

*Sterling*  
catering & events  
ST. CLOUD





# BREAKS & BEVERAGES



## BREAKS

### BAGEL BAR

Plain bagels served with guacamole, cottage cheese, roasted red pepper hummus, red onions, tomatoes, cucumbers, balsamic glaze, cream cheese, jams, and peanut butter.

**\$8 per person**

### GRANITE CITY BREAK

Chex Mix, chips, and whole fruit; assorted sodas or bottled water.

**\$9 per person**

### "GOOD MORNING" BREAK

Assorted muffins, donuts, pastries, and Colombian coffee.

**\$9 per person**

### THE GOOD-FOR-YOU BREAK

Yogurt, fresh fruit, granola bars, and Colombian coffee.

**\$11 per person**

### CONTINENTAL BREAKFAST

Assorted muffins and caramel rolls, fresh fruit, and Colombian coffee.

**\$11 per person**

### MINNESOTA SNACK BREAK

Assorted dessert bars and cookies; iced tea or lemonade.

**\$10 per person**

### TRAIL MIX BREAK

Mini candy bars, peanuts, popcorn and pretzels; assorted sodas or bottled water.

**\$9 per person**

### YOGURT BAR

Vanilla yogurt, seasonal fresh berries, granola, toasted almonds, dark chocolate chips, and Colombian coffee.

**\$11 per person**

## BEVERAGES

*Based on consumption.*

INDIVIDUAL JUICE BOTTLES \$3.5 ea

BOTTLED WATER \$2.25 each

ASSORTED SODA \$2.25 each

CARBONATED WATER \$3 each

\$32 Per gallon

COFFEE

JUICE


LEMONADE

FRUIT PUNCH

ICED TEA

HOT CHOCOLATE \$56 Per gallon

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# BREAKFAST & MORE



Available as plated or buffet. Buffets serve 50 people or more. Coffee included.

## BREAKFASTS

### BUILD-YOUR-OWN WAFFLE BAR

Belgian waffles served with syrup, strawberry preserves, candied pecans, whipped cream, and butter.  
**\$12 per person**

### BUILD-YOUR-OWN SANDWICH BAR

English muffins, croissants, and bagels. Eggs, sausage, bacon, cheese, seasonal fresh fruit, breakfast potatoes, and condiments.  
**\$16 per person**

### SUNRISE

Bacon, sausage, or ham (pick 2), scrambled eggs with cheddar cheese, breakfast potatoes, whole fruit, caramel rolls, pastries, and muffins.  
**\$17 per person**

### COUNTRY FARE

French toast sticks with hot maple syrup, scrambled eggs, choice of bacon, sausage, or ham, and whole fruit.  
**\$17.50 per person**

### BREAKFAST TACOS

Scrambled eggs with choice of bacon, sausage, or veggie. Served with seasonal fresh fruit, breakfast potatoes, salsa, sour cream, cheddar cheese, and hot sauce.  
**\$15 per person**


### BISCUITS & GRAVY

Buttermilk biscuits with homemade sausage gravy and scrambled eggs. Served with seasonal fresh fruit and breakfast potatoes.  
**\$17 per person**

## A LA CARTE

MINI QUICHE.....	\$36 dozen
HARD BOILED EGGS .....	\$15 dozen
CARAMEL ROLLS.....	\$30 dozen
CINNAMON ROLLS.....	\$30 dozen
ASSORTED BAGELS WITH CREAM CHEESE.....	\$36 dozen
ASSORTED YOGURT CUPS.....	\$28 dozen
ASSORTED MUFFINS .....	\$30 dozen
ASSORTED DONUTS .....	\$28 dozen
ASSORTED GRANOLA BARS.....	\$28 dozen
WHOLE FRUIT .....	\$25 dozen
ASSORTED COOKIES .....	\$30 dozen
ASSORTED DESSERT BARS .....	\$36 dozen
CHEX MIX .....	\$25 dozen
PRETZELS .....	\$25 dozen
PEANUTS .....	\$25 dozen
POPCORN .....	\$25 dozen
POTATO CHIPS AND DIP .....	\$40 serves 25
TORTILLA CHIPS AND SALSA.....	\$40 serves 25

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# HORS D'OEUVRES



Berry Cucumber  
Caprese Skewer



Bacon Remoulade Beef Sliders

## TENDERLOIN TIP

Served over white cheddar mashed potatoes and topped with a touch of Béarnaise sauce.

\$7 per piece

## CAPRESE CROSTINI

Roma tomatoes, fresh mozzarella, basil, olive oil and balsamic glaze.

