



## *Wedding Packages*

*Amy Zediana Dearth, CSEP*

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## *About Us*

The Sauce Cocktails & Catering is a full service catering company offering customized menus for weddings, social events and corporate events with the utmost attention to detail and quality of service. We also offers a full service beverage catering package to compliment your event.

## *Our Story*



Amy Zediana Dearth, CSEP and Sarah Roth-Oosten, owners of The Sauce, Inc. come to the table with a long history of food and beverage experiences. They secured their friendship studying abroad in France during their years at Merrimack College. From there, Sarah spent 10 years living in the south of France producing fashion shows while Amy built her

career as an event professional. Their paths join together to bring a diverse approach to events, food and drink leading them to start The Sauce Cocktails & Catering!



Lauren Demoy, *Event Sales Manager*, brings to the tables years of catering experience. A graduate of Endicott College's Hospitality Program, she joined The Sauce Catering in 2020 bringing her expertise in all things food and beverage. She is very passionate about the events industry and looks forward to bringing

that same positivity to your event experience.

# *The Sauce's* *Luxury Cocktail Experiences*

Minimum of 50 Guests

## *Margarita Bar*



Guests are treated to a unique experience to try sweet, spicy and frozen margaritas!

Black Cherry  
Jalapeno  
Grapefruit  
Hibiscus  
Pineapple  
Mango  
To name a few!

## *Martini Bar*



We are known for our hand crafted signature martinis. Now, you can try them all!

Glittertini  
Cosmic-tini  
Lavender Lemonade  
Sex and the City Cosmo  
Hot & Dirty Martini  
Fig Manhattan  
And so many more!

## *Bloody Mary Bar*



Who knew there were so many ways to top a bloody mary?

Bacon  
Shrimp  
Blue Cheese Olives  
Picked Vegetables  
Stuffed Celery  
Hot Sauces  
Caprese Skewers

## *Mimosa Bar*



Champagne and Citrus is what makes a mimosa come to life. Top and Garnish as you please!

Grapefruit  
Passionfruit  
Hibiscus  
Mango  
Limoncello  
Orange

## *Craft Cocktail Bar*



Can't decide between some of the old favorites? How about we drink them all!

Old Fashioned  
Moscow Mule  
Gin Martini  
Margarita  
Mojito

With all the garnishes!

## *Cocktail Consultation*



Ask about our Signature Drink Consultation for you, your fiancé, and 2 of your friends to create the perfect taste for your wedding. We will come to you with a preselected tasting menu, discuss the flavors, and choose the Signature Cocktail that is right for you.