



Greetings, and Thank you for considering Sage Catering for your wedding or event!

Our menu is chef developed, and prices are very reasonable. We have many options, and can accommodate all kinds of special dietary needs! Let us help your special event go off without a hitch, and with happy bellies for all!

We have several options to choose from to fit your budget and your taste.

Please contact me with any questions, and to confirm your order! 25% down payment will be due when contract is signed, remainder due within 24 hours of the event.

Sarah Shaw

Owner, Sage on Laurel

Please contact Sarah or Angie at (218)454-SAGE

sarah@sageonlaurel.com

Traditional Plated Service

Plated dinners will come with your choice of entrée, potato, and vegetable. Add a salad or bread for \$2pp, both for \$3pp

Chicken

Roasted Chicken Breast- Marinated Roasted Chicken Breast, served with your choice of Marsala, Tarragon Mustard Cream or Herbed Béchamel sauce. \$15 pp

Spinach and Artichoke Stuffed Chicken- Chicken breast stuffed with a creamy spinach artichoke filling. Served with a Tarragon Mustard Cream \$16pp

Beef

Roasted Sirloin- Rosemary roasted sliced sirloin. Served with your choice of Au jus or Red Wine Demi Glaze \$20pp

Prime Rib- Herb salt roasted prime rib 8oz. Served with your choice of Au jus or Red Wine Demi Glaze \$24

Pork

Bacon Wrapped Pork Loin- Bacon wrapped pork tenderloin served with a Brandy Peppercorn Sauce. \$18 pp

Seafood

Grilled Salmon- Grilled salmon filet served with a lemon wedge and your choice of Lemon Dill Cream or White Wine Butter sauce \$20 pp

Walleye- Broiled walleye filet served with a lemon wedge and your choice of Lemon Dill Cream or White Wine Butter sauce \$22 pp

On Laurel

Vegetarian

Vegetarian Cutlet- Our homemade walnut, lentil and wild rice baked cutlet drizzled with a Smokey sweet glaze. \$14 pp

Stuffed Pepper- Bell pepper stuffed with corn, rice, lentils, mushrooms and marinated tomatoes and shredded cheddar. \$14 pp

Either can be vegan upon request at no extra cost

Side Choices

for Traditional Buffet or Plated Meals

Potato Styles

Garlic red skin mashed potatoes

Rosemary roasted baby red potatoes

Loaded redskin mashed potatoes (add \$1 pp)

Baked potato

Aged cheddar au gratin potato

Vegetables

Mixed seasonal vegetables

Stir fried Green Beans

Roasted corn succotash

Roasted asparagus (add \$2 pp)

Salads

Garden Salad with two dressings

Caesar side salad

Breads

Garlic toast, braided dinner roll or multigrain dinner roll

Traditional Buffet

Traditional Buffet will come with your choice of entrée, potato, and vegetable. Add family style salad or bread for \$2pp, both for \$3pp

Entrees- Choose one or two

Chicken

Roasted chicken breast with your choice of sauce. Marsala, Tarragon Mustard Cream or Herbed Béchamel. \$14 pp

Spinach and Artichoke Stuffed Chicken- Chicken breast stuffed with a creamy spinach artichoke filling. Served with a tarragon mustard cream \$15 pp

Pork

Bacon wrapped pork loin- Bacon wrapped pork tenderloin served with a brandy peppercorn sauce. \$16 pp

Beef

Meatballs- Juicy Italian style meatballs served with your choice of sauce. Marsala, zesty BBQ or Swedish. \$14 pp

Roasted sirloin- Rosemary roasted sliced sirloin. Served with your choice of sauce. Au jus or red wine demi glaze \$19 pp

Potatoes- Choose one

Garlic red skin mashed potatoes

Rosemary roasted baby red potatoes

Loaded redskin mashed potatoes (add \$1 pp)

Baked potato

Aged cheddar au gratin potato

Vegetables- Choose one

Mixed seasonal vegetables

Stir fried Green Beans

Roasted corn succotash

Roasted asparagus (add \$2 pp)

Themed Buffets

Italian Pasta Bistro \$14

Italian Meatballs and diced Italian Marinated Grilled Chicken Breast

Choose one or two pasta varieties: Angel Hair, Cheese Tortellini or Ziti.

