

*M*AKING  
EVENTS  
EXTRAORDINARY





*Nosh Board*

*Making events extraordinary*



Extraordinary events begin with Sterling Catering & Events. 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 groom's 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!



sterlingcateringandevents.com  
612-827-5555

## HORS D'OEUVRES ~ BUTLER PASSED

COLD

### BRUSCHETTA

*Served on an olive-oil toasted baguette*

*Caprese: Ripe tomato, fresh mozzarella, basil, olive oil, and balsamic glaze*

\$2 per piece

*Red Sea: Arugula pesto, garbanzo beans, lemon, tabini, olive oil, and asparagus*

\$3 per piece

*Americana: Grilled corn, ripe tomato, queso fresco, and BBQ pulled chicken*

\$3 per piece

### **G** SALMON WITH CUCUMBER CANAPÉS

*With fresh dill, cream cheese, and lemon*

\$3.50 per piece



*Americana Bruschetta*

### SEARED AHI TUNA

*Served on a sesame cracker with micro cilantro and miso glaze*

\$4 per piece

### SHAVED BEEF TENDERLOIN

*With horseradish, roasted red pepper, and sea salt*

\$3 per piece

### **G** CAPRESE SKEWERS

*Fresh mozzarella, fresh basil, and a grape tomato topped with balsamic glaze*

\$2 per piece

### SHRIMP SHOOTERS

*Served with spiced bloody mary mix, vodka, horseradish, and celery*

\$4 per piece

### **G** TURKEY AND ROAST BEEF ASPARAGUS ROULADES

*Steamed asparagus with herbed cream cheese wrapped with an assortment of turkey and roast beef*

Market Price

### **G** CRUDITE CUP

*Fresh vegetables and cucumber dill served in a shooter cup*

\$3 per piece

### **G** MINI FRUIT KABOB

*Assortment of seasonal fresh fruit skewers*

Market Price

HOT

### MINI LOBSTER BITES

*With lemon and tarragon aioli*

\$4 per piece

### CHICKEN SATAY

*With peanut and sesame drizzle*

\$3 per piece

### BACON AND GOAT CHEESE STUFFED CREMINI MUSHROOMS

*Cremini mushrooms stuffed with goat cheese and bacon*

\$3 per piece

### BAKED BRIE EN CROSTINI

*With white wine apples and candied walnuts*

\$4 per piece

### GRILLED ASPARAGUS CROSTINI

*With walnut baby spinach pesto, roasted red pepper, and parmesan*

\$3 per piece

### WILD RICE STUFFED MUSHROOMS

*Baby portobellos stuffed with wild rice, thyme, ricotta, and lemon zest*

\$2.50 per piece

### **G** BEEF SKEWERS

*Lean tenderloin grilled with harissa sauce*

Market Price

### PORK MEATBALLS

*Sweet and savory glaze, with a pickled carrot*

\$2.50 per piece



*Mini Lobster Bites*

Items and pricing subject to change. Minimum of 12 pieces per order.

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## HORS D'OEUVRES

### PLATTERS

#### ■ SHRIMP COCKTAIL

*A beautiful arrangement of peeled, chilled shrimp served with tangy cocktail sauce*

Market Price

#### ARTISANAL CHEESE BOARD

*A selection of cheeses; bleu, aged cheddar, brie, and goat cheese*

\$160 serves 25

#### ■ FRUIT PLATTER

*Strawberry, melon, oranges, pineapple, and grapes*

\$90 serves 25

#### NOSH BOARD

*Cured meats, cheeses, olives, and nuts*

\$175 serves 25

#### ■ GRILLED VEGETABLE PLATTER

*Seasonal vegetables, aged balsamic, pesto, and olive oil*

\$75 serves 25

#### BAKED BRIE EN CROUTE

*With bourbon-caramelized apples*

\$95 serves 25

#### HUMMUS

*Garlic confit, feta, vegetables, and pita chips*

\$70 serves 25

#### DIP PLATTER

*Olive oil toasted baguette with warm artichoke dip, caprese bruschetta mix, and olivetta.*

