

# *Weddings* *by Nage*



## Weddings

Nage Catering is the premiere wedding service provider in Southern Delaware. We offer simple professional planning and wedding coordination services, customized menu and event design, award winning creative cuisine, and over nine years of experience to make your wedding the special event you have always envisioned.

## Contemporary Flavor

Nage is at the forefront of modern cuisine, constantly pushing the creative envelope and influencing local food trends. The creative energy that fuels our restaurant is recreated by Nage Catering. A Nage wedding can include artfully prepared hors d'oeuvres, interactive chef stations, rustic farm-to-table buffets, the signature harvest table, and fun end-of-night snacks. Nage Catering provides the delicious and creative food that your guests will always remember.

## Traditional Experience

Nage has been creating wedding events for over nine years. Whether your vision is a formal plated dinner, traditional buffet, or something in between, you can rely on us to make sure the food is delicious, the service is professional, and the party is fun. Our long standing local relationships allow us to consistently provide the highest level of quality in every detail of your most important day.

## Simple Planning

Our staff of highly trained catering professionals will make planning your event simple. Whether your vision is an elegant formal affair or a rustic backyard party, we take the work off your plate and make the planning of your event a cinch. We offer full wedding planning services, limited coordination services, or simple ceremony set-up. We are happy to offer as much or as little assistance in the planning of your wedding as you desire.

## Customization

Every event we create is unique to our client's vision. We create custom menus, arrangements, decor, and flavors specific to each client's vision. Our flexibility and customization allows us to accommodate any vision or budget. To share your vision and obtain a specific quote or general pricing, please contact our catering director.

## Specialty Services

The details of planning a wedding can be overwhelming. Our experienced staff and network can assist with the details. Nage Catering can provide more than just great food and service. A list of Nage specialty services is below.

## Limited Coordination Services

Ceremony Planning

Chair Set-up and breakdown

Rental Coordination for Reception Needs

Rental Equipment Set-up: Day before work – Tables and Chairs

Reception Layout

Reception Timeline

Coordination of reception with other vendors on day of: Florist/Décor,

Photographer, Entertainment, and Venue

Execution on small décor items provided by bridal party: Favors,

Tablecards, Table Tents, Lighting Candles, menu printing, etc.

## Full Service Wedding and Event Planning

Elevee Events- Our Event Planning Partner

## Access to our Local Network of Service Providers

Photographers & Videographers

Décor & Floral

Tent Rentals and Coordination

Entertainment Acquisition

Transportation

*For more information please contact:*

**Kathy McDonald**

Catering Director

Cell phone: (202) 841-3331

Email: [kmcdonald@nagerestaurant.com](mailto:kmcdonald@nagerestaurant.com)

## Local Venues

Nassau Valley Vineyards

Indian River Life Saving Station

Rehoboth Beach Convention Center

Inn @ Canal Square

Private Homes and many more

## 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.



[nagerestaurant.com](http://nagerestaurant.com)  
creative food without the 'tude



## 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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