\$3 per piece

## SHRIMP SHOOTER

Jumbo shrimp served with our bloody mix, vodka, and celery.

\$4 per piece

## ROAST BEEF PIN WHEELS

Tender beef, roasted red pepper, horseradish sauce wrapped in a flour tortilla.

\$40/25 pieces

## BACON WRAPPED SEA SCALLOPS

\$6.50 per piece

## BRUSCHETTA BAR

Toasted garlic rounds, tomato bruschetta, olivetta, feta, mozzarella, and parmesan cheeses and balsamic glaze.

\$5 per person

## MINI CRAB BITES

Served with mango chili sauce.

\$4 per piece

## SEARED AHI TUNA\*

Served on a rice cracker with cilantro and sesame soy glaze.

\$4 per piece

## MINI BURGER SLIDERS

Topped with American cheese or pulled BBQ pork with shredded cheddar and pickle served on a king Hawaiian roll.

\$250/50 sliders

## BACON REMOULADE BEEF SLIDERS

With balsamic onion jam.

\$250/50 sliders

## BAHN MI SLIDERS

Marinated pork loin, jalapeños, cucumber, cilantro, pickled carrots, and daikon on a brioche slider bun with sriracha mayo.

\$250/50 sliders

## BERRY CUCUMBER CAPRESE SKEWER

Mozzarella, cucumber, raspberry, and blackberry drizzled with balsamic glaze.

\$3 per piece.

## MANGO CAPRESE SKEWER

Mozzarella, fresh basil, mango, and a grape tomato drizzled with balsamic glaze.

\$3 per piece


Upgrade with soppressata for \$.50 per piece.

## VEGAN STUFFED MUSHROOMS

Beyond meatball mix topped with vegan mozzarella and freshly chopped parsley.

\$3 per piece

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# HORS D'OEUVRES



Cheese Display

## BAKED SPINACH AND ARTICHOKE DIP

*Served with freshly baked bread and assorted crackers.*

**\$75 serves 25**

## STUFFED MUSHROOM CAPS

*Your choice of shrimp and cream cheese, California blend, or wild rice and chicken.*

**\$50/25 pieces**

## CLASSIC MEATBALLS

*Traditional BBQ or Swedish.*

**\$90/50 pieces**

## CHICKEN WINGS

*Choose Plum BBQ, BBQ, Sweet & Spicy, or Buffalo sauce with ranch or bleu cheese dipping sauce.*

**\$115/50 pieces**

## HAM AND TURKEY COCKTAIL ROLL

*With swiss and cheddar cheese, dijon mustard, and mayo.*

**\$100/50 pieces**

## CHEESE DISPLAY

*Pepper jack, muenster, cheddar, swiss and colby presented with assorted crackers.*

**\$100 serves 25**

## FRESH FRUIT DISPLAY

**\$90 serves 25**

## VEGETABLE DISPLAY

*Served with ranch dip.*

**\$70 serves 25**

## PICKLE WRAPS

*Hand-rolled with ham and cream cheese.*

**\$40/25 pieces**

## TERIYAKI BROCHETTE

*Marinated chicken and steak skewers served with teriyaki and peanut sauce.*

**\$125 serves 25**

## BAKED BRIE CHEESE BOARD

*Hot brie cheese served with assorted crackers, seasonal berries, raisins, candied pecans, balsamic glaze, and honey.*

**\$175 serves 25**

## NOSH BOARD

*Cured meats, cheeses, olives, and nuts.*

**\$215 serves 25**

## CHILLED JUMBO SHRIMP DISPLAY

*Served with cocktail sauce.*

**\$135 serves 25**

## SMOKED SALMON DISPLAY

**\$275 serves 50**

## SPINACH DIP

*Served with fresh-baked bread.*


**\$65 serves 25**

## MEAT DISPLAY

*Ham, salami and turkey presented with assorted crackers.*

**\$125 serves 25**

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# PLATED LUNCH SELECTIONS



Baby Spinach Salad

Served with lemonade or fruit punch.

## SANDWICHES

### PICNIC SUB SANDWICH

Choose from ham or turkey on a 6-inch sub or croissant with swiss cheese, shredded lettuce, and tomato. Served with a pickle spear, chips, and our Italian vinaigrette dressing on the side.

**\$15 per person**

### ROAST BEEF SANDWICH

Spinach, provolone, balsamic onion jam, and horseradish on a brioche bun. Served with fresh fruit or chips.

**\$16 per person**

### ROASTED VEGETABLE SANDWICH

Asparagus, bell pepper, spinach, and pesto mayo on a ciabatta bun. Served with fresh fruit or chips.

