



# Sir Loin Catering

## Buffet Menu

Lunch: \$28 or Dinner: \$32 per person

**SALADS: Choice of 1:** includes fresh rolls/ butter

**Tossed mixed greens** – boasting garden tomatoes, cucumbers, shredded carrots and Bell peppers w/ Italian dressing

**Classic Caesar salad** - crisp Romaine lettuce, creamy Caesar dressing, seasoned croutons, fresh grated parmesan cheese

**Harvest Tossed salad** - mixed greens, Craisins, fresh Strawberries, Mandarin oranges, chopped pecans, crumbled Goat cheese with Raspberry vinaigrette – add \$3

### ENTREE CHOICES - choice of 2:

Grilled marinated Sirloin Steak Tips with mushrooms & onions

Braised Beef Short ribs w/ Bordelaise sauce – add \$2

Bistro Tenderloin w/ Red Wine demi glaze

Tender Filet Mignon w/ Maître d'hôtel butter – add \$12

Sautéed Chicken Picatta w/ Caper berries

Chicken Marsala w/ baby Portabellas

Stuffed Mediterranean Chicken (spinach, Feta cheese, sundried tomatoes) – add \$3

Baked fresh Haddock w/ lemon butter

Grilled Atlantic Salmon w/ Lemon-shallot Beurre blanc

Chargrilled Swordfish with Maître d'hôtel butter

Seafood Mornay (sea scallops, fresh Haddock & gulf shrimp in a creamy Mornay sauce) – mkt

Lobster Ravioli w/ Saffron Lobster cream sauce – add \$5

Our hearty Lasagna – Meat or Vegetable

Stuffed Portabella mushroom w/ roasted tomatoes, baby spinach and Feta cheese

Eggplant Rotini with an herbal Marinara sauce

### VEGETABLES - Choice of 1:

Fresh Green Beans

Roasted Maple Butternut Squash

Honey Glazed Carrots

Citrus buttered Broccoli & Carrots

Chargrilled Vegetable Medley

### STARCH - choice of 1:

Whipped Parmesan Potato

Garlic Roasted Potato

Herb Roasted Potato

Wild Rice w/Mushrooms

Confetti Rice

## **DESSERT OPTIONS**

Assorted Home Baked Brownie Bars and Gourmet Chocolate Chip Cookies

Assorted Mini Italian Pastries

Lemon Blueberry Cheese Cake Bars

New York Cheesecake – choice of Flavors & Toppings

White Chocolate Lemon Truffle Balls

Key Lime Crumble

White or Milk Chocolate Mousse with Fresh Berries and Whipped Cream

## **CHEF ACTIVE STATION**

Ice Cream Sundae Bar – Vanilla & Chocolate Ice Creams, Assorted Toppings, Hot Fudge, Strawberry Sauce, Whipped Cream

Cannoli Bar – Made-To-Order Cannoli's hand filled with Ricotta Cheese or Chocolate Filling, served with Chocolate Shavings, Pistachios, Coconut, Sprinkled and Walnuts

Inform us if any of your guests have any food allergies or dietary restrictions

\*\*\*Pricing does not include labor, travel fees, 7% MA meals tax or 8% Administrative fees\*\*\*

**369 W. Main St, Northborough, MA 01532**

**508-450-5619**

**Sirloincatering@verizon.net**