



About Us

At **Cactus & Sage Catering**, we bring restaurant-quality dining to your celebration — anywhere you are. Led by Executive Chef **Warren Weekes**, we specialize in bold, flavorful, and beautifully presented food experiences for **bachelor & bachelorette parties, poolside celebrations, milestone birthdays, dinner parties, and VIP gatherings**.

From intimate brunches to multi-course dinners, our approach is personal, engaging, and customizable. You choose the vibe — we make it unforgettable.

We also offer **interactive cooking and cocktail classes** — perfect for adding a fun, hands-on element to your event.

Services We Provide

- **Private Chef** (on-site cooking & presentation)
- **Custom Catering Menus** (brunch, lunch, dinner, appetizers)
- **Full Setup & Cleanup**
- **Cooking Classes** – Learn chef techniques, from handmade pasta to sushi rolling
- **Cocktail Classes** – Craft signature drinks with our mixology experts
- **Dietary & Allergy-Friendly Options** (ServSafe Certified)

Sample Menus

(All menus can be customized — many more available!)

Brunch Menus

Brunch #1 – Classic Sunrise

- Fresh Seasonal Fruit with Local Honey Yogurt Dip
- Mini Pastries & Croissants
- Farm Fresh Scrambled Eggs with Herbs
- Applewood-Smoked Bacon & Breakfast Sausage Links
- Roasted Herb Potatoes

Brunch #2 – Southwest Morning

- Chorizo & Egg Breakfast Tacos
- Southwest Breakfast Potatoes with Peppers & Onions
- Street Corn Salad Cups
- Fresh Fruit & Melon Skewers with Tajín

Brunch #3 – Luxe Champagne Brunch

- Smoked Salmon with Bagels, Cream Cheese & Garnishes
- Spinach & Gruyère Quiche
- Fresh-Baked Scones with Devonshire Cream
- Mimosas & Sparkling Water Station

Brunch #4 – Poolside Brunch Party

- Mini Chicken & Waffles with Maple Syrup
- Tropical Fruit Platters
- Veggie Egg Frittata
- Bacon-Wrapped Asparagus

Lunch Menus

Lunch #1 – Italian Alfresco

- Caprese Salad
- Chicken Piccata
- Penne Pasta with Roasted Garlic Cream
- Garlic Bread

Lunch #2 – BBQ Backyard Feast

- Pulled Pork Sliders
- BBQ Chicken Wings

- Coleslaw
- Baked Mac & Cheese

Lunch #3 – Mediterranean Mezze

- Hummus & Pita
- Greek Salad
- Chicken Souvlaki Skewers
- Spanakopita

Lunch #4 – Poolside Tacos

- Carne Asada Tacos
- Grilled Fish Tacos with Slaw
- Chips & Fresh Guacamole
- Street Corn Salad

Dinner Menus

Dinner #1 – Steakhouse Night

- Caesar Salad
- Grilled Ribeye with Herb Butter
- Garlic Mashed Potatoes
- Roasted Seasonal Vegetables

Dinner #2 – Coastal Italian

- Bruschetta Trio
- Shrimp Scampi with Linguine
- Chicken Marsala
- Tiramisu Cups

Dinner #3 – Bold BBQ Smokehouse

- Smoked Brisket with Chimichurri
- BBQ Chicken Quarters
- Jalapeño Cornbread
- Honey Butter Green Beans

Dinner #4 – Chef's Signature

- Mini Crab Cakes with Lemon Aioli
- Smoked Tri-Tip with Red Wine Jus

- Truffle Mac & Cheese
 - Roasted Brussels Sprouts with Maple Glaze
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Appetizer Menus (*Perfect for Cocktail Parties or Pool Parties*)

Appetizers #1 – Elegant Bites

- Beef Tenderloin Crostini
- Mini Caprese Skewers
- Brie & Pear Tartlets

Appetizers #2 – Southwest Flavor

- Mini Street Tacos
- Queso Fundido Cups
- Jalapeño Poppers

Appetizers #3 – Mediterranean Light

- Cucumber Cups with Dill Yogurt
- Falafel Bites with Tahini
- Olive & Cheese Skewers

Appetizers #4 – Comfort Finger Foods

- Mini Chicken & Waffle Bites
 - Bacon-Wrapped Dates
 - Mac & Cheese Bites
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Cooking & Cocktail Classes

We turn your kitchen into the ultimate party experience.

- **Cooking Classes:** Learn how to make pasta from scratch, roll sushi, build gourmet sliders, or perfect BBQ techniques.
- **Cocktail Classes:** Mix signature drinks, learn the secrets to classic cocktails, and create Instagram-worthy garnishes.

All classes include hands-on instruction, ingredients, and plenty of tasting!

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 **www.cactusandsagecatering.com**