

Sterling
catering & events





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 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!



HORS D'OEUVRES BUTLER PASSED

MINI LOBSTER BITES

With lemon tarragon aioli.

\$4 per piece

CHICKEN SATAY

With peanut drizzle.

\$3 per piece

BEEF SKEWERS

Lean tenderloin grilled with harissa sauce.

\$5 per piece

BAKED BRIE EN CROSTINI

With white wine apples and candied walnuts.

\$4 per piece

GRILLED ASPARAGUS CROSTINI

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

\$3 per piece

WILD RICE STUFFED MUSHROOMS

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

\$2.5 per piece

BACON AND GOAT CHEESE STUFFED CREMINI MUSHROOMS

Cremini mushrooms stuffed with goat cheese and bacon.

\$3 per piece

PORK MEATBALLS

Sweet and savory glaze, with a pickled carrot.

\$2.5 per piece

BAHN MI SLIDERS

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

\$4 per slider



Bahn Mi Sliders

CAPRESE BRUSCHETTA

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

\$2 per piece

ROASTED GRAPE CROSTINI

Ricotta cheese, roasted red grapes, lemon zest, and fresh thyme.

\$2 per piece

AMERICANA BRUSCHETTA

Grilled corn, grape tomatoes, queso fresco, cilantro, and BBQ pulled chicken.

\$3 per piece

MINI FRUIT KABOB

Pineapple, cantelope, grapes, and strawberries.

\$2 per piece

SALMON WITH CUCUMBER

CANAPÉS

With fresh dill, cream cheese, and lemon.

\$3.5 per piece

SEARED AHI TUNA

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

\$4 per piece

SHAVED BEEF TENDERLOIN CROSTINI

With horseradish, roasted red pepper, and sea salt.

\$3 per piece

CAPRESE SKEWERS

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

\$2 per piece

SHRIMP SHOOTERS

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

\$4 per piece

CRUDITE CUP

Fresh vegetables and cucumber dill served in a shooter cup.

\$3 per piece

HORS D'OEUVRES PLATTERS

APRICOT POACHED SHRIMP **G**

Chilled shrimp with a sweet and sour apricot glaze.

\$145 serves 25

CRAB ARTICHOKE DIP

Topped with parmesan cheese, and bread crumbs. Served with pita chips.

\$85 serves 25

SHRIMP COCKTAIL **G**

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

\$135 serves 25

ARTISANAL CHEESE BOARD

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

\$160 serves 25

FRUIT PLATTER **G**

Strawberries, melon, oranges, pineapple, and grapes.

\$89 serves 25

NOSH BOARD

Cured meats, cheeses, olives, and nuts.

\$175 serves 25

GRILLED VEGETABLE PLATTER **G**

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

\$80 serves 25

BAKED BRIE

With bourbon-caramelized apples wrapped in a flakey puff pastry.

\$95 serves 25

HUMMUS

Garlic confit, feta, vegetables, and pita chips.

\$80 serves 25



Artisanal Cheese Board

SIGNATURE STATIONS

Chef Attendant required for 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.

SALAD STATION

Romaine, spring mix, shredded carrots, diced cucumber, sunflower seeds, hard boiled eggs, diced tomatoes, shredded parmesan and cheddar, bacon, black olives, and your choice of three dressings.

\$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.

\$8 per person

PASTA STATION

Choose 2 for **\$13 per person**

Choose 3 for **\$16 per person**

Carbonara Campanelle:
With fresh peas, parmesan, and bacon.

White Wine Penne:
Lemon and garlic cream, cherry tomatoes, and baby spinach.

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

Basil Red Pepper Penne:
With spinach, roasted red peppers, and red pepper 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 STATION

Garlic MontAmoré® cheese mashed potatoes served with an array of toppings including crisp smoked bacon, scallions, sour cream, broccoli, cheddar and parmesan cheeses.

\$8 per person

DINNERS

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

CHICKEN

CARAMELIZED MISO CHICKEN

Airline chicken breast marinated in miso glaze. Topped with pickled daikon, carrots, jalapeños, red peppers, lemon zest, sesame seeds, red and green onions.

\$31 Plated/\$30 Family style/\$27 Buffet

ROASTED CHICKEN BREAST

Bone-in chicken seasoned and roasted to perfection. Topped with lemon beurre blanc.

