



2024

# *Fine Event Menu*



Our off-site full catering service handles events at a range of venues including private residences to church halls to converted barns, we can handle your catering needs throughout the Brainerd Lakes Area. We provide catering for weddings, fundraisers, ceremonies, and parties of all kinds!

Please note the pricing here includes all taxes and service charges.  
*The only additional price would be delivery cost.*

Sage Catering - (218) 454.7243 - [jackie@sageonlaurel.com](mailto:jackie@sageonlaurel.com)

# HORS D'OEUVRES

**Two dozen minimum per item.**

3-4 pieces per person recommended with a meal function following.

5-8 pieces per person is recommended if served as a meal.

May be displayed for a maximum of 1 ½ hours. Butler passing flat fee of \$20 per server.

Hot priced per dozen	
<b>Hawaiian Chicken Kebabs</b> peppers, pineapple, huli huli sauce	35
<b>Thai Chicken Skewers</b> with Thai peanut sauce	35
<b>Italian Meatball Skewers</b> with a marinara sauce	35
<b>Apple Bacon Brie Skewers</b> apple chunks with bacon and brie	35
<b>Pork and Sage Stuffed Mushrooms</b> baby Bellas stuffed with seasoned pork and fresh sage	35
<b>Tipsy Meatball Skewers</b> with a whiskey buffalo sauce	35

Cold priced per dozen	
<b>Fruit Kebobs</b> seasonal fruit	30
<b>Caprese Salad Skewers</b> cherry tomatoes, fresh mozzarella, and basil drizzled with herb olive oil	30
<b>Bruschetta</b> crostini with classic bruschetta mix and a balsamic glaze	30
<b>Shrimp Cocktail</b> with a Bloody Mary cocktail sauce (2 shrimp per serving)	42
<b>Fresh Spring Roll</b> with peanut sauce	36

## CHILLED & WARM DIPS

Chilled Dips		Warm Dips
<i>Served with a variety of crostini, flatbread, chips, crackers, and/or veggies.</i>		
Guacamole		Queso Dip
Mango Pico		Chipotle Vegan Queso
Olive Tapenade	<b>Choose 1 \$10 per person</b>	Hot Crab Dip
Hummus	<b>Choose 2 \$12 per person</b>	Buffalo Chicken Dip
Muhammara		Nashville Hot Chicken Dish

# DISPLAYS AND PLATTERS

Price per board.

## **Signature Sage Charcuterie** 60

Various selection of artfully arranged fine cured meats & cheeses, fresh baguette slices, various fruits, various veggies, pickles, and olives.

## **Fresh Fruit Spread (V, VN, DF, GF)** 45

A beautiful spread of various seasonal fresh fruits and tahini fruit dip.

## **Mediterranean Display** 60

Olives, Cherry Tomatoes, Cucumbers, Feta Cheese, Mozzarella Cheese Balls, Prosciutto di Parma, Grapes, Hummus, Muhammara, Pita Chips.

## **Vegetable Crudité (V, GF)** 40

Array of crisp garden vegetables and house made ranch and vegan green goddess dip.

## **BYO Bruschetta Board** 50

Crostini, bagel chips, classic bruschetta mix, olive tapenade, balsamic glaze, roasted tomatoes, roasted mushrooms, fig, mozzarella, parmesan, jalapeno and orange marmalade, pesto, basil, olive oil, roasted garlic, caramelized onions

*\*Gluten free crackers and/or bread available with advance notice for additional fee.*

# THEMED BUFFET DINNERS

*Buffets may be displayed for a maximum of 2 hours. Our culinary team can accommodate special dietary needs requested in advance.*

*Due to product availability, pricing and selection are subject to change, and will be discussed with you by the catering manager. **Chef reserves the right to make substitutions.***

## **Italian Pasta Bistro \$30 per person**

Choose One: Garden Salad or Caesar Salad

Choose One: Garlic Sticks or Dinner Rolls

Choose Two: Penne, Fettuccine, Cheese Tortellini, Rigatoni, Large Shells

Choose Two: Italian meatballs, Chicken meatballs, Sausage, Pepper, and Onion, Sliced Chicken, Sauteed Vegetables

Choose Two: Marinara, Pesto Cream, Rose, Garlic White Wine Butter, Madeira

## **Backyard BBQ \$32 per person**

Choose One: Garden Salad or Potato Salad or Macaroni Salad

Choose Two: Slow cooked sweet and tangy ribs, BBQ pulled chicken, BBQ chicken quarters, BBQ pulled pork, BBQ pulled portabella mushrooms

Choose Three: Baked beans, Cole slaw, Kettle chips, Corn bread, Jalapeno cornbread, Slider buns, Mac & Cheese

## **Mexican Fiesta Taco Bar \$25 per person**

Served with chips and salsa

Choose Two: Seasoned ground beef, Chicken Tinga, Carnitas (add \$2 per person), Barbacoa (add \$2 per person), Tofu Taco Crumbles (add \$1 per person)

Soft- and hard-shell tortillas

All the best fixings: refried black beans, sour cream, salsa, guacamole, black olives, shredded lettuce, jalapenos, diced onion, diced tomato & shredded cheddar

# BUFFET DINNERS

*Buffets may be displayed for a maximum of 2 hours. Our culinary team can accommodate special dietary needs requested in advance.*

*Due to product availability, pricing and selection are subject to change, and will be discussed with you by the catering manager. **Chef reserves the right to make substitutions.***

## SALAD

*Choose One*

### **Sage's House Salad**

Mixed greens with carrots, cucumbers, tomatoes, and croutons with your choice of dressing.

