

Sterling

CATERING





Berry Cucumber Caprese Skewers

HORS D'OEUVRES BUTLER PASSED

PANCETTA & MELON SKEWER

Diced pancetta with cantaloupe, Havarti cheese, and mint. Drizzled with balsamic glaze.

\$3 per piece

TURKEY MEATBALLS

With provolone, charred tomato, and basil pesto.

\$3 per meatball

ANDOUILLE & GRAPE SKEWER

Coined andouille sausage with Manchego and red grapes rolled in honey and almonds.

\$3 per piece

WINE BRAISED BEEF CROSTINI

Demi braised beef topped with pickled red onion and MontAmoré® dressing.

\$3.5 per piece

VEGAN STUFFED MUSHROOMS

Beyond meatball mix topped with vegan mozzarella and freshly chopped parsley.

\$3 per piece

BERRY CUCUMBER CAPRESE SKEWER

Mozzarella, cucumber, raspberry, and blackberry drizzled with balsamic glaze.

\$2.75 per piece

BACON REMOULADE BEEF SLIDERS

With balsamic onion jam.

\$5 per slider

MANGO CAPRESE SKEWER

Mozzarella, fresh basil, mango, and a grape tomato drizzled with balsamic glaze.

\$2.75 per piece

Upgrade with soppressata for \$.50 per piece.

BANH MI SLIDERS

Marinated pork loin, jalapeños, cucumber, cilantro, pickled carrots, and daikon on a brioche slider bun with sriracha mayo.

\$4.5 per slider

SHRIMP & SCALLOP BITES

Served with mango chili sauce.

\$4 per piece

MINI LOBSTER BITES

With lemon tarragon aioli.

\$4 per piece

SHRIMP SHOOTERS

Served with spicy bloody mary mix, vodka, horseradish, and celery.

\$4 per piece

SEARED AHI TUNA*

Served on a rice cracker with cilantro and sesame soy glaze.

\$4 per piece

WILD RICE STUFFED MUSHROOMS

Baby portobellos stuffed with wild rice, thyme, ricotta, lemon zest, and topped with toasted bread crumbs.

\$3 per piece

BACON & GOAT CHEESE STUFFED CREMINI MUSHROOMS

\$3.5 per piece

CAPRESE CROSTINI

Roma tomatoes, fresh mozzarella, basil, olive oil, and balsamic glaze.

\$2.75 per piece

SHAVED BEEF TENDERLOIN CROSTINI

With horseradish, roasted red pepper, and sea salt.

\$4 per piece

GRILLED ASPARAGUS CROSTINI

With herb cream cheese, basil pesto, roasted red peppers, and parmesan.

\$3 per piece

BAKED BRIE EN CROSTINI

With white wine apples and candied walnuts.

\$4 per piece

PORK MEATBALLS

Sweet and savory glaze, with a pickled carrot.

\$2.75 per piece




Seared Ahi Tuna



Turkey Meatballs

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HORS D'OEUVRES PLATTERS

PORK PUFFS

Pulled pork, jalapeño cream cheese and corn mixture stuffed in a puff pastry.
\$95 serves 25

ROASTED RED PEPPER & SPINACH PUFFS

Roasted red peppers, spinach, and garlic cream cheese stuffed in a puff pastry.
\$85 serves 25

TERIYAKI BROCHETTE

Marinated chicken and steak skewers served with teriyaki and peanut sauce.
\$125 serves 25

SWEET POTATO BLACK BEAN EMPANADA

\$75 serves 25

CRAB ARTICHOKE DIP

Topped with parmesan cheese, and bread crumbs. Served with pita chips.
\$110 serves 25

ARTISAN BREAD BOARD

Variety of artisan bread served with oil, balsamic vinegar, balsamic onion jam, tomato bacon jam, and parmesan cheese.
\$100 serves 25

ARTISAN CHEESE BOARD

A selection of cheeses: gorgonzola, goat cheese, aged cheddar, brie, and smoked gouda. Served with seasonal berries, olives, and lavosh.

\$195 serves 25

NOSH BOARD

Cured meats, cheeses, olives, and nuts.
\$215 serves 25

VEGAN

GRILLED VEGETABLE PLATTER

Seasonal vegetables, aged balsamic, pesto, and olive oil.
\$90 serves 25

HUMMUS

Garlic confit, and vegetables.
\$90 serves 25

FRUIT PLATTER

Strawberries, melon, pineapple, grapes and oranges.
\$90 serves 25



Grilled Vegetable Platter

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SIGNATURE STATIONS

Must have a minimum of two stations.

