

Red Sage Catering

Breakfast Menu:

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

Deluxe Continental Breakfast: \$8.99 per person

-Includes muffins, scones, turnovers, palmiers, sweet breads, bagels, sliced fruit, assorted juices, as well as coffee. Served with cream cheese, jellies, sugar, and creamers.

Country Breakfast: \$9.99 per person

-Scrambled eggs, bacon, sausage, country potatoes, gravy, biscuits. Coffee served with sugar, cream, and assorted juices.

French Country Breakfast: \$12.99 per person

-Slice of quiche, fruit salad, hash browns, and yogurt with granola, honey, and berries. Includes bottled juice and coffee service.

Breakfast Sandwich: \$ 3.99

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: \$2.49 per taco

Choose from the following:

-Bacon, egg, and cheese

-Sausage, egg, and cheese

-Potato, egg, and cheese

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

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Quiche: \$12.99

-To include your choice of quiche, roasted potatoes, fruit salad, and bottled juice.

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: \$9.99 per person

-Homemade waffles with syrup, nuts, fruit toppings, whipped cream, and butter. Includes: bacon, scrambled eggs, coffee, and assorted juices.

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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

Vegetarian:

Caprese

Hummus, Roasted Red Pepper, and Spinach

California Veggie

Seasonal:

Turkey and Brie with cranberries

Cajun Turkey & Munster

Chicken, Havarti, & Apple

Soup, Salad, Sandwich: \$ 9.99 per person

choose from one of our delicious sandwiches, either a caeser or house salad, and a soup. Served with a delicious cookie.

Soup Choices: Tomato Basil, Chicken Enchiladas, Minestrone

Red Sage Catering

Boxed Sandwiches & Salad

Wrap Choice:

Chicken Caesar

Southwest Chicken

California Vegetable Wrap

Chicken Club

Salad Box Lunch Choices

\$10.99 per person

Includes your choice of our fresh salad, fruit 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, and rolls with butter

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

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

Peruvian: Chicken Thighs marinate in peruvian spiced then grilled. Topped with grilled peppers, onion, and lemon.

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.

Roman: A whole chicken broken down and roasted. Topped with a pepper, prosciutto, onion, and tomato sauce

Huli Huli: chicken breast and thighs marinated in a glazed made with traditional Hawaiian flavors. Topped with grilled pineapple and green onion

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

Couscous Stuffed Chicken: Chicken breast stuffed with couscous, goat cheese, sun dried tomato, onion, mushroom, and parsley

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

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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

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

Honey-Garlic Salmon: fresh salmon marinated in honey and garlic then baked to perfection

Caribbean Tilapia: fresh tilapia seasoned with jamaican spices, topped with a hear of palm sauce and pineapple pico de gallo.

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

Huli Huli Salmon: marinated in a glazed made with traditional Hawaiian flavors. Topped with grilled pineapple and green onion

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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 ask 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 chef's choice of vegetables and cheese.

Caprese Pasta: penne pasta tossed in pesto and mixed with mozzarella balls, spinach, basil, and cherry tomatoes

Vegetarian Lasagna: layers of al dente 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.

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

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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
- Chef's Choice Couscous
- Pesto Orzo

Vegetable

- Green Beans
- Zucchini with Dill
- Yellow Squash & Tomato
- Herb Roasted Mushrooms
- Sweet & Spicy Carrots
- Seasonal Vegetables Medley
- Steamed Broccoli
- Spinach au Grain
- Roasted Cauliflower
- Roasted Asparagus
- Squash Casserole

*Be sure and ask about our seasonal specials

Red Sage Catering

Buffets:

South of the Border: \$15.99 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: \$11.99 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: \$14.49 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: \$15.99 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
- Caramel Pecan Pie Bars
- 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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Passed Appetizers:

Bruschetta Crustini – \$1.99

fresh tomatoes, garlic and sweet basil tossed with extra virgin olive oil served on a Parmesan crustini

BLT Bites – \$1.99

bite sized BLT sandwiches – a classic flavor for any event

Roasted Red Pepper Hummus Cups – \$1.99

pita cups filled with roasted red pepper hummus and garnished with kalamata olives, feta cheese and green onion

Caprese Salad Skewers – \$2.49

petite skewers of cherry tomato, mozzarella cheese and fresh basil topped with pesto

Roast Beef au Poivre – \$2.49

pepper crusted roast beef and horseradish cream served in a Belgian endive cup

Watermelon Bites – \$2.49

bite sized, sweet watermelon topped with creamed goat cheese and candied pecans

Chile-Lime Shrimp Cups – \$2.49

chile and lime rubbed shrimp with shredded lettuce and jalapeno cream sauce in a crispy tortilla cup

Beef Wellington – \$2.99

bite size puff pastry filled with seared beef and mushroom duxelles served with horseradish cream

Maryland Crab Cake – \$2.99

old bay seasoned crab cakes with a lemon and sundried tomato cream sauce

Smoked Salmon Canapes – \$2.99

smoked salmon rosettes, caper cream cheese and shaved red onion on endive

Cranberry & Brie Bites – \$2.99

Cranberry and Brie stuffed inside puff pastry and baked until creamy and golden

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Stationary Appetizers:

Spinach & Artichoke Dip – \$2.99 per person served with pita and tortilla chips

Crudite – \$2.99 per person

fresh seasonal vegetables with celery seed dip and creamy bleu cheese

Chips & Dips – \$2.99 per person

homemade red salsa, salsa verde, picante salsa, chimmicuri, black bean dip and chipotle cheese dip served with fried plantain chips and tortilla chips

Popcorn Bar – \$3.99 per person

flavored and butter popcorn served with chocolate candies, nuts, peanut butter candies, flavored salts and sugars

Baked Brie – \$3.99 per person

creamy brie cheese wrapped in flaky puff pastry with apricot filling served with gourmet crackers

Fruit & Cheese Display – \$3.99 per person

assorted premium cheeses with grapes, strawberry, crackers and crustini

Antipasto Station – \$4.99 per person

thin sliced Italian meats with fresh mozzarella, artichoke hearts, kalamata olives roasted red peppers, seasonal vegetables, and focaccia

Boiled Shrimp – \$6.99 per person

ice cold boiled shrimp with lemon, cocktail sauce and remoulade sauce