



Sage Catering Menu

Casual Luncheons and Parties

Grad Parties- Showers - Professional Meetings- Conferences- Memorial services
Sage Catering has *wonderful* options for your casual events!

We offer:

-Boxed or plattered lunches with wraps, sides or entrée salads.

-Ala carte platters

-Hot luncheon buffet

-‘By the pan’ options

Read on for our full menu!

Pick it up or have it delivered

Ordering Instructions: Please email Angie or Sarah to place your order at

sarah@sageonlaurel.com angie@sageonlaurel.com. or call 218-454-SAGE Thank you!!

Delivery: You can pick up at the restaurant for no charge, or we charge a flat delivery fee of \$20 within 8 miles of Sage on Laurel. For all other orders we deliver for a minimum of \$15, but

Covid Safety: Your food will be prepared in a kitchen with all masked employees, and we have vaccination requirement for staff members. Currently all staff members are vaccinated, and new employees will be required to vaccinate within 2 weeks of hire.

Deposit: We require advance payment or 10% deposit, minimum \$100 to secure your catering date.

Combinations: you can combine any sections of this menu- for example you may be ordering the ‘by the pan’ options and want to add fruit platters and beverage service.



Sage Catering Menu

Boxed or Plattered lunches

<u>Delicious Basics</u>	<u>Luncheon Select</u>	<u>Incredible Salad</u>	<u>Wow Them Luncheon</u>
Light meal consisting of a sandwich or wrap, chips or rainbow slaw, and a cookie. \$8.50 per person	Sandwich or Wrap, plus soup or green salad and one other side of choice, plus a homemade cookie. \$9.50 per person	Your choice of entrée salads, plus homemade tortilla chips or breadsticks plus fresh fruit or cookie. \$12 per person <i>mix and match and 'Wow</i>	A mix of sandwiches and wraps, plus a delicious green salad, soup or potato salad, a fresh fruit platter, homemade tortilla chips and a homemade cookie. \$12 per person <i>the 'Incredible Salad' 'Wow Them' options</i>

Turn any of the above lunches into individual boxed lunches \$1 per lunch

Otherwise lunches are displayed on platters and bowls for self-service.

Lunches include plates, napkins and forks upon request, no charge.

Add a canned or bottled beverage for \$1 per lunch.

Gluten free, vegetarian, keto, vegan, allergy accommodated! GF sandwich add \$1.5

<u>Side Options</u>	<u>Sandwich & Wrap Choices</u>
coleslaw chicken wild rice soup soup of the day tri- potato salad house made tortilla chips kettle chips	<p>Turkey BLT club wrap turkey, bacon, garlic aioli cheddar cheese, fresh greens and tomato</p> <p>pesto chicken salad wrap diced chicken & veggies tossed in creamy pesto dressing with provolone greens and cherry tomatoes</p> <p>Thai peanut wrap diced chicken & spring roll veggies with peanuts and our tangy Thai peanut sauce</p> <p>veggie delight wrap muhammara (a vegan spread made with walnuts and roasted red peppers), cheddar cheese, veggies and greens</p>

Entrée Salad options

Thai spring roll salad, mixed greens, cilantro, carrot, cucumber, mint, basil, napa cabbage, crushed peanuts served with peanut dressing & your choice of grilled chicken or tofu

garden salad mixed greens, carrot, cucumber, tomato, croutons & your choice of grilled chicken or tofu and ranch or balsamic vinaigrette dressing.

black and blue salad mixed greens, strawberries, tomatoes, blue cheese crumbles, creamy balsamic dressing and blackened chicken.

southwest salad Mixed greens, grilled chicken, corn and black bean pico, cheddar cheese, guoc, tortilla chips and our chipotle ranch dressing.

Ala Carte Platters

Platters & trays that feed anywhere between 10-15 people. The perfect option for situations where people will be grazing and mingling, or to provide break time munchies.

<p><u>fresh fruit tray</u> a seasonally changing selection of fruits which may include grapes, strawberries, seasonal apples, melon, and fresh pineapple - \$30 -</p>	<p><u>wrap tray</u> assorted mix (your choice) of 20 half wraps turkey bacon club, pesto chicken salad, Thai peanut, and veggie delight - \$75 -</p>
<p><u>Charcuterie platter</u> A mix of cured meats, fine cheeses, garnishes, and bread and crackers. - \$45 -</p>	<p><u>veggie snacking tray</u> carrot sticks, celery sticks, red pepper, grape tomatoes, cucumbers, broccoli, ranch dip - \$30 -</p>
<p><u>cookie platter</u> A variety of 30 of our homemade cookies pecan thumbprint, chocolate chip & snickerdoodle - \$30 -</p>	<p><u>brain food platter</u> various nuts, popcorn, Chex mix, M&M's, tangerines - \$30 -</p>

Beverage Service options

We can provide coffee service, or other beverage service throughout your event or just during mealtime.