GYRO STATION

Traditional gyro meat and chicken shawarma served with feta cheese, red onions, romaine, tomatoes, tzatziki sauce and naan bread.
\$13 per person

FAJITA STATION

Flour tortillas with seasoned beef and chicken served with fajita vegetables, pico, black bean salsa, roasted corn, sour cream, and queso fresco. Upgrade to cilantro-lime shrimp for \$2 more per person.
\$13 per person

ROASTED VEGGIE STATION

The perfect addition to your fajita or gyro station! Your choice of:

- Mexican Street Corn
- Roasted Pineapple
- Smoked Paprika Cauliflower
- Smoked Paprika Broccoli
- Roasted Zucchini and Squash
- Roasted Greek Vegetables
- Olivetta
- Serrano Salsa
- Salsa
- Guacamole
- Chipotle Cream
- Hummus
- Tzatziki
- Pita Chips
- Corn Tortillas

Choose 4 | \$9 per person

Choose 6 | \$11 per person

SALAD STATION

Your choice of two salads: The Sterling, Baby Spinach, Classic Caesar, Spring Salad, Poached Pear, or House Salad.
\$9 per person


CROSTINI STATION

Choose up to 3 toppings with grilled flatbread and crostinis: olive tapenade, warm crab artichoke dip, roasted red pepper hummus, or caprese bruschetta.
\$7 per person



Fajita Station

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DINNERS

All meals include choice of salad, starch, vegetable, fresh bread, up to three main entrée combinations, and water.



Portobello Chicken



Sherry Shallot Chicken

CHICKEN

DIJON BALSAMIC CHICKEN

Tender airline chicken breast marinated in a balsamic dijon blend, seasoned with tangy Dijon mustard and balsamic vinegar. Finished with a rich Dijon cream sauce and fresh chives.

\$37 Plated/\$36 Family style/\$32 Buffet

SHERRY SHALLOT CHICKEN

Chicken breast in a rich sherry shallot wine sauce. Topped with savory mushroom conserva and fresh parsley.

\$35 Plated/\$34 Family style/\$30 Buffet

PORTOBELLO CHICKEN

Lightly breaded chicken breast with a creamy portobello sauce.

\$35 Plated/\$34 Family style/\$30 Buffet

SUNDRIED TOMATO BASIL CHICKEN

Lightly breaded topped with a robust sundried tomato basil cream sauce.

\$37 Plated/\$36 Family style/\$32 Buffet

BACON CRUSTED CHICKEN

Bacon pressed chicken with parmesan cheese and a white wine cream sauce.

\$35 Plated/\$34 Family style/\$30 Buffet

PORK

PORK TENDERLOIN

Seasoned and topped with a white wine mushroom demi glaze.

\$35 Plated/\$34 Family style/\$30 Buffet

BEEF

NEW YORK STRIP*

10-ounce New York Strip seared and seasoned to perfection with creamy horseradish.

\$45 Plated

BEEF TENDERLOIN*

With bourbon peppercorn sauce.

\$45 Plated/\$42 Family style

SIRLOIN*

Grilled with a rich demi glaze.

\$40 Plated/\$38 Family style

CHIANTI BEEF TIPS*

Sautéed in a chianti sauce.

\$38 Plated/\$38 Family style/\$37 Buffet

SEAFOOD

SHRIMP CURRY

Marinated shrimp skewered and topped with coconut curry sauce.

\$35 Plated/\$34 Family style /\$30 Buffet

ALMOND CRUSTED WALLEYE

Pan-fried and served with a traditional romesco sauce.

\$41 Plated/\$40 Family style

GRILLED SALMON*

With lemon dill butter.

\$41 Plated/\$40 Family style

VEGETARIAN

VEGAN ROASTED CURRY CAULIFLOWER

Roasted cauliflower topped with coconut curry sauce.

\$29 Plated

POLENTA CAKES

Topped with cremini mushroom sauce.

\$31 Plated/\$30 Family style/\$26 Buffet

PASTA

All pastas include choice of salad, bread and butter, and water. Buffet and family style pastas also include vegetable.

VEGAN SPINACH & PEA GNOCCHI

Gnocchi tossed in rich vegan butter, sautéed with oyster mushrooms, fresh spinach, and sweet peas. Finished with lemon juice.

\$33 Plated/\$32 Family style/\$28 Buffet

RATATOUILLE CAVATAPPI

Ratatouille vegetables tossed in a pomodoro romesco sauce and cavatappi with red pepper oil.

\$29 Plated/\$28 Family style/\$24 Buffet

CARBONARA CAMPANELLE

With fresh peas, parmesan, mushrooms, and bacon.

\$34 Plated/\$33 Family style/\$29 Buffet

WHITE WINE PENNE

Lemon and garlic cream, cherry tomatoes, and baby spinach.