**\$15 per person**

### ROASTED TURKEY CLUB

Swiss cheese, mayo, lettuce, and tomato with bacon on thick-cut wheat. Served with fresh fruit or chips.

**\$15 per person**

### CHICKEN SALAD SANDWICH

Cashews and grapes on a cranberry wild rice bread. Served with fresh fruit or chips.

**\$15 per person**

*\*Add a cup of homemade soup to any sandwich or salad for \$3 per person.*

*\*Add chicken to any salad for \$2 per person.*

**G** Gluten-free buns are available for all sandwiches for \$2 per person.

## SALADS

### STERLING CAESAR SALAD

Crisp romaine, tomatoes, croutons, and fresh parmesan tossed with Caesar dressing.

**\$14 per person**

### THE STERLING

Tomato and fresh mozzarella, basil, mixed greens, balsamic and olive oil.

**\$14 per person**

Add chicken for \$2 per person

### BABY SPINACH

With strawberries, almonds, feta, and white balsamic vinaigrette.

**\$13 per person**

### BACON GORGONZOLA

With bacon crumbles, red onion, gorgonzola cheese and served with our red wine vinaigrette.

**\$13 per person**

## BOX LUNCHES

### PICNIC BOX LUNCH

Ham, turkey or beef, with swiss cheese, lettuce and tomato on fresh-baked whole grain sub bun with chips and a homemade cookie.

**\$15 per person**

### BISTRO BOX

Your choice of sandwich. Served with chips, an apple, and a homemade cookie.

**\$16 per person**

### FRESH SALAD BOX

Choose from The Sterling, Baby Spinach, Sterling Caesar, Bacon Gorgonzola, or House salad. Served with a homemade cookie.

**\$15 per person**

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# PLATED LUNCH SELECTIONS



## HOT LUNCHES

*Served with lemonade or fruit punch. Add a house salad and freshly baked bread for \$2.*

### ROAST PORK LOIN WITH MUSHROOM WHITE WINE DEMI SAUCE

*Served with oven-browned potatoes or wild rice blend and fresh vegetable.*

**\$16 per person**

### MOSTACCIOLI

*Tossed with slices of spicy Italian sausage in a Bolognese sauce and topped with mozzarella and parmesan.*

**\$15 per person**

### SAUTÉED CHICKEN BREAST

*Your choice of Roasted Garlic, Rosemary Cream or Marsala Sauce. Served with choice of potato or wild rice blend and fresh vegetable.*

**\$17 per person**

### DEEP-DISH LASAGNA OR VEGETABLE LASAGNA

*Served with fresh baked bread stick.*

**\$15 per person**

### BEEF STROGANOFF

*Served over a bed of egg noodles and topped with chives.*

**\$18 per person**

### BBQ SANDWICH

*Your choice of pulled pork or pulled chicken. Served with pasta salad, pickle spear, and chips.*

**\$17 per person**

### TERIYAKI CHICKEN BREAST

*Served on rice pilaf and topped with fruit salsa. Served with fresh vegetable.*

**\$16 per person**


### GRILLED CHICKEN SANDWICH

*Lettuce, tomato, and cheddar cheese on a freshly baked bun. Served with a pickle spear, potato salad, and chips.*

**\$16 per person**

LOOKING FOR A CUSTOM  
LUNCH MENU? NO PROBLEM!  
JUST ASK! OUR CHEFS ARE  
HAPPY TO ACCOMMODATE!

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# LUNCH BUFFETS



Lunch buffets serve 50 people or more. All buffets are served with lemonade or fruit punch.

## THE DELI BUFFET

Assorted deli meats and cheeses with freshly baked breads, lettuce, pickles, and tomatoes. Chef-made soup, pasta salad, and chips.

**\$15 per person**

## PIZZA BUFFET

Your choice of three one-item pizzas served with Caesar salad, and freshly baked bread.

**\$16 per person**

Add a pasta for \$5 per person.

Choose Lasagna, Spaghetti with Bolognese Sauce, or Penne Alfredo with Chicken.

## CHEF SALAD BUFFET

Romaine lettuce, spring mix, julienne turkey, ham, tomatoes, croutons, bacon bits, hard-boiled egg, cheeses, cucumbers, red onions, assorted dressings, and freshly baked bread.

**\$16 per person**

Add a baked potato with bacon bits, sour cream, whipped butter, and shredded cheddar for \$2 per person.

## BUILD-YOUR-OWN RICE BOWLS

Teriyaki chicken, chipotle shrimp, brown rice quinoa, cabbage, assortment of vegetables, jalapeño ranch, and teriyaki sauce.

