**Special Wedding Package**

**Starting at 16.99**

**One Entrée, Two Sides, and Assorted Bread Basket**

**Add a Mixed Greens Salad 2.50**

**Caesar Salad 3.50**

**Add an extra entrée starting at 8.00 per guest (entrée only, no sides included)**

  **Does not include staff or service charge**

**Dual Entrées**

**Sauteed Chicken breast with a choice of Sun-dried tomato and Spinach Cream Sauce, Spinach Mushroom Cream sauce, Lemon herb Butter or a pan gravy with a 4 oz Filet Mignon 30.99 includes a Mixed Green Salad two sides and assorted breads**

**Entrees**

**Margarita Grilled Chicken** **17.99**

Served with a creamy mushroom spinach sauce on the side (signature dish). **GF**

**Bruschetta Chicken 17.99**

Grilled chicken breast with a cream sauce on the side and a fresh bruschetta topping. **GF**

**Tuscan Garlic Chicken 17.99**

Chicken Breast with a fresh Spinach, Fire-Roasted Tomatoes cream sauce.**GF**

**Traditional Roasted Chicken 16.99**

Assorted Pieces of Roasted chicken served with a pan gravy on the side.

**Old Fashioned Chicken 16.99**

Grilled chicken served with a peppered southern gravy

**Lemon & Herb Roasted Chicken 16.99**

Roasted chicken with fresh lemon, thyme and parsley. **GF/DF**

**Argentinian Assorted Grilled Chicken with Chimichurri 21.99**

A fresh parsley, cilantro and basil sauce **GF/DF**

**Chicken Parmesan 17.99**

Grilled Chicken breast topped with Italian Red gravy and Mozzarella and Parmesan Cheeses

**Italian Baked Chicken 16.99**

Marinated chicken baked with Italian herbs and spices. **GF/DF**

**Chicken Piccata 17.99**

A grilled chicken breast served with a Buttered pan sauce of lemon, garlic and capers **GF**

**Pico De Gallo Chicken 17.99**

A grilled chicken breast topped with a creamy pico de gallo sauce. **GF**

**BBQ Chicken 17.99**

Assorted pieces of smoked chicken glazed with a Texas BBQ sauce. **GF/DF**

**Spaghetti with Roasted Creamy Poblano Sauce (Espagueti Verde) served with diced Chicken 17.99**

Spaghetti tossed with a Creamy Smoky Poblano sauce topped with charred corn and diced chicken

**Chicken Fajita’s \*\* 19.99**

Grilled chicken with onions and peppers

This entrée is served with a choice of Rice, Refried, charro Beans or smoky black Beans and fresh flour tortilla’s (no other sides). Topping to include: Sour cream, Shredded cheeses, salsa, Queso and tortilla chips.

**Mixed Grill Fajita’s \*\* 22.99**

Grilled Chicken & Steak/ Onions and Peppers

Served with Choice of Rice, Choice of Beans, fresh flour tortilla’s. Topping to include Sour Cream, shredded cheeses, salsa, Queso and tortilla chips

**Lentil Marinara Pasta (V) 17.99**

Your choice of pasta served with a house-made lentil marinara sauce with carrots, onions and celery. (GF pasta add 2.00)

Served with a vegetable or a Salad

**Baked Italian Pasta 17.99**

Penne pasta layered with a seasoned beef, Italian marinara sauce and cheeses served with a vegetable or a salad.

**Baked Zucchini Lasagna 17.99**

Roasted carrots, peppers, onions, zucchini and squash tossed with marinara sauce topped with Zucchini ribbons and cheeses served with a vegetable and a salad **V/GF**

**Grilled Cajun Chicken Alfredo 17.99**

Fettuccini topped with a creamy alfredo sauce and sliced chicken. Served with a vegetable or a salad .

**Rustic Italian Pasta 17.99**

Bowtie pasta , roasted assorted peppers, mushrooms , onions and garlic tossed with a parmesan butter sauce served with a vegetable or a salad**. (V)**

**Pork Marsala 17.99**

Pork medallions topped with a mushroom marsala sauce

**Pork Loin 17.99**

Seasoned and slow roasted pork served with a raspberry chipotle sauce or a honey balsamic glaze

**Honey Glazed Baked Ham 17.99**

Slow baked ham served chutneys and mustards **(GF)**

**Roasted Turkey 17.99**

Slow-roasted turkey served with cranberry-pear chutney and a pan gravy.

**Italian Pasta Bar 22.99**

Choice of two pasta’s, choice of 2 pasta sauces: Alfredo, creamy rosa, creamy sun-dried tomato, Italian meat sauce, marinara or pesto.

Topping to include: diced chicken, diced ham or Italian sausage, onions, diced bell peppers, steamed broccoli and assorted shredded cheeses. Served with a mixed field green salad and garlic toast.

