



Sir Loin Catering

Buffet Menu 2024

Lunch: \$26 or Dinner: \$32 per person

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 and crumbled goat cheese with raspberry vinaigrette.

Pear and crumbled Bleu cheese add \$3.50

Fresh pear, crumbled blue cheese and walnuts over Arugula with Honey Mustard dressing

Caprese Salad add \$2

Fresh mozzarella, sliced tomatoes and fresh basil over mixed greens with balsamic vinaigrette

ENTREES - 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 \$12**
- **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** local 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
- **Prime Rib** carving station - minimums apply **add \$12**

CARVING STATION ADD ONS

Prime Rib \$11 per person

Fresh Roasted Turkey Breast \$6 per person

Smoked BBQ Brisket \$10 per person

Steamship Round of Beef \$7 per person

Slow Roasted Porchetta \$6 per person

Sirloincatering.com | Sales@sirloincatering.com | 369 W. Main St. Northborough, MA | 508-450-5619

* Prices are subject to change without notice

* Before placing your order, please inform us if anyone in your party has a food allergy or a dietary restriction.

* Consuming raw or undercooked meat, poultry, fish, seafood or eggs may increase your risk of food-borne illness.



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SIDES - Choice of one starch and one vegetable

- Garlic Roasted Potato
- Whipped Parmesan Potato
- Herb Roasted Potato
- Wild Rice w/ Mushrooms
- Confetti Rice
- Baked Potato
- Potatoes Au Gratin
- Grilled Asparagus
- Roasted Maple Butternut Squash
- Citrus Buttered Broccoli and Carrots
- Honey Glazed Carrots
- Chargrilled Vegetable Medley

DESSERT OPTIONS (for addition fee)

- Assorted Home Baked Brownie Bars and Gourmet Chocolate Chip Cookies
- Assorted Mini Italian Pastries
- Lemon Blueberry Cheesecake Bars
- New York Cheesecake w/ fresh Strawberries
- White Chocolate Lemon Truffle Balls
- Key Lime Crumble
- Mousse white or milk chocolate with fresh berries and whipped cream

CHEF ACTIVE DESERT STATION

Ice Cream Sundae Bar \$8.5

vanilla & chocolate ice cream, assorted toppings, hot fudge, strawberry sauce, whipped Cream

Cannoli Bar \$7

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

Full Bar Service Available!
Ask us for details

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