

Red Sage Catering

Breakfast Menu:

Plates, forks, knives, napkins, and serving utensils included

Continental Breakfast: \$6.99 per person

-Includes muffins, scones, turnovers, sweet breads, bagels, sliced fruit.
Served with cream cheese & assorted jam.

Country Breakfast: \$7.99 per person

-Scrambled eggs, bacon, sausage, country potatoes, gravy, biscuits.

French Country Breakfast: \$6.99 per person

-Slice of quiche, fruit salad, hash browns, and yogurt with granola, honey, and berries.

Breakfast Sandwich: \$ 4.99 To include sliced fruit

Choose from the following:

-Biscuit or Croissant

-Ham, eggs, and cheese

-Bacon, egg, and cheese

-Sausage, egg, and cheese

-Vegetarian patty, egg, and cheese (Or make it vegan with no cheese!

Please let your sales associate know)

Breakfast Tacos: \$3.99 Two tacos per person also includes fruit salad

Choose from the following:

-Bacon, egg, and cheese

-Sausage, egg, and cheese

-Potato, egg, and cheese

-Morning star breakfast patty, egg, and cheese (vegetarian)

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Quiche: \$3.99 per person (6 persons minimum)

-To include your choice of quiche, roasted potatoes, & fruit salad.

Choose from the following:

- Lorraine
- Spinach & Gruyere
- Mushroom & Shallot
- Garden Vegetable

Yogurt Bar: \$4.99 per person

-Assorted flavored yogurts with granola and fresh fruit toppings

Waffle Breakfast Combo: \$7.99 per person

-Homemade waffles with syrup, nuts, fruit toppings, whipped cream, and butter. Accompanied by bacon & scrambled eggs

Breakfast Beverages

Coffee Service: \$3.99 per person

Regular coffee, sugar, creamer, cups, & stir sticks

Bottled fruit juice: \$1.49 per bottle

-Apple, orange, & cranberry

Bottled Water: \$.75 per bottle

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Boxed Sandwiches & Salad

Box Lunch: \$9.99 per person

Includes your choice of our gourmet sandwiches or wraps, chip, cookie, fruit salad, & pasta salad.

Sandwich Choice

Classics:

Turkey & Gouda on Wheat

Ham & Swiss on Rye

Roast Beef & Cheddar

Chicken Cobb on Wheat

Lemon Pepper Chicken Salad on Croissant

Italian

Chicken Caesar

Southwest Chicken

California Vegetable Wrap

Chicken Club

Tuna Salad

Vegetarian:

Caprese

Hummus, Roasted Red Pepper, and Spinach

California Veggie

Soup, Salad, Sandwich: \$ 9.99 per person

choose from one of our delicious sandwich options, either a caesar or house salad, and a soup. Served with a delicious cookie.

Soup Choices: Tomato Basil, Chicken Enchiladas, Vegetable, Chicken Noodle

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Salad Box Lunch Choices

\$9.99 per person

Includes your choice of our fresh salad, fruit salad, pasta salad, and a cookie

- Grilled Chicken Caesar:** crisp romaine, parmesan, and house made croutons
- Cobb Salad:** crisp romaine, grilled chicken, bacon, bleu cheese, tomatoes, hard boiled eggs, and bleu cheese dressing
- Southwest Salad:** crisp romaine, grilled chicken, pepper jack cheese, black bean and corn pico de gallo, and tortilla strips
- Moroccan Vegetarian Salad:** romaine, tomato cucumber, feta cheese, green peppers, and roasted Moroccan style potatoes with a lemon-red wine vinaigrette
- Chicken Avocado Salad:** crisp romaine, chicken, bacon, tomato, and honey mustard
- Apple Cranberry Salad:** romaine, grilled chicken, crumbled goat cheese, and toasted pecans with balsamic vinaigrette
- Red Sage House Salad:** fresh Spinach, grilled chicken, red onion, cucumber, tomato, bleu cheese, and house made celery seed vinaigrette

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Hot Entrees

Chicken

\$9.99 per person

Includes a garden salad, starch, vegetable, rolls with butter

Plates, forks, knives, napkins, and serving utensils included

Cilantro Lime: Chicken thighs marinated in a lime base marinade then grilled. Topped with cilantro, onions, and limes

Chicken Kabob: Large diced grilled chicken served on a bed of almond rice with harissa and herb yogurt. Topped with peppers and onions.

Mango Lime Chicken: Grilled chicken topped with cilantro lime curry sauce and garnished with mango and sautéed mushroom.

