



Sir Loin Catering



Wedding & Event Menu

Celebrating **26 Years** of culinary excellence. All pricing includes condiments, plates, flatware, and napkins.



Custom Plated Wedding Package

Custom Plated

\$80–100 per person

- Plated dinner w/ guest choice of entrees
- Three passed appetizers
- One stationary appetizer
- Choice of linens

Classic Plated

\$70 per person

- Plated dinner w/ limited entree choice
- Limited passed appetizers
- Imported cheese & crackers
- White or cream linens w/ colored napkins

Wedding Buffet Package



\$60–70 Per Person

- Buffet service with two entree choices
- Starch, vegetable, green salad, rolls & butter
- Imported cheese & crackers
- Limited selection of three passed appetizers
- White or cream linens w/ colored napkins

All Packages Include



Complete China Service

Full china service & water glasses



Cake Cutting

Professional cake cutting service included



On-Site Cooking

Mobile kitchen — food cooked & served fresh on-site



Coffee & Tea

Full coffee, tea & iced water w/ lemon service



Professional Staff

Expert culinary & service team on-site

Entrée Menu — Beef & Seafood

Beef

- Prime Rib
- Braised Beef Short Rib
- Carved Bistro Tenderloin

Seafood

- Haddock Parmannaise
- Seared Salmon w/ Lemon Herb Butter





Entrée Menu — Poultry & Vegetarian

Poultry

- Sautéed Chicken Piccata
- Chicken Marsala
- Herbed Bistro Tenderloin

Vegetarian (V)

- Stuffed Portobello Mushrooms
- Roasted Athena Vegetables



Sides

Vegetables

- Char Grilled Vegetable Mélange
- Fresh Green Beans
- Steamed Seasoned Broccoli
- Grilled Asparagus w/ a Balsamic Glaze
- Roasted Brussel Sprouts w /Bacon
- Honey Ginger Roasted Carrots
- Roasted Maple Butternut Squash
- Roasted Root Vegetable
- Crisp Snowpeas w/ Slivered Carrots & Sweet Red Peppers

Starch

- Garlic Roasted Potatoes
- Whipped Parmesan Potatoes
- Baked Idaho Potatoes
- Mushroom Wild Rice Pilaf
- Pistachio & Cranberry Rice
- Confetti Rice
- Roasted Sweet Potatoes
- Au Gratin Potatoes
- Twice Baked Potatoes

Salad

- **Garden Salad** Tossed Mixed Greens w/ Italian Dressing
- **Caprese Salad** w/ Buffalo Mozzarella, fresh Basil Leaf, sliced Plum Tomatoes and Drizzled with Balsamic Vinaigrette
- **Crisp Caesar Salad** w/ our Creamy Dressing
- **Mesclun Salad** Plum Tomatoes Tossed w/ Balsamic Vinaigrette
- **Apple Bleu Salad** Fresh Baby Spinich Topped w/ sliced Fresh Granny Smith Apples and Crumbled Roquefort Cheese anointed w/ Balsamic Vinaigrette
- **Harvest Tossed Salad** Tossed Mixed Greens w/ Craisins , Mandarin Oranges, Goat Cheese Candied Pecans, Strawberries and Raspberry Vinaigrette
- **Antipasto** Tossed Mixed Greens w/ Aged Provolone Cheese, Prosciutto, Genoa Salami, Pepperoncini, Roasted Peppers and Olives



Breakfast & Brunch Buffet

Breakfast Spread — \$14 PP

- Variety of bagels w/ whipped cream & butter
- Assorted fresh baked muffins
- Fresh fruit salad
- Hot coffee & tea; OJ, cranberry juice & water
- *Add yogurt parfait w/ berries & granola +\$4 PP*

Deluxe Breakfast Spread — \$18 PP

- Frittata (choice of 2):
Spinach/Tomato/Feta,
Tomato/Basil/Cheese, Bacon
Scallion/Gruyere,
Ham/Tomato/Cheddar
- Fresh fruit salad & vanilla yogurt w/ granola
- Breakfast potatoes & assorted muffins
- Hot coffee, tea, OJ, cranberry juice & water

SPREADS

Mimosa Brunch +\$32 PP

Full bar available for additional cost. Add Coffee & Tea +\$4 PP.



Prosecco + Choice of 3 Juices

Orange, Grapefruit, Mango, Pomegranate, Cranberry, Peach, Pineapple, POG, Passionfruit

Included Items

- Assorted Mini Pastries & Croissants
- French Toast Bake w/ Mixed Berries & Vermont Maple Syrup
- Scrambled Eggs, Applewood Smoked Bacon
- Potato Bravos, Fresh Fruit Salad, Mixed Greens Salad

Why Choose Sir Loin's?



26 Years of Excellence

Trusted by couples and event hosts for over two decades.



Fresh On-Site Cooking

Mobile kitchen ensures every dish is cooked and served fresh.



Flexible Packages

Plated, buffet, and brunch options to fit every event and budget.



Book Your Event



Ready to Plan Your Perfect Day?

Sir Loin's Catering brings **26 years of expertise** to your wedding or special event – from intimate gatherings to grand celebrations.

Gratuity & taxes not included.

Plated Packages

From \$70 PP

Buffet Packages

From \$60 PP

Breakfast & Brunch

From \$14 PP