

# CONFERENCE AND EVENT MENUS

## Breakfast Selections

### Continental

*Assortment of Breakfast Pastries, Muffins, Bagels with Cream Cheese, Jams, and Butter  
Freshly Brewed Coffee, Decaffeinated Coffee, Chilled Fruit Juices, and Assorted Herbal Teas*  
**\$9**

### Deluxe Continental

*Assorted Breakfast Pastries, Muffins, Bagels with Cream Cheese, Jams, and Butter,  
Fresh Seasonal Fruit Salad, Assorted Yogurts, Assorted Breakfast Cereals with Milk, Chilled Fruit Juices,  
Freshly Brewed Coffee, Decaffeinated Coffee, and Assorted Herbal Teas*  
**\$12**

### The Sterling Country

*A Selection of Fresh Seasonal Fruit, Assorted Breakfast Pastries  
Muffins, Bagels with Cream Cheese, Jams, and Butter, Fluffy Scrambled Eggs  
Hickory Smoked Bacon and Maple Link Breakfast Sausage  
Seasoned Home Fries, Assorted Breakfast Cereals with Milk,  
Cinnamon French Toast with Warm Vermont Maple Syrup  
Freshly Brewed Coffee, Decaffeinated Coffee and Assorted Herbal Teas*  
**\$18**

### Breakfast Enhancements

*Fluffy Scrambled Eggs \$4  
Breakfast Burritos \$4  
Assorted Filled Croissants \$4  
Cheese Blintzes \$3  
Sausage Gravy with Buttermilk Biscuits \$4  
Assorted Scones \$2  
Eggs Benedict \$9  
Bagels with Smoked Salmon, Red Onion, Chopped Egg  
Fresh Ripe Tomatoes and Cream Cheese \$8  
Hickory Smoked Bacon, Ham, and Maple Link Sausage served Buffet Style \$6*

### Omelet Station

**Minimum of 25 guests**

*Eggs Prepared to Order  
Mushrooms, Onions, Peppers, Tomatoes, Ham, Cheddar Cheese and Baby Spinach*  
**\$9**

### Omelet Station Enhancements

**Stations are two-hour periods. Additional time may be purchased.**

*Seafood: Lobster, Shrimp, and Fresh Maine Crab Meat \$6  
Local Farmer: Local Seasonal Vegetables with Vermont Goat Cheese \$4  
Italiano: Vine Ripe Tomatoes, Fresh Mozzarella, Garlic Lover's Pesto \$4  
Southwestern: Guacamole, Salsa, Sour Cream, Jalapenos, and Pepper jack Cheese \$3*



## Meeting Break Selections

### Stay Awake All Day

Available for the duration of your event

*Coffee and Decaffeinated Coffee and Assorted Herbal Teas with Fresh Lemon*

**\$4**

### Mid Morning Break

*Assorted Breakfast Pastries*

*Assorted Sodas and Bottled Water*

*Coffee, Decaffeinated Coffee and Assorted Herbal Teas*

**\$6**

### Food For Thought

*Assorted Granola Bars*

*Plain and Fruit Yogurts and Whole Fresh Fruit*

*Pretzels and Mixed Nuts*

*Assorted Bottled Juices*

*Bottled Mineral and Sparkling Water, Coffee, Decaffeinated Coffee and Assorted Herbal Teas*

**\$9**

### Sweet Treats

*Assortment of Freshly Baked Cookies and Homemade Fudge Brownies*

*Assorted Sodas, Bottled Water, and Ice Cold Milk, Coffee, Decaffeinated Coffee and Assorted Herbal Teas*

**\$8**

### The Snack Bar

*Assorted Candy Bars*

*Individual Bags of Chips and Popcorn*

*Ice Cream Sandwiches*

*Assorted Sodas and Bottled Water, Coffee, Decaffeinated Coffee and Assorted Herbal Teas*

