



Sir Loin Catering

We Deliver

CORPORATE MENU

24 hour notice appreciated on all orders

Minimums apply

BREAKFAST

Stuffed Croissants - \$8 pp

- Spinach, fetta, egg white
- Bacon, egg, cheddar
- Ham, swiss, egg
- Broccoli, asiago, egg

Breakfast Sandwich - \$8 pp

Egg and american or cheddar cheese on bulkie roll with bacon, ham or sausage

Breakfast Souffle - \$8 pp

- Ham & cheese
- Tomato & basil
- Spinach, tomato & fetta
- Bacon, scallion, cheddar

Continental Breakfast - \$12 pp

- A variety of bagels with whipped cream cheese and butter
- Assorted, fresh baked muffins
- Fresh seasonal fruit salad
- Yogurt and granola
- Jim's Organic coffee and tea
- Orange juice, cranberry juice and bottled water

Deluxe Breakfast - \$17 pp

- Assorted fresh baked muffins with butter
- Fresh Fruit Salad
- Vanilla yogurt with granola
- Orange juice, cranberry juice and bottled water
- **Frittata – choice of 2**
Spinach tomato & feta cheese | Tomato, basil and cheese | Ham & cheese | Bacon, scallion, cheddar
- Breakfast Potatoes
- Jim's Organic coffee and tea

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
- Jim's Organic 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 foodborne illness**

Prices are subject to change

SANDWICH PLATTERS

Featuring Deitz & Watson deli meats

Artisan Sandwich & Wraps Lunch Platter - \$14 pp

Choice of three styles

Includes sandwich, chips, pickle, cookies & brownies and a beverage

Boxed Artisan Sandwich or Wrap lunch \$17 pp

Choice of two styles

Includes sandwich, chips, pickle, cookie and a beverage

Artisan Sandwich & Wraps Platter - \$11 pp

Two half sandwiches per person

Cold Sandwiches

- **Turkey, Avocado, Ranch**
- **Ham & Cheese:** Swiss, lettuce, tomato, honey mustard
- **Italiano:** Salami, pepperoni, ham, provolone, seasoned mayo, pepperoncini, lettuce, tomato
- **Pistachio Chicken Salad:** Lettuce and tomato, cheddar
- **Tuna salad:** Lettuce, tomato, provolone
- **Chicken Salad:** Traditional style, lettuce, tomato
- **Roast beef:** Cheddar, horseradish cream, pickled onion, lettuce, tomato
- **Chicken Caprese Wrap:** Grilled chicken, buffalo mozzarella, pesto mayo, balsamic glaze
- **Chicken Caesar Wrap:** Grilled chicken, creamy dressing, parmesan cheese, croutons
- **Mediterranean Veggie Wrap:** Roasted red pepper, hummus, feta, cucumber, lettuce, tomato
- **Grilled Veggie Wrap:** Grilled zucchini, eggplant, summer squash, roasted red pepper, lettuce, tomato, hummus

Hot Sandwiches

- **Cajun Chicken & Blue:** Blue cheese spread, lettuce, and tomato
- **BBQ Pulled Pork:** Coleslaw, pickled onion, cheddar cheese
- **Meatball Parmesan:** Marinara and provolone
- **Hot Pastrami:** Brown mustard, swiss cheese
- **Chicken Parmesan:** Marinara and provolone
- **Cubano:** Pulled pork, ham, swiss, mustard, pickles
- **Buffalo Chicken Crunch Wrap:** Ranch, lettuce, tomato, tortilla strips
- **Steak & Cheese:** Shaved beef, cheddar cheese, caramelized onions
- **Steak Bomb:** Shaved beef, cheddar, roasted red pepper, mushroom, onion

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SALADS

Individual serves 1 | Half serves 8-12 | Full serves 18-24

Harvest Tossed Salad - Individual \$14 w/chicken \$17 Half Platter \$45 Full platter \$80

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

Sirloins BBQ Salad - Individual \$16 Half Platter \$65 Full platter \$105

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

Caprese Tossed Salad - Individual \$14 Half Platter \$45 Full platter \$80

Mixed greens, buffalo mozzarella, fresh basil, plum tomatoes, and bermuda onion & balsamic Vinaigrette

Traditional Caesar - Individual \$12 w/chicken \$15 Half Platter \$45 Full platter \$80

Crisp romaine lettuce, grated fresh parmesan cheese, seasoned croutons & creamy Caesar Dressing

Tossed Mixed Greens - Individual \$12 w/chicken \$15 Half Platter \$35 Full platter \$60

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

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 & 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
- **Homemade Meatballs** w/ marinara
- **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 thyme butter
- **Chargrilled Swordfish** with Maître d'hôtel butter
- **Lobster Ravioli** w/ Saffron Lobster cream sauce. \$ mrk
- **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**
- **Penne Pasta w/ Marinara**

Includes assorted soda & water and a cookie & brownie platter

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A LA CART

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

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
Fruit Salad	\$48	\$85
Cucumber Salad	\$42	\$80

DESERT

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

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