**\$16 per person**

## GOURMET FAJITA BAR

Flour tortillas with grilled chicken, shredded beef, sautéed peppers and onions, queso fresco, sour cream, pico, black beans, salsa, roasted corn, and chips.

**\$16 per person**

Add guacamole for \$2 per person

## TACO BUFFET

Choose shredded chicken or ground beef. Toppings include Spanish rice, refried beans, shredded lettuce, tomato, shredded cheddar, chopped onion, black olives, sour cream, salsa, and corn chips. Served with flour tortillas and corn hard shells.

**\$16 per person 1 meat**

**\$18 per person 2 meat**

Add guacamole for \$2 per person

## ALL-AMERICAN BUFFET

Choose from grilled chicken breasts or beef patties. Then add brats, old-style hot dogs, or Sloppy Joes. Served with potato salad, baked beans, chips, assorted sliced cheeses, lettuce, tomato, onions, and pickles.

**\$16 per person 1 meat**

**\$18 per person 2 meat**

## ITALIAN BUFFET

Chicken Alfredo tossed with penne pasta and deep dish lasagna served with Caesar salad and garlic bread sticks.

**\$17 per person**

## TRADITIONAL TWO-ENTRÉE LUNCH BUFFET


Served with choice of potato or rice, fresh vegetable, house salad, and freshly baked bread

**\$21 per person**

Choice of two meat entrées:

- Sautéed Chicken Breast with Roasted Garlic Cream Sauce
- Roast Pork Loin with White Wine Mushroom Demi Sauce
- Honey-Peppered Salmon
- Turkey with Homemade Sage and Sausage Dressing
- Carved Roast Sirloin with Gravy
- Deep-Dish Lasagna
- Beef Stroganoff

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# PLATED DINNERS

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## CHOOSE A SALAD

### THE STERLING

Tomato and fresh mozzarella, basil, mixed greens, balsamic vinaigrette and olive oil.

### BABY SPINACH

With strawberries, almonds, feta, and white balsamic vinaigrette.

### TRADITIONAL HOUSE

Romaine, tomato, cucumber, spring mix, and carrots with choice of two dressings.

### STERLING CAESAR

Crisp romaine, tomatoes, croutons, and fresh parmesan tossed with Caesar dressing.

### BACON GORGONZOLA

With bacon crumbles, red onion, gorgonzola cheese and served with our red wine vinaigrette.

## CHICKEN

### SAUTÉED CHICKEN BREAST

Chicken breast topped with choice of: roasted garlic, rosemary cream, smoked gouda cream, or marsala sauce.

**\$22 per person**

### HOMEMADE STUFFED CHICKEN BREAST

Choose from cordon bleu with smoked gouda cream sauce, wild rice and mushroom topped with garlic cream sauce or traditional homemade dressing and gravy.

**\$24 per person**

### BACON CRUSTED CHICKEN

Bacon pressed chicken with parmesan cheese and a white wine cream sauce.

**\$35 per person**

### BRUSCHETTA CHICKEN

Grilled chicken breast, topped with roasted grape tomatoes, garlic, olive oil, fresh basil, and parmesan cheese. Drizzled with balsamic glaze.

**\$28 per person**

### PORTOBELLO CHICKEN

Lightly breaded chicken breast with a creamy portobello sauce.

**\$35 per person**



Portobello Chicken

## VEGETARIAN

### VEGETABLE STIR FRY

Broccoli, water chestnuts, pea pods, red peppers, red onions in a teriyaki sauce. Served on rice pilaf. Topped with sesame seeds.

**\$24 per person**

### ROASTED PORTOBELLO

With mozzarella, basil pesto, asparagus, roasted red peppers, and aged balsamic.

**\$26 per person**

### ROASTED CURRY CAULIFLOWER

Roasted cauliflower topped with coconut curry sauce.

**\$29 per person**

## SIDE CHOICES


### CHOOSE A STARCH:

- Oven-browned potatoes
  - Rice pilaf
  - Classic mashed potatoes with gravy
  - Garlic mashed potatoes
- Upgrade your starch for \$1:
- Smoked Gouda scalloped potatoes
  - Rosemary herb roasted fingerling potatoes
  - Baked au gratin potatoes

### CHOOSE A FRESH VEGETABLE:

- Green beans
  - Baby carrots
  - Steamed broccoli
- Upgrade your vegetable for \$1:
- Asparagus
  - Brussels sprouts
  - California blend

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## PORK

### MONTREAL PORK CHOP

Boneless, bacon-wrapped chop, grilled with Montreal seasoning, and served with a mushroom white wine demi sauce and oven-browned potatoes.

