

Sage Catering

Fine Event Menu

Our off-site full catering service has partnered with Pine Peaks Event, The Northland Arboretum, and many other local venues and private residences. But it's not just the local premiere event spaces that Sage Catering handles - from private residences to church halls to converted barns, we are able to handle your catering needs throughout the Brainerd Lakes Area. We cater weddings, fundraisers, ceremonies and parties of all kinds!

To help you get started, we have prepared an easy-to-follow guide with a plenty of options to help you find the right meal plan for you and your budget. We are happy to meet with you over a meal at our restaurant to sample entrees and appetizers that you are considering serving, and we explain and suggest various options to ensure that you get exactly what you want without hidden costs.

So please- take a look at our menu offerings below, take notes on what you want to sample, and when you are ready, please reach out to us to schedule a sampling and a meeting with us. We look forward to helping you make your wedding something both wonderful and hassle-free.

Cheers!

Sage Catering

Food Menu Offerings (explained)

You have two decisions to make for each part of the meal - what to food to serve and how that food is served.

Let's start with hors d'oeuvres (appetizers): We have tons of hors d'oeuvres for you to choose from. With our background covering everything from traditional English and French cuisine to Indian, Mexican and American comfort foods, you will find what you are looking for. The big question is whether you desire either "Passed Service" (think people gliding in between your guests with trays that people pick from) or "Display Service" (think big tables of food where your guests can graze from).

After the hour d'oeuvres comes the main meal. There are two types of meal service - Plated Service and Buffet Service.

Plated Service - Where each meal is plated and served to each of your guests. The listed prices are presented on a "per person" cost to you. Size limitations will apply here. We will look at your individual event and determine if plated service is a good choice or not.

Served Buffet Service - Where each of your food selections are presented and our staff serves the entrée to your guests from the buffet line. We offer both traditional and themed buffets. The listed prices are presented on a "per person" cost to you.

Self Service Buffet - This is a good choice for Fiesta Buffet or Brunch Buffet (Inquire for Brunch options menu) but we prefer to serve or plate all others.

As always, we are more than happy to accommodate any special dietary concerns that you may have.

Entrées

We most commonly offer served buffet, you may choose one or two entrées for your guests. A third vegetarian option may be added. Plated service may be available depending on size and layout of event and venue. Please add 2 per person for plated service.

Chicken

- Roasted Chicken Breast -

Marinated & roasted chicken breast, served with your choice of sauce:
pesto cream, marsala, or herbed béchamel
\$18

- Spinach & Artichoke Stuffed Breast -

Chicken breast stuffed with a creamy spinach & artichoke base,
served with a tarragon mustard sauce
\$20

Beef

- Roasted Sirloin -

Rosemary roasted sliced sirloin, served with your choice of
either or a red wine demi glaze or an au jus sauce
\$24

- Pan Seared Steak -

8oz garlic butter seared New York Strip or Flat Iron (we choose the best quality available
at the time) served with a burgundy au jus sauce
\$24

cont'd

Pork

- Bacon Wrapped Pork Loin -

Bacon wrapped pork tenderloin served with
a mustard cream peppercorn sauce

\$ 20

Seafood

- Grilled Salmon -

Butter seared salmon fillet, served with our delicious citrus herb sauce

\$23

Vegetarian & Vegan

- Cutlet -

Homemade hand breaded and pan-fried cutlet combining walnut,
lentil and wild rice drizzled with a smokey sweet glaze

\$18

- Stuffed Peppers -

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

\$18

Sides

A potato and vegetable side are included with your buffet or plated entrée.

Potato Choices

Garlic red skin mashed potatoes
Twice baked potato
Aged cheddar au gratin potatoes

Vegetable Choices

Mixed seasonal vegetables
Stir-fried green beans
Roasted corn succotash
Roasted asparagus (additional \$1.5)

Additional Side Options

- Side Salads -

Garden salad with a light vinaigrette toss,
or traditional Caesar salad
\$2

- Breads -

Garlic bread, traditional or
multigrain dinner roll with butter balls
\$2

-Salad and Bread -

Your choice salad and bread, served family style
(a bowl and basket on every table)
\$3.5

-Mac & Cheese-

A pan of our house made macaroni and cheese
serves about 30 side servings
\$70 per pan