3 gallon ice water carafe & cups - \$6
iced tea or lemonade & cups- \$7 per gallon
Stonehouse coffee service: regular or decaff \$18 per airpot (20 cups)
Coffee service includes cups, creamer, sugar, napkins and stir sticks.
Hot tea service \$18 per airpot



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Hot Luncheon Buffet Options

<u>Mexican Fiesta</u>	<u>Italian Pasta Bistro</u>	<u>All American Picnic</u>	<u>All American Picnic With Ribs</u>	<u>Burger Bar</u>
- \$14 per person -	- \$14 per person -	- \$14 per person -	- \$18 per person -	-\$12 per person-
chicken tinga & traditional seasoned beef soft shell tortillas & tortilla chips all the fixings: Spanish rice, re-fried black or pinto beans, sour cream, salsa, guacamole, black olives, shredded lettuce, jalapenos, diced onion, diced tomato & cheddar	Italian meatballs & diced Italian marinated grilled chicken breast Up to two pastas: angel hair, three cheese tortellini, or penne Up to two sauces: Pesto cream, marinara, alfredo or rose sauce Light Italian tossed salad Hot breadsticks	Choose Slow cooked bbq pulled pork sandwiches, BBQ pulled chicken Sandwiches, or BBQ veggie Sandwiches baked beans, cole slaw, kettle chips, pickles sliced tomatoes. Add corn bread or Tri-potato salad for \$1	Slow roasted bbq ribs, plus choose Slow cooked bbq pulled pork sandwiches, BBQ pulled chicken Sandwiches, or BBQ veggie Sandwiches Includes baked beans, cole slaw, kettle chips, pickles sliced tomatoes. Choose corn bread or Tri-potato salad	Flame grilled 1/3 lb burger or house veggie burger Kaiser rolls Gourmet toppings: lettuce tomato pickle, onions olives, jalapenos, cheddar pepperjack, swiss, Steak sauce bbq sauce, ketchup mustard Rainbow slaw or green salad Kettle chips

18 person minimum for hot luncheon

Lunches are displayed on platters, pans or bowls for self-service.

Lunches include serving utensils, plates, napkins and forks upon request, no charge.

Add beverage service for \$1. Choose either mixed coke products or iced tea and lemonade.

Gluten free, vegetarian, keto, vegan, allergy accommodated! GF bun or pasta add \$1.5

Please call or email Angie or Sarah to place your order

sarah@sageonlaurel.com angie@sageonlaurel.com 218-454-SAGE Thank you!!



Sage Catering

By the Pan options

Make your party easy with this affordable and delicious option.

A pan is 6 pounds, which will make 20 big sandwiches (5 oz of sandwich filling each)

<p style="text-align: center;"><u>Pulled Pork</u></p> <p>House slow cooked and pulled pork shoulder bbq seasoned. Includes 20 potato buns, and a garnish tray of pickles, onions, tomato slices, bbq sauce and garlic aioli.</p> <p style="text-align: center;">- \$90 -</p>	<p style="text-align: center;"><u>Pulled Chicken</u></p> <p>House slow cooked and pulled chicken thighs bbq seasoned. Includes 20 potato buns, and a garnish tray of pickles, onions, tomato slices, bbq sauce and garlic aioli.</p> <p style="text-align: center;">- \$90 -</p>
<p style="text-align: center;"><u>BBQ Veggie</u></p> <p>House made veggie mix made with lentils, walnuts, wild rice, tofu, and veggies. Slow cooked and bbq seasoned. Includes 20 potato buns, and a garnish tray of pickles, onions, tomato slices, bbq sauce and garlic aioli. Request vegan buns to make vegan, add \$8</p> <p style="text-align: center;">- \$90 -</p> <p style="text-align: center;">Or add a half pan to another order for \$50</p>	<p style="text-align: center;"><u>Roasted Pulled Beef</u></p> <p>House slow cooked and pulled bbq seasoned roast beef. Includes 20 potato buns, and a garnish tray of pickles, onions, tomato slices, bbq sauce and garlic aioli.</p> <p style="text-align: center;">- \$110 -</p>
<p style="text-align: center;"><u>Mac and Cheese</u></p> <p>6 lbs of our homemade mac and cheese- 20 side or kid size servings.</p> <p style="text-align: center;">-\$70-</p>	<p style="text-align: center;"><u>BBQ Beans</u></p> <p>House baked bbq beans. Slow cooked with bacon and smokey bbq flavors. 30-40 side servings</p> <p style="text-align: center;">- \$60 -</p> <p style="text-align: center;">Or add a half pan to another order for \$40</p>

Side options - *We recommend 4- 6 quarts of side per pan*

Homemade Cole slaw, Corn Quinoa Salad, or Potato Salad, \$12 per quart. Minimum 2 quarts per selection.

Homemade Corn bread- by the 20 piece pan- \$12, Homemade Cookies - 20 cookies \$12

What is the best way to serve and keep the food warm?

Option 1) You can keep pans in their foil pans in a low oven (250-275) for up to 3 hours,

Option 2) You can transfer the contents into a crock pot set to warm upon delivery, and serve right from the crock pot. One large or 2 medium crock pots per pan.

Option 3) Rent Chaffers from us for \$8 per Chaffer. These are the silver pans you fill with water and put sterno cans underneath, and keep pans nice and warm for up to 2 hours. Cans of sterno included. You will need one chaffer for each hot pan.