\$60 serves 25

### SIGNATURE STATIONS

*Chef Attendant required for sautéed or carving station at \$50 per chef per hour with a minimum of 25 guests. Number of chefs required will be determined with final guest count.*

*\*Must have a minimum of two stations.*

#### BEEF OR VEGETABLE SAUTÉÉ

*Beef or vegetables sautéed to order with mushroom marsala, sriracha and scallion, or rosemary-balsamic*

\$10 per person for vegetable

\$13 per person for beef

#### PASTA

Choose 2 for \$13 per person

Choose 3 for \$16 per person

##### *Carbonara Penne:*

*With fresh peas, parmesan, and bacon*

##### *Grilled Chicken Penne:*

*With white wine and herbs*

##### *Primavera:*

*Penne pasta, spring vegetables, baby carrots, peas, basil, olive oil, and parmesan*

##### *Red Pepper Penne:*

*With spinach, roasted red peppers, and basil pesto cream sauce topped with parmesan*

#### CARVING STATION

*With au jus, horseradish, or creamy mustard sauce*

*Prime Rib: Market Price per person*

*Beef Tenderloin: \$27 per person*

*Pork Loin: \$14 per person*

#### MASHED POTATO BAR

*Whipped baby red mashed potatoes served with an array of toppings including crisp smoked bacon, scallions, sour cream, cheddar cheese, broccoli, and parmesan cheese*

\$9 per person

#### CROSTINI STATION

*Choose up to 5 toppings with grilled flatbread and crostini: olive tapenade, warm artichoke dip, roasted red pepper hummus, and caprese bruschetta*

\$8 per person

*Grilled Vegetable Platter*



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**PLATED  
MEALS –  
DINNERS**

*All plated dinners include choice of salad, potato, vegetable, fresh bread, water, and coffee station. Maximum of three entrée selections.*



*Primavera Pasta*

**CHICKEN**

**ROASTED CHICKEN BREAST **G****

*Bone-in chicken seasoned and roasted to perfection*  
\$29 per person

**BACON CRUSTED CHICKEN **G****

*Bacon pressed chicken with asiago and parmesan cheese*  
\$29 per person

**ORANGE PROSECCO CHICKEN**

*Lightly breaded chicken breast with hints of citrus and Italian sparkling wine*  
\$30 per person

**BRUSCHETTA CHICKEN **G****

*Grilled chicken breast, topped with roasted grape tomatoes, garlic, olive oil, fresh basil, and parmesan cheese.*  
\$30 per person

**VODKA CHICKEN**

*Chicken breast with roasted garlic in a rich creamy vodka sauce with sundried tomatoes.*  
\$30 per person

**BEEF**

**BRAISED BEEF SHORT RIBS**

*With red wine au jus*  
\$35 per person

**BEEF TENDERLOIN **G****

*With savory demi glaze*  
Market Price per person  
*Gluten Friendly without glaze*

**ROASTED RIBEYE**

*12-ounce ribeye served with a horseradish cream*  
Market Price per person

**GRILLED SIRLOIN **G****

*Seasoned and grilled to perfection.*  
Market Price per person  
*Gluten Friendly without sauce*

**CHIANTI BEEF TIPS **G****

*Sauteed in a chianti mushroom sauce*  
Market Price per person  
*Gluten Friendly without sauce*

**PORK**

**CARBONARA PASTA**

*With fresh peas, parmesan, and bacon*  
\$29 per person

**PORK TENDERLOIN **G****

*Seasoned and topped with a white wine and mushroom demi glaze*  
\$32 per person  
*Gluten Friendly without glaze*

**SEAFOOD**

**ALMOND CRUSTED WALLEYE**

*Walleye dipped in our special batter and prepared pan-fried*  
\$37 per person

**GRILLED WILD SALMON **G****

*Wild salmon seasoned and grilled to a flakey finish*  
\$37 per person

**STERLING SEA BASS**

*With grand marnier tarragon cream sauce*  
Market Price per person

**ROASTED HALIBUT **G****

*Tender halibut seasoned and roasted*  
Market Price per person

**VEGETARIAN**

**ROASTED PORTOBELLO**

*With mozzarella, basil pesto, and aged balsamic*  
\$26 per person

**CRISPY POLENTA CAKES WITH CREMINI MUSHROOMS**

*Crispy polenta cakes topped with cremini mushroom sauce.*  
\$26 per person

**PENNE PASTA**

*White wine and garlic cream, cherry tomatoes, and baby spinach*  
\$27 per person  
Add \$2 per person for chicken

