

*M*AKING
EVENTS
EXTRAORDINARY





Nosh Board

Making events extraordinary



Extraordinary events begin with Sterling Catering & Events. We are a full-service caterer dedicated to providing exemplary food and the highest level of service for any occasion - large or small. From weddings and groom's dinners to corporate events and social gatherings, Sterling Catering will make your event shine! Looking for something a bit different? Our talented chefs are experts at customizing menu offerings – just ask!



sterlingcateringandevents.com
612-827-5555

HORS D'OEUVRES ~ BUTLER PASSED

COLD

BRUSCHETTA

Served on an olive-oil toasted baguette

Caprese: Ripe tomato, fresh mozzarella, basil, olive oil, and balsamic glaze

\$2 per piece

Red Sea: Arugula pesto, garbanzo beans, lemon, tabini, olive oil, and asparagus

\$3 per piece

Americana: Grilled corn, ripe tomato, queso fresco, and BBQ pulled chicken

\$3 per piece

G SALMON WITH CUCUMBER CANAPÉS

With fresh dill, cream cheese, and lemon

\$3.50 per piece



Americana Bruschetta

SEARED AHI TUNA

Served on a sesame cracker with micro cilantro and miso glaze

\$4 per piece

SHAVED BEEF TENDERLOIN

With horseradish, roasted red pepper, and sea salt

\$3 per piece

G CAPRESE SKEWERS

Fresh mozzarella, fresh basil, and a grape tomato topped with balsamic glaze

\$2 per piece

SHRIMP SHOOTERS

Served with spiced bloody mary mix, vodka, horseradish, and celery

\$4 per piece

G TURKEY AND ROAST BEEF ASPARAGUS ROULADES

Steamed asparagus with herbed cream cheese

wrapped with an assortment of turkey and roast beef

Market Price

G CRUDITE CUP

Fresh vegetables and cucumber dill served in a shooter cup

\$3 per piece

G MINI FRUIT KABOB

Assortment of seasonal fresh fruit skewers

Market Price

HOT

MINI LOBSTER BITES

With lemon and tarragon aioli

\$4 per piece

CHICKEN SATAY

With peanut and sesame drizzle

\$3 per piece

BACON AND GOAT CHEESE STUFFED CREMINI MUSHROOMS

Cremini mushrooms stuffed with goat cheese and bacon

\$3 per piece

BAKED BRIE EN CROSTINI

With white wine apples and candied walnuts

\$4 per piece

GRILLED ASPARAGUS CROSTINI

With walnut baby spinach pesto, roasted red pepper, and parmesan

\$3 per piece

WILD RICE STUFFED MUSHROOMS

Baby portobellos stuffed with wild rice, thyme, ricotta, and lemon zest

\$2.50 per piece

G BEEF SKEWERS

Lean tenderloin grilled with harissa sauce

Market Price

PORK MEATBALLS

Sweet and savory glaze, with a pickled carrot

\$2.50 per piece



Mini Lobster Bites

Items and pricing subject to change. Minimum of 12 pieces per order.

G Denotes Gluten Friendly. The indicated items are prepared gluten free, but because we use high-gluten flour in our kitchen, there is a chance of cross-contamination on all items. We cannot guarantee that items are 100% gluten free.

HORS D'OEUVRES

PLATTERS

■ SHRIMP COCKTAIL

A beautiful arrangement of peeled, chilled shrimp served with tangy cocktail sauce

Market Price

ARTISANAL CHEESE BOARD

A selection of cheeses; bleu, aged cheddar, brie, and goat cheese

\$160 serves 25

■ FRUIT PLATTER

Strawberry, melon, oranges, pineapple, and grapes

\$90 serves 25

NOSH BOARD

Cured meats, cheeses, olives, and nuts

\$175 serves 25

■ GRILLED VEGETABLE PLATTER

Seasonal vegetables, aged balsamic, pesto, and olive oil

\$75 serves 25

BAKED BRIE EN CROUTE

With bourbon-caramelized apples

\$95 serves 25

HUMMUS

Garlic confit, feta, vegetables, and pita chips

\$70 serves 25

DIP PLATTER

Olive oil toasted baguette with warm artichoke dip, caprese bruschetta mix, and olivetta.