Choose one or two sauces: Alfredo, pesto cream, marinara or rose sauce.

Includes a garden or Caesar salad and garlic toast or braided dinner roll. Salad and Bread can be served family style for \$1pp. This means salad and bread bowls are on every table to be passed.

Mexican fiesta \$14

Traditional Taco Beef and Chicken Tinga

Hard shell taco, soft shell tortilla and cumin dusted tortilla chips.

Plus all the fixings:

Spanish rice, refried black or pinto beans, sour cream, salsa, guacamole, black olives, shredded lettuce, diced onion, diced tomato, shredded cheddar, and jalapeno.

Chips and Salsa can be served Family style for \$1.5 pp

All American picnic \$17 pp

Slow Cooked Sweet and Tangy Ribs

And Pulled Chicken Sandwiches

Plus all the fixings:

Baked beans, cole slaw, kettle chips, sliced tomatoes. Plus choose bacon parmesan potato salad or tri-potato salad.

Add family style corn bread for \$1.50pp

Fun additions to any meal service

Mac and Cheese \$50 per pan

One pan of our yummy house made mac and cheese will serve 20 or more kids. You can often safely lower your entrée count by a few if this is offered for the little ones.

An extra touch

Consider adding an item from our appetizer menu to your plated meal or buffet for a unique personal touch. Prices vary.

Dessert

Heavenly Cupcake and Sweet Tooth Bar

Your choice of a lovely variety of cupcakes plus bars, truffles, and fresh fruit all artfully arranged and made by our pastry chef, Victoria Stumbo. Perfect for weddings or any kind of decadent celebration. \$7.5 per person when added on to a catered meal or bar. \$10 per person otherwise.

Cupcakes Only

Per cupcake price is \$3, minimum 100 cupcakes per variety.

Platters

Add cookie or fresh fruit trays to any celebration for \$30 apiece.
Serves approximately 10.

Beverages

Ice water service \$1 per person

Our punches are made with real fruit juice and sparkling water

Red Berry Punch- \$2 per person or \$8 per gallon

Lemonade- Made with real lemons \$2 per person or \$7 per gallon

Iced tea \$7 per gallon

Coffee- An airpot of Stonehouse coffee (20 cups) with cups. Regular or decaf \$18

Iced Cooler with your choice of mix and match bottled water, la Croix lime sparkling water, coke, or diet coke. \$10 per 12

We are fully licensed bar caterers as well. Please see our Bar Catering menu for details and pricing.

Sage Appetizer Menu

You can choose to have your appetizers served traditionally by servers with trays mingling with the crowd, called *Passed Service*. Or you can have your appetizers set up on a table or tables for guests to graze on, called *Displayed Service*.

For *Passed Service*, choose a mix from the following menus:

\$1.5 per

Garlic Knots
Fruit Kebobs
Ham and Swiss Rolls
Caprese Salad Skewers
Stuffed Roasted fingerling potatoes
Topped Bruschetta Slices

\$2 per

Huli Huli Mini Kebobs
Slow Marinated Thai Chicken Skewers
Italian Meatball Skewer
Smoked Salmon Cucumber Pinwheels
Fancy Pants Chocolate Truffles
Southwest Eggroll
Apple Bacon Brie Crostin
Shrimp Spring Roll Wonton Cups
Muhamarra Wonon Cups

\$2.5 per

Cake Pops
Beef Wellington Puffs
Shrimp Cocktail Cup
Fajita Stuffed Mini Peppers
Crunchy Rubenettes
Pork and Sage Stuffed Mushrooms
Pesto Chicken Salad Wonton Cup
Baked Italian Rolls

*Have something in mind not listed?
Just ask, we love to try new things!*

Version 5/1/18 Replaces all previous menus

For *Display Service*, choose from the or the following menus OR the passed service menu, or a combination:

Sage Signature Charcuterie Board

Selection of artfully arranged fine cured meats and cheeses, served with fresh baguette slices, house tortilla chips, sweet and savory house made jams and spreads, fruits and veggies, pickles and olives. This is beautiful, and a crowd pleaser with something for everyone. \$25 per pound. Minimum 6 pounds.