**PRIMAVERA PASTA**

*Penne pasta, spring vegetable, baby carrots, peas, basil, olive oil, and parmesan*  
\$28 per person

*Vegan options available upon request.*

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**BUFFETS  
AND FAMILY  
STYLE**

*All buffet and family-style meals include choice of salad, potato, vegetable, fresh bread, up to three main entrée combinations, water, and coffee station.*

**CHICKEN**

BACON CRUSTED CHICKEN \$25/\$28 **G**

ROASTED CHICKEN BREAST \$25/\$28 **G**

BRUSCHETTA CHICKEN \$26/\$29 **G**

ORANGE PROSECCO CHICKEN \$27/\$29

VODKA CHICKEN \$27/\$29

**BEEF**

BRAISED BEEF SHORT RIBS \$31/\$34

BEEF TENDERLOIN Market Price **G**

*Gluten Friendly without sauce*

CHIANTI BEEF TIPS Market Price **G**

GRILLED SIRLOIN Market Price **G**

*Gluten Friendly without sauce*

**PORK**

CARBONARA PASTA \$25/\$28

PORK TENDERLOIN \$28/\$31 **G**

*Gluten Friendly without sauce*

**SEAFOOD**

ALMOND CRUSTED WALLEYE \$36

*Family style only*

GRILLED WILD SALMON \$36 **G**

*Family style only*

**VEGETARIAN**

PENNE PASTA \$23/\$26

CRISPY POLENTA CAKES WITH

CREMINI MUSHROOMS \$24/\$27

PRIMAVERA PASTA \$24/\$27

*Vegan options available upon request.*

*Pricing is per person. (Buffet/family style.)*

**ACCOMPANIMENTS**

CARAMELIZED BACON BRUSSELS  
SPROUTS **G**

GRILLED VEGETABLES **G**

ROASTED BABY CARROTS **G**

GRILLED ASPARAGUS **G**

WILD RICE PILAF **G**

SWEET POTATO PUREE  
WITH BACON **G**

PARMESAN GRILLED ZUCCHINI **G**

GARLIC MONTAMORÉ MASHED  
POTATOES **G**

ROSEMARY RED POTATOES **G**

**FRESH  
SALADS**

BABY SPINACH **G**

*With strawberries, almonds, feta, and red wine vinaigrette*

THE STERLING **G**

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



CLASSIC CAESAR SALAD **G**

*Baby romaine, shaved parmesan, croutons, and creamy caesar dressing*

ROASTED BUTTERNUT SQUASH  
SALAD

*Spinach, golden raisins, pecans, and brown butter vinaigrette*

HOUSE SALAD **G**

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

*Gluten Friendly without croutons, and choice of Gluten Free Dressing*

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LUNCH  
BUFFET

FRESH DELI BUFFET

*Turkey, roast beef, cheeses, vegetables, and choice of breads*

\$16 per person

STERLING BUFFET

*Choose from herb roasted chicken, turkey breast, or sliced pork loin*

\$19 per person

*Sides: Roasted seasonal vegetables  
Baby red potatoes  
Sterling salad  
Bread and butter*

SALAD BUFFET

*Includes baby spinach, mixed greens, arugula, assorted dressings, and vinaigrettes*

\$12 per person

*\*Additions: Grilled chicken  
Smoked salmon  
Sliced beef  
Vegetables, fruits, nuts  
and assorted cheeses*