**\$9**

### Break Enhancements

*Bagels and Cream Cheese \$4.50 per person*

*Muffins, Danish and Croissants \$4.50 per person*

*Whole Fruit \$1.75 each*

*Granola Bars \$1.50 each*

*Individual Yogurts \$2.75 each*

*Chocolate Covered Strawberries \$3.00 each*

*Home Baked Cookies Large \$2.25 Small \$1.75 each*

*Assorted French Pastries \$2.25 each*

*Mixed Salted Nuts \$15.00 per pound*

*Individual Bags of Popcorn, Pretzels, Potato or Tortilla Chips \$1.75 each*

*Assorted Finger Sandwiches \$4.25 per person*

*Warm Jumbo Pretzels with Mustard Dipping Sauce \$3.25 each*

*Premium Ice Cream Bars \$3.50 each*

*Assorted Candy Bars \$1.75 each*

*Pricing reflects per person charge unless otherwise indicated.  
All menu items are subject to a Massachusetts State Tax and an Administrative Fee  
Prices are subject to change.*

## Brunch Selections

### The Sterling Brunch Buffet

*A Selection of Sliced Fresh Seasonal Fruit*

*Bakery Fresh Pastries, Muffins and Bagels, Assorted Preserves, Cream Cheese and Sweet Butter  
Fluffy Scrambled Eggs, Hickory Smoked Bacon and Maple Link Sausage*

#### Select One

*Sterling Chopped Salad*

*Classic Caesar Salad with Garlic-Herb Croutons*

#### Select Two

*Chicken your way: Marsala, Piccata, or Black Bean and Corn Salsa*

*Oven Roasted Haddock Fillet topped with Lemon and Fresh Herbs*

*Garlic-Rosemary Rubbed Roast Beef with Au Jus and Horseradish Crème*

*Cheese Tortellini with Sundried Tomato Pesto Cream Sauce*

*Roasted Pork Loin with a Fresh Fruit Salsa*

*Savory Roasted Breakfast Potatoes or Rice Pilaf*

*Fresh Seasonal Vegetables*

#### Select One

*Classic Carrot Cake*

*Chocolate Cake*

*New York Style Cheese Cake*

*Italian Lemon Cake*

*Coffee, Decaffeinated Coffee, Assorted Herbal Teas with Fresh Lemon, and Assorted Fruit Juices*

**\$28**

### Honeymoon Brunch

*A Selection of Sliced Fresh Seasonal Fruit and Bakery Fresh Pastries, Muffins and Bagels*

*Assorted Preserves, Cream Cheese and Sweet Butter*

*Fluffy Scrambled Eggs, Hickory Smoked Bacon and Maple Link Sausage*

#### Select One

*Cinnamon French Toast with Vermont Maple Syrup*

*Classic Eggs Benedict with Lemon Hollandaise*

*Belgian Waffles with Assorted Toppings and Vermont Maple Syrup*

*Cheese Blintz with a Mixed Berry Coulis*

#### Select One

*Sterling Chopped Salad*

*Classic Caesar Salad with Garlic-Herb Croutons*

#### Select Two

*Chicken your way: Marsala, Piccata, or Black Bean and Corn Salsa*

*Oven Roasted Haddock Fillet topped with Lemon and Fresh Herbs*

*Garlic-Rosemary Rubbed Roast Beef with Au Jus and Horseradish Crème*

*Cheese Tortellini with Sundried Tomato Pesto Cream Sauce*

*Roasted Pork Loin with a Fresh Fruit Salsa and*

*Savory Roasted Breakfast Potatoes or Rice Pilaf and Fresh Seasonal Vegetables*

#### Select One

*Classic Carrot Cake, Chocolate Cake, New York Style Cheese Cake, Italian Lemon Cake*

*Coffee, Decaffeinated Coffee, Assorted Herbal Teas with Fresh Lemon, and Assorted Fruit Juices*

