



Bailey & Sage

meetings & events



Breakfast

Continental – \$12.95

An arrangement of freshly baked muffins, breakfast pastries, fresh croissants, and assorted bagels served with orange juice.

Pastries Platter – \$7.95

Freshly baked muffins, breakfast pastries, and fresh croissants.

Freshly Baked Bagel and Schmear Platter – \$4.95

Freshly baked assorted bagels served with our homemade cream cheese schmear.

Egg Wrapini Platter – \$9.95

Egg, cheese, and choice of bacon, ham, or veggie, wrapped and pressed until crispy. Please ask about our daily specials.

Smoked Salmon Platter – \$19.95

Fresh local smoked salmon served with sliced cucumber, onion, tomatoes, and capers. This is accompanied by our assorted bagels and cream cheese schmear.

Breakfast Quiche Platter – call for pricing

Vegetarian or meat, light and fluffy, and baked to perfection. Please ask about our daily specials.

Muffin Platter – \$4.95

Freshly baked assorted muffins.

Yogurt Parfaits – \$5.95

Greek or plain yogurt, berries, and granola.

Fresh Fruit Salad – \$6.95

An assortment of our fresh fruit and berries.

Box of Coffee – \$24.00

Organic freshly brewed coffee – regular or decaf.
Bigelow tea – herbal & decaf.



Lunch

Platter Packages

Specialty Sandwiches – \$15.95

A selection of our chef-inspired specialty sandwiches served with kettle-cooked chips.

Executive Luncheon – \$21.95

A selection of our chef-inspired specialty sandwiches accompanied by a freshly baked cookie or brownie and kettle-cooked chips.

V.I.P. – \$24.95

A selection of our chef-inspired specialty sandwiches accompanied by a house or caesar salad, freshly baked cookie or brownie and kettle-cooked chips.

Sandwich & Salad Luncheon – \$22.95

A selection of our traditional sandwiches and a choice of house or Caesar salad.

Specialty Box – \$21.95

Choice of specialty sandwich served with a freshly baked cookie and kettle-cooked chips. Substitute freshly baked cookie with a fruit salad or sliced vegetables for an additional \$1.00.

Signature Bag – \$21.95

Choice of our signature chopped salad served with a freshly baked cookie and kettle-cooked chips. Substitute freshly baked cookie with a fruit salad or sliced vegetables for an additional \$1.00.

Traditional Sandwiches

\$15.95 per guest

Minimum 5 guests

Meats (choose 1 \$2.00 for each additional

100% All-Natural Roast Turkey

Certified Angus Rare Roast Beef

Genoa Salami

Smoked Ham

Albacore Tuna Salad

Bailey & Sage Roasted Chicken Salad

Cheeses

American, Vermont Cheddar, Swiss, Imported Asiago, Fontina, Fresh Mozzarella, Vermont Pepper Jack, Provolone, Crumbled Bleu, and Imported Brie

Artisan Breads

Whole Wheat, Ciabatta, French Baguette, and Crusty Francese

Wraps

White Flour, Whole Wheat,

Condiments

Mayonnaise, Chipotle Mayo, Chipotle Aioli, Horseradish Sauce, Yellow Mustard, Dijon Mustard, Honey Mustard, Spicy Mustard, Bbq Sauce, Pesto, Sun-Dried Tomato Pesto, and Extra-Virgin Olive Oil

Accompaniments

Iceberg Lettuce, Sliced Tomato, Red Onions, Pickles, Hot Peppers, Basil, and Shredded Carrots

Specialty Sandwiches

All our sandwiches are made with fresh baked bread and the highest-quality, all-natural meats, cheeses, and produce.

Steak \$15.95 – Grilled Seasoned Steak, American Cheese, Sautéed Onions, Peppers and Mushrooms with a Horseradish Aioli.

Italiano \$14.95 – Imported Genoa Salami and Spicy Capicola, Fresh Tomato Slices & Fresh Basil Leaf with a Unique Picante Provolone Cheese.

Grilled Chicken \$14.95 – All- Natural Grilled Chicken, Tomatoes, Basil, Apple Wood Smoked Bacon, Fontina Cheese with a Chipotle Aioli

Korean Pulled Pork \$15.95 – House Pulled Pork, Grilled Ham, Mustard, Swiss Cheese, Pickles.

Fire Ball Sandwich \$14.95 – Prime Homemade Meatballs Covered In Our House Fire Sauce, with Caramelized Onions and Cheddar Cheese.

Cobb Wrap \$14.95 – Grilled Organic Chicken Breast, Crispy Bacon, Blue Cheese Crumble, Sliced Avocado, Tomato & Mayonnaise.

Prosciutto & Mozzarella \$15.95 – With Fire Roasted Tomatoes.