Poblano Chicken: Poblano pepper stuffed with grilled chicken, roasted corn, black beans, Spanish rice, and Monterrey cheese.

Coconut Curry Chicken: Grilled Chicken topped with a creamy coconut curry sauce and garnished with cilantro, peppers, and onions.

Red Sage Chicken: Whole chicken marinated overnight with herbs, spices, and stout beer then grilled until caramelized

Tuscan Chicken: Chicken breast topped with a sun dried tomato, artichoke heart, and lemon-caper cream sauce

Florentine: Chicken breast stuffed with spinach, mushrooms, feta cheese, and then topped with a mushroom cream sauce

Chipotle: Chicken breast grilled and topped with a chipotle cream sauce

Chicken a la vodka: Chicken breast roasted and then topped with a tomato basil based cream sauce. *All alcohol is cooked out of the sauce*

Herb Roasted Chicken: An entire chicken roasted in aromatic herbs and lemon.

French Onion: Chicken breast braised in French onion soup then topped with gruyere cheese and crispy onions.

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Hot Entrees

Fish

\$10.49 per person

Includes a garden salad, starch, vegetable, and rolls with butter

Plates, forks, knives, napkins, and serving utensils included

NEW! Coconut Curry Shrimp: *Add \$2.00 per person*

Grilled shrimp topped with a creamy coconut curry sauce and garnished with cilantro, peppers, and onions.

Tilapia Soleil: baked tilapia topped with a sweet and savory orange with tarragon tomato sauce.

Baked Red Fish: red fish topped with fresh crab meat and basil, served with a creole mustard cream sauce

Chipotle Salmon: fresh salmon baked then topped with a creamy chipotle sauce

Cilantro Lime Salmon: fresh salmon grilled then topped with a cilantro lime sauce

Mediterranean Salmon: Mediterranean salmon with capers, olives, oregano, garlic and tomatoes are incredibly flavorful, flaky and tender

Lemon Garlic Herb Red Fish: Red fish baked in a lemon, herb, & garlic marinade. Then drizzled with white wine and garnished with fresh parsley and caramelized lemons.

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Hot Entrees

Beef

\$10.49 per person

Includes a garden salad, starch, vegetable, and rolls with butter

Plates, forks, knives, napkins, and serving utensils included

Grilled Flank Steak: seasoned with South American spices and grilled to perfection. Served with chimichurri.

Teriyaki Flank Steak: flank steak marinated in soy and onions then glazed with teriyaki sauce and grilled. Topped with caramelized pineapple, green onion, cilantro

Rosemary and Garlic Pot Roast: tender pot roast cooked in beef broth, rosemary, garlic, and other fresh vegetables.

Two Meat Lasagna: layers of al dente pasta, ricotta cheese, beef, Italian sausage, marinara sauce, and mozzarella cheese

Classic Meatloaf: moist and tender meatloaf served with a rich brown gravy. Goes great with mashed potatoes and green beans.

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Hot Entrees

Vegetarian

\$9.99 per person

Includes a garden salad, starch, vegetable, and rolls with butter

Plates, forks, knives, napkins, and serving utensils included

******Please consult your sales representative for vegan option if needed******

Stuffed Sweet Potatoes: a whole sweet potato stuffed with black beans, corn, pico de gallo, and topped with cheddar cheese

Stuffed Acorn Squash: half an acorn squash stuffed with cranberry wild rice.

Gnocchi: delicate potato gnocchi served with a spinach, mushroom, onion, and heavy cream

Teriyaki Cauliflower: grilled cauliflower florets, edamame, carrots, and squash tossed in teriyaki and topped with green onion, sesame seeds, and charred pineapple

Spaghetti Squash Casserole: roasted spaghetti squash pulled and mixed with the chefs choice of vegetables and cheese.

Vegetarian Lasagna: layers of al denta pasta, roasted vegetables, ricotta cheese, and a tomato cream sauce

Wild Rice Stuffed Peppers: roasted red peppers stuffed with wild rice, pecans, and fresh herbs. Served with a fresh tomato sauce.

Florentine Portobello Mushrooms: a whole mushroom filled with spinach, mushrooms, onion, and feta. Topped with a creamy mushroom sauce.

Vegetable Stuffed Poblano: Poblano peppers stuffed with rice, corn, black beans, spices, and Monterrey jack cheese.

Ratatoulli Tart: A beautiful flaky tart shell spread with herbed goat cheese and topped with freshly roasted vegetables.

Tomato Goat Cheese Tart: Flaky tart shell filled with freshly roasted tomatoes, drizzled with olive oil, and garnished with crumbled goat cheese and fresh herbs.