**\$32**

## Luncheon Selections

### Chicken Caesar Salad

*Chopped Romaine Hearts, Homemade Croutons and Creamy Caesar Dressing*

**\$13**

### The Sandwedge

*Sterling Chopped Salad or Soup du Jour*

#### Select One

*Turkey Breast*

*Tuna Salad*

*Chicken Salad*

*Honey Ham*

*Roast Beef*

*Caprese, Vine Ripe Tomato, Fresh Mozzarella, and Pesto*

*Served with Lettuce, Tomato and Potato Chips*

*On your Choice of Wheat, White, Rye, Wrap, or Bulkie*

**\$13**

## Halfway Turn

### Three Course Plated Luncheon

#### First Course

##### Select One

*Sterling Chopped Salad*

*Caesar Salad with Homemade Croutons and Parmesan*

*Soup du Jour*

#### Second Course

##### Select One

*Moroccan Spiced 1/2 Roasted Chicken with Madeira Pan Jus \$24*

*Chicken as You Like It: Marsala, Piccata or Parmesan \$24*

*New England Baked Haddock Topped with Lemon-Herb Breading & Maine Crab Meat \$25*

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

*Grilled Rib – Eye Steak with an Espresso Rub \$26*

#### Third Course

##### Select One

*Classic Carrot Cake*

*Chocolate Cake*

*New York Style Cheese Cake*

*Italian Lemon Cake*

*Chocolate Raspberry Cake*

*Chef's Selection of Starch and Vegetable*

*Warm Artesian Rolls and Butter*

*Coffee, Decaffeinated Coffee and Assorted Herbal Teas with Fresh Lemon*



## Boxed Luncheon Selections

### The Fareway

#### Select Three

*Honey Ham with Imported Swiss*

*Chicken Salad*

*Tuna Salad*

*Caprese, Vine Ripe Tomato, Fresh Mozzarella, and Pesto*

*Roast Beef with Cheddar Cheese*

*Roasted Turkey Breast with Provolone*

*Potato Chips*

*Freshly Baked Cookies or Fudge Brownies*

*Whole Fresh Fruit*

*Bottled Water or Soft Drink*

**\$13**

### The Country Clubber

*Oven Roasted Turkey Breast, Apple Wood Smoked Bacon, Crispy Leaf Lettuce,*

*Fresh Vine Ripe Tomatoes and Mayonnaise on a Plain Wrap*

*Potato Chips*

*Freshly Baked Cookies or Fudge Brownies*

*Whole Fresh Fruit*

*Bottled Water or Soft Drink*

**\$14**

## 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**

## A La Carte Selections

### Warm Passed Hors D'oeuvres

*Gourmet Vegetable Pot stickers with Thai Sweet Chili Sauce*

*Boursin Stuffed Mushrooms*

*Spinach and Feta Spanakopita with Lemon-Chive Crème Fraiche*

*Assorted Mini Deep Dish Pizza Bites*

*Vegetarian Vietnamese Spring Rolls with Citrus-Soy Glaze*

*Beef or Chicken Sate with Sesame-Soy Peanut Dipping Sauce*

*Cape Cod Blue Fish Cakes with Chili-Lime Aioli*

*Assortment of Mini Quiche*

*Artichoke Hearts Stuffed with Goat Cheese and Rolled in a Parmesan Breading with a Lemon-Chive Crème*

*Smoked Chicken Quesadillas with Sour Cream and Salsa*

*Coconut Breaded Shrimp with Thai Sweet Chili Sauce*

*Maine Crab Cakes with Fresh Cilantro and Chipotle Aioli*

*Mozzarella Sticks with Zesty Marinara*

*Crispy Chicken Wings with Buffalo, Barbeque, or Honey-Teriyaki served with Chunky Blue Cheese Dressing*

*Brie Raspberry En Croute*

**\$30 per dozen**

### Chilled Passed Hors D'oeuvres

*Roasted Portobello Carpaccio with Goat Cheese on a Crostini*

*Peruvian-Style Ceviche Shooters with Sweet Potato Chips*

*Smoked Rainbow Trout with Horseradish Crème on Pumpernickel-Rye Crostini*

*Lemon and Pepper House Smoked Salmon on English Cucumber with Dill Crème*

*Caprese: Vine Ripe Tomato, Fresh Mozzarella, and Pesto on a Sour Dough Crostini*

