

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