\$28 Plated/\$30 Family style/\$26 Buffet

Add \$2 per person for chicken

SHRIMP ROMESCO

Sautéed shrimp, spinach, and MontAmore® cheese tossed in romesco sauce.

\$35 Plated/\$34 Family style/\$30 Buffet



Vegan Spinach & Pea Gnocchi

PRIMAVERA PASTA

Penne noodles with tomatoes, zucchini, squash, baby carrots, peas, basil, and olive oil.

\$31 Plated/\$30 Family style/\$26 Buffet

FRIED SAGE BUTTERNUT SQUASH RAVIOLI

Butternut squash ravioli, and sweet potatoes in a pesto cream sauce. Topped with parmesan and fried sage.

\$35 Plated/\$34 Family style/\$30 Buffet

VEGETABLES

CARAMELIZED BACON BRUSSELS SPROUTS

GRILLED VEGETABLES

ROASTED BABY CARROTS

GRILLED ASPARAGUS

ROASTED PARMESAN ZUCCHINI AND SQUASH

STARCH

GOUDA HASH BROWNS

SWEET POTATO PURÉE WITH CANDIED PECANS

WILD RICE PILAF

GARLIC MONTAMORÉ® CHEESE MASHED POTATOES

TWO-BITE POTATOES

FRESH SALADS

SPRING SALAD

Arugula, sugar snap peas, radish, and goat cheese in honey lime vinaigrette.

POACHED PEAR SALAD

Spinach, poached pears, gorgonzola, candied pecans, and bourbon raisins in maple cider vinaigrette.

BABY SPINACH

With strawberries, almonds, feta, and white balsamic vinaigrette.

THE STERLING

Tomato and fresh mozzarella, basil, mixed greens, balsamic and olive oil.

CLASSIC CAESAR SALAD

Baby romaine, shaved parmesan, croutons, and creamy caesar dressing. Gluten Friendly without croutons

HOUSE SALAD


Fresh greens tossed with chopped cucumbers, tomatoes, parmesan cheese, and croutons. Served with choice of bleu cheese, french, ranch, or oregano vinaigrette.

Gluten Friendly without croutons, and choice of Gluten Friendly Dressing



The Sterling

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DESSERTS

FRUIT FONDUE STATION

Chocolate chunk cookies, chocolate sandwich cookies, and fresh fruit served with orange infused creamy chocolate for dipping.

\$120 serves 12

MINI SHOOTERS

Your choice of Strawberry Cheesecake, Banana Cheesecake, Reeses Mousse, or Twix Mousse. Add \$2 for Vegan Tropical Mousse or Vegan Chocolate Mousse

\$36 per dozen

MINI PIES

Your choice of Lemon Icebox, Mixed Berry Cheesecake, or Apple Pecan Crumble.

\$60 per dozen

COOKIES

M&M Chocolate Chip, White Chocolate Macadamia Nut, Chocolate Chip, Cranberry Walnut, and Snickerdoodle.

\$25 per dozen

ASSORTED BARS

Seven Layer, Caramel Oatmeal, Lemon, and Lemon Raspberry.

\$36 per dozen

CUPCAKE VARIETY

Raspberry, peanut butter, vanilla bean, chocolate, and red velvet.

\$145 per 32 cupcakes

CHOCOLATE COVERED STRAWBERRIES

\$72 per three dozen

FRESH-BAKED BROWNIES

\$42 per dozen

FLOURLESS CHOCOLATE TORTE

Topped with raspberry sauce.

\$80 per torte/16 slices



Mini Shooters and Pies

BREAKFAST/BRUNCH



LEEK & PANCETTA EGG BAKE

\$100 serves 12

BUILD-YOUR-OWN WAFFLE BAR

Belgian waffles served with syrup, strawberry preserves, candied pecans, whipped cream and butter.

\$12 per person

HAM & BRIE PHYLLO BITES

\$42 serves 12

SAUSAGE & BUTTERNUT PHYLLO BITES

\$42 serves 12

BACON PECAN PHYLLO BITES

\$42 serves 12

MINI AVOCADO TOAST

Topped with cucumber and grape tomatoes.

\$24 serves 12

SMOKED SALMON PARMESAN TOAST*

Lemon caper cream cheese, red onions and dill.

\$48 serves 12

BREAKFAST TACOS

Your choice of Bacon, Sausage, or Veggie.

\$7 per person

BAKED MUFFINS

Blueberry, bran, and banana.

\$36 serves 12

BAGEL BAR

Plain bagels served with guacamole, cottage cheese, roasted red pepper hummus, red onions, tomatoes, cucumbers and balsamic glaze.

\$6 per person

MINI DANISH TRAY

Cinnamon swirl, maple pecan, apple cornet, raspberry, and vanilla crown.

