

Sterling
catering & events



Tomato Basil Chicken





Bacon Remoulade Beef Sliders

HORS D'OEUVRES BUTLER PASSED

BERRY CUCUMBER CAPRESE SKEWER

Mozzarella, cucumber, raspberry, and blackberry drizzled with balsamic glaze.
\$2.5 per piece

MANGO CAPRESE SKEWER

Mozzarella, fresh basil, mango, and a grape tomato drizzled with balsamic glaze.
\$2.5 per piece
Upgrade with soppressata for \$.50 per piece.

BACON REMOULADE BEEF SLIDERS

With balsamic onion jam.
\$4.5 per slider

BAHN MI SLIDERS

Marinated pork loin, jalapeños, cucumber, cilantro, pickled carrots, and daikon on a brioche slider bun with sriracha mayo.
\$4.5 per slider

POLENTA CANAPE

With pesto and tomato.
\$2 per piece

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 sesame 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.
\$2.5 per piece

BACON & GOAT CHEESE STUFFED CREMINI MUSHROOMS

\$3 per piece

CAPRESE CROSTINI

Roma tomatoes, fresh mozzarella, basil, olive oil, and balsamic glaze.
\$2.5 per piece

ROASTED GRAPE CROSTINI

Ricotta cheese, roasted red grapes, lemon zest, and fresh thyme.
\$2.5 per piece

SHAVED BEEF TENDERLOIN CROSTINI

With horseradish, roasted red pepper, and sea salt.
\$3.5 per piece

GRILLED ASPARAGUS CROSTINI

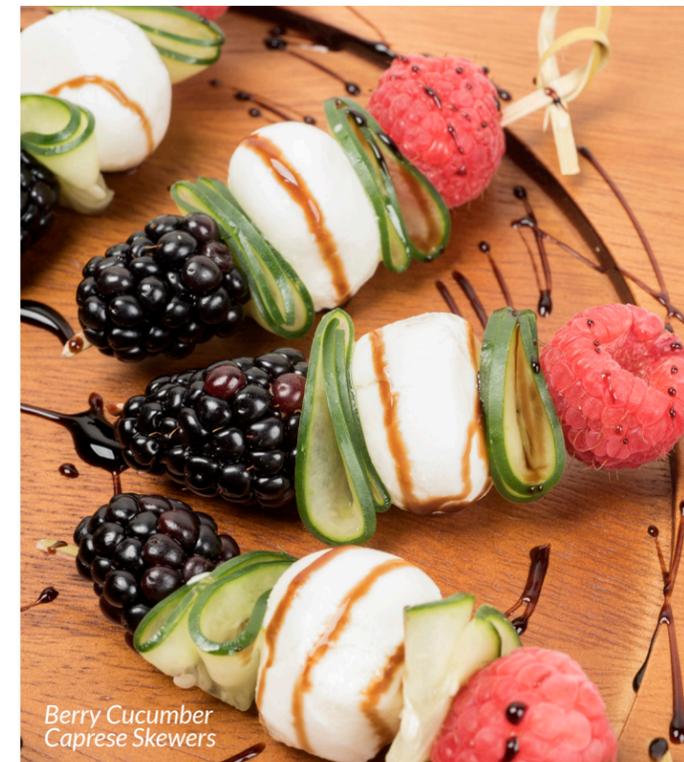
With herb cream cheese, basil pesto, roasted red peppers, and parmesan.
\$3 per piece

BAKED BRIE EN CROSTINI

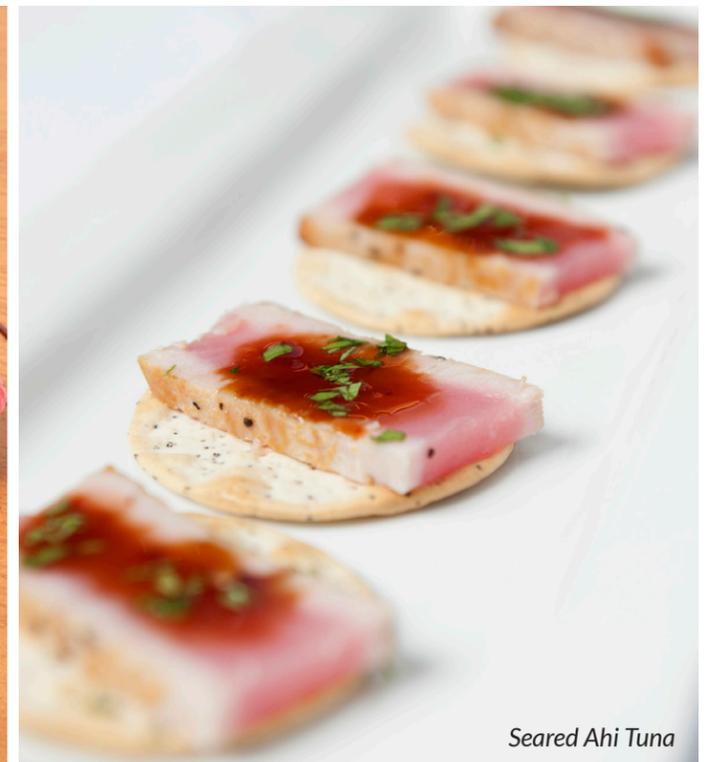
With white wine apples and candied walnuts.
\$4 per piece

PORK MEATBALLS

Sweet and savory glaze, with a pickled carrot.
\$2.5 per piece



Berry Cucumber Caprese Skewers



Seared Ahi Tuna

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HORS D'OEUVRES PLATTERS

PORK PUFFS

Pulled pork, jalapeño cream cheese and corn mixture stuffed in a puff pastry.