\$31 Plated/\$30 Family style/\$27 Buffet

BACON CRUSTED CHICKEN

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

\$31 Plated/\$30 Family style/\$27 Buffet

ORANGE PROSECCO CHICKEN

Lightly breaded chicken breast with citrus and Italian sparkling wine cream sauce.

\$32 Plated/\$31 Family style/\$28 Buffet

BRUSCHETTA CHICKEN

Grilled chicken breast, topped with roasted grape tomatoes, garlic, olive oil, fresh basil, and parmesan cheese.

\$32 Plated/\$31 Family style/\$28 Buffet

VODKA CHICKEN

Chicken breast in a rich creamy vodka sauce with sundried tomatoes and roasted garlic.

\$32 Plated/\$31 Family style/\$28 Buffet

PORK

PORK TENDERLOIN

Seasoned and topped with a white wine mushroom demi glaze.

\$34 Plated/\$33 Family style/\$30 Buffet

BEEF

NEW YORK STRIP

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

Market Price

BRAISED BEEF SHORT RIBS

With red wine au jus.

\$37 Plated/\$36 Family style/\$33 Buffet

BEEF TENDERLOIN

With bourbon peppercorn sauce.

Market Price

SIRLOIN

Grilled with a rich demi glaze.

Market Price

CHIANTI BEEF TIPS

Sauteéd in a chianti sauce.

Market Price

SEAFOOD

ALMOND CRUSTED WALLEYE

Pan-fried and served with a traditional romesco sauce.

\$39 Plated/\$38 Family style

GRILLED WILD SALMON

With lemon dill butter.

\$39 Plated/\$38 Family style

STERLING SEA BASS

Topped with lemon beurre blanc.

Market Price

ROASTED HALIBUT

Tender halibut seasoned and roasted.

Market Price

VEGETARIAN

CAPONATA TART

Puff pastry filled with white bean puree, caponata mix, burrata cheese, pine nuts, and balsamic glaze.

\$28 Plated/\$27 Family style/\$23 Buffet

HEART OF PALM CAKES

Artichoke hearts with panko bread crumbs, red peppers, green onions, Dijon mustard, and romesco sauce. Topped with a pickled slaw.

\$28 Plated/\$27 Family style/\$23 Buffet

POLENTA CAKES

Topped with cremini mushroom sauce.

\$28 Plated/\$27 Family style/\$23 Buffet

ROASTED PORTOBELLO

With mozzarella, basil pesto, asparagus, roasted red peppers, and aged balsamic.

\$28 plated

PASTA

All styles of service for pasta include choice of salad, bread and butter, water, and coffee station. Buffet and family style pastas also include vegetable.

WHITE WINE PENNE

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

\$28 Plated/\$27 Family style/\$24 Buffet

Add \$2 per person for chicken

PRIMAVERA PASTA

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

\$29 Plated/\$28 Family style/\$25 Buffet

BASIL RED PEPPER PENNE

With spinach, roasted red peppers, and red pepper basil pesto cream sauce. Topped with parmesan.

\$28 Plated/\$27 Family style/\$24 Buffet

CARBONARA CAMPANELLE

With fresh peas, parmesan, mushrooms, and bacon.

\$31 Plated/\$30 Family style/\$27 Buffet

SHRIMP ROMESCO

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

\$32 Plated/\$31 Family style/\$28 Buffet





Polenta Cakes

VEGETABLES

CARAMELIZED BACON BRUSSELS SPROUTS **G**

GRILLED VEGETABLES **G**

ROASTED BABY CARROTS **G**

GRILLED ASPARAGUS **G**

ROASTED PARMESAN ZUCCHINI AND SQUASH **G**

STARCH

WILD RICE PILAF **G**

SWEET POTATO PUREE WITH BACON **G**

GARLIC MONTAMORÉ® CHEESE MASHED POTATOES **G**

TWO-BITE POTATOES **G**

FRESH SALADS

BEET SALAD **G**

Roasted red and golden beets with spinach, spring mix, pecans, red onions, goat cheese, and lemon vinaigrette.