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Side dishes:

Starch:

- Cilantro Rice
- Cranberry Wild Rice
- Thyme Roasted Potatoes
- Roasted Garlic Mashed Potatoes
- Sweet & Spicy Sweet Potatoes
- Potatoes au gratin
- Mushroom and onion orzo
- Mac N Cheese
- Cajun Style Grits
- Pesto Orzo

Vegetable

- Green Beans
- Zucchini with Dill
- Yellow Squash & Tomato
- Herb Roasted Mushrooms
- Roasted Asparagus (Seasonal)
- Seasonal Vegetables Medley
- Steamed Broccoli
- Spinach au Gratin
- Roasted Cauliflower

Bread:

- Sweet Hawaiian Rolls
- Biscuits: Southern style biscuits with chives, cheddar cheese, and Cajun spices
- Artisan Breads

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Buffets:

South of the Border: \$13.99 per person

-Grilled beef and chicken fajitas served with warm flour and corn tortillas, grilled vegetables, Spanish rice, and borracho beans. Includes: sour cream, shredded cheese, pico de gallo, guacamole, fresh salsa, and tortilla chips

Baked Potato Bar: \$9.99 per person

-Giant baked potatoes served with bacon, cheddar cheese, sour cream, green onion and a garden salad. Includes diced grilled chicken and chopped BBQ beef with BBQ sauce on the side. ***for an additional \$1.99 add grilled vegetables for anyone who is a vegetarian or vegan***

Italian Buffet: \$12.49 per person

-Chicken alfredo with penne pasta, three cheese tortellini with vodka sauce and grilled seasonal vegetables. Served with garden salad/Caesar salad and garlic bread.

Peruvian Buffet: \$13.99 per person

-Peruvian chicken thighs and chimichurri flank steak served with Peruvian rice, black beans, Peruvian salad, tortillas, plantain chips and chimichurri. *Add churros for \$2.49*

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Desserts

Cookies:

\$2.49 per cookie

- Lemon Crinkle
- Chocolate Crinkle
- Chocolate Mint
- Orange Cranberry
- Blueberry
- Peanut Butter Chocolate
- Cranberry Oatmeal
- Almond

Bars & Brownies

\$2.75 per

- Chocolate Chip Brownies
- Cheesecake Brownies
- Lemon Bars
- Dream Bars
- Pecan Pie Brownies *NEW
- Rice Krispies

Trifles:

\$3.49 per person

- Lemon Raspberry
- Strawberry Shortcake
- Tiramisu
- Mixed Berry

Cakes:

\$23.99 served 10-12

- Chocolate
- Vanilla
- Carrot
- Strawberry
- Lemon
- Italian Cream
- German Chocolate

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Afternoon break snacks

Fruit & Cheese: \$ 3.99 per person

To include fresh berries, grapes, artisan cheese, and table crackers.

Garden Fresh Vegetable Tray: \$2.99

Carrots, celery, broccoli, bell peppers, & radishes served with ranch dip

Popcorn: \$ 1.75

Freshly popped cheddar and butter popcorn.

Whole Fruit: \$.75

Apple, orange, banana

7 Layer Dip: \$3.99

Layers of refried beans, sour cream, cheese, salsa, olives, green onions, and pico de gallo. Served with tortilla chips.

Chips & Salsa: \$2.99

Red & green salsa served with tortilla chips

Trail Mix & Granola Bars: \$ 1.99

Assortment of trail mixes and granola bars

Dessert Tray: \$3.99

Assortment of cookies, brownies, & dessert bars

Pinwheels: \$1.99

Large tortillas filled with an assortment of flavors and then sliced down to size

Italian Trio: \$3.99

-Bruschetta served with crostini

-Stuffed Mushrooms: stuffed with herbs, cheese, and breadcrumbs

-Anti-Pasto: peppers, mozzarella, pepperoni, olives, French bread

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Spinach Artichoke Dip: \$2.99

Classic spinach & artichoke dip served with tortilla chips

Mediterranean Spread: \$5.99

Fresh vegetables, hummus, tzatziki, tabouli, olives, dolmus, baklava. Served with pita bread

Baked Brie: \$3.99

Creamy brie wrapped in a flaky puff pastry with apricot preserves. Served with water crackers.

Beverages

Bottled Water: \$1.00

-Sparkling Water: \$1.75

Assorted Canned Sodas: \$.75

Coffee Service: \$2.99

Includes cups, stir sticks, creamers, sugars

Drinks by the Gallon:

-Unsweet tea

-Sweet tea

-Lemonade

-Orange Juice