



Catering to You

Cocktail Parties

Hors d' Oeuvres

Buffet Dinner

Sit-Down Dinners

Family Gatherings

Lunch

Brunch

Bar Service

Any Special Occasion!

Thank you for considering
Nage Catering.

These menus are designed to
help with ideas for your event.

We are happy to customize a
menu based on your
desires. If you have something
in mind already, let us know.

Cheers,

Kathy McDonald

Catering Sales Manager

(202) 841-3331



nagerestaurant.com
creative food without the 'tude

Cold Selections



Passed Hors d' Oeuvres

Smoked Trout Salad on Crisp
Hawaiian Ahi Tuna Poke Tartare on Crispy Wonton
Smoked Salmon & Cucumber Tartare on Endive
Duck Pate with Red Onion & Green Peppercorn Marmalade
Fig & Goat Cheese in Cone
Foie Gras Mousse in Cone
Curried Chicken Salad on Crisp
Red Beet & Goat Cheese Timbale
Brie and Apricot Tartlets
Eggplant Caponata on Crisp
Caprese Skewer with Tomato, Mozzarella, Panzanella
Prosciutto wrapped Asparagus
Crab & Shrimp Salad stuffed Peppadew Peppers
Beef Tenderloin and Boursin Cheeese on Crisp
Lobster Knuckle Sandwich with Brioche Bread
Open Faced Fish Taco on Crispy Tortilla Square with Chili Lime Sauce
Shrimp Cocktail Shooters

Hot Selections



Passed Hors d' Oeuvres

Scallop Casino on Miso Spoon
Moroccan Spiced Meatball Skewer with Pomegranate Yogurt Sauce
Goat Cheese & Herb Stuffed Mushrooms
Bacon Wrapped Blue Cheese Stuffed Dates
Coconut Shrimp with Sweet and Sour Mango Sauce
Chorizo and Queso Empanadas with Red Pepper Coulis
Duck Confit Tartlets with Sun-dried Cherries, Spinach, & Walnuts
Citrus Seared Scallop with Avocado, Crispy Tortilla
Beef, Chicken, Shrimp Satays with Peanut Sauce
B.L.T. Éclairs
Mini Nage Burger Sliders with Cornichon Skewer
Crab Cake Sliders with Cherry Tomato Skewer
Pulled Pork Sliders with Cornichon Skewer
Seasonal Grilled Cheese
Margherita Flatbread Pizzas
Vegetable Spring Rolls with Ginger Glaze
Mini Crabcakes with Tomato Jam
Lollipop Lamb Chops with Garlic Aioli
Lobster Corndogs with Truffled Honey Mustard



Hors d' Oeuvres Nage Specialty Stations

Harvest Moon Display

A collection of our four most popular Hors d'oeuvres platters, Assorted Cheeses, Fresh Fruits, Vegetable Crudit , Mediterranean Vegetables and Dips, Pita Chips, and Crackers

Old World Harvest

Artisan Cheeses Platter, Charcuterie, Vegetable & Fruit Garden, Dried Fruits, Nuts, Assorted Dipping Sauces, Pita, Artisan Breads

Raw Bar

Includes Fresh Shucked Oysters, White Fish Ceviche, Tuna Poke, Smoked Salmon, Mignonette, Cocktail Sauce, and Horseradish Sauce

Seafood Station

Includes Raw Oysters, Crab Claws, Steamed Shrimp, Marinated Bay Scallops, Mignonette, Mustard Sauce, and Cocktail Sauce

Oyster Bar

Three varieties of North Coast salt water oysters with Mignonette, Cocktail Sauce, and Horseradish Sauce.

Skewered Vegetable Crudit  Garden displayed on a bed of Wheat Grass this whimsical display will breathe fresh life into veggies! Includes Broccoli Florets, Cauliflower, Baby Carrots, Asparagus, Baby Bell Peppers, and Button Mushrooms

Nage Mac N Cheese Bar

Includes Bacon, Peas, Mushrooms, Sun Dried Tomato, Truffle Oil, and Chef's Additions

*Add Lobster to your Mac



Did you know...

Nage keeps a year-round staff of highly professional Servers, Bartenders, Chefs, Cooks, and Event Coordinators on hand at all times? These talented people make the difference between a good party and an event to remember. Ask us how we can help you staff your event!



