

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-Marinated 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

*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.*



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*

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