



Sir Loin Catering

Breakfast / Brunch Menu

CONTINENTAL BREAKFAST - \$14

A variety of Bagels with Whipped Cream Cheese and Butter

Assorted, Fresh Baked Muffins with Butter

Fresh Fruit Salad

Hot Coffee and Tea with sweeteners and cream

Orange Juice, Cranberry Juice and Bottled Water

Add Yogurt Cup with Granola - \$3.5

DELUXE CONTINENTAL BREAKFAST - \$18

Assorted, Fresh Baked Muffins with Butter

Fresh Fruit Salad

Vanilla Yogurt with Granola

Frittata – choice of 2

Baby Spinach, Tomato & Feta cheese

Tomato, Basil and Cheese

Bacon, Scallion and Gruyere

Ham, Tomato and Cheddar Cheese

Home fried Potatoes

Hot Coffee and Tea with sweeteners and cream

Orange Juice, Cranberry Juice and Bottled Water

BREAKFAST BUFFET - \$24

Assorted, Fresh Baked Muffins with Butter

Fresh Fruit Salad

Scrambled Eggs

Belgian Waffles – or – Silver Dollar Blueberry Pancakes with warm Vermont Maple Syrup

Applewood Smoked Bacon & Sausage

Home fried Potatoes

Hot Coffee and Tea with sweeteners and cream

Orange Juice, Cranberry Juice and Bottled Water

*****Add a Chef Active Omelette Station - \$9*****

Plus \$150 Chef Fee

****Minimums may apply****

LIGHT BRUNCH BUFFET - \$30

Assorted, Fresh Baked Muffins with Butter

Fresh Fruit Salad

Scrambled Eggs

Belgian Waffles – or – Silver Dollar Blueberry Pancakes with warm Vermont Maple Syrup

Applewood Smoked Bacon & Sausage

Home fried Potatoes

Sandwiches - choice of 3

Tuscan Roast Beef, Lettuce, Tomato, Boursin Cheese

Ham & Swiss, Lettuce, Tomato, Honey Mustard

Pistachio Chicken Salad

Italian - Salami, Pepperoni, Prosciutto, Provolone, Olives, Onion, Lettuce, Tomato

Vegetarian – Grilled Zucchini, Eggplant, Summer Squash, Red Pepper, Onion, Lettuce, Hummus

Tossed Mixed Greens Salad with Dressing

Pickles

Hot Coffee and Tea with sweeteners and cream

Orange Juice, Cranberry Juice and Bottled Water

CLASSIC BRUNCH BUFFET - \$32

Assorted, Fresh Baked Muffins & Danish with Butter

Fresh Fruit Salad

Scrambled Eggs

Silver Dollar Blueberry Pancakes – or – Cinnamon French Toast w/ warm Vermont Maple Syrup

Applewood Smoked Bacon & Sausage

Home fried Potatoes

Entrees – choice of 2

Chicken Picatta – or – Chicken Marsala

Sirloin Tips with Mushrooms and Onions

Bistro Tenderloin with Bordelaise Sauce

Meat – or – Vegetarian Lasagna

Fresh Baked Atlantic Haddock with Crumb Topping and Lemon Butter

Char grilled Atlantic Salmon with Lemon Beurre Blanc

Grilled Vegetable Medley

Hot Coffee and Tea with sweeteners and cream

Orange Juice, Cranberry Juice and Bottled Water

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

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