Themed Buffets

Italian Pasta Bistro

- \$16 per person -

Italian meatballs & diced Italian marinated
grilled chicken breast

Your choice of one or two pastas:
angel hair, cheese tortellini (adds 1), or penne

Your choice of two sauces:
pesto cream, marinara, alfredo, or rose sauce

Your choice of salad:
garden or Caesar

Your choice of bread:
garlic toast or traditional dinner roll

All American Picnic

- \$20.50 per person -

Slow cooked sweet and tangy ribs & pulled
chicken sandwiches or BBQ chicken quarters

All the best fixings:
Baked beans, cole slaw, kettle chips, sliced tomatoes,
corn bread, potato salad

Options:
Vegetarian BBQ sandwiches can be subbed for a meat
at no cost or add on for \$6 per sandwich

Serve cole slaw and corn bread family style
- 1.5 per person -

Mexican Fiesta

- \$16 per person -

Chicken tinga & traditional seasoned beef

Soft shell tortillas and homemade tortilla chips

All the best fixings:

Refried black beans, sour cream, salsa,
guacamole, black olives, shredded lettuce, jalapenos,
diced onion, diced tomato & shredded cheddar

Some great options with this one:

Additional meat choices, sub for seasoned beef- carnitas (slow roasted pork, add \$.5)
Barbacoa (slow roasted seasoned pulled beef, add \$1.5) Add vegan taco protein mix for
3 per serving or sub a meat at no cost

Additional side options - fiesta potato and veggies. Potato, bell peppers and onions,
sweet corn, and zucchini, deliciously seasoned
-2.5 per person-

Chips, salsa and Guac can be served family style in bowls at each table
-\$2.5 per person -

Vegan Mexican Fiesta

- \$16 per person -

Even the biggest carnivores will love it!

Our delicious house made vegan taco protein mix
soft shell tortillas and homemade tortilla chips

All the best vegan fixings:

Refried black beans, coconut cilantro lime cream, salsa,
guacamole, black olives, shredded lettuce, jalapenos,
diced onion, diced tomato & if you choose, add shredded cheddar cheese

Fiesta potato and veggies and/or family style guac, salsa and chips are great additional
vegan side options, see Mexican fiesta menu for details

Hour d'oeuvre Menu

Everything listed can be either Passed Service or Display Service, and you will find prices for each type of service listed.

To help you determine the best amount to order, we suggest a minimum coverage of 4-hour d'oeuvres and an average of 6 per adult guest per each cocktail hour.

All hour d'oeuvres are ordered in quantities of 20 unless otherwise noted.

\$40 Passed Service - \$35 Display Service

- For 20 -

Garlic knots, fruit kebobs, ham & swiss rolls,
caprese salad skewers, stuffed roasted fingerling potatoes,
topped bruschetta slices

\$50 Passed Service - \$40 Display Service

- For 20 -

Huli huli chicken mini kebobs, slow marinated Thai chicken skewers,
Italian meatball skewers, smoked salmon cucumber pinwheels,
Fancy Pants chocolate truffles, southwest eggrolls,
apple bacon brie crostini, shrimp spring roll wonton cups,
muhammara wonton cups

\$60 Passed Service - \$50 Display Service

- For 20 -

Pork & sage stuffed mushrooms, pesto chicken salad wonton cups,
fajita stuffed mini peppers, crunchy rubenettes,
baked Italian rolls, beef wellington puffs,
cake pops, shrimp cocktail cups

Boards

All of our boards and desserts can be set up either before your entrée service as an hour d'oeuvre display or after your meal as a late snack for your guests.

