

A Sterling National Country Club Social

Your Five Hour Reception Includes

Three Course Reception Menu Crafted from our
Plated Dinner or Stations Menus

OR

Buffet Dinner

Five Hour Soft Drink Bar

Room Security

Restroom Attendants

Compliments of Sterling National

Mirrors and Votives to accent your Table Decor

Floor Length White or Ivory Linen
with Coordinating Overlays, Skirting and Napkins

18' X 26' Dance Floor

Lemon Wheels to Compliment Your Water Glasses

Ample Parking

Coat Check Services

Beautifully Landscaped Grounds
Florally Decorated Waterfall and Victorian Gazebo
for Outdoor Photographs
Indoor Photo Opportunities Available for Inclement Weather

Our Private Ballroom accommodates up to 230 guests

Bunker Buffets

Pinnacle Deli Buffet

Minimum of 25 people

Sterling Chopped Salad with Two Salad Dressings
Mediterranean Pasta Tortellini Salad
Potato Chips
Sliced Roast Beef, Turkey Breast and Imported Ham
Assortment of Imported and Domestic Sliced Cheeses
Tuna Salad or Chicken Salad
Basket of Fresh Breads and Rolls
Rolls Pickles and Condiments
Freshly Baked Cookies and Fudge Brownies
Coffee, Decaffeinated Coffee and Assorted Herbal Teas with Fresh Lemon
Seasonal: Lemonade and Iced Tea

\$18

Titleist Buffet

Maximum 50 people

Select Three

Honey Ham and Imported Swiss
Turkey and Vermont Cheddar Cheese
Turkey Club Wrap
Corned Beef and Swiss
Tuna Salad
Chicken Salad
Roasted Vegetable and Humus Wrap
Chicken Caesar Wrap
Maine Lobster Salad Sandwich ~Add \$7

Sterling Chopped Salad with Choice of Two Salad Dressings
Mediterranean Pasta Salad
Fresh Fruit Salad
Potato Chips, Pickles and Condiments
Freshly Baked Cookies and Fudge Brownies
Coffee, Decaffeinated Coffee and Assorted Herbal Teas with Fresh Lemon. Lemonade and Iced Tea (seasonal)

\$21

The Milano Buffet

Minimum of 25 people

Traditional Caesar Salad with Garlic-Herb Croutons
Chicken Parmesan
Penne Pasta with Meatballs
Warm Garlic Bread
Chef's Selection of Desserts
Coffee, Decaffeinated Coffee and Assorted Herbal Teas with Fresh Lemon. Lemonade and Iced Tea (seasonal)

\$21

The Milano Grande Buffet

Minimum of 25 people

Traditional Caesar Salad with Garlic-Herb Croutons

Antipasti Salad

Chicken Parmesan

Spaghetti and Meat Balls

Cheese Ravioli with Fresh Tomatoes, Mushrooms, Spinach and Alfredo Sauce

Oven Roasted Vegetables

Warm Garlic Bread

Chef's Selection of Desserts

Coffee, Decaffeinated Coffee and Assorted Herbal Teas with Fresh Lemon. Lemonade and Iced Tea (seasonal)

\$28

The National Grill

Minimum of 25 people

Sterling Chopped Salad with Two Salad Dressings

Fresh Fruit Salad

Red Bliss Potato Salad

Grilled Hamburgers

All Beef Hot Dogs

Garlic-Herb Marinated Chicken Breast

Potato Chips

Basket of Fresh Bread and Rolls

Sliced Imported Swiss, Vermont Cheddar, and American Cheese

Crispy Leaf Lettuce, Tomato, Onion, and Pickles

Freshly Baked Cookies and Fudge Brownies

Coffee, Decaffeinated Coffee and Assorted Herbal Teas with Fresh Lemon. Lemonade and Iced Tea (seasonal)

\$20

BBQ in the Rough

Minimum 25 people

Sterling Chopped Salad with Two Salad Dressings

or

Traditional Caesar Salad with Garlic Herb Croutons

Fresh Fruit Salad

Mediterranean Pasta Salad

Red Bliss Potato Salad

Cilantro Marinated Swordfish Steaks with Zesty Fruit Salsa

Barbecued Chicken Breast

Italian Sausage with Peppers and Onions

Grilled Beef Tenderloin Tips

Crispy Leaf Lettuce, Tomato, Onion, and Pickles

Freshly Baked Cookies and Fudge Brownies

Coffee, Decaffeinated Coffee and Assorted Herbal Teas with Fresh Lemon. Lemonade and Iced Tea (seasonal)