\$30 serves 12

CARAMEL ROLLS

Homemade cinnamon caramel rolls.

\$30 serves 12

FRESH FRUIT

Strawberries, melon, pineapple, grapes, and oranges.

\$90 serves 25

HARD BOILED EGGS

\$15 serves 12

BUILD-YOUR-OWN PARFAIT

Fresh assortment of fruit with yogurt and granola.

\$84 serves 12

BREAKFAST POTATOES WITH ONIONS AND PEPPERS

Seasoned diced potatoes with yellow onions, red and green peppers.

\$48 serves 12

EGG BAKE FLORENTINE


Eggs, heavy cream, spinach, tomatoes, swiss cheese, and nutmeg.

\$84 serves 12

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LUNCH BUFFET

PASTA BUFFET

Choose two pastas. Served with house salad, bread, and herbed butter.

Pastas:

- White Wine Penne
- Basil Red Pepper Penne
- Primavera
- Carbonara
- Shrimp Romesco

\$16 per person

BUILD-YOUR-OWN RICE BOWLS

Teriyaki chicken, chipotle shrimp, brown rice quinoa, cabbage, an assortment of vegetables, jalapeño ranch, and teriyaki sauce.

\$16 per person

SANDWICH BUFFET

Your choice of three lunch sandwiches. Served with kettle chips, and pesto potato salad, or orzo pasta salad.

\$15 per person

GOURMET FAJITA BAR

Flour tortillas with grilled chicken, beef, peppers, onions, queso fresco, sour cream, pico, black beans, salsa, roasted corn, and chips.

\$16 per person



BOX LUNCHES

STERLING BISTRO BOX

Choose any lunch sandwich. Served with kettle chips, pickle spear, and homemade cookie.

\$16 per person

FRESH SALAD BOX

Choose from The Sterling, Baby Spinach, Classic Caesar, Spring Salad, Poached Pear, or House salad. Served with a homemade cookie.

\$13 per person

LUNCH SANDWICHES

ROAST BEEF CIABATTA SANDWICH

Spinach, provolone, balsamic onion jam, and horseradish.

ROASTED VEGETABLE SANDWICH

Asparagus, bell pepper, spinach, and pesto.

ROASTED TURKEY SANDWICH

Swiss cheese, lettuce, and tomato.

CHICKEN SALAD SANDWICH

Wild rice and cherries on artisanal bread.

EGG SALAD SANDWICH

Farm-fresh eggs mixed with celery, red onions, and mustard served on rye bread with lettuce.

APPLE & BRIE SANDWICH

Balsamic-walnut butter and arugula on whole wheat.

LATE-NIGHT SNACKS

NACHO BAR

Tortilla chips served with nacho cheese, diced tomatoes, sour cream, and salsa.

\$125 serves 25

POPCORN STATION

Plain popcorn served with a variety of shakeable toppings.

\$50 serves 25

BUILD-YOUR-OWN SNACK

Choose from:

- Popcorn \$1.5 per person
- Potato chips \$1.5 per person
- Pretzels \$1 per person
- Peanuts \$1.5 per person
- Chips and salsa \$3 per person
- Trail mix \$2 per person

BEVERAGES

COFFEE STATION

Regular or decaffeinated, freshly ground coffee with cups, stir sticks, sugar, sweetener, and creamers.

\$29 (16 8oz cups)

\$75 (50 8oz cups) Full-service only

\$150 (100 8oz cups) Full-service only

HOT CHOCOLATE STATION

\$56 (16 8oz cups)

\$175 (50 8oz cups) Full-service only

\$350 (100 8oz cups) Full-service only

ASSORTED SODAS AND BOTTLED WATER

\$2 each

LEMONADE OR ICED TEA

\$32 per gallon

SPARKLING CITRUS PUNCH

\$32 per gallon

BOTTLED JUICES

\$3.5 each



BEVERAGE SERVICES

Sterling Catering offers a full range of libations and non-alcoholic beverages served by professional bartenders and wait staff. From casual to elegant our beverage services can be catered to fit any event.

BEVERAGE SERVICES INCLUDE:

- Classic, imported, and craft beer
- Extensive wine list
- Premium and top shelf liquors
- Soft drinks
- Non-alcoholic beverages
- Knowledgeable bartenders
- Complete setup and cleanup
- Glassware rental available

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MAKING EVENTS **EXTRAORDINARY**

Extraordinary events begin with Sterling Catering. We are a full-service caterer dedicated to providing exemplary food and the highest level of service for any occasion - large or small. From weddings and rehearsal dinners to corporate events and social gatherings, Sterling Catering will make your event shine! Looking for something a bit different? Our talented chefs are experts at customizing menu offerings – just ask!