\$60 serves 25

SIGNATURE STATIONS

Chef Attendant required for sautéed or carving station at \$50 per chef per hour with a minimum of 25 guests. Number of chefs required will be determined with final guest count.

**Must have a minimum of two stations.*

BEEF OR VEGETABLE SAUTÉÉ

Beef or vegetables sautéed to order with mushroom marsala, sriracha and scallion, or rosemary-balsamic

\$10 per person for vegetable

\$13 per person for beef

PASTA

Choose 2 for \$13 per person

Choose 3 for \$16 per person

Carbonara Penne:

With fresh peas, parmesan, and bacon

Grilled Chicken Penne:

With white wine and herbs

Primavera:

Penne pasta, spring vegetables, baby carrots, peas, basil, olive oil, and parmesan

Red Pepper Penne:

With spinach, roasted red peppers, and basil pesto cream sauce topped with parmesan

CARVING STATION

With au jus, horseradish, or creamy mustard sauce

Prime Rib: Market Price per person

Beef Tenderloin: \$27 per person

Pork Loin: \$14 per person

MASHED POTATO BAR

Whipped baby red mashed potatoes served with an array of toppings including crisp smoked bacon, scallions, sour cream, cheddar cheese, broccoli, and parmesan cheese

\$9 per person

CROSTINI STATION

Choose up to 5 toppings with grilled flatbread and crostini: olive tapenade, warm artichoke dip, roasted red pepper hummus, and caprese bruschetta

\$8 per person

Grilled Vegetable Platter



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**PLATED
MEALS –
DINNERS**

All plated dinners include choice of salad, potato, vegetable, fresh bread, water, and coffee station. Maximum of three entrée selections.



Primavera Pasta

CHICKEN

ROASTED CHICKEN BREAST **G**

Bone-in chicken seasoned and roasted to perfection
\$29 per person

BACON CRUSTED CHICKEN **G**

Bacon pressed chicken with asiago and parmesan cheese
\$29 per person

ORANGE PROSECCO CHICKEN

Lightly breaded chicken breast with hints of citrus and Italian sparkling wine
\$30 per person

BRUSCHETTA CHICKEN **G**

Grilled chicken breast, topped with roasted grape tomatoes, garlic, olive oil, fresh basil, and parmesan cheese.
\$30 per person

VODKA CHICKEN

Chicken breast with roasted garlic in a rich creamy vodka sauce with sundried tomatoes.
\$30 per person

BEEF

BRAISED BEEF SHORT RIBS

With red wine au jus
\$35 per person

BEEF TENDERLOIN **G**

With savory demi glaze
Market Price per person
Gluten Friendly without glaze

ROASTED RIBEYE

12-ounce ribeye served with a horseradish cream
Market Price per person

GRILLED SIRLOIN **G**

Seasoned and grilled to perfection.
Market Price per person
Gluten Friendly without sauce

CHIANTI BEEF TIPS **G**

Sauteed in a chianti mushroom sauce
Market Price per person
Gluten Friendly without sauce

PORK

CARBONARA PASTA

With fresh peas, parmesan, and bacon
\$29 per person

PORK TENDERLOIN **G**

Seasoned and topped with a white wine and mushroom demi glaze
\$32 per person
Gluten Friendly without glaze

SEAFOOD

ALMOND CRUSTED WALLEYE

Walleye dipped in our special batter and prepared pan-fried
\$37 per person

GRILLED WILD SALMON **G**

Wild salmon seasoned and grilled to a flakey finish
\$37 per person

STERLING SEA BASS

With grand marnier tarragon cream sauce
Market Price per person

ROASTED HALIBUT **G**

Tender halibut seasoned and roasted
Market Price per person

VEGETARIAN

ROASTED PORTOBELLO

With mozzarella, basil pesto, and aged balsamic
\$26 per person

CRISPY POLENTA CAKES WITH CREMINI MUSHROOMS

Crispy polenta cakes topped with cremini mushroom sauce.
\$26 per person

PENNE PASTA

White wine and garlic cream, cherry tomatoes, and baby spinach
\$27 per person
Add \$2 per person for chicken

PRIMAVERA PASTA

Penne pasta, spring vegetable, baby carrots, peas, basil, olive oil, and parmesan
\$28 per person

Vegan options available upon request.

