



# Sir Loin Catering

## CORPORATE MENU

### BREAKFAST OPTIONS

#### Continental Breakfast - \$12 pp

- A variety of Bagels with Whipped Cream Cheese and Butter
- Assorted, Fresh Baked Muffins with Butter
- Fresh Fruit Salad
- Yogurt and Granola
- Hot Coffee and Tea
- Orange Juice, Cranberry Juice and Bottled Water

#### Deluxe Breakfast - \$16 pp

- 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
- Orange Juice, Cranberry Juice and Bottled Water

#### Breakfast Buffet - \$22 pp

- Assorted, Fresh Baked Muffins
- Fresh Fruit Salad
- Scrambled Eggs
- Sugared Belgian Waffles – or – Silver Dollar Blueberry Pancakes  
served with warm Vermont Maple Syrup
- Applewood Smoked Bacon & Sausage
- Home fried Potatoes
- Hot Coffee and Tea
- Orange Juice, Cranberry Juice and Bottled Water

\*\*Please inform us if anyone in your party has a food allergy

\*\* Consuming raw or undercooked food can increase your risk of a foodborne illness

# SANDWICHES

## **Artisan Sandwich & Wraps Lunch - \$14 pp**

Choice of three styles - Includes sandwich chips, pickle, cookies, brownies and drinks

## **Artisan Sandwich & Wraps - \$11 pp**

Choice of three styles - Includes two half sandwiches per person

- Turkey, Avocado, Ranch
- Tuscan Roast Beef, lettuce, tomato, Boursin cheese
- Ham, Swiss, lettuce, tomato, honey mustard
- Veggie: Grilled zucchini, eggplant, summer squash, red pepper, onion, lettuce, hummus
- Italian: salami, pepperoni, prosciutto, provolone, olives, onion, lettuce, tomato
- Pistachio Chicken Salad
- Traditional Chicken Salad

# SALADS

**Half serves 8-12 Full serves 18-24**

Prices subject to change due to rising produce cost

## **Harvest Tossed Salad - Half Platter \$45 Full platter \$80**

Mixed greens, Craisins, fresh strawberries, mandarin oranges, pecans, and goat cheese with Raspberry Vinaigrette

## **Sirloins BBQ Salad - Half Platter \$65 Full platter \$105**

BBQ pulled pork, cheddar cheese, seasoned black beans, corn, tomato, avocado, and romaine lettuce with Poppyseed dressing

## **Caprese Tossed Salad- Half Platter \$45 Full platter \$80**

Mixed greens, buffalo mozzarella, fresh basil, plum tomatoes, and bermuda onion with Balsamic Vinaigrette

## **Traditional Caesar - Half Platter \$45 Full platter \$80**

Crisp romaine lettuce, grated fresh parmesan cheese, and our seasoned croutons with creamy Caesar Dressing

## **Tossed Mixed Greens- Half Platter \$35 Full platter \$60**

With cherry tomatoes, cucumber, grated carrot, and peppers with Italian Dressing

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# LUNCH BUFFET

1 entree \$18 pp    2 entrees \$26 pp

**SALADS - Choice of 1:** Includes fresh rolls/ butter

- **Tossed Mixed Greens**

Garden tomatoes, cucumbers, shredded carrots and bell peppers with Italian dressing

- **Classic Caesar Salad**

Romaine lettuce, seasoned croutons, fresh grated parmesan cheese & creamy caesar dressing

- **Harvest Tossed salad** add \$3

Mixed greens, Craisins, fresh Strawberries, mandarin oranges, chopped pecans, crumbled goat cheese with raspberry vinaigrette.

**ENTREES -**

- **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 Piccata** w/ Caper berries
- **Chicken Marsala** w/ baby Portabellas
- **Stuffed Mediterranean Chicken** spinach, Feta cheese, sun dried 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. market price
- **Lobster Ravioli** w/ Saffron Lobster cream sauce. market price
- **Sirloin's Hearty Lasagna** Meat or Vegetable
- **Stuffed Portabella mushroom** w/ roasted tomatoes, baby spinach and Feta cheese
- **Eggplant Rollatini** with an herbal Marinara sauce

**SIDES - Choice of one starch and one vegetable**

- **Fresh Green Beans**
- **Roasted Maple Butternut Squash**
- **Citrus buttered Broccoli & Carrots**
- **Honey Glazed Carrots**
- **Chargrilled Vegetable Medley**
- **Garlic Roasted Potato**
- **Whipped Parmesan Potato**
- **Herb Roasted Potato**
- **Wild Rice w/Mushrooms**
- **Confetti Rice**

**Includes assorted soda & water and a cookie & brownie platter**

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## A LA CART

	<b>½ Pan</b> <b>(serves 8-12)</b>	<b>Full Pan</b> <b>(serves 18-24)</b>
Our carved smoked BBQ Beef Brisket (extra glaze)	<b>\$105</b>	<b>\$185</b>
Slow cooked BBQ St. Louis Ribs	<b>\$85</b>	<b>\$155</b>
Our BBQ pulled Pork	<b>\$70</b>	<b>\$120</b>
Marinated Sirloin tips, mushrooms & onions	<b>\$95</b>	<b>\$165</b>
Huli Huli Marinated Chicken breast	<b>\$38</b>	<b>\$65</b>
Southwestern Chicken drums	<b>\$35</b>	<b>\$60</b>
Marinated Korean BBQ Chicken wings	<b>\$45</b>	<b>\$80</b>
Craved Cajun Flank Steak w/ Onions & Peppers	<b>\$85</b>	<b>\$155</b>

## SIDES

Our sultry Macaroni and Cheese	\$65	\$120
Macaroni and Cheese with BBQ Pulled Pork	\$90	\$140
Macaroni and Cheese with Buffalo Chicken	\$80	\$130
Macaroni and Cheese with Fresh Lobster Meat	\$Mkt	\$Mkt
Red Bliss bacon-scallion potato salad	\$45	\$80
Marinated Twist pasta salad	\$32	\$65
Mexican Corn & Black Bean salad	\$32	\$60
Our slow cooked Baked Beans	\$40	\$68
Sweet Cornbread	\$22	\$38

## DESERT

- Cookie Platter - **\$3**
- Cookie and Brownies plater - **\$3**
- Assorted Mini Italian past ries - **\$6**
- New York Cheesecake with assorted toppings- **\$5**
- Key Lime Crumble - **\$3**

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