Hors d' Oeuvres Stationary Platters

Chips & Dip

Fresh & Flaky Tortilla Chips Fresh Salsa, Guacamole

Mediterranean Dipping Platter

Hummus, Olive Tapenade, House made Pita Chips, Dolmas, Marinated Olives, Roasted Tomatoes, Eggplant Escabeche, Marinated Mushrooms

Vegetable Crudit 

Asparagus, Red Peppers, Cucumber, Yellow Squash, Carrots, Seasonal Vegetable, Veg Dip

Charcuterie Platter

Prosciutto, Salami, Country Style Pate, Mustard, Pickles, Pearl Onions, Artisan Bread

Chilled Chesapeake Cocktail Shrimp

Caper Cocktail Sauce

Cheese Platter

Gorgonzola, Brie, Pistachio Crusted Goat Cheese, Cubed Domestic Cheese, Dried Fruits, Nuts, Crackers

Artisan Cheese Platter

Hand Selected variety of Artisan Bleu, Soft, and Hard Cheese, Fruit Compote, Local Honey, Guava Paste, and Gourmet Crackers

Fresh Fruit Platter

Melon, Pineapple, Grapes, Oranges, Seasonal Additions and Sweet Cinnamon Yogurt Sauce

Crab & Spinach Boule, served with house made Pita Chips

Smoked Salmon Platter

Served with Capers, Red Onion, Tomatoes, Hard Boiled Eggs, Lemon and Crackers

Brie En Croute

served with Grapes, Apples, Pineapple, and Crackers

Try Chef Ted's Seasonal Brie Spreads

Spring Truffle Mustard **Summer** Berry Jam **Autumn** Fig Jam



Hors d' Oeuvres Seasonal Additions

Seasonal Gourmet Grilled Cheese

Mini Gourmet Grilled Cheese Sandwiches

Spring Goat Cheese & Apricot Moustarda

Summer Grilled Manchego and Serrano Ham

Autumn Bleu Cheese & Fig

Winter Classic Grilled Cheese

Seasonal Soup Shooter

Spring Chilled Minted Pea Soup

Summer Chilled Yellow Tomato Whip

Autumn Warm Sweet Potato Bisque

Winter Tomato Fennel Bisque

Hors d' Oeuvres For the Heavier Cocktail Party

Seasonal Platter Additions

Spring Lemon and Dill Poached Salmon

Summer Roasted Pork Loin

Autumn Chilled Roasted Beef Tenderloin Tarragon Aioli

Winter Chicken with Tomatillo and Herb



Did you know...

Nage promotes Farm to Table Dining. Our chef's create daily features with ingredients that are hand picked in the morning and delivered to our door in the afternoon. It's no secret that fresh doesn't fall from the tree.



Dinner Service with style...
Nage can serve an elegantly plated dinner, set a traditional buffet, build contemporary stations, pass family style, or create a new style exclusive to your event.





Dinner Entrée Options

Seafood

Parmesan Roasted Bass Tomato-Fennel Beurre Blanc

Pan Seared Seasonal White Fish Lemon Caper Sauce

Citrus Seared Salmon Orange Chutney

Lemon Dill Poached Salmon Cucumber Crème Fraiche (Chilled)

Eastern Shores Crabcakes Tomato Jam

Nage Seafood Paella Shrimp, Scallops, Chicken, Chorizo, Saffron Rice

Poultry

Pan Seared Chicken Whipped Potatoes, Oyster Mushrooms, Pearl Onions

Prosciutto & Mozzarella Stuffed Chicken Soft Polenta, Tomato Aurora

European Chicken Breast Madeira Sauce

Herb & Garlic Marinated Chicken Tomatillo Lime Vinaigrette (Chilled)

Carved Roasted Turkey Breast Cranberry Mayo, Lingonberries (Hot or Chilled)

Roast Half Ducking Grand Marnier Duck Jus

Meats

Braised Short Ribs Natural Reduction

Beef Brisket

Roasted Pork Loin

Chilled Roasted Tenderloin with Tarragon Aioli

Carved Prime Rib or Roast Beef with Horseradish Sauce and Jus



Did you know...

Nage offers full bar support for your event? We can take care of everything from formulating a special cocktail for the event, staffing your bars and providing professional wine service. Ask us how we can help you!



Dinner Entrée Options (Continued)

Pasta

Penne Primavera Garlic Tomato Pomodora Sauce, Aged Parmesan Cheese

Chicken & Broccoli Rabe Orecchiette Pasta Tomatoes, Garlic, Fresh Mozzarella

Vegetable Lasagna

Seafood Lasagna

Eggplant Parmigiana

Lemon Artichoke Risotto Crispy Artichoke Chips

Vegetarian

Wild Mushroom Ragout Roasted Shallots, Orecchiette Pasta, Shaved Pecorino

Grilled Vegetable Terrine Zucchini, Yellow Squash, Eggplant, Roasted Red Peppers, Asparagus, Goat Cheese, Mixed Green Salad



Did you know...

Nage does event coordination for weddings and large private and corporate events? We can help you from the inception of the concept to the choice of the venue and through the execution of the event. Some events are just too big to try to handle yourself. Ask us how we can help you!