*Spicy Tuna Nori Rolls with Wasabi and Soy Sauce*

*Seared Long Island Duck Breast Sashimi with a Soy Reduction on a Crostini*

**\$30 per dozen**



## **Sterling's Elite Hors D'oeuvres**

*Poached Jumbo Gulf Shrimp with Cocktail Sauce and Lemon*

*Maple Glazed Bacon Wrapped Jumbo Sea Scallops*

*Seafood Beggars Purse with Ginger-Mango Chutney*

*Mini Beef Wellingtons with Sauce Bordelaise*

**\$36 per dozen**

## **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**

### **Raw Bar**

*Poached Gulf Shrimp, Fresh Crab Claws, Oysters on the Half Shell, Clams on the Half Shell*

*Cocktail Sauce and Fresh Lemon*

**\$19**

### **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-Marinaded Olives*

**\$8**

### **Smoked Salmon Platter**

*Smoked Salmon with Fresh Baguettes and Crostini, Capers, Red Onions, Vine Ripe Tomatoes, Hard Boiled Eggs, Dill Crème, and Caper Berries*

**\$10**

### **Baked Brie en Croute**

*Wrapped in Puff Pastry and Stuffed with Raspberries served with Artisan Breads and Fresh Grapes*

**\$4**

### **Oriental Sushi Display**

#### **Minimum of 25 guests**

*Assorted Sushi, Seaweed Salad, Five-Spice seared Scallops, Fennel Encrusted Abi Tuna with Wasabi and Soy Sauce*

**\$12**

### **Viennese Display Table**

*A Lavish Display of Mini Pastries and Confections*

*Cannolis, Chocolate Éclairs, Crème Puffs, Napoleons and Mini Cheesecake*

**\$9**



## Specialty Reception Stations

### Oriental Stir Fry

**Chef's Fee \$75 per hour (Optional)**

*Tender Ginger Marinated Beef and Garlic-Hoisin Marinated Chicken  
Crispy Asian Vegetables served over Jasmine Rice or Lo Mien Noodles*  
**\$11**

### Fajita Station

**\$Chef's Fee \$75 per hour (Optional)**

*Chili Marinated Beef and Chicken, Peppers, Onions, Shredded Jack Cheese, Flour Tortillas, Salsa, Guacamole, Sour Cream, Spanish Rice,  
and Spicy Black Beans*  
**\$11**

### Salad Station

**Chef's Fee \$75 per hour (Optional)**

*Caesar Salad with Garlic-Herb Croutons with Shaved Asiago  
Baby Field Greens with a Variety of Dressings  
Vine Ripe Tomato with Fresh Mozzarella and Garlic Lover's Pesto  
Baby Spinach Salad, Roasted Red Peppers, Red Onions, Great Hill Blue Cheese with Bacon-Balsamic Vinaigrette*  
**\$11**

### The Sterling Hole in One Pasta Bar

**Chef's Fee \$75 per hour**

*Create Your Own Pasta  
Marinara or Pesto Cream  
Pasta: Tri-Color Cheese Tortellini or Linguini  
Toppings: Roasted Red Peppers, Broccoli, Sautéed Onions, Roasted Mushrooms  
Shrimp, Chicken Breast, Baby Spinach, Diced Tomatoes, Parmesan Cheese*  
**\$13**

### The Sterling Sushi and Asian Dim Sum Bar

**Chef's Fee \$75 per hour (Optional)**

*Spicy Tuna Nori Rolls, Asian Vegetable Nori Rolls, and Avocado Crab California Rolls  
Gourmet Vegetable Pot stickers, Grilled Beef Sate with Sesame-Soy Peanut Sauce, and Shrimp Siew Mai  
Wasabi, Pickled Ginger, and Sweet Soy Sauce*  
**\$16**