Signature Sage charcuterie

- \$26 per pound -

- 6 pound minimum -

Various selection of artfully arranged fine cured meats & cheeses, fresh baguette slices, house tortilla chips, sweet and savory house made jams & spreads, various fruits, various veggies, pickles and olives

Chips & salsa

- \$25 per pound -

- 6 pound minimum -

House made cumin tortilla chips with several amazing themed dips- chunky guacamole, salsa, queso blanco sauce, roasted corn & black bean pico, muhammara. Plus, fresh cilantro, jalapenos, and tomatoes

Flat bread spread

- \$14 per flatbread -

- 10 flat bread minimum -

Your choice of a selection of flat breads served hot and sliced:

Traditional pepperoni 'za, garlic five cheese, gouda pulled pork, pesto roasted veggie, bacon apple brie, thai peanut chicken

Fresh fruit spread

- \$18 a pound -

- 2.5 pound minimum -

A beautiful spread of various fresh fruits

Desserts

Availability may vary

Cupcakes spread

\$3 per cupcake is current pricing, but may vary - we source these from Knotty Pine Bakery, and they are the best we have found - beautiful and delicious. Includes ordering details, display and cleanup

Decadent cupcake & sweet tooth spread

-Cupcake cost + 5.50 per guest -

Your selection of cupcakes (see above) plus fresh fruit spread also includes a custom menu of homemade desserts that may include bars, truffles, cheesecake, pies or tarts

Donut display

\$3 donut is current pricing, but may vary - we source these from Staples Bakery and they are the best around

Cheesecake Spread

Who doesn't love our homemade cheesecake?

\$7 per person, includes 2 half sized slices per guest (so they can try different flavors!)

Up to 4 homemade topping varieties, custom created menu

Decadent cheesecake & sweet tooth spread

\$10.50 per person

Cheesecake spread (see above)

Spread also includes fresh fruit and a custom menu of homemade desserts that may include bars, truffles, pies or tarts

Dessert Service

You are welcome to offer a dessert from another bakery, and we are happy to offer 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, as most bakeries will be drop off only.

-Display, service, and cleanup includes napkins plates and forks \$3.5 per person-

-Cleanup only \$1.5 per person-

Drinks Menu

Our drinks menu presented here is non-alcoholic. As fully licensed bar caterers, we also offer everything from a limited beer & wine service to full cocktail bar service for your big day. Please inquire about our bar pricing if you are looking for adult beverages in addition to these listed below to be served at your event.

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

Ice water Service

- \$1.5 per guest -

Red berry punch

- \$15 per gallon -

made with real fruit juice and sparkling water

Lemonade

- \$15 per gallon -

Iced tea

- \$12 per gallon -

Coffee service

\$2 per guest

Award-winning and local Stonehouse Roastery coffee
regular or decaf, cream and sugar

Iced cooler beverages

- \$12 per 12 -

Mix & match; bottled water, la Croix sparkling water, coke and diet coke

Options, Fees, and Cost

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

Included Services-

The following services are included in the meal and beverage costs

Fine flatware

Glassware

Elegant table setting with our dish and flatware.

Optional services-

Chargers - This is the large decorative plate that goes under your dinner plate. It makes a place setting go from every day to special, and we recommend them whether or not you are going for fancy! You can affordably rent them from us for .75 apiece (choose gold or silver) which includes setting them.

Cloth napkins - We can get most all colors through our linen service, and can do a lovely fold and set with them. Bundles of 100, we charge 1.50 for the folded and set ones, and 1 for the extras needed for bread baskets or other purposes. If you get napkins from another service, we can do a reduced price on the fold and set, or you can do the place settings yourself.

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 sanitizing however.

Mandatory services and fees-

Plate charge - .50 ceramic per plate. Includes setting them.

Ice water service- 1.50 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 have someone provide it. This one seems like a small thing from the outside, but is actually one of the more challenging aspects of a catered meal. For more informal events, some people have chosen to include a bottled water at each place setting instead.

Travel charge - This depends entirely on your distance away from our kitchen and the number of staff that will be needed to work the event, as staff are all on the clock when traveling to the site from the restaurant. No charge for venues within 8 miles of the kitchen, this includes the Arboretum, and several local churches and spaces.

Dessert or appetizer service and clean up - For any food items we are not providing, you can hire us for service and cleanup, or you may make arrangements for someone else to do this, but we do require you have someone designated for cleanup, because we never want to leave a mess at the venue.

Gratuity - We include a gratuity that is 10% of all food and drink. This is shared directly among the staff that work your event. If you are thrilled with the service provided, additional gratuity is always greatly appreciated!

Buffet Service Charge - Self-serve fiesta or brunch buffets have a service charge of 10%

Plated Service Charges -

All Served buffets have a served service charge of 16%

All Plated meals have a served service charge of 18%