Veggie Sandwiches - \$14.95

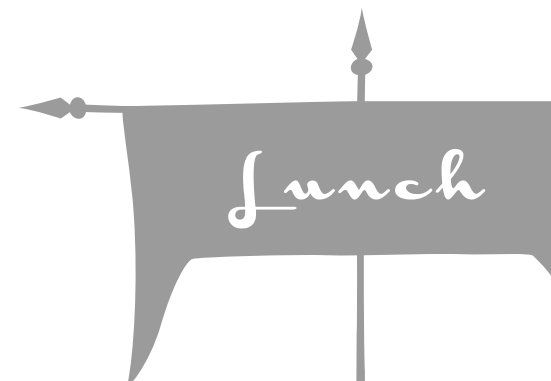
Buffalo Cauliflower – Deep Fried Multi Colored Cauliflower & Kale Vegetable Blend, Buffalo Style.

BLT – Crispy Red Beets, Mixed Greens, Sliced Tomatoes W/Dried Cranberry and Carrot Aioli.

Caprese – Fresh Mozzarella, Sliced Tomato, Roasted Red Pepper, Spinach, House Pesto Sauce and Balsamic Glaze.

Wild Mushroom Panini – Sautéed Wild Mushroom Blend With Truffle Oil, Shredded Romaine, Caramelized Onions, and Fontina Cheese.





Panini Sandwiches & Wraps

California Wrapini - \$14.95

Grilled Chicken Breast, Avocado, Caramelized Onions, Spinach, Cheddar, and Sun-Dried Tomato Aioli served in a Sun-Dried Tomato Wrap.

Pesto Chicken Panini - \$14.95

Grilled Chicken Breast, Asiago Cheese, Roasted Red Peppers, Herb Pesto, Grilled Zucchini, and Summer Squash served on Fresh-Baked Bread.

Cubano - \$14.95

Marinated Pork Roast, Smoked Ham, Swiss Cheese, Crisp Pickles, and Mustard served on Artisan Crusty Bread.

Bailey & Sage Wraps

White Flour, Whole Wheat, Spinach, or Sun-Dried Tomato

Grilled Chicken Cobb - \$14.95

Grilled Chicken Breast, Romaine & Iceberg Lettuces, Avocado, Bacon, Tomato, Crumbled Bleu Cheese, and Mayo.

Certified Angus Roast Beef - \$14.95

Rare Roast Beef, Romaine Lettuce, Beefsteak Tomato, and Chipotle Mayo.

Albacore Tuna Salad - \$14.95

100% Albacore Tuna, Romaine Lettuce, and Chopped Celery.

Bailey & Sage Chicken Salad - \$14.95

Lightly Seasoned All-Natural Roasted Chicken, Romaine Lettuce, and Tomato.



Salads

Signature Chopped Salads

Kale Caesar \$9.95– Fresh Baby Kale and Romaine Lettuces, Lightly Tossed In Our House Made Caesar Dressing, Finished with Shredded Imported Parmesan Reggiano Cheese, Tomatoes & Our Seasoned House Croutons.

Spicy Thai Chicken 14.95– Grilled All-Natural Chicken Breast, Fresh Baby Spinach, Chickpeas, Red Onion, Carrots, Broccoli Finished with Spicy Thai Dressing.

Steak 15.95 Fresh Mixed Greens, Color Fingerling Potatoes, Tomatoes, Crumbled Blue Cheese, Crispy Onion Straws Mixed With Sweet & Smokey Chipotle Aioli Topped With Grilled Steak.

Southwest 14.95 Crispy Romaine, Tomatoes, Corn, Black Bean, Pepper Jack Cheese, Crispy Onion Straws & Cilantro With an All Natural Grilled Chicken Breast Finished with Chipotle Ranch.

Waldorf 10.95– Fresh Crisp Romaine Lettuce, Dried Cranberries, Fresh Diced Apples, Grapes, Walnuts, Blue Cheese Crumbles With Waldorf Dressing.

Greek 10.95– Mixed Greens, Tomatoes, Cucumber, Roasted Red Pepper, Olives, Crumbled Feta & Pepperoncini with Traditional Greek Dressing.

Cobb 10.95 – Garden Tomatoes, Sliced Hardboiled Egg, Avocado, Blue Cheese Crumble, Bacon & Fresh Crisp Romaine Lettuce (Choice Of Dressing).

Beet & Goat Cheese 10.95 – Fresh Mixed Greens, Goat Cheese, Homemade Honey Toasted Walnuts, Tomatoes and Carrots.

Bleu Cheese, Chipotle Ranch, Caesar, Fat-Free Balsamic Vinaigrette, Greek, Russian, Asian Ginger Vinaigrette, Creamy Asiago, Honey Lime Vinaigrette, Honey Mustard Raspberry Vinaigrette, Ranch, Herb Vinaigrette, Spicy Thai, French, Balsamic Vinegar

Quinoa

Healthy and hearty, this protein-packed superfood makes for a nutritious and satisfying lunch or dinner option. Please choose from our signature quinoa or brown rice bowls. Served in individual containers or family style.