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**BUFFETS
AND FAMILY
STYLE**

All buffet and family-style meals include choice of salad, potato, vegetable, fresh bread, up to three main entrée combinations, water, and coffee station.

CHICKEN

BACON CRUSTED CHICKEN \$25/\$28 **G**

ROASTED CHICKEN BREAST \$25/\$28 **G**

BRUSCHETTA CHICKEN \$26/\$29 **G**

ORANGE PROSECCO CHICKEN \$27/\$29

VODKA CHICKEN \$27/\$29

BEEF

BRAISED BEEF SHORT RIBS \$31/\$34

BEEF TENDERLOIN Market Price **G**

Gluten Friendly without sauce

CHIANTI BEEF TIPS Market Price **G**

GRILLED SIRLOIN Market Price **G**

Gluten Friendly without sauce

PORK

CARBONARA PASTA \$25/\$28

PORK TENDERLOIN \$28/\$31 **G**

Gluten Friendly without sauce

SEAFOOD

ALMOND CRUSTED WALLEYE \$36

Family style only

GRILLED WILD SALMON \$36 **G**

Family style only

VEGETARIAN

PENNE PASTA \$23/\$26

CRISPY POLENTA CAKES WITH

CREMINI MUSHROOMS \$24/\$27

PRIMAVERA PASTA \$24/\$27

Vegan options available upon request.

Pricing is per person. (Buffet/family style.)

ACCOMPANIMENTS

CARAMELIZED BACON BRUSSELS
SPROUTS **G**

GRILLED VEGETABLES **G**

ROASTED BABY CARROTS **G**

GRILLED ASPARAGUS **G**

WILD RICE PILAF **G**

SWEET POTATO PUREE
WITH BACON **G**

PARMESAN GRILLED ZUCCHINI **G**

GARLIC MONTAMORÉ MASHED
POTATOES **G**

ROSEMARY RED POTATOES **G**

**FRESH
SALADS**

BABY SPINACH **G**

With strawberries, almonds, feta, and red wine vinaigrette

THE STERLING **G**

Tomato and fresh mozzarella, basil, mixed greens, balsamic and olive oil



CLASSIC CAESAR SALAD **G**

Baby romaine, shaved parmesan, croutons, and creamy caesar dressing

ROASTED BUTTERNUT SQUASH
SALAD

Spinach, golden raisins, pecans, and brown butter vinaigrette

HOUSE SALAD **G**

Fresh greens tossed with chopped cucumbers, tomato, parmesan cheese, and croutons. Served with choice of bleu cheese, french, ranch, or oregano vinaigrette

Gluten Friendly without croutons, and choice of Gluten Free Dressing

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LUNCH
BUFFET

FRESH DELI BUFFET

Turkey, roast beef, cheeses, vegetables, and choice of breads
\$16 per person

STERLING BUFFET

Choose from herb roasted chicken, turkey breast, or sliced pork loin
\$19 per person

*Sides: Roasted seasonal vegetables
Baby red potatoes
Sterling salad
Bread and butter*

SALAD BUFFET

Includes baby spinach, mixed greens, arugula, assorted dressings, and vinaigrettes
\$12 per person

**Additions: Grilled chicken
Smoked salmon
Sliced beef
Vegetables, fruits, nuts
and assorted cheeses*

** See sales associate for pricing*

PLATED
LUNCH

ROASTED VEGETABLE SANDWICH

Asparagus, bell pepper, spinach, and pesto
\$13 per person

ROASTED TURKEY SANDWICH

Swiss cheese, lettuce, and tomato
\$13 per person

CHICKEN SALAD SANDWICH

Wild rice and cherries on artisanal bread
\$13 per person

APPLE & BRIE SANDWICH

*Balsamic-walnut butter and arugula
on whole wheat*
\$13 per person

EGG SALAD SANDWICH

Farm-fresh eggs mixed with celery, red onion, and mustard served on rye bread with fresh lettuce
\$12 per person

