



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 platter 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 Jackie, jackie@sageonlaurel.com to place your order Or call 218-454-SAGE Thank you!!

Delivery: 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.

Deposit: Unless other arrangements are made, we require either full payment at time of order or advance payment or 10% deposit, minimum \$100.

Sage Catering Menu

Platter 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, and one side, choose chips, slaw, or a cookie. \$13 per person	Sandwich or wrap, plus chips and slaw, plus a homemade cookie. \$16 per person	Your choice of entrée salads, plus chips or breadsticks plus fresh fruit or cookie. \$18 per person	A mix of sandwiches and wraps, plus a delicious green side salad, potato salad or coleslaw, fresh fruit, chips and a homemade cookie. \$18 per person

****Turn any of the above lunches into individual boxed lunches \$1.25 per lunch***

Platter 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 \$2.00 per lunch.

Gluten free, vegetarian, keto, vegan, allergy accommodated! GF sandwiches add \$2

<u>Side Options</u>	<u>Sandwich & Wrap Choices</u>
Coleslaw, Potato salad, Kettle Chips	<p>Bruschetta BLT Chicken, bacon, Swiss, bruschetta tomatoes, greens and garlic aioli on grilled sandwich.</p> <p>Pesto Chicken Salad Wrap Our creamy pesto chicken salad with provolone, greens, and bruschetta</p> <p>Thai Peanut Wrap Chicken or tofu with spring roll veggies, peanuts and Thai peanut sauce</p> <p>Veggie Delight Sandwich 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, cabbage, and peanuts served with Thai 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 & 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, guac, tortilla chips and 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, apples, melon, and fresh pineapple 4-5 lbs. - \$50 -</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 - \$100 -</p>
<p><u>Charcuterie platter</u> A mix of cured meats, fine cheeses, garnishes, and bread and crackers 5 lbs. - \$100 -</p>	<p><u>Veggie snacking tray</u> Carrot sticks, celery sticks, red pepper, grape tomatoes, cucumbers, broccoli and ranch dip - \$50 -</p>
<p><u>Cookie platter</u> A variety of 30 of our homemade cookies; Pecan thumbprint, chocolate chip & snickerdoodle - \$50 -</p>	<p><u>Brain food platter</u> Various nuts, popcorn, Chex mix, M&M's and tangerines - \$50 -</p>

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Hot Luncheon Buffet Options

<u>Mexican Fiesta</u>	<u>Italian Pasta Bistro</u>	<u>Backyard BBQ</u>	<u>Backyard BBQ With Ribs</u>
- \$17 per person -	- \$20 per person-	- \$18 per person -	- \$22 per person –
Served with chips and salsa	<u>Choose One:</u> Garden Salad or Caesar Salad	<u>Choose One:</u> Garden Salad or Potato Salad or Macaroni Salad	<u>Choose One:</u> Garden Salad or Potato Salad or Macaroni Salad
<u>Choose Two:</u> Seasoned ground beef, Chicken Tinga, Carnitas (add \$2 per person), Barbacoa (add \$2 per person), Tofu Taco Crumbles (add \$1 per person)	<u>Choose One:</u> Garlic Sticks or Dinner Rolls	<u>Choose Two:</u> BBQ pulled chicken, BBQ chicken quarters, BBQ pulled pork, BBQ pulled portabella mushrooms	<u>Choose Two:</u> Slow cooked sweet and tangy ribs, BBQ pulled chicken, BBQ chicken quarters, BBQ pulled pork, BBQ pulled portabella mushrooms
Soft- and hard-shell tortillas	<u>Choose Two:</u> Italian meatballs, Chicken meatballs, Sausage, Pepper, and Onion, Sliced Chicken, Sautéed Vegetables	<u>Choose Three:</u> Baked beans, Cole slaw, Kettle chips, Corn bread, Jalapeno cornbread, Slider buns, Mac & Cheese	<u>Choose Three:</u> Baked beans, Cole slaw, Kettle chips, Corn bread, Jalapeno cornbread, Slider buns, Mac & Cheese
All the best fixings: re-fried black beans, sour cream, salsa, guacamole, black olives, shredded lettuce, jalapenos, diced onion, diced tomato & shredded cheddar	<u>Choose Two:</u> Marinara, Pesto Cream, Rose, Garlic White Wine Butter, Madeira		

18 persons 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.

Gluten free, vegetarian, keto, vegan, allergy accommodated! GF bun or pasta add \$2

We can set up chaffer to hot hold the lunch for up to 1.5 hours \$15 charge.

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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 buns and a garnish tray of pickles, onions, tomato slices, BBQ sauce and garlic aioli. Minimum 6 lbs of meat</p> <p style="text-align: center;">- \$110 -</p>	<p style="text-align: center;"><u>Pulled Chicken</u></p> <p>House slow cooked and pulled chicken thighs BBQ seasoned. Includes 20 buns and a garnish tray of pickles, onions, tomato slices, BBQ sauce and garlic aioli. Minimum 6 lbs of meat</p> <p style="text-align: center;">- \$110 -</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 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;">- \$110 –</p> <p style="text-align: center;">Or add a half pan to another order for \$60</p>	<p style="text-align: center;"><u>Roasted Pulled Beef</u></p> <p>House slow cooked and pulled BBQ seasoned roast beef. Includes 20 buns and a garnish tray of pickles, onions, tomato slices, BBQ sauce and garlic aioli.</p> <p style="text-align: center;">- \$130 -</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;">-\$90-</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;">- \$80 –</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 Coleslaw, Corn Quinoa Salad, or Potato salad. \$15 per quart. Minimum 2 quarts per selection.

Homemade Corn bread - by the 20-piece pan. \$15

Homemade Cookies – 30 cookies \$50

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

Option 1) You can keep foil pans in a low oven temperature of (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 chaffer warmers from us for \$15 per chaffer. These are the silver pans you fill with water and put sterno cans underneath, to keep pans nice and warm for up to 2 hours. Sterno included. You will need one chaffer for each full pan.

Beverage Service options

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.

Please call or email Jackie to place your order
jackie@sageonlaurel.com 218-454-SAGE Thank you!!