### Chef's Carvery Station

**Chef's Fee of \$75 for Carver**

**Served with Fresh Baked Artisan Rolls and Butter**

*Roasted Prime Rib with Au Jus and Horseradish Crème \$14  
Peppercorn Crusted Tenderloin of Beef with Cognac Cream Sauce \$16  
Sage Roasted Turkey Breast with Homemade Gravy \$11  
Dijon Mustard Rubbed Boneless Pork Loin with Apple-Pear Chutney \$12  
Honey Glazed Ham with Cherry-Cider Jus \$12  
Cider Brined Steamship of Pork with Roasted Peach Relish \$11  
Garlic-Thyme Roasted Beef Strip Loin with Balsamic-Onion Marmalade \$13  
Roasted Leg of Lamb Stuffed with Sun dried Tomatoes, Feta Cheese, and Spinach with a Mint Demi Glace \$13  
Garlic Rubbed Top Round of Beef with Sauce Bordelaise \$11*

## “The Masters” Dinner Selections

### First Course Appetizers

#### Chilled (Choose One)

*Seared Fennel Encrusted #1 Tuna, Seaweed Salad, Sesame Seeds and Soy-Ginger Jus*  
*Duck Liver Mousse with Grained Mustard, Quince Paste, and Garlic Crostini*  
*Grilled and Chilled Gulf Shrimp with Roasted Tomato Horseradish Sauce*  
*Roasted Portobello Carpaccio, Truffle Oil, Chevre, and Roasted Red Pepper Relish*  
*Peruvian-Style Ceviche Misto with Sweet Potatoes and Fresh Corn*  
*Fresh Seasonal Melons Wrapped with Prosciutto with Micro Greens & Balsamic Glaze*

**\$9**

#### Hot (Choose One)

*Seared Sea Scallops with Hoisin-Lime Glaze, Scallions, and Sesame Seeds*  
*Grilled Shrimp Skewers, Green Chili & Smoked Tomato Relish with a Mango Coulis*  
*Pan Seared Maine Crab Cakes with Cilantro and Chipotle Aioli*  
*Maine Lobster Risotto Cake with Sweet Corn, Chorizo Puree and Scallion Oil*  
*Rosemary-Garlic Marinated Quail with Roasted Plum-Cornbread Stuffing and Pomegranate Molasses ~ Add \$3*  
*Potato Gnocchi with Fresh Maine Lobster, Peas and Mushrooms in a Cognac Cream Sauce*  
*Brie Raspberry En Croute, Baby Arugula, Mixed Berry Coulis and Toasted Almond Slivers*

**\$9**

### 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)

*Poached Pear and Endive Salad*  
*Great Hill Blue Cheese, Candied Walnuts, and Port Vinaigrette*  
*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*

*Garlic and Black Pepper Marinated Long Island Duck Breast with a Cherry Port Jus \$23*

*Herb Roasted Rack of Lamb and Grainy Mustard Infused Bordelaise \$35*

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

*Roasted Portobello and Vermont Goat Cheese Napoleon  
Slow Roasted Tomato Coulis, Balsamic Reduction and Fresh Homemade Pesto \$21*

*Prime Rib of Beef Au Jus \$26*

*Port and Cranberry Marinated Venison Loin with a Candied Shallot and Cranberry Compote \$36*

*Grilled Veal Chop with Roasted Tomato and Caramelized Shallot Jam \$35*

*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*

*Surf and Turf: Bacon-Wrapped Filet of Beef  
with Bordelaise Crab Stuffed Lobster Tail with Lemon Beurre Blanc, Fresh Asparagus and Garlic Mashed Potatoes \$43*

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

*Pan-Fried Red Snapper Filet with Maine Crab Meat Beurre Blanc \$28*

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

*Cider Brined Pork Loin with a Pear-Apricot Chutney \$23*

*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*

**Split Plate add on \$3 per person, higher price prevails**



## 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*