\$27

Southern Buffet

Sterling Chopped Salad with Two Salad Dressings
Bourbon Glazed Salmon Fillet
Honey Chipotle Grilled Chicken Breast
Slow Roasted Barbequed Pork Ribs
Warm Potato Salad
Poblano Pepper and Black Bean Stew
Jasmine Rice
Fresh Sliced Watermelon
Fresh Baked Cornbread and Butter
Chef's Selection of Dessert
Lemonade and Sweetened Iced Tea
\$31

New England Lobster Bake

Sterling House Salad with Two Salad Dressings
Fresh Fruit Salad
New England Clam Chowder
Steamed Cherry Stone Clams or Prince Edward Island Mussels with Broth and Butter
1 ¼ Pound Lobster
Grilled Sirloin Steaks
Corn on the Cob
Boston Baked Beans
Boiled New Potatoes
Fresh Baked Artesian Rolls and Butter
Chef's Selection of Dessert
Coffee, Decaffeinated Coffee and Assorted Herbal Teas with Fresh Lemon
Lemonade and Sweetened Iced Tea
Market Price

The Sterling Grande Buffet

Select Two

Sterling House Salad with Two Salad Dressings
Caesar Salad with Garlic-Herb Croutons
Red Bliss Potato Salad
Tri-Colored Cheese Tortellini Salad with Champagne-Herb Vinaigrette
Cucumber and Pickled Red Onion Salad
Apple and Vermont Cheddar Salad with Spiced Pecans, Red Onion, Cider-Honey Vinaigrette

Entrée Selections

Garlic-Rosemary Roast Beef with Au Jus
Roasted Turkey Breast with Grandma's Gravy
Pan Seared Atlantic Salmon with Mediterranean Tomato-Caper Relish
Chicken As You Like It: Marsala, Piccata, or Black Bean and Corn Salsa
Apple and Vermont Cheddar Stuffed Chicken Breast with Maple-Cider Jus
Roasted Pork Loin with Pineapple Salsa
New England Baked Haddock with Lemon-Chive Beurre Blanc
Honey Ham with Cherry-Cider Jus
Oven Roasted Moroccan Spiced Bone in Chicken Pieces with Brown Butter Jus
Oven Roasted Club Sirloin of Beef in a Balsamic Onion Demi Glace ~ Add \$3.00
Pasta Primavera
Cheese Ravioli with Spinach, Sundried Tomato and Pesto Cream Sauce
Roasted Vegetable Lasagna

Please Select Two

Garlic-Rosemary Roasted Red Bliss Potatoes
Mashed Potatoes
Oven Roasted Seasonal Vegetables
Rice Pilaf
Apple Sage Cornbread Stuffing
Fresh Green Beans with Carrots, and Red Peppers
Parmesan and Tarragon Creamy Polenta

Fresh Artisan Rolls and Butter
Chef's Selection of Desserts
Coffee, Decaffeinated Coffee and Assorted Herbal Teas with Fresh Lemon

One Entrée \$26

Two Entrees \$30

Three Entrees \$37

Buffet Enhancements

- New England Clam Chowder \$4*
Lobster Salad \$8
Homemade Cole Slaw \$2
Boston Baked Beans \$3
Sterling Chopped Salad with Choice of Two Salad Dressings \$4
Traditional Caesar Salad with Garlic-Herb Croutons \$5
Baked Macaroni & Cheese \$3
Potato Salad \$4
Mediterranean Tortellini Salad \$4
Apple and Vermont Cheddar Salad \$5
Chef's Signature Soup Du Jour \$3
Chicken Salad or Tuna Salad \$4
Fresh Cut Fruit and Berries with Whipped Cream \$4
Homemade Turkey Chili \$3
Fresh Corn on the Cob \$2
Veggie Burgers \$3
Ice Cream Novelties \$5
Homemade Cornbread \$1.75
Gourmet Vegetable Chili \$3
Grilled Seasonal Vegetable Skewers \$3
Grilled Marinated Shrimp Skewers \$8
Petite Certified Black Angus New York Sirloin (4 oz) \$10
Melon Gazpacho~ \$4
Fresh Tomato Gazpacho with Garlic-Herb Croutons \$4

“The Masters” Dinner Selections

Soup Course

(Choose One)

Vermont Cheddar & Wachusett Country Ale Soup

Lobster and Shrimp Bisque

Roasted Butternut Squash Bisque

Carrot Ginger Soup

New England Clam Chowder ~ Add \$1

Roasted Corn and Chorizo Chowder

\$6

Salad Course

(Choose One)

The Sterling Chop House Salad

Mixed Greens, Grape Tomatoes, Cucumber Slices, Shredded Carrot, Red Onion Slivers and Maple-Balsamic Vinaigrette

