



Sir Loin Catering

CORPORATE MENU

24 hour notice appreciated on all orders

Minimums apply

BREAKFAST

Stuffed Croissants - \$8.5pp	
Creamy Spinach & Feta	Egg, Ham & Swiss
Bacon, Egg & Cheddar	Broccoli, Asiago, Egg

Breakfast Sandwich- \$8pp	
Egg & American Cheese on Bulkie Roll w/ Bacon, Ham or Sausage	

Breakfast Souffle - \$8pp	
Ham & Cheese	Spinach, Tomato, & Feta
Tomato & Basil	Bacon, Scallion, Cheddar

Continental - \$13pp	
Variety of Bagels, Whipped Cream, Butter, & Jam	Yogurt & Granola
Assorted Fresh Baked Muffins	Jims' Organic Coffee & Assorted Tea
Fresh Seasonal Fruit Salad	OJ, Cranberry Juice, Bottled Water

Deluxe- \$18pp	
Assorted Fresh Baked Muffins	Frittata - Choice of 2
Fresh Seasonal Fruit Salad	Spinach Tomato & Feta Tomato, Basil & Cheese Ham & Cheese Bacon, Scallion, Cheddar
Vanilla Yogurt w/ Granola	Breakfast Potatoes
OJ, Cranberry Juice, Bottled Water	Jims' Organic Coffee & Assorted Tea

Full Breakfast- \$24pp	
Assorted Fresh Baked Muffins	Applewood Smoked Bacon
Fresh Seasonal Fruit Salad	Breakfast Potatoes
Scrambled Eggs	Jims' Organic Coffee & Assorted Tea
Sugared Belgian Waffles with Warm Vermont Maple Syrup	OJ, Cranberry Juice, Bottled Water

SANDWICH PLATTERS

Artisan Sandwich or Wraps Lunch Platter - \$15pp
Choice of 3 Styles
Includes Sandwich, Chips, Pickle, Cookies & Brownies & a Beverage

Boxed Artisan Sandwich or Wrap Lunch- \$17pp
Choice of 2 Styles

Artisan Sandwich or Wrap Platter \$12pp
Two half sandwiches per person

Cold Sandwiches & Wraps

Turkey Avo Ranch Lettuce, Tomato

Ham & Cheese Swiss, Lettuce, Tomato, Honey Mustard

Italian Salami, Ham, Provolone, Pepperoncini, Lettuce, Tomato, Seasoned Mayo

Pistachio Chicken Salad Lettuce, 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 Caesar, 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 & Wraps

Cajun Chicken & Bleu Bleu Cheese Spread, Lettuce, Tomato

BBQ Pulled Pork Coleslaw, Pickled Onions, Cheddar Cheese

Meatball Parm Marinara & Provolone

Hot Pastrami Brown Mustard, Swiss Cheese

Cubano Pulled Pork, Ham, Swiss, Mustard, Pickles

Buffalo Chicken Crunch Wrap Ranch, Lettuce, Tomato, Tortilla Chips

Steak & Cheese Shaved Beef, Cheddar Cheese, Caramelized Onions

Steak Bomb Shaved Beef, Cheddar, Roasted Red Pepper, Mushroom & Onion

SALADS

Add chicken to any salad for \$3	Individual (serves 1)	Half Pan (serves 8-12)	Full Pan (serves 18-24)
Harvest Tossed- Assorted Crisp Greens, Strawberries, Craisins, Mandarin Oranges, Crumbled Goat Cheese, Candied Pecans, w/ Raspberry Vinaigrette Dressing	\$14	\$65	\$95
Caprese Tossed - Fresh Mozzarella, Sliced Tomatoes, Fresh Basil over Crisp Greens, w/ Balsamic Vinaigrette Dressing	\$14	\$65	\$95
Traditional Caesar- Romaine Lettuce, Seasoned Croutons, Shaved Parmesan, w/ Creamy Caesar Dressing	\$12	\$45	\$80
Tossed Mixed Greens - Assorted Crisp Greens, Garden Tomatoes, Cucumbers, Shredded Carrots, Bell Peppers w/ Italian Dressing	\$12	\$40	\$65

See Next Page for Lunch Buffet Options

LUNCH BUFFET

1 Entree \$20PP | 2 Entrees \$28PP

SALADS - Choice of 1: Includes Fresh Rolls/ Butter

Tossed Mixed Greens

Garden Tomatoes, Cucumbers, Shredded Carrots, Bell pPeppers w/ Italian dressing **Classic**

Caesar Salad

Romaine Lettuce, Seasoned Croutons, Grated Parmesan Cheese w/ Creamy Caesar Dressing

Harvest Tossed Salad ~add \$3

Mixed Greens, Craisins, Strawberries, Mandarin Oranges, Crumbled Goat Cheese w/
Raspberry Vinaigrette

Caprese Salad ~add \$2.5

Fresh Mozzarella, Sliced Tomatoes, Fresh Basil over Mixed Greens w/ 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
- **Sautéed Chicken Piccata** w/ Caper Berries
- **Chicken Marsala** w/ Baby Portabellas
- **Stuffed Mediterranean Chicken Spinach**, Feta cheese, Sun Dried Tomato ~add \$3
- **Grilled Atlantic Salmon** w/ Miso glaze
- **Chargrilled Swordfish** Maître d'hôtel Butter
- **Lobster Ravioli** w/ Saffron Lobster Cream Sauce. ~market price
- **Sirloins' Hearty Lasagna** Meat or Vegetable
- **Stuffed Portabella Mushroom** w/ Roasted Tomatoes, Baby Spinach, Feta Cheese (V)
- **Eggplant Rollatini** with an Herbal Marinara Sauce (V)
- **Athenas' Vegetable Stack** with Balsamic Demi (Vegan)

SIDES - Choice of One Starch and One Vegetable

Garlic Roasted Potato	Grilled Vegetable Mèlange
Confetti Rice	Citrus Butterered Broccoli & Carrots
Whipped Parmesan Potato	Roasted Root Veggies
Herb Roasted Fingerling Potatoes	Grilled Balsamic Asparagus

Corporate A La Carte

	Half Pan (serves 8-12)	Full Pan (serves 18-24)
Carved Smoked BBQ Beef Brisket	\$125	\$205
Slow Cooked BBQ St. Louis Ribs	\$95	\$165
BBQ Pulled Pork	\$80	\$140
Marinated Sirloin Tips with Mushrooms & Onions	\$110	\$185
Huli Huli Marinated Chicken Breast	\$50	\$90
Southwestern Chicken Drums & Thighs	\$40	\$70
Marinated Korean BBQ Chicken Wings	\$45	\$80

Corporate Sides

	Half Pan (serves 8-12)	Full Pan (serves 18-24)
Decadent Mac & Cheese	\$70	\$125
Mac & Cheese with BBQ Pulled Pork	\$90	\$140
Mac & Cheese with Buffalo Chicken	\$85	\$140
Mac & Cheese with Fresh Lobster Meat	MKT	MKT
Red Bliss Bacon-Scallion Potato Salad	\$45	\$80
Marinated Twist Pasta Salad	\$35	\$80
Mexican Corn & Black Bean Salad	\$35	\$65
Slow Cooked Baked Beans	\$40	\$68
Cornbread	\$25	\$40
Fruit Salad	\$48	\$85
Cucumber Salad	\$42	\$80

Dessert Menu

Housemade Cookies & Brownies \$3.5	New York Cheesecake Bars \$7
Cookie Platter \$3	Key Lime Crumble \$7.5
Key Lime Crumble \$7.5	Assorted Mini Italian Pastries \$8