



Sir Loin Catering

Local Fresh Food Truck Options

All Ingredients are local & farm fresh

\$1000 food minimum

Taco Indulgence - **choice of 3:** Slow cooked pulled Pork, sticky Chicken, flaked fresh Haddock, seasoned ground Beef, shredded BBQ Short Ribs or Gulf Shrimp. Choice of Cole Slaw - or - Jicama slaw / choice of Dirty Rice - or - Mac & Cheese Shredded lettuce, diced tomatoes, fresh Tomato Salsa, shredded Jack Cheese, Avocado crème, sour cream, Cajun aioli and hard & soft taco shells included- **\$28**

Grilling Extravaganza - **choice of 2:** Grilled marinated Sirloin Steak Tips, grilled Chicken breast, grilled Pesto Turkey tips, slow nurtured St. Louis style BBQ Ribs, Braised Beef short ribs, grilled Shrimp Scampi skewer or Swordfish Kebobs. Accompanied by your choice of 2 side dishes - **\$34**

BBQ Sensation - **choice of 2:** our house made BBQ pulled Pork, smoked BBQ Beef Brisket, roasted sticky Chicken thighs & drumsticks or grilled Jamaican Shrimp Skewer. Accompanied with Corn Bread, Bacon-Scallion Potato Salad, our own slow cooked Baked Beans with Bacon, pickled onions & shredded Jack cheese - **\$30**

Slider Options - **Choice of 3:** grilled Chicken, BBQ Pulled Pork, carved smoked Beef Brisket, pulled Beef Short Ribs, ground Beef burger, ground Turkey burger, Vegetarian Burger, Seared Ahi Tuna (mkt) or Atlantic Lobster salad (mkt) Accompanied with Red Bliss Potato salad, our slow cooked Baked Beans with Bacon, Cole slaw, pickled onions, lettuce, tomatoes, shredded Jack Cheese, fresh Tomato Salsa, Guacamole crème, Cajun aioli and Pineapple BBQ glaze - **\$30**

Mac & Cheese Delight - **choice of 3:** Applewood smoked Bacon, diced Virginia baked Ham, BBQ pulled Chicken, fried Chicken nuggets, Buffalo Chicken, BBQ pulled Pork, shredded Beef Short Ribs, Gulf Shrimp, Atlantic Lobster (mkt) or Crab (mkt) Includes shredded Jack cheese, crumbled Bleu cheese, crushed Cheez-its, scallions, Broccoli, Salsa con queso, Ranch dressing, Sriracha sauce – **\$24**

****Gluten free options available****

Additional Side Dish Options

Priced per person

- Red Bliss Potato Salad - \$3.5 or Bacon-Scallion Potato Salad - \$4
- Garlic Roasted potato wedges - \$3
- Our slow cooked Baked Beans with Bacon - \$3
- Southwest Black Bean & Corn salad - \$4
- Jicama Slaw, Cole slaw or Asian slaw - \$4
- Local Corn on the Cob, grilled seasonal Vegetables or garlic Green Beans - \$4
- House baked Corn Bread - \$3
- Tossed Garden or Caesar -\$4.5

Condiment Options

- House made Pineapple BBQ Sauce
- Fresh Tomato Salsa - or - Fruit Salsa
- Lime Aioli, Chipotle, ghost Pepper Oil
- Remoulade Sauce, Louis dressing, Avocado Creme
- Cool Ranch, Balsamic dressing

Soups & Chowders (shooters or bowls)

- House made Beef Chili
- New England Clam Chowder
- Crab Bisque
- Lobster Corn Chowder
- Chicken Tortilla soup
- Chilled Gazpacho with Roasted Corn Chilled
- Watermelon soup

Slushy Bar - choice of 2 - \$6

- Cherry, Pina Colada, Lemon-lime, Raspberry or Watermelon

*Pricing includes heavy duty plastic plates, flatware & napkins
Inform us if any of your guests have any food allergies or dietary restrictions*

Pricing doesn't include labor, travel fees, 7% MA meals tax or 8% Administrative fee

369 W. Main St, Northborough, MA 508-450-5619

sirloincatering@verizon.net