



Sir Loin Catering

Buffet Menu

Lunch: \$30 or Dinner: \$34 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 \$3

Bistro Tenderloin w/ Red Wine demi glaze

Tender Filet Mignon w/ Maître d'hôtel butter – add \$14

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 – market price

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 Cheesecake 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