PASTA PRIMAVERA

Penne pasta, spring vegetables, baby carrots, peas, basil, olive oil, and parmesan
\$15 per person

PENNE PASTA

White wine and garlic cream, cherry tomatoes, and baby spinach
\$15 per person

STERLING BISTRO BOX

Choose any plated lunch sandwich. Served with kettle chips, pickle spear, and homemade cookie
\$15 per person

FRESH SALAD BOX

Choose from The Sterling, Baby Spinach, Classic Caesar, Roasted Butternut Squash, or House salad. Served with a homemade cookie.
\$14 per person

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Roasted Chicken Breast





BREAKFAST

FRESH FRUIT **G**

Fresh assortment of melon and citrus
\$48 serves 12

CINNAMON CARAMEL ROLLS

Freshly prepared cinnamon caramel rolls
\$30 serves 12

BAKED MUFFINS

An assortment of muffins
\$30 serves 12

GRANOLA, YOGURT, FRUIT

Fresh assortment of fruit with creamy yogurt and granola
\$65 serves 12

KIND BREAKFAST BARS **G**

An assortment of breakfast bars
\$4 per bar

HARD BOILED EGGS **G**

\$14 per dozen

BAGELS

An assortment of bagels
\$26 serves 12

ASSORTED PASTRY TRAY

\$30 serves 12

AFTERNOON BREAKS

COFFEE STATION

Regular or decaffeinated, freshly ground coffee with cups, stir sticks, sugar, sweetener, and creamers

\$29 (16 8oz cups)

\$50 (50 8oz cups) *Full-service only*

\$100 (100 8oz cups) *Full-service only*

ASSORTED SODAS AND BOTTLED WATER

\$2 each

SWEET & SALTY

Freshly baked cookies, brownies, potato chips, and pretzels

\$5 per person

BALLPARK

Popcorn, chips, pretzels, and peanuts

\$5 per person

CHOCOLATE LOVERS

Brownies, freshly baked cookies, and bars

\$4 per person

ALL NATURAL

Granola bars, whole fresh fruit, trail mix, and veggie tray

\$6 per person

THE TROPICAL

Tortilla chips with salsa and guacamole, and a veggie tray with cucumber dill

\$7 per person

BUILD YOUR OWN BREAK

Choose from:

- Potato chips
- Chips and salsa
- Peanuts
- Trail mix
- Popcorn
- Pretzels

\$12 per pound

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DESSERTS

ASSORTED COOKIES \$18 per dozen

ASSORTED BARS \$24 per dozen

ASSORTED CUPCAKES \$36 per dozen

CHOCOLATE DIPPED STRAWBERRIES
Market Price per 3 dozen
(Minimum 3 dozen)

CHEESECAKE \$7 per person
Vanilla cheesecake served with chocolate and caramel

CHEESECAKE STATION \$9 per person
Add your own toppings, fruit, sauces, nuts, and candy

PETIT FOURS ASSORTMENT
*Chocolate brownie, red velvet, carrot cake,
and truffle bon bon*
\$38 per dozen

FRESH-BAKED BROWNIES
\$24 per dozen

FLOURLESS CHOCOLATE TORTE 
\$38 per torte



Flourless Chocolate Torte

LATE-NIGHT SNACK STATION

DELI BUFFET
*A variety of deli meats and cheeses with bread, lettuce,
tomato, mustard, and mayo*
\$100 serves 25

NACHO BAR
*Tortilla chips served with nacho cheese, diced
tomatoes, sour cream, and salsa*
\$75 serves 25

POPCORN STATION
Served with a variety of shakable toppings
\$50 serves 25

COMPLETE BEVERAGE SERVICES




Sterling Catering offers a full range of libations and non-alcoholic beverages served by professional bartenders and wait staff. From casual to elegant our beverage services can be catered to fit any event.

BEVERAGE SERVICES INCLUDE:

- *Classic and imported beers*
- *Extensive wine list*
- *Premium and top shelf liquors*
- *Soft drinks*
- *Non-alcoholic beverages*
- *Knowledgeable bartenders*
- *Complete setup and cleanup*
- *Glassware rental available*

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