



# 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 Sarah to place your order 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 \$25 within 8 miles of Sage on Laurel. For all other delivered orders, we are happy do that whenever possible, we will calculate actual labor and mileage cost for deliveries.

**Deposit:** Unless other arrangements are made, we require either full payment at time of order or advance payment or 10% deposit, minimum \$100. Repeat customers and government or non-profit organizations may be excepted.

**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 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. \$12 per person	Sandwich or wrap, plus chips and slaw plus a homemade cookie. \$14 per person Replace one side with green salad, fresh fruit, or soup for \$1	Your choice of entrée salads, plus chips or breadsticks plus fresh fruit or cookie. \$16 per person  <i>Mix and match and 'Wow</i>	A mix of sandwiches and wraps, plus a delicious green side salad, potato salad or cole slaw, fresh fruit, chips and a homemade cookie. \$16 per person  <i>the 'Incredible Salad' Them' options</i>

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

Gluten free, vegetarian, keto, vegan, allergy accommodated! GF sandwich add \$2.5

<u>Side Options</u>	<u>Sandwich &amp; Wrap Choices</u>
<p>Coleslaw Chicken wild rice soup* Soup of the day* Potato salad (advance notice required) House made tortilla chips or kettle chips</p>	<p><b>BLT club wrap</b> Turkey, ham, bacon, garlic aioli, honey mustard, cheddar cheese, fresh greens and tomato</p> <p><b>Pesto chicken salad wrap</b> Our creamy pesto chicken salad with provolone, greens, and bruschetta</p> <p><b>Thai peanut wrap</b> Chicken or tofu with spring roll veggies, peanuts and thai peanut sauce</p> <p><b>Veggie delight wrap</b> 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

\*soup is not recommended for boxed lunches unless it can be reheated. We loan a soup kettle at no cost to keep soup hot, so if ordering soup know you may be asked to return equipment later.

## 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><b><u>Fresh fruit tray</u></b> A seasonally changing selection of fruits which may include grapes, strawberries, apples, melon, and fresh pineapple 4-5 lbs. - \$50 -</p>	<p><b><u>Wrap tray</u></b> Assorted mix (your choice) of 20 half wraps; Turkey bacon club, pesto chicken salad, thai peanut, and veggie delight - \$100 -</p>
<p><b><u>Charcuterie platter</u></b> A mix of cured meats, fine cheeses, garnishes, and bread and crackers 5 lbs - \$100 -</p>	<p><b><u>Veggie snacking tray</u></b> Carrot sticks, celery sticks, red pepper, grape tomatoes, cucumbers, broccoli and ranch dip - \$50 -</p>
<p><b><u>Cookie platter</u></b> A variety of 30 of our homemade cookies; Pecan thumbprint, chocolate chip &amp; snickerdoodle - \$50 -</p>	<p><b><u>Brain food platter</u></b> Various nuts, popcorn, chex mix, M&amp;M's and tangerines - \$50 -</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 & cups - \$14 per gallon

Lemonade & cups - \$20 per gallon

Coco Moon coffee service: regular or decaf \$20 per air pot (20 cups)

Coffee service includes; cups, creamer, sugar, napkins and stir sticks.

Hot tea service \$20 per air pot



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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>
- \$16 per person -	- \$16 per person-	- \$16 per person -	- \$24 per person -	-\$16 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, coleslaw, kettle chips, pickles, and sliced tomatoes.  Add corn bread or Tri-potato salad for \$1	Slow roasted BBQ ribs plus either Slow cooked BBQ pulled pork sandwiches, BBQ pulled chicken Sandwiches, or BBQ veggie Sandwiches  Includes baked beans, coleslaw, kettle chips, pickles sliced tomatoes.  Choose corn bread or Tri-potato salad	Flame grilled 1/3 lb. burger or house veggie burger  Gourmet toppings include: lettuce, tomato, pickle, onions, olives, jalapenos, cheddar, american, swiss, steakhouse mayo, ketchup and grey Poupon  Coleslaw 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

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

Please call or email Angie or Sarah to place your order



*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;"><b><u>Pulled Pork</u></b></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 - \$110 -</p>	<p style="text-align: center;"><b><u>Pulled Chicken</u></b></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 - \$110 -</p>
<p style="text-align: center;"><b><u>BBQ Veggie</u></b></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 - \$110 - Or add a half pan to another order for \$60</p>	<p style="text-align: center;"><b><u>Roasted Pulled Beef</u></b></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. - \$130 -</p>
<p style="text-align: center;"><b><u>Mac and Cheese</u></b></p> <p>6 lbs. of our homemade mac and cheese - 20 side or kid size servings. -\$90-</p>	<p style="text-align: center;"><b><u>BBQ Beans</u></b></p> <p>House baked BBQ beans. Slow cooked with bacon and smokey BBQ flavors. 30-40 side servings - \$80 - 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 chaffers 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.