Design Your Quinoa Bowl \$10.95

① Choose:

Quinoa Bowl

or

Brown Rice

② Pick (4) ingredients:

Broccoli

Green Pepper

Carrots

Kale Blend

Chickpeas

Mushroom

Corn

Onion

Edamame

Spouts

Egg

Zucchini

③ Pick Your Protein

Chicken \$3.95

Steak \$5.50

Shrimp \$4.50

Tofu \$2.50

④ Pick Your Flavor

Sriracha Bourbon

Thai Chili

Jerk Sauce

Fire Sauce

Teriyaki Sauce





Boxes and Bags

Personalize your lunch with a selection of our individual bag or boxed lunches.

Specialty Box – \$21.95

Choice of specialty sandwich served with a freshly baked cookie and kettle-cooked chips. Substitute freshly baked cookie with a fruit salad or sliced vegetables for an additional \$1.00.

Signature Bag – \$21.95

Choice of our signature chopped salad served with a freshly baked cookie and kettle-cooked chips. Substitute freshly baked cookie with a fruit salad or sliced vegetables for an additional \$1.00.

Soup Station

Our soup arrives piping hot in our ready-to-serve soup kettles. Choose from a variety of hand-crafted soups, including our famous New England Clam Chowder. All soups are made with only the freshest and all-natural ingredients. Vegetarian and gluten-free options available daily. Soups are served by the gallon; 1 gallon serves 12 to 15 people. Please call for pricing.

Salad Bar

Let us come to your office and set up one of our famous salad bars. You can choose all of your fresh ingredients and proteins or let our in-house chef set it up for you. Please call for pricing as price depends on the amount of ingredients and proteins chosen.

Taco Bar

A great change of pace for the office! Let Bailey & Sage set up an authentic taco bar. The taco bar includes fresh tortillas, tomatoes, onion, lettuce, black or pinto beans, Spanish rice, shredded cheese, avocado, sour cream, pico de gallo, and your choice of steak, chicken, pork, or tofu. Please call for pricing.

Finger Foods

Please call for pricing.



Mini Meatballs – Delicious homemade meatballs served in our hearty marinara sauce.

Prosciutto Mozzarella Skewers – Fresh mozzarella and roasted red pepper wrapped with our imported Prosciutto di Parma.

Mediterranean Mini Skewers – Fresh cucumber, cherry tomato, feta cheese, and kalamata olives on a bite-size mini skewer.

Deviled Egg Platter – Our chef's very own and ever-changing deviled egg recipe. Almost impossible to eat just one!

Steak Crostini – Steak grilled to a perfect medium rare with caramelized onion, and a touch of horseradish aioli atop a crisp toast point.

Smoked Salmon Crostini – Foley smoked salmon with capers, red onion and hard-boiled egg atop a crisp toast point.

Chicken Pesto Crostini – Grilled chicken with roasted red peppers, zucchini, Asiago cheese, and a touch of our homemade pesto sauce served atop a crisp toast point.

Mini Wrap Platter – An assortment of our chef's specialty wraps cut into bite-size portions.

Chicken and Beef Satay Platter – Tender marinated chicken and beef grilled and topped with our delicious satay sauce.

Shrimp Cocktail – Made fresh to order with our homemade horseradish cocktail sauce.

Platter Add-ons

Cheese and Cracker Platter – A selection of fine cheeses beautifully displayed and served with assorted crackers.

Antipasti Platter – An Italian classic filled with our imported meats, cheeses, olives, and marinated vegetables. A delightful, well-rounded sensory experience.

Italian Meat and Cheese Platter – A selection of our imported Italian meats and cheeses beautifully displayed.

Crudité Platter – Our daily freshly cut vegetables served with an assortment of homemade dipping sauces.



State Street: 53 State Street Boston,
MA | www.baileyandsage.com





Dinner

Entrées

Tenderloin Dinner

Perfectly cooked seasoned tenderloin with a selection of our freshly roasted vegetables.

Meatloaf Dinner

Family recipe.

Eggplant Parmesan

Oven-roasted and lightly breaded eggplant, homemade marinara, mozzarella, and Parmesan cheese.

American Chop Suey

Macaroni, ground beef, sautéed onions, and peppers in a thick tomato-based sauce.

Quinoa Dinners

Served on a bed of our signature quinoa. Select from freshly cooked salmon, shrimp, steak, or chicken.

Please call for pricing.



Dessert

Assorted Cookie Platter – \$3.00 per person

Assorted gourmet cookies made fresh to order in house. Oatmeal, snickerdoodle, chocolate chip, and white chocolate macadamia nut are just a few of our ever-changing selections.

Assorted Dessert Pastries – \$3.95 per person

Fresh cakes, brownies, lemon squares, and other varieties of our baker's freshly baked desserts.

Chocolate-Dipped Strawberries & Bananas – Please call for pricing

Fresh strawberries and bananas dipped in our rich milk or dark chocolate.

Unbelievable! These cheesecakes are made with all-local ingredients. The flavor changes daily. Blueberry, lemon raspberry, Oreo, and classic are just a few of our delicious options.

Fruit

All Bailey & Sage fruit comes fresh daily from local distributors. We serve fruit in a variety of ways to fit any meeting or event. Our fruit is always ripe and bursting with flavor.

Fruit Salad – \$6.95

Bowl – \$7.95 per person





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