Epic Chips and Salsa Board

House made lime cumin tortilla chips pared with fresh Pico de Gallo, Chunky Avocado Mash, Smoked Tomato Jam, Chili Cheese Dip, Olives, Jalapeno Cheese Dip, Chicken Tinga Dip, Roasted Corn and Black Bean Salsa, Muhammara, Fresh Tomatoes and Limes. \$22 per pound. Minimum 6 lbs.

Flat Bread Spread

Choose a mix of flat breads served hot and sliced on a board. \$14 per flatbread. Gouda Pulled Pork, Pesto Roasted Veggie, Traditional Pepperoni 'Za, Garlic Five Cheese, Bacon Apple Brie, Thai Peanut Chicken. Minimum 10 Flatbreads.

What is the right amount of appetizers? This depends on your event. If your event will include a full meal either before or after your appetizers, you will need fewer than if your event is an appetizer only event.

For display service, Charcuterie Board or Epic Chips and Salsa, we recommend between a quarter and a third pound per person in attendance. For the Flatbread Spread, we recommend 1 flatbread per 1.5 to 2 guests.

For passed service, cocktail hour before the meal or after meal/dancing snacks, we recommend 4 per person for first hour, 2 more per person per additional hour. For a appetizer only event, we recommend 6 per person for the first hour, and 3 more per person per additional hour.

Passed appetizer package deals:

10 single servings per person for \$16 per person.

8 single servings per person for \$13 per person.

6 single servings per person for \$10 per person.

Choose up to 5 varieties, one from the \$2.5 list, 1 from the \$1.5 list, 3 from the \$2 list (average \$1.9 per piece).

You can also consider adding fresh fruit or cookie trays. \$30 per tray, which is 30 mixed cookies, or 2.5 lbs. of fruit artfully arranged mixed seasonal fruit.

Service Charge. Passed appetizers have a 16% service charge, and Display appetizers have a 10% service charge. This is to cover labor and cleanup costs. Service charge is waived for display appetizers that are set up only- in other words you have other arrangements for cleanup, and do not wish to have the arrangement tended and refreshed throughout the event.

Brunch Catering

Served as a buffet or family table style

Traditional Brunch - Choice of southern style biscuit or buttermilk pancake, Scrambled eggs or western scramble (onions, peppers and cheddar cheese), Sausage patty, bacon, hash brown casserole and an assortment of fresh pastries and fresh fruit. 11pp

Additional special features to accompany the Traditional Brunch:

Omelet station- Fresh made to order omelets with an assortment of toppings including diced tomato, onion, olive, ham, sausage, bacon, peppers, chorizo and shredded cheddar. 6pp when added to brunch buffet.

Carving station- Pit ham carved to order. Your choice of plain or honey brown sugar. 6pp when added to brunch buffet

The following can be stand alone or added to our Traditional Brunch Buffet

Yogurt bar- Plain and vanilla yogurt, honey, real maple syrup, homemade granola, walnuts, almonds, mixed berry fruit compote, milk and white chocolate chunks. Includes fresh pastries and fresh fruit. 7pp or 3.50 pp when added to brunch buffet.

Biscuit bar- Fresh southern style biscuits, sausage patty, applewood smoked bacon, scrambled eggs, assorted sliced cheese, assorted jelly, apple butter and fresh fruit. 8pp or 4pp when added to brunch buffet.

Waffle bar- Fresh Belgian waffles made to order, mixed berry fruit compote, whipped honey butter, whipped cream, Nutella, peanut butter, walnuts and powdered sugar and fresh fruit. 7pp or 3.50pp when added to brunch buffet.

Package deal- Traditional Brunch Buffet plus any two add on stations or bars, plus self service Stonehouse Coffee, ice water, and orange juice for just \$20 per person

Casual Event Catering

Perfect for an informal event like a Graduation Party or family Reunion Picnic.

We set up a serving station. Includes ice water self service.

A \$100 set up fee is waived for parties larger than 40.

Choose one or 2 of the following options:

Pulled Pork Sandwiches

Pulled Chicken Sandwiches

Vegetarian Sloppy Joe

Includes kettle chips plus your choice of one of the following sides: Baked Beans, Rainbow Slaw, Green Salad, Tri-Potato Salad or Soup.

Cost: \$9.50 per person

You can choose to add a second side, cookie or brownie, or beverage, each for \$1.