Baby Field Greens

Dried Cranberries, Goat Cheese, and Sherry Vinaigrette

Traditional Caesar Salad

Crispy Romaine, Garlic-Herb Croutons, and Shredded Asiago Cheese

Vermont Cheddar and Apple Salad

Spiced Pecans, Shaved Bermuda Onions, and Honey-Cider Vinaigrette

The Sterling Greek

Crispy Romaine Leaves with Kalamata Olives, Feta Cheese, Tomatoes, Cucumber, and Balsamic Vinaigrette

The Sterling Wedge

Baby Iceberg Lettuce, Bacon Crumbles, Great Hill Blue Cheese, Tomatoes,

Creamy Buttermilk Peppercorn Dressing

\$8

Entrees

Pan Seared Chicken Breast Piccata \$22

Bacon-Wrapped Beef Tenderloin and Wild Mushroom Demi Glace \$32

Roasted Portobello and Vermont Goat Cheese Napoleon

Slow Roasted Tomato Conlis, Balsamic Reduction and Fresh Homemade Pesto \$21

Prime Rib of Beef Au Jus \$26

Black Pepper Rubbed Beef Tenderloin

Great Hill Blue Cheese Crust with a Grainy Mustard Demi Glace \$32

Apple and Cheddar Stuffed Chicken Breast with a Maple-Cider Jus \$25

Pan-Seared Atlantic Salmon with Grilled Tomato and Caper Relish \$24

Pan-Seared Bass with Pineapple-Mango Salsa and Chili Oil \$29

Wild Mushroom Ravioli in a Sun-Dried Tomato and Pesto Cream Sauce \$21

All Entrée Selections served with Chef's Selection of Starch and Seasonal Vegetable

Warm Artisan Rolls and Butter

Freshly Brewed Coffee, Decaffeinated Coffee and an Assorted Herbal Teas with Fresh Lemon

Stationary Displays

International and Domestic Cheese and Fruit Display
Domestic and Imported Cheese with Fresh Sliced Fruit and Crackers
\$6

Domestic Cheese Board
\$4

Vegetable Crudités
Assortment of Fresh Vegetables with Blue Cheese and Ranch Dressings
\$4

Fresh Fruit Mirror
Sliced Melons and Pineapple with Citrus and Berries
\$4

Spinach & Artichoke Dip
Warm Spinach & Artichoke Dip with Sour Dough Bread
\$5

Antipasto Platter
Grilled Vegetables, Marinated Mushrooms and Artichokes, Roasted Red Peppers, Prosciutto, Mortadella, Sopresata, Provolone, Chevre and House-Marinated Olives
\$8

Five Hour Soft Drink Bar
Assorted Soft Drinks, Lemonade, Iced Tea and Water
\$5

Dessert Stations

Chocolate Fondue Fountain
Choice of Milk, Dark, or White Chocolate Fondue
Fresh Pineapple, Strawberries, Marshmallows, Cheesecake and Crème Puffs
\$9

Brownie Sundae Bar
Vanilla Ice Cream, Brownie Chunks, Chocolate Sauce, Chopped Walnuts, Sprinkles
Chocolate Chips, Mini M&Ms, and Strawberry Slices
\$8

Viennese Table
A Lavish Display of Mini Pastries and Confections
Cannolis, Chocolate Éclairs, Crème Puffs, Napoleons and Mini Cheesecake
\$9

The Sterling Grande Dessert Station
Chef's Assortment of Cakes, Tarts, mini cookies, Crème Puffs
Fresh Seasonal Fruit and Chocolate Covered Strawberries
\$11

GENERAL INFORMATION

Sterling National Country Club is a private club and social facility, membership is not required to host your event.

Facility Fee

During our season, *May—October*, the Sterling Ballroom and Duncan Room Cocktail Lounge at capacity of 225 guests incur a facility fee of \$750. Please inquire about special pricing during our off-season months, *November—April*, and for smaller events.

Deposits and Payments

A deposit of \$500 is required to reserve the Sterling Ballroom for your event. Final guest guarantee is required ten business days prior to the event, and final payment is due in full five business days prior.

Room Security

Room and event security is required for all larger events that take place in our Sterling Ballroom. Room and event security incurs a fee of \$250 for every five hours.

Restroom Attendants

Sterling National provides a total of four restrooms for each event; two single restroom facilities and two double, handicap accessible, restroom facilities. One Restroom Attendant per double restroom is required at \$100 per attendant. Additional Restroom Attendant (s) are available for our single restroom facilities at an additional charge.