



Making events extraordinary





Nash Board

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Sterling Catering & Events is a full-service caterer that understands the importance of food and excellence for your event. For any occasion, from corporate events to elegant weddings, from concept to clean up, we apply everything we know about preparing and serving award-winning food to make your event a success. We can even bring the bar! Count on the catering professionals at Sterling Catering & Events to create the right presentation down to the last detail, including the highest level of service from our sales staff to the on-site bartenders and wait staff. Looking for something a little different? Just ask. We specialize in special requests.



sterlingcateringandevents.com
651-203-3100

HORS D'OEUVRES ~ BUTLER PASSED

COLD

BRUSCHETTA

Served on an olive-oil toasted baguette
Caprese: Ripe tomato, fresh mozzarella, basil, olive oil, and balsamic
\$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

SALMON WITH CUCUMBER CANAPÉS

With fresh dill, cream cheese, and lemon
\$3 per piece



Salmon with Cucumber Canapés

SEARED AHI TUNA

Served on a sesame cracker with micro cilantro and miso glaze
\$4 per piece

GAZPACHO "SHOOTER"

Chilled tomato and cucumber soup topped with queso fresco and cilantro
\$3 per piece

COLD POACHED SHRIMP

Apricot sweet and sour glazed shrimp with parsley-horseradish cocktail sauce
\$3 per piece

SHAVED BEEF TENDERLOIN

With horseradish, roasted red pepper, and sea salt
\$3 per piece

CAPRESE SKEWERS

Fresh mozzarella, grape tomatoes, and fresh basil topped with balsamic glaze
\$2 per piece

SHRIMP SHOOTERS

Served with spiced bloody mary mix, vodka, horseradish, and celery
\$4 per piece

TURKEY AND ROAST BEEF ASPARAGUS ROULADES

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

Crimini mushrooms stuffed with goat cheese and bacon
\$2 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

BEEF SKEWERS

Lean tenderloin grilled with harissa sauce
Market Price

PORK MEATBALLS

Sweet and savory glaze, with a pickled carrot
\$2.50 per piece



Pork Meatballs

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, kiwi, pineapple, and grapes

\$80 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

SIGNATURE STATIONS

Chef Attendant required at \$50 per chef 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 SAUTEÉ

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

\$10 per person

PASTA

Choose 2 for \$13 per person

Choose 3 for \$16 per person

Carbonara:

With fresh peas, parmesan, and bacon

Grilled Chicken Penne:

With white wine and herbs

Primavera:

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

Red Pepper Penne:

With spinach, roasted red pepper, 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: \$22 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, red onions, mushrooms, parmesan cheese, peas, and corn

\$9 per person



Turkey and Roast Beef Asparagus Roulades

**PLATED
MEALS –
DINNERS**

All plated dinners include choice of salad, potato, vegetable, fresh bread, water, and coffee station.

ROASTED HALIBUT
Tender halibut seasoned and roasted
Market Price per person

ALMOND CRUSTED WALLEYE
Walleye dipped in our special batter and prepared pan-fried
\$36 per person

GRILLED WILD SALMON
Wild salmon seasoned and grilled to a flakey finish
\$36 per person

ROASTED CHICKEN BREAST
Bone-in chicken seasoned and roasted to perfection
\$28 per person

WILD RICE STUFFED CHICKEN
Served with a savory cherry compote
\$28 per person

BACON CRUSTED CHICKEN
Bacon pressed chicken with asiago and parmesan cheese
\$28 per person

VODKA CHICKEN
Chicken breast with roasted garlic in a rich creamy vodka sauce with sun-dried tomatoes
\$29 per person

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

BEEF TENDERLOIN
With savory demi glaze
Market Price

ROASTED RIBEYE
12-ounce ribeye served with a horseradish cream
\$40 per person

BRAISED BEEF SHORT RIBS
With red wine au jus
\$34 per person

GRILLED SIRLOIN
Seasoned and grilled to perfection.
Market Price

CHIANTI BEEF TIPS
Sauteed in a chianti mushroom sauce
Market Price

ROASTED LAMB CHOPS
Slow roasted with mint au jus
\$32 per person

PORK TENDERLOIN
Seasoned and topped with a white wine and mushroom demi glaze
\$31 per person

PENNE PASTA
White wine and garlic cream, cherry tomatoes, grilled chicken, and baby spinach
\$26 per person
Add \$2 per person for chicken

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

VEGAN OPTIONS AVAILABLE ON REQUEST.



