

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 1/4 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

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*