



Sir Loins Catering

Brunch Buffet

\$19.00/per person

OJ & Cranberry Juices
Muffins, Danish, Croissants
Fresh Fruit Salad
Scrambled Eggs
Home Fried Potatoes
Bacon and Sausage

(choice of two)

Chicken Piccata - or - Marsala
Fresh Baked Haddock
Chargrilled Atlantic Salmon with Lemon Beurre Blanc
Bistro Tenderloin with Bordelaise Sauce
Vegetarian - or - Meat Lasagna
Seasonal Vegetable Medley

Coffee, Tea, Decaf.

Deluxe Continental Breakfast

\$16.00/per person

OJ & Cranberry Juices
Croissants, Muffins, Scones
Butter, Strawberry Jam
Fresh Sliced Fruit Platter
Vanilla Yogurt with Granola Mix
(choice of two)
Quiche Lorraine
Ham, Tomato & Cheddar Cheese Quiche
Bacon-Scallion Gruyere Quiche
Broccoli, Tomato Cheddar Cheese Quiche
Coffee, Tea, Decaf.

Breakfast Buffet

\$13.00/per person

Assorted Danish, Muffins, Croissants
Fresh Seasonal Fruit
Scrambled Eggs
Belgian Waffles with warm maple syrup
Home Fried Potatoes
Bacon & Sausage
Coffee, Tea, Decaf.

Luncheon Menus

Hot Lunch Buffet - \$19.00/per person

SALADS: **Choice of one** - Served with rolls & butter

Classic Caesar salad - crispy romaine lettuce, creamy Caesar dressing, fresh grated parmesan cheese, seasoned croutons

Harvest Tossed Salad - Mixed greens, raisins, fresh strawberries, mandarin oranges, pecans, goat cheese, raspberry vinaigrette dressing

Tossed Mixed Greens - with cherry tomatoes, cucumbers, grated carrot and peppers w/ Italian dressing

ENTREES: **Choice of two**

Chargrilled Sirloin Tips with onions & peppers

Italian Sausage Cacciatore

Our Own Jumbo Meatball with fresh herbed marinara sauce & grated parmesan cheese Grilled Atlantic Salmon with Lemon, shallot barre blanc

Chargrilled Swordfish with Maitre d' butter

Stuffed Portabella Mushroom

Eggplant Rotini with herbal marinara sauce

Guinness Braised Short Ribs

Lobster Ravioli with saffron Lobster Cream Sauce

Chicken Meditteranian

Coquilles St. Jacques - sea scallops with sherry white wine cream sauce, topped with seasoned bread crumbs (add \$6.00)

Grilled 10oz Sirloin Strip Steak w/Maitre d'butter (add \$8)

Tender Filet Mignon w/Bordelaise Sauce (add

DESSERTS: Warm Apple Crisp - or - Assorted Mini Pastries

VEGETABLES: Choose one:

Fresh Green Beans , Maple Butternut Squash, Lemon Zested Broccoli, Grilled Asparagus

STARCH:

Garlic Roasted Potato, Whipped Parmesan Potato, Wild Rice

Pricing includes Coffee, Tea, Decaf., Plastic plates, flatware and paper napkins 20% Administration Fee, 6.25% MA Meals Tax is not included

Please inform if anyone in attendance has a food allergy

Enhancements

Mimosa Bar - \$6.00 Per Person
Fresh Squeezed OJ, Apricot and Peach Juices with Assorted Berry Garnishes

Red or White Sangria - \$4.00 Per Person

Bloody Mary's - \$8.00 Per Person
Bloody Mary Bar - \$16.00 Per Person
(Shrimp, Celery, Bacon, Pickle Spears, Pepperoncini Olives, Lemons & Limes, Cracked Black Pepper)

Smoked Nova Salmon with Mini Bagels, Plain Cream Cheese, Chive Cream Cheese -
\$6.00 Per Person

Assorted Mini Gourmet Pastries - \$5.00 Per Person

Chef Active Omelet Station - \$9.00 Per Person
Chefs variety of omelet toppings - made to order
Chef Fee - \$50.00

Susan Orchard
Sales/Event Coordinator
978-333-1315

Sir Loin's Catering
369 West Main St
Northborough, MA 01532

20%. Administrative Fee and 7% MA Meals Tax Not Included
All Prices are subject to change and may be increased to meet the increased costs of supplies or materials
Prices do not include paper/plastic tableware or china, glass & silverware or labor fees

369 West Main St, Northborough, MA 01532