed hors d'oeuvres:

Warm potato cakes with smoked salmon and crème fraiche garnished with dill
Five-spice duck in wonton cups with Asian guacamole garnish

Buffet:

Garden salad of mesclun lettuce with grape tomatoes, spiced pecans
and goat cheese in a light Dijon vinaigrette
Carved meat tray with beef prime rib, pork loin, and fresh roast turkey breast
with assorted mustards, mayo, and chutney with dinner rolls
Steamed asparagus with fresh raspberries and raspberry vinaigrette on the side
Mushroom and cheese risotto

Beverages: Billed based on consumption

Assorted soft drinks, sparkling water, beer, wine, champagne for toast \$14.50pp

Decaf and regular coffee and hot water for tea \$1.95pp

Estimate for 140 (for buffet dinner)

Food	\$6013.00
Beverages and ice	\$2303.00
Service	\$2759.00
Rental	\$3027.50
Linen	\$1430.00
Subtotal	\$15532.50
NC sales tax	\$1048.44
Total	\$16580.94

For a custom proposal, or to check our calendar, please call or write:
919-957-7889 or info.sageandswift@verizon.net