Penne Pasta with Chicken

**BUFFETS
AND FAMILY
STYLE**

*Customize your meal:
Includes choice of salad, potato,
vegetable, fresh bread, up to
three main entree combinations,
water, and coffee*

- ROASTED HALIBUT Market Price
 - ALMOND CRUSTED WALLEYE \$30/\$33
 - GRILLED WILD SALMON \$30/\$33
 - ROASTED CHICKEN BREAST \$22/\$25
 - WILD RICE STUFFED CHICKEN \$22/\$25
 - BACON CRUSTED CHICKEN \$22/\$25
 - VODKA CHICKEN \$23/\$26
 - ORANGE PROSECCO CHICKEN \$24/\$27
 - PORK TENDERLOIN \$25/\$28
 - BEEF TENDERLOIN Market Price
 - BRAISED BEEF SHORT RIBS \$28/\$31
 - PENNE PASTA \$20/\$23
 - CHIANTI BEEF TIPS Market Price
 - GRILLED SIRLOIN Market Price
- Pricing is per person.
(Buffet/family-style.)

**A
CCOMPANIMENTS**

- CARAMELIZED BRUSSELS SPROUTS
With bacon and balsamic
- GRILLED VEGETABLES
Asparagus, zucchini, tomato, onion, and carrots
- ROASTED BABY CARROTS
With thyme and honey
- GRILLED ASPARAGUS
With extra virgin olive oil, sea salt
- ROOT VEGETABLE MEDLEY
Roasted parsnip, sweet potato, celery root
- BUTTERMILK POTATO PUREE
Pureed russet potato with buttermilk
- WILD RICE PILAF
Wild rice with carrot, onion, celery, parsley, and dried cherries
- SWEET POTATO PUREE
With bacon and maple
- ORZO
Middle eastern style pasta with saffron, tomato, and garlic

**FRESH
SALADS**

- 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
- ROASTED BUTTERNUT SQUASH SALAD
Spinach, golden raisins, pecans, and brown butter vinaigrette
- BABY KALE SALAD
Spinach, baby kale, shredded broccoli, tomato, cucumber, red onion, fresh oregano, feta, and lemon vinaigrette





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

\$18 per person

*Sides: Roasted seasonal vegetables
Baby red potatoes*

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

PASTA PRIMAVERA

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

\$15 per person

ROASTED TURKEY SANDWICH

Swiss cheese, lettuce, and tomato

\$13 per person

PENNE PASTA

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

\$15 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

Roasted Chicken Breast



Items and pricing subject to change. *Requires 48 hours advance notice.

BREAKFAST

FRESH FRUIT

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

MORNING BREAKS

COFFEE STATION

Includes regular or decaffeinated fresh ground coffees

\$30 (16 8oz cups)

\$50 (50 8oz cups)

ASSORTED PASTRY TRAY

\$30 serves 12

BOTTLED JUICES

\$3 each

ASSORTED SODAS AND BOTTLED WATER

\$2 each



AFTERNOON BREAKS

COFFEE STATION

Includes regular or decaffeinated fresh ground coffees

\$30 (16 8oz cups)

\$50 (50 8oz cups)

ASSORTED SODAS AND BOTTLED WATER

\$2 each

SWEET & SALTY

Freshly baked cookies, brownies, potato chips, and pretzels

\$4 per person

BALLPARK

Popcorn, chips, pretzels, and peanuts

\$4 per person

CHOCOLATE LOVERS

Brownies, freshly baked cookies, chocolate cake, 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 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 person

DESSERTS

ASSORTED COOKIES \$18 per dozen

ASSORTED BARS \$24 per dozen

ASSORTED CUPCAKES \$36 per dozen

CHOCOLATE DIPPED STRAWBERRIES
\$54 per 3 dozen (Minimum 3 dozen)

FLOURLESS CHOCOLATE TORTE
\$38 per 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

FRESH-BAKED BROWNIES
\$24 per dozen

CAKES

Cakes, specialty cakes, and wedding cakes available upon request.

Cheesecake



COMPLETE BEVERAGE SERVICES



A superb selection of beverages coupled with our experienced, professional, and friendly staff will make your event complete. Sterling Catering can provide professional bartenders and servers and offer a full range of affordable libations and non-alcoholic beverages.

While our staff will provide courteous and responsible service for your guests, you'll have peace of mind knowing that Sterling is experienced in providing beverage services for events large and small and we are completely licensed and insured.

Our beverage services are designed to fit your event – from soft drinks to top-shelf, in an office setting, a backyard barbecue for family and friends, or a formal wedding, we offer beverage services to suit every affair.

BEVERAGE SERVICES INCLUDE:

- *Domestic 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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