\$85 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.

\$95 serves 25

ARTISAN BREAD BOARD

Variety of artisan bread served with oil, balsamic vinegar, balsamic onion jam, tomato bacon jam, and parmesan cheese.

\$90 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.

\$160 serves 25

NOSH BOARD

Cured meats, cheeses, olives, and nuts.

\$175 serves 25

GRILLED VEGETABLE PLATTER

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

\$90 serves 25

HUMMUS

Garlic confit, feta, vegetables, and pita chips.

\$85 serves 25

FRUIT PLATTER

Strawberries, melon, pineapple, grapes and oranges.

\$80 serves 25



Pork Puffs and Roasted Red Pepper & Spinach Puffs



Gyro Station

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.

\$9 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.

\$9 per person

SALAD STATION

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

\$8 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

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.

\$7 per person

DINNERS

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

CHICKEN

SUNDRIED TOMATO BASIL CHICKEN

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

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

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.

\$33 Plated/\$32 Family style/\$29 Buffet

ROASTED CHICKEN BREAST

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

\$33 Plated/\$32 Family style/\$29 Buffet

BACON CRUSTED CHICKEN

Bacon pressed chicken with parmesan cheese and a white 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

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.

\$44 Plated

BEEF TENDERLOIN*

With bourbon peppercorn sauce.

\$44 Plated/\$43 Family style

SIRLOIN*

Grilled with a rich demi glaze.

\$37 Plated/\$36 Family style

CHIANTI BEEF TIPS*

Sauteed in a chianti sauce.

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

SEAFOOD

ALMOND CRUSTED WALLEYE

Pan-fried and served with a traditional romesco sauce.

\$39 Plated/\$38 Family style

GRILLED SALMON*

With lemon dill butter.

\$39 Plated/\$38 Family style

VEGETARIAN

HEART OF PALM CAKES

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

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

POLENTA CAKES

Topped with cremini mushroom sauce.

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

ROASTED PORTOBELLO

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

\$29 plated

CAPONATA TART

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

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



Caponata Tart

PASTA

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

FRIED SAGE BUTTERNUT SQUASH RAVIOLI

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

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

CARBONARA CAMPANELLE

With fresh peas, parmesan, mushrooms, and bacon.

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

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

SHRIMP ROMESCO

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

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



Fried Sage Butternut Squash Ravioli

VEGETABLES

CARAMELIZED BACON BRUSSELS SPROUTS

GRILLED VEGETABLES

ROASTED BABY CARROTS

GRILLED ASPARAGUS

ROASTED PARMESAN ZUCCHINI AND SQUASH

STARCH

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 craisins 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



Baby Spinach Salad

DESSERTS

MINI SHOOTERS

Your choice of Strawberry Cheesecake, Banana Cheesecake, Reeses Mousse, or Twix Mousse.

\$36 per dozen

MINI PIES

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

\$42 per dozen

COOKIES

\$24 per dozen

ASSORTED BARS

\$32 per dozen

CUPCAKE VARIETY

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

\$125 per 32 cupcakes

CHOCOLATE COVERED STRAWBERRIES

\$72 per three dozen

FRESH-BAKED BROWNIES

\$34 per dozen

FLOURLESS CHOCOLATE TORTE

Topped with raspberry sauce.

\$65 per torte/16 slices



Mini Shooters and Pies

BREAKFAST/BRUNCH

HAM & BRIE PHYLLO BITES

\$30 serves 12

SAUSAGE & BUTTERNUT PHYLLO BITES

\$30 serves 12

BACON PECAN PHYLLO BITES

\$30 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.

\$85 serves 12

BREAKFAST TACOS

Your choice of Bacon, Sausage, or Veggie.

\$7 per person

BAKED MUFFINS

Blueberry, bran, and banana.

\$30 serves 12

BAGEL BAR

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

\$5 per person

BAKED BRIE

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

\$95 serves 25

MINI DANISH TRAY

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

\$24 serves 12

MINI BAGELS

Sliced and served with cream cheese.

\$24 serves 12

CARAMEL ROLLS

Homemade cinnamon caramel rolls.

\$30 serves 12

FRESH FRUIT

Strawberries, melon, oranges, pineapple, and grapes.

\$35 serves 12

HARD BOILED EGGS

\$14 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.

\$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.

\$15 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



Fajita Bar

BOX LUNCHES

STERLING BISTRO BOX

Choose any 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, 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.

\$75 serves 25

POPCORN STATION

Plain popcorn served with a variety of shakeable toppings.

\$50 serves 25

BUILD-YOUR-OWN SNACK

Choose from:

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

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

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

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

HOT CHOCOLATE STATION

\$32 (16 8oz cups)

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

\$125 (100 8oz cups) Full-service only

ASSORTED SODAS AND BOTTLED WATER

\$2 each

LEMONADE OR ICED TEA

\$22 per gallon

SPARKLING CITRUS PUNCH

\$29 per gallon

BOTTLED JUICES

\$3 each



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!

