



# Sir Loin Catering

## CATERING MENU 2024

### Artisan Sandwich & Wraps Platter

Choice of 3 styles \$12.5 pp

Includes 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

\*\*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

# SALADS

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

**Prices subject to change due to rising produce cost**

**Harvest Tossed Salad - Half Platter \$50 Full platter \$90**

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

**Sirloins BBQ Salad - Half Platter \$70 Full platter \$125**

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

**Caprese Tossed Salad - Half Platter \$50 Full platter \$90**

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

**Traditional Caesar - Half Platter \$45 Full platter \$85**

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

**Tossed Mixed Greens - Half Platter \$40 Full platter \$75**

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

# A LA CART

	<b>½ Pan (serves 8-12)</b>	<b>Full Pan (serves 18-24)</b>
Our carved smoked BBQ Beef Brisket	<b>\$110</b>	<b>\$190</b>
Braised Beef Short Ribs	<b>\$110</b>	<b>\$190</b>
Slow cooked BBQ St. Louis Ribs	<b>\$90</b>	<b>\$170</b>
Our BBQ pulled Pork	<b>\$75</b>	<b>\$135</b>
Marinated Sirloin tips, mushrooms & onions	<b>\$100</b>	<b>\$180</b>
Huli Huli Marinated Chicken Breast	<b>\$45</b>	<b>\$80</b>
Southwestern Chicken drums	<b>\$40</b>	<b>\$70</b>
Marinated Korean BBQ Chicken wings	<b>\$50</b>	<b>\$90</b>
Marinated Turkey Tips	<b>\$60</b>	<b>\$110</b>
Sauteed Chicken Piccata	<b>\$60</b>	<b>\$110</b>
Chicken Marsala with baby portobello mushroom	<b>\$60</b>	<b>\$110</b>
Craved Cajun Flank Steak w/ Onions & Peppers	<b>\$75</b>	<b>\$140</b>
Cheese Lasagna	<b>\$65</b>	<b>\$120</b>
Meat Lasagna	<b>\$70</b>	<b>\$130</b>

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<b>Broccoli and Penne Alfredo</b>	<b>\$55</b>	<b>\$110</b>
<b>Broccoli and Penne Alfredo with Grilled Chicken</b>	<b>\$65</b>	<b>\$120</b>
<b>Grilled Salmon with Lemon Shallot Beurre Blanc</b>	<b>mkt</b>	<b>mkt</b>
<b>Grilled Swordfish with Maitre d' butter</b>	<b>mkt</b>	<b>mkt</b>

## **SIDES**

<b>Our sultry Macaroni and Cheese</b>	<b>\$65</b>	<b>\$120</b>
<b>Macaroni and Cheese with BBQ Pulled Pork</b>	<b>\$80</b>	<b>\$150</b>
<b>Macaroni and Cheese with Buffalo Chicken</b>	<b>\$75</b>	<b>\$145</b>
<b>Macaroni and Cheese with Fresh Lobster Meat</b>	<b>mkt</b>	<b>mkt</b>
<b>Red Bliss bacon-scallion potato salad</b>	<b>\$45</b>	<b>\$85</b>
<b>Garlic Roasted Potato</b>	<b>\$45</b>	<b>\$80</b>
<b>Whipped Parmesan Potatoes</b>	<b>\$50</b>	<b>\$85</b>
<b>Wild Rice and Mushrooms</b>	<b>\$45</b>	<b>\$85</b>
<b>Confetti Rice</b>	<b>\$40</b>	<b>\$75</b>
<b>Marinated Twist pasta salad</b>	<b>\$40</b>	<b>\$75</b>
<b>Mexican Corn &amp; Black Bean salad</b>	<b>\$35</b>	<b>\$65</b>
<b>Our slow cooked Baked Beans</b>	<b>\$35</b>	<b>\$65</b>
<b>Sweet Cornbread</b>	<b>\$25</b>	<b>\$45</b>
<b>Fresh Green Beans</b>	<b>\$35</b>	<b>\$65</b>
<b>Grilled Asparagus</b>	<b>mkt</b>	<b>mkt</b>
<b>Roasted Brussel Sprouts</b>	<b>\$45</b>	<b>\$80</b>
<b>Lemon Zested Broccoli</b>	<b>\$45</b>	<b>\$80</b>
<b>Char Grilled Veggie Medley</b>	<b>\$50</b>	<b>\$90</b>

## **DESSERT**

- Cookie Platter - \$3.5 pp**
- Cookie and Brownies plater - \$3.5 pp**
- Assorted Mini Italian pastries - \$7 pp**
- New York Cheesecake with assorted toppings - \$7 pp**
- Key Lime Crumble - \$5 pp**

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