Dinner Accompaniment Options

Starch Side Dishes

Mac N Cheese

Herbed Basmati Rice

Herb Roasted Potatoes Fingerling or Red

Garlic Whipped Potatoes

Saffron Rice English Peas

Middle Eastern Couscous Dried Apricots

Red Bliss Potato Salad Thyme (Chilled)

Mediterranean Tabouleh Salad (Chilled)

Orecchiette Pasta Salad Broccoli Rabe, Roasted Red Peppers, Tomatoes,
Parmesan Reggiano (Chilled)

Orzo Salad Preserved Lemon, Olive, Oregano (Chilled)

Vegetable Side Dishes

Fresh Greens Beans Almondine

Grilled Vegetables Skewers Zucchini, Yellow Squash, Peppers, Tomato

Grilled Asparagus E.V.O.O., Sea Salt

Roasted Root Vegetable Medley Parsnips, Carrots, Turnips

Honey Glazed Carrots & English Peas

Sautéed Broccoli Rabe Garlic, Tomato

Succotash Corn, Lima Bean, Carrot

Caprese Salad Basil, Tomato (Chilled)

Roasted Corn & Black Bean Salad (Chilled)

Cucumber Salad Tomato, Red Onion, Feta Cheese (Chilled)

Green Bean Salad Roasted Beets, Almonds, Herbs, Red Onion (Chilled)

Shaved Carrot Salad Pinenuts, Golden Raisins (Chilled)

Panzanella Salad, Basil Pesto, Olives, Feta, Root Gourmet Bread



Salad Dinner or Lunch Options

Composed Artisan Salads

Warm Brie & Arugula Salad,

Pears, Walnuts, Bacon, Blue Cheese, Sherry Walnut Vinaigrette

Roasted Beet & Goat Cheese

Seasonal Greens, Fresh Orange, Candied Pecans, Rosemary-Pinot Noir Vinaigrette

Classic Nage Salad

Mixed Greens, Almonds, Dried Cranberries, Champagne Vinaigrette

Classic Caesar Salad

Nage Croutons, Parmesan Reggiano

Baby Arugula

Marinated Beets, Orange, Pistachio, Goat Cheese, Honey-White Balsamic Vinaigrette

Baby Spinach

Dill, Shaved Red Onion, Cucumbers, Capers, Puffed Wild Rice, and Sweet Lemon Vin

Classic Seasonal Salads

Warm Months Seasonal Salad

Mixed Greens, Pineapple, Currants, Hearts of Palm, Candied Pecans, Bleu Cheese, Passion Fruit Vinaigrette

Cold Months Seasonal Salad

Mixed Greens, Caramel Apples, Goat Cheese, Toasted, Pumpkin Seeds, Cinnamon-Brown Butter Vinaigrette



Did you know...

Nage has a commercial refrigerated truck for large parties that are being held in locations that do not have adequate refrigeration? We feel that the cost of the truck was well worth it. Your guests safety is very important to us!



Dessert

Fresh Baked Cakes & Confections

Individual and Mini Desserts

Eclairs

Fudge Brownies

Key Lime Squares

Pecan Squares

Red Velvet Cakes

Chocolate Chip Cookies

Macaroons

Fruit Tarts

French Bread Pudding

Assorted Cookies

Pies

Seasonal Fruit Apple, Peach, Blueberry,
Mixed Berry, Pumpkin

Chocolate Cream Pie

Key Lime Pie

Custom Cakes

Bailey's Chocolate Ganache Cake

New York Cheesecake

Classic Carrot Cake

Red Velvet Cake

Custom Cakes are available in 8", 10",
or Half Sheet

Check out our Wedding Guide for a detailed description of
custom wedding cake options

To place a cake order or to speak to our bakery call Root Gourmet (302)727-5664





Casual Barbecue Dinner Cookout Menu

Off the Grill Ideas...

BBQ Chicken
Herbed Grilled Chicken
Marinated Shrimp Skewers
Tofu & Vegetable Skewers
Fresh Made Nage Burgers
Veggie Burgers
Grilled Citrus Scented Salmon
BBQ Pulled Pork Sandwich Station

Accompaniments

Roasted Potato Salad Tarragon
Tabbouleh Salad
Pasta Salad Tomato, Basil
Haricot Verts Roasted Beets, Bleu Cheese Vinaigrette
Corn on the Cob
Fresh Cole Slaw
Classic Caesar Salad

Delivery, Service and Tableware Available at an Additional Cost.
Please Inquire.



