



# Sir Loin Catering

## Breakfast / Brunch Menu

### Mimosa Brunch \$28 (Full Bar available also)

#### Prosecco with 3 juices

- ~ Orange
- ~ Grapefruit
- ~ Mango
- ~ Pomegranate
- ~ Cranberry
- ~ Peach
- ~ Pineapple
- ~ POG-Papaya, orange, guava
- ~ Passion

Assorted mini pastries/ croissants  
French Toast bake with Mixed berry Maple Syrup  
Fresh Fruit salad  
Scrambled eggs  
Applewood Smoked bacon  
Breakfast potatoes  
Mixed greens salad  
Coffee and Tea

### BREAKFAST SPREAD - \$14

A variety of Bagels with Whipped Cream Cheese and Butter  
Assorted, Fresh Baked Muffins with Butter  
Fresh Fruit Salad  
Hot Coffee and Tea  
Orange, Cranberry Juice and Bottled Water  
Add Yogurt Cup with Granola - \$3  
Add Yogurt Parfait with berries and granola- \$4

### DELUXE BREAKFAST SPREAD- \$18

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, Cranberry Juice and Bottled Water

### **BREAKFAST BUFFET - \$24**

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 & breakfast Sausage  
Home fried Potatoes  
Hot Coffee and Tea  
Orange and Cranberry Juice and Bottled Water

### **LIGHT BRUNCH - \$28**

Assorted, Fresh Baked Muffins with Butter  
Fresh Fruit Salad  
Scrambled Eggs  
Sugared Belgian Waffles – or – Silver Dollar Blueberry Pancakes  
with warm Vermont Maple Syrup  
Applewood Smoked Bacon & Sausage  
Home fried Potatoes  
**Sandwiches - choice of 3**  
Tuscan Roast Beef, Lettuce, Tomato, Boursin Cheese  
Ham & Swiss, Lettuce, Tomato, Honey Mustard  
Pistachio Chicken Salad  
Italian - Salami, Pepperoni, Prosciutto, Provolone, Olives, Onion, Lettuce, Tomato  
Vegetarian – Grilled Zucchini, Eggplant, Summer Squash, Red Pepper, Onion, Lettuce, Hummus  
Sandwiches served with pickles  
Tossed Mixed Greens Salad with Dressing  
Hot Coffee and Tea with sweeteners and cream  
Orange Juice, Cranberry Juice and Bottled Water

### **CLASSIC BRUNCH BUFFET - \$30**

Assorted, Fresh Baked Muffins & Danish with Butter  
Fresh Fruit Salad  
Scrambled Eggs  
Silver Dollar Blueberry Pancakes – or – Cinnamon French Toast  
with warm Vermont Maple Syrup  
Applewood Smoked Bacon & Sausage  
Home fried Potatoes

**Entrees – choice of 2**

Chicken Piccata or Marsala

Sirloin Tips with Mushrooms and Onions

Bistro Tenderloin with Bordelaise Sauce

Meat – or – Vegetable Lasagna

Fresh Baked Atlantic Haddock with Crumb Topping and Lemon Butter

Char grilled Atlantic Salmon with Lemon Beurre Blanc

Grilled Vegetable Medley

Hot Coffee and Tea

Orange Juice, Cranberry Juice and Bottled Water

**Add a Chef Active Omelette Station \$9 pp Plus \$150 Chef Fee**  
**Full Bar available - licensed & insured**

**\*\*Minimums may apply\*\***

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**

**[sales@sirloincatering.com](mailto:sales@sirloincatering.com)**