Add a Shrimp Skewer 8.00

Add Salmon Medallion 11.00

**Vegetarian Pasta Bar 23.99**

Choice of two pasta’s and two sauces:

 Italian marinara, pesto, burnt butter, alfredo , creamy spinach mushroom sauce or a Rosa sauce

Fresh Herbs: chopped basil and parsley

A selection of grated cheeses

Topping: sautéed onions, yellow squash,

zucchini, peppers and spinach

Marinated olives, sundried tomatoes, chickpeas, black beans, grilled corn and diced tomatoes.

Served with a mixed green salad

**Pepper Steak 22.99**

Strips of marinated steak served with grilledonions and peppers on a bed of rice or wide noodles \* served with a vegetable or a salad **(DF)**

**Beef tips and Gravy 22.99**

Beef tips slow cooked in a beef gravy

 **Italian Pot Roast 22.99**

Slow roasted pot roast with onions and peppers **(GF)**

**Beef Brisket 23.99**

Mesquite smoked beef brisket with two BBQ sauces on the side **(GF/DF)**

**Grilled Tilapia topped with Crab and Asparagus 24.99**

Pan seared and topped with sautéed red and yellow peppers, asparagus and shredded crab

**Shrimp Scampi 22.99**

Served with linguine and a salad or vegetable

**Creamy Tuscan Salmon 22.99**

Fire-Roasted Tomatoes, Capers, Spinach in a Light Cream Sauce

**Prime Filet 24.99**

4oz filet topped with an herbed butter **(GF)**

**Extra Add-on’s**

Extra entrée starting at 8.00

Extra sides starting at 3.00

Diced Chicken 5.00

Sauteed Shrimp skewers (4) 8.00

40z Prime Beef Filet steak 21.99

**Choose one starch or salad:**

Traditional Mashed Potatoes (always real potatoes)

Rustic Garlic Mashed Potatoes

New Potatoes with garlic chive butter (sour cream, shredded cheddar and bacon bits +1.00)

Herbed Southern Rice Pilaf

Roasted Poblano Rice

Cilantro Lime Rice

Black Bean Salad with corn and red peppers

Caesar Salad with creamy or vinaigrette Caesar dressing

Mixed Field Greens Salad with house-made Vinaigrette Dressing

Creamy Mac & Cheese

Italian Primavera Pasta Salad

Creamy Coleslaw

**Upgraded Extra Sides: 2.95**

Au Gratin Potatoes

Scalloped potatoes

Whipped Sweet Potatoes

Southern Creamed Corn

Southern Corn Casserole

Broccoli Rice Casserole

Old Fashioned Potato Salad

Penne Pasta with Marinara Sauce **(GF add 2.00)**

Greek Rice (spinach, dill, chives and onions)

Southern Green Beans with smoked ham or turkey

Broccoli with Cheese Sauce

Four cheese baked Mac & Cheese

**Choose one vegetable:**

Buttered Kernel Corn

Honey and Butter Glazed Carrots

Black-eyed peas

Seasoned Pinto beans

Seasoned Black beans

Creamy Refried beans

Charro Beans

Southern Baked Beans

Sauteed Green Beans with caramelized onions

 Seasonal Mixed Vegetable Medley

Steamed Broccoli

 Broccoli and Carrots

Fresh carrots and Peas

**Beverages**

**In House special**

**Iced tea, punch and water station 3.00**

Ozarka water Station 1.00

 Flavored Lemonade Station 2.75

Iced Tea 2.00

Sweet Tea 2.50

 Punch or Lemonade 2.50

 Tropical Iced tea 2.00

 Coffee or Hot Tea 2.00 (**minimum 50 guests)**

Coffee and Hot Tea 3.00 **(minimum 50 guests)**

Deluxe Coffee Bar 3.50 **(Minimum 50 guests)**

Served with assorted syrups and Creamers

Deluxe Hot Chocolate Bar 3.95

Hot Chocolate Bar 3.00

Bottled Water 1.25

Assorted Sodas 1.75

**Add-on’s**

White, Clear or Black 10 “ Dinner plates, salad or appetizer plate and a dinner napkin 2.00 per guest

**Dinnerware:**  10.00 per place setting, White 10”Dinnerplate, salad plate, cutlery and a stemmed glass. This price includes the staff to setup tables, pickup and delivery.

Appetizers plates .50

Additional glasses are 2.00 per glass.

Plated dinners are an extra 5.00 plus extra staff

Full table service items: Lined Bread basket, butter bowl and Salt & Peppers is 4.00 per table.

Gratuity is not required by is appreciated and given to all servers.

\*\*\*Due to the high increase on food prices ,all beef and seafood is based on market price 2 weeks prior to Wedding.

Sterling Events and Catering

972 988-3216

[www.sterlingeventsandcatering.com](http://www.sterlingeventsandcatering.com)

info@sterlingeventsandcatering.com