### **Caesar Salad**

Romaine with croutons, parmesan cheese, and homemade Caesar dressing.

### **Green Bean and Tomato Salad** *add \$1.5 per person*

Blanched crisp green beans with cherry tomatoes served with a whole grain mustard shallot vinaigrette.

### **Spinach Salad** *add \$1.5 per person*

Spinach with fresh berries, goat cheese with a balsamic glaze.

### **Arugula Salad** *add \$1.5 per person*

Arugula with roasted beets, red onion, walnuts, and feta with a lemon vinaigrette.

## STARCH SIDES

*Choose One*

Garlic Red Skin Mashed Potatoes

Herb Roasted Red Potatoes

Wild Rice Pilaf

Parsnip Puree

## VEGETABLE SIDES

*Choose One*

French Haricot Verts

Sauteed Butternut Squash

Oven Roasted Beets

Fresh Vegetable Medley

Bacon Braised Brussel Sprouts *add \$2 per person*

*Choose Up to Two Entrees on the Following Page*

## CHICKEN ENTREES

### **Roasted Chicken Breast \$30**

6 oz marinated & roasted chicken breast, served with your choice of sauce: pesto cream (GF), lemon caper white wine sauce (GF & DF), or herbed béchamel.

### **Chicken Madeira (GF & DF) \$33**

6 oz chicken breast served with mushrooms in a madeira sauce.

## BEEF ENTREES

### **Roasted Sirloin (DF & GF) \$38**

Rosemary roasted sliced sirloin, served with your choice of either a red wine demi-glace or an au jus sauce.

### **Prime Rib (DF & GF) Market Pricing \*Only available as a carving station, additional chef fee of \$40.**

8 oz herb crusted prime rib served with au jus sauce.

### **Braised Short Ribs (DF & GF) \$38**

6 oz red wine braised short ribs served with a red wine demi-glace.

## PORK ENTREES

### **Bacon Wrapped Pork Loin (GF) \$33 \*Option to serve as a carving station, additional chef fee of \$40.**

Bacon wrapped pork loin served with mustard cream peppercorn sauce.

### **Seared Pork Tenderloin (GF & DF) \$30 \*Option to serve as a carving station, additional chef fee of \$40.**

Seasoned seared and roasted pork tenderloin served with apple cider demi-glace.

## SEAFOOD ENTREES

### **Garlic Butter Shrimp \$33**

6 pieces of shrimp in an herbed garlic butter sauce.

### **Walleye Piccata \$40**

6 oz walleye served with a lemon caper white wine sauce.

## VEGETARIAN/VEGAN ENTREES

### **Vegetable Kabobs (Vegan) \$29**

Peppers, Onions, Mushrooms, and seasonal vegetables served on a bed of quinoa chickpea pilaf.

### **Stuffed Peppers (available vegan friendly with advanced notice) \$29**

Bell pepper stuffed with corn, rice, lentils, mushrooms, marinated tomatoes & shredded cheddar cheese.

### **Vegetable Lasagna (available vegan friendly with advanced notice) \$29**

Layers of noodles, red sauce, vegetables, and mozzarella cheese.

# DRINK MENU

For your convenience, please note that one gallon is about 10.6 servings at 12 oz per serving.

**Ice water Service**

\$2.5 per guest

**Coffee service**

\$3 per guest

**Soda Service**

\$2.5 per canned soda

**Juice Service**

\$3 per bottled juice

Local Coco Moon coffee  
regular or decaf, cream, and sugar

Looking for more beverage options? Please reach out and let us know. We are happy to work with you.

# Desserts

## Dessert Service

We can recommend a few great local venues to order desserts from or you can order from your own bakery, and we are happy to offer a service of display and cleanup. If you choose not to hire us for this service, please be sure to arrange display, service, and cleanup otherwise, AND refrain from offering dessert service until we are able to finish clearing the dinner dishes. Most bakeries will be drop off only, so we do recommend hiring us to do this, as your guests and other staff will not want to be bothered with this.

-Display, service, and cleanup includes napkins plates and forks \$4 per person-

-Cleanup only \$2 per person-

A few recommendations we have for delicious desserts:

[Vangstand Creamery](#)

[Knotty Pine Bakery](#)



## **Included**

The following services are included with the meal cost:

Flatware

Plates (salad and dinner)

Elegant table setting with our dish and flatware

## **Mandatory Fees-**

*Travel Charges:* This depends entirely on your distance away from our kitchen and the number of staff that will be needed to work at the event, as staff are all on the clock when traveling to the site from the restaurant. There is no charge for venues within 8 miles of the kitchen, this includes the Arboretum, and several local churches and spaces. The charge for more than 8 miles away is calculated as the total number of staff attending, by driving time, at 30 per hour.

# PLANNER'S GUIDE & TIMELINE

	Deadline	Contact
Deposit for Event – 10% deposit (minimum of \$100)	As soon as you are ready to save the date	Catering Manager
General Event Agenda – including start and end times for meals, contact names and phone numbers for main contact person(s)	30 days before the event	Catering Manager
Menu Selection	30 days before the event	Head Chef
Final guest counts, meal choice for plated meals, dietary restrictions	14 days before the event	Catering Manager
50% Deposit on food and beverage order (less the initial deposit)	14 days before the event	Catering Manager
Signed Banquet Event Order (BEO) – this will include food and beverage guarantees for the event	7 days before the event	Catering Manager
Outstanding Balance Due	Day before or morning of event	Catering Manager