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Lunch

Pick Up, Drop Off or Full Service

Gourmet Sandwiches

- House Roasted Turkey Wrap** Avocado, Tomato, Tangy Pepper Coulis, Romaine
Curried Chicken Salad Apples, Raisins, Celery, and Curry on house baked Beer Bread
Vegetable Flatbread Panini Grilled Veg, Tomato, Goat Cheese, Olive Tapenade
Crab & Shrimp Salad Celery, Red Onion, Tarragon, Arugula, Brioche
Marinated Chicken Breast Cucumber Salad, Scallion, Chili-lime Mayo, Beer Bread
Chick Pea Falafel Goat Cheese Tzatziki Sauce, Cucumber-Red Onion Salad, Flatbread
Marinated Flank Steak Arugula, Pickled Onion, Roasted Tomato Aioli, Fontina, Ciabatta
Three Pork Press Shaved Pork Loin, Chorizo, Bacon, Gruyere, Dijonaise, Pickle Relish

Sides & Salads for Accompaniment

- Israeli Cous-cous** Cumin-Cinnamon-Mint Vinaigrette, Red Peppers, Currants, Olives
Cucumber Salad Red Onion, Lemon, Olive Oil, Sugar
Tarragon Potato Salad Celery, Red Onion, Grated Egg
Chipotle Coleslaw Carrots, Peppers, Cilantro
Carrot-Chick Pea Salad Lemon, Olive Oil, Spices, Golden Raisins
Orecchiette Pasta Salad Tomatoes, Capers, Grilled Eggplant, Parmesan, Olive Vin

Entrees

- Citrus Seared Salmon** Orange Chutney
Seared Crabcakes Tomato Jam
Chicken Breast Madeira
Herb & Garlic Marinated Chicken Tomatillo Lime Vinaigrette (Chilled)
Grilled Chicken Caesar Salad Parmesan Crouton
Tarragon & Mustard Glazed Pork Loin
Nage Cajun Meatloaf Down Home Gravy
Chilled Roasted Tenderloin Tarragon Aioli



Brunch

It's not just Sunday

Main Course Options

Traditional Scrambled Eggs

Frittata Italian Sausage, Sun-Dried Tomato, Basil

Frittata Spinach, Feta, Tomato

Quiche Smoked Salmon, Asparagus, Cream Cheese

Quiche Wild Mushroom, Herb

Quiche Lorraine Gruyere Cheese, Bacon

Brioche French Toast Sautéed Bananas, Grand Marnier Syrup

Crepes Apple, Currant

Crepes Banana, Walnut, Chocolate

Crepes Duck Confit, Butternut Squash, Lingonberries, Sauce Mornay

Crepes Seafood, Spinach, Asiago-Tomato Cream Sauce

Traditional Eggs Benedict Canadian Bacon, Hollandaise

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

Poached Salmon Cucumber, Dill Crème Fraiche

Included Brunch Sides

Nage Potato Hash

Fresh Fruit Salad

Apple Smoked Bacon

Fresh Baked Breads Cinnamon Butter



Did you know...

Nage has a private dining room and strong ties to local venues that can be used for all sorts of events? If you don't have the room or don't need the stress of having the event in your home, ask us how we can help!



Brunch

Compliments to Brunch

Additional Main Course Offerings

Omelet Station

Carving Station Oven Roasted Turkey or Beef Tenderloin

Lollipop Lamb Chops

Crabcakes Tomato Jam

Finger Sandwiches Egg Salad, Shrimp Salad, Cucumber & Watercress

Platters

Oyster Bar North Atlantic Raw Oysters and Accompaniments

Salmon Lox Platter Smoked Salmon, Traditional Accompaniments, Chips

Smoked Fish Platter Smoked Trout, Scallops, Mussels, Salmon

Artisan Cheese Platter Hand Selected variety of Artisan Bleu, Soft, and Hard Cheese, Fruit Compote, Local Honey, Guava Paste, and Gourmet Crackers

Mediterranean Dipping Platter

Hummus, Olive Tapenade, House made Pita Chips, Dolmas, Marinated Olives, Roasted Tomatoes, Eggplant Escabeche, Marinated Mushrooms

Brie en Croute Grapes, Apples, Pineapple, Seasonal Fruits, Crackers



Did you know...

Nage uses local and organic produce, meats and seafood whenever possible? We have a wide net of farmers and producers that supply us with the best that the local area can provide. We feel that it is worth the effort to search out these sources for the best food. It always shows in the final product and in most cases the local foods are much better for you and don't have issues with sustainability. Ask us what we have in season locally now!



Brunch Compliments to Brunch

Additional Brunch Side Selections

Hickman's Sausage

Honey Ham

Seared Seafood Sausage

Fresh Pastries Muffins, Croissants, Scones, Cheese Danish

Fresh Bagels Butter, Cream Cheese, Jam

Yogurt Granola, Honey

Oatmeal

Smoked Cheddar Grits

Traditional Caesar Salad

Nage Mixed Green Salad

Brunch Bars

Bloody's Mild, Spicy

Champagne Bar Bellinis, Kir Royals, Mimosas

Fruit Juices Orange, Grapefruit, Pineapple, Tomato

Coffee and Tea Bar

Bottled Water Still, Sparkling

Soft Drinks



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