



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!

Sage Catering - (218) 454.7243 - jackie@sageonlaurel.com

All prices are subject to service charge & MN State Tax

HORS D'OEUVRES

Three dozen minimum per item.

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

8-12 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	
Hawaiian Chicken Kebabs peppers, pineapple, huli huli sauce	30
Thai Chicken Skewers with Thai peanut sauce	30
Italian Meatball Skewers with a marinara sauce	30
Apple Bacon Brie Skewers apple chunks with bacon and brie	30
Pork and Sage Stuffed Mushrooms baby Bellas stuffed with seasoned pork and fresh sage	30
Tipsy Meatball Skewers with a whiskey buffalo sauce	30

Cold priced per dozen	
Fruit Kebobs seasonal fruit	24
Caprese Salad Skewers cherry tomatoes, fresh mozzarella, and basil drizzled with herb olive oil	24
Bruschetta crostini with classic bruschetta mix and a balsamic glaze	24
Shrimp Cocktail with a Bloody Mary cocktail sauce (2 shrimp per serving)	36
Fresh Spring Roll with peanut sauce	30

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	Choose 1 \$8 per person	Hot Crab Dip
Hummus	Choose 2 \$10 per person	Buffalo Chicken Dip
Muhammara		Nashville Hot Chicken Dish

Sage Catering - (218) 454.7243 - jackie@sageonlaurel.com

All prices are subject to service charge & MN State Tax

DISPLAYS AND PLATTERS

Price per board. (Serves 3-6 people)

Signature Sage Charcuterie 50

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

Fresh Fruit Spread (V, VN, DF, GF) 40

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

Mediterranean Display 50

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

Vegetable Crudité (V, GF) 35

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

BYO Bruschetta Board 40

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.*

PLATED DINNERS

Three course plated dinners include choice of one of each of the following served to all guests: salad, entrée, starch side, and veggie side. Dessert is available for an additional charge per guest. Plated service may not be available depending on the size and layout of the event and venue. Our culinary team can accommodate special dietary needs requested in advance.

If you choose to offer multiple selections, the group is responsible for providing menu cards for two or more entrees indicating guest's name & entrée selection. Sage can provide menu cards for \$1.50 per person.

*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

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 Caesar dressing.

GOURMET SALAD

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

Blanched crisp green beans with cherry tomatoes served with a 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

Garlic Red Skin Mashed Potatoes

Herb Roasted Red Potatoes

Wild Rice Pilaf

Parsnip Puree

VEGETABLE SIDES

French Haricot Verts

Sauteed Butternut Squash

Oven Roasted Beets

Fresh Vegetable Medley

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

Sage Catering - (218) 454.7243 - jackie@sageonlaurel.com

All prices are subject to service charge & MN State Tax

CHICKEN ENTREES

Roasted Chicken Breast \$23

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) \$25

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

BEEF ENTREES

Roasted Sirloin (DF & GF) \$28

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

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

Braised Short Ribs (DF & GF) \$28

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

PORK ENTREES

Bacon Wrapped Pork Loin (GF) \$25

Bacon wrapped pork loin served with mustard cream peppercorn sauce.

Seared Pork Tenderloin (GF & DF) \$23

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

SEAFOOD ENTREES

Garlic Butter Shrimp (GF) \$25

6 pieces of shrimp in an herbed garlic butter sauce.

Walleye Piccata (GF & DF) \$28

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

VEGETARIAN/VEGAN ENTREES

Vegetable Kabobs (Vegan) \$20

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

Stuffed Peppers (available vegan friendly with advanced notice) \$20

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

Vegetable Lasagna (available vegan friendly with advanced notice) \$20

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

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 \$20 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 \$22 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 \$17 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

Sage Catering - (218) 454.7243 - jackie@sageonlaurel.com

All prices are subject to service charge & MN State Tax

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

Sage Catering - (218) 454.7243 - jackie@sageonlaurel.com

All prices are subject to service charge & MN State Tax

CHICKEN ENTREES

Roasted Chicken Breast \$21

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) \$23

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

BEEF ENTREES

Roasted Sirloin (DF & GF) \$26

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) \$26

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

PORK ENTREES

Bacon Wrapped Pork Loin (GF) \$23 *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) \$21 *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 \$23

6 pieces of shrimp in an herbed garlic butter sauce.

Walleye Piccata \$28

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

VEGETARIAN/VEGAN ENTREES

Vegetable Kabobs (Vegan) \$20

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

Stuffed Peppers (available vegan friendly with advanced notice) \$20

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

Vegetable Lasagna (available vegan friendly with advanced notice) \$20

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 per guest

Coffee service

\$3 per guest

Soda Service

\$2 per canned soda

Juice Service

\$2 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 \$3.5 per person-

-Cleanup only \$2 per person-

A few recommendations we have for delicious desserts:

[Vangstand Creamery](#)

[Knotty Pine Bakery](#)

Options, Fees, and Cost

Oh yes, all those minute details to consider. Let us help!

Included-

The following services are included with the meal cost:

Flatware

Plates (salad and dinner)

Elegant table setting with our dish and flatware

Mandatory services and 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.

Gratuuity - We include a gratuity that is 20% of all food and drink for served meals. This is shared directly among the staff that work at your event. If you are thrilled with the service provided, additional gratuity is always greatly appreciated!

Service Charges – Service Charge is 15% for drop off 17% for set-up/served meals.

Optional services-

Ice water service- \$2 per person includes our glassware (unmarked pint glass) or special glassware you rent or provide. You can have someone else provide water service if you like (your bar caterer may offer this service) but we do require you to have someone provide it. This one seems like a small thing from the outside but is one of the more challenging aspects of a catered meal. For more informal events, some people have chosen to include bottled water at each place setting instead.

Place Settings – If you provide your own plates, chargers, drinking glasses and/or napkins and flatware, we can do your place setting for you, or you can do it yourself. Cost will vary based on the complexity of the setting.

If you rent or otherwise provide special dishware (goblets, decorated plates, chargers, gold flatware etc.) we are happy to use those in place of ours and will return them scraped/rinsed as best as we can provide at the venue. We cannot take them back to our kitchen for a full wash and sanitization, however.

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