*\* See sales associate for pricing*

PLATED  
LUNCH

ROASTED VEGETABLE SANDWICH

*Asparagus, bell pepper, spinach, and pesto*

\$13 per person

ROASTED TURKEY SANDWICH

*Swiss cheese, lettuce, and tomato*

\$13 per person

CHICKEN SALAD SANDWICH

*Wild rice and cherries on artisanal bread*

\$13 per person

APPLE & BRIE SANDWICH

*Balsamic-walnut butter and arugula on whole wheat*

\$13 per person

EGG SALAD SANDWICH

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

\$12 per person

PASTA PRIMAVERA

*Penne pasta, spring vegetables, baby carrots, peas, basil, olive oil, and parmesan*

\$15 per person

PENNE PASTA

*White wine and garlic cream, cherry tomatoes, and baby spinach*

\$15 per person

STERLING BISTRO BOX

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

\$15 per person

FRESH SALAD BOX

*Choose from The Sterling, Baby Spinach, Classic Caesar, Roasted Butternut Squash, or House salad. Served with a homemade cookie.*

\$14 per person

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*Roasted Chicken Breast*





**BREAKFAST**

**FRESH FRUIT <sup>G</sup>**

*Fresh assortment of melon and citrus*  
\$48 serves 12

**CINNAMON CARAMEL ROLLS**

*Freshly prepared cinnamon caramel rolls*  
\$30 serves 12

**BAKED MUFFINS**

*An assortment of muffins*  
\$30 serves 12

**GRANOLA, YOGURT, FRUIT**

*Fresh assortment of fruit with creamy yogurt and granola*  
\$65 serves 12

**KIND BREAKFAST BARS <sup>G</sup>**

*An assortment of breakfast bars*  
\$4 per bar

**HARD BOILED EGGS <sup>G</sup>**

\$14 per dozen

**BAGELS**

*An assortment of bagels*  
\$26 serves 12

**ASSORTED PASTRY TRAY**

\$30 serves 12

**AFTERNOON BREAKS**

**COFFEE STATION**

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

\$29 (16 8oz cups)  
\$50 (50 8oz cups) *Full-service only*  
\$100 (100 8oz cups) *Full-service only*

**ASSORTED SODAS AND BOTTLED WATER**

\$2 each

**SWEET & SALTY**

*Freshly baked cookies, brownies, potato chips, and pretzels*  
\$5 per person

**BALLPARK**

*Popcorn, chips, pretzels, and peanuts*  
\$5 per person

**CHOCOLATE LOVERS**

*Brownies, freshly baked cookies, and bars*  
\$4 per person

**ALL NATURAL**

*Granola bars, whole fresh fruit, trail mix, and veggie tray*  
\$6 per person

**THE TROPICAL**

*Tortilla chips with salsa and guacamole, and a veggie tray with cucumber dill*  
\$7 per person

**BUILD YOUR OWN BREAK**

Choose from:

- Potato chips
- Chips and salsa
- Peanuts
- Trail mix
- Popcorn
- Pretzels

\$12 per pound

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## DESSERTS

ASSORTED COOKIES \$18 per dozen

ASSORTED BARS \$24 per dozen

ASSORTED CUPCAKES \$36 per dozen

CHOCOLATE DIPPED STRAWBERRIES  
Market Price per 3 dozen  
(Minimum 3 dozen)

CHEESECAKE \$7 per person  
*Vanilla cheesecake served with chocolate and caramel*

CHEESECAKE STATION \$9 per person  
*Add your own toppings, fruit, sauces, nuts, and candy*

PETIT FOURS ASSORTMENT  
*Chocolate brownie, red velvet, carrot cake,  
and truffle bon bon*  
\$38 per dozen

FRESH-BAKED BROWNIES  
\$24 per dozen

FLOURLESS CHOCOLATE TORTE   
\$38 per torte



*Flourless Chocolate Torte*

## LATE-NIGHT SNACK STATION

DELI BUFFET  
*A variety of deli meats and cheeses with bread, lettuce,  
tomato, mustard, and mayo*  
\$100 serves 25

NACHO BAR  
*Tortilla chips served with nacho cheese, diced  
tomatoes, sour cream, and salsa*  
\$75 serves 25

POPCORN STATION  
*Served with a variety of shakable toppings*  
\$50 serves 25

## COMPLETE 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 and imported beers*
- *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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