BABY SPINACH **G**

With strawberries, almonds, feta, and white balsamic 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. Gluten Friendly without croutons

ROASTED BUTTERNUT SQUASH SALAD **G**

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

HOUSE SALAD **G**

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 Free Dressing



Roasted Butternut Squash Salad

BREAKFAST

BAKED MUFFINS

Blueberry, bran, and banana.

\$30 serves 12

MINI DANISH TRAY

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

\$30 serves 12

MINI BAGELS

Sliced and served with cream cheese.

\$26 serves 12

HARD BOILED EGGS **G**

\$14 serves 12

KIND BREAKFAST BARS **G**

\$48 serves 12

FRESH FRUIT **G**

Strawberries, melon, oranges, pineapple, and grapes.

\$48 serves 12

CARAMEL ROLLS

Homemade cinnamon caramel rolls.

\$30 serves 12

BUILD-YOUR-OWN PARFAIT

Fresh assortment of fruit with yogurt and granola.

\$65 serves 12

MINI QUICHE

An assortment of garden vegetable, three cheese, broccoli cheese, and smoked bacon two-bite quiches.

\$48 serves 12

BREAKFAST POTATOES WITH ONIONS AND PEPPERS

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

\$30 serves 12

EGG BAKE FLORENTINE

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

\$48 serves 12

SALMON GRAVALOX

Smoked salmon with crackers, herb cream cheese, capers, red onions, hard boiled eggs, fresh dill, and lemon.

\$96 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

\$1.50 each

SWEET & SAVORY

Freshly baked cookies, brownies, potato chips, and pretzels.

\$3 per person

STADIUM SNACKS

Popcorn, chips, pretzels, and peanuts.

\$3 per person

SWEET TREATS

Brownies, freshly baked cookies, and bars.

\$3 per person

HEALTH NUT

Granola bars, whole fresh fruit, trail mix, and veggie tray.

\$4 per person

BUILD YOUR OWN BREAK

Choose from:

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

\$12 per pound

LUNCH BUFFET

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

FRESH DELI BUFFET

Turkey, roast beef, cheddar, provolone, romaine, tomato, pickle, mayo, mustard, and ciabatta rolls. Served with kettle chips.

\$15 per person

STERLING BUFFET

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

\$19 per person

Sides: Grilled vegetables
Two-bite potatoes
Sterling salad
Bread and butter

SALAD BUFFET

Includes baby spinach, mixed greens, parmesan, vegetables, diced grilled chicken, croutons, assorted dressings, and vinaigrettes.

\$12 per person

*Additions: Smoked salmon
Sliced beef
Fruits and nuts

* See sales associate for pricing

PLATED LUNCH

Sandwiches served with chips.

ROASTED VEGETABLE SANDWICH

Asparagus, bell pepper, spinach, and pesto.

\$13 per person

ROASTED TURKEY SANDWICH

Swiss cheese, lettuce, and tomato.

\$13 per person

EGG SALAD SANDWICH

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

\$12 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

PASTA PRIMAVERA

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

\$15 per person

WHITE WINE PENNE

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

\$15 per person

HERB ROASTED CHICKEN

Roasted to perfection.

\$17 per person

CARBONARA CAMPANELLE

With fresh peas, parmesan, mushrooms, and bacon.

\$16 per person

BOX LUNCHES

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, Beet Salad, Roasted Butternut Squash, or House salad. Served with a homemade cookie.

\$14 per person



Bistro Box



Bacon Crusted Chicken

DESSERTS

COOKIES

\$18 per dozen

ASSORTED BARS

\$24 per dozen

CUPCAKE VARIETY

\$36 per dozen

CHOCOLATE COVERED STRAWBERRIES

Market Price per four dozen

CHEESECAKE

Vanilla cheesecake served with chocolate and caramel.

\$7 per person

CHEESECAKE STATION

Add your own toppings, fruit, sauces, nuts, and candy.

\$9 per person

PETIT FOURS ASSORTMENT

Chocolate brownie, red velvet, carrot cake, and truffle bon bon.

\$89 per four dozen

FRESH-BAKED BROWNIES

\$24 per dozen

FLOURLESS CHOCOLATE TORTE

\$38 per torte



LATE-NIGHT SNACKS

DELI BUFFET

A variety of deli meats and cheeses with rolls, lettuce, tomato, mustard, and mayo.

\$120 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 shakeable toppings.

\$30 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, 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