**\$24 per person**

### STUFFED BAKED PORK CHOP

Butterflied chop stuffed with homemade sausage and sage dressing, served with mashed potatoes, gravy, and choice of vegetable.

**\$26 per person**

## SEAFOOD

### BROILED CANADIAN WALLEYE

Fresh-water walleye seasoned with butter and white wine.

**\$34 per person**

### JIM BEAM GLAZED SALMON OR HONEY-PEPPERED SALMON

Eight-ounce Atlantic salmon.

**\$34 per person**

### SHRIMP CURRY

Marinated shrimp skewered and topped with coconut curry sauce.

**\$35 per person**



Shrimp Curry

## TURKEY

### TRADITIONAL ROAST TURKEY

Served with homemade dressing, mashed potatoes and gravy, and choice of vegetable.

**\$22 per person**

## BEEF

### STROGANOFF

Served over a bed of egg noodles and topped with chives.

**\$26 per person**

### HUNTER'S RIBEYE

Ten-ounce charbroiled with Montreal Steak seasoning, served with burgundy au jus and a grilled onion slab.

Served with oven-browned potatoes.

**Market Price**

### YANKEE POT ROAST

Tender, slow-roasted pot roast served with mashed potatoes, gravy, and choice of vegetable.

**\$28 per person**

### PRIME RIB OF BEEF

Slow roasted and served with rosemary au jus and smoked gouda hash browns.

**Market price**

### CHOICE TOP SIRLOIN

Eight-ounce charbroiled choice beef with Bordelaise sauce.

**\$34 per person**

### BRAISED BEEF SHORT RIBS\*

With red wine au jus.

**\$36 per person**

## PASTA

### BUTTERNUT SQUASH RAVIOLI

Butternut squash ravioli, asparagus spears, sundried tomatoes, basil leaves, and asiago and parmesan cheese in a garlic cream sauce.

**\$28 per person**

### WHITE WINE PENNE

Lemon and garlic cream, cherry tomatoes, baby spinach.

**\$22 per person** Add Chicken for \$2 per person

### CHICKEN PARMESAN

Sautéed chicken breast topped with marinara sauce and parmesan cheese served on linguini pasta.

**\$24 per person**

### SUNDRIED TOMATO CAVATAPPI

Spinach, asparagus, and cavatappi noodles in a garlic sundried-tomato and pesto cream sauce. Topped with parmesan.


**\$26 per person**

## KIDS MEAL

### 10 AND UNDER

Served with Corn dog, Macaroni and Cheese, and applesauce. **\$14 per person**

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# DINNER BUFFETS



*Dinner Buffet entrées are served with choice of salad, fresh vegetable, potato or rice, freshly baked bread.*

## ONE-ENTRÉE SELECTION

\$28 per person (Minimum 50 people)

## TWO-ENTRÉE SELECTION

\$32 per person (Minimum 50 people)

## ENTRÉE SELECTIONS

### SAUTÉED CHICKEN BREAST

*With choice of Roasted Garlic, Rosemary Cream, Smoked Gouda Cream Sauce, or Marsala Sauce*

### CHICKEN PARMESAN

### BABY BACK PORK RIBS

### ROAST TURKEY WITH SAGE AND SAUSAGE DRESSING WITH GRAVY

### CHEF-CARVED ROAST SIRLOIN WITH GRAVY

### HONEY-GLAZED TEARDROP HAM

### CHEF-CARVED ROAST PORK LOIN WITH MUSHROOM WHITE WINE DEMI SAUCE

### HONEY PEPPER SALMON OR CHARBROILED SALMON WITH TOMATO BASIL SALSA

### YANKEE POT ROAST

### BEEF STROGANOFF

## SPECIALTIES

### PIZZA BOARD BUFFET

*Your choice of three award winning pizzas with up to two items each and Caesar salad, freshly baked bread, and your choice of pasta: Lasagna, Spaghetti with Bolognese Sauce, or Penne Alfredo with Chicken.*

**\$24 per person**

### TRADITIONAL FAMILY STYLE

*For a dining experience that always makes for great conversation, try our Italian Family Style Dinner! We present each table with a generous portion of Spaghetti with Bolognese Sauce and popular Chicken Alfredo, one Favorites Pizza and one Traditional Pizza, Caesar salad, and freshly baked bread,*

**\$26 per person (Serves a maximum of 300 people)**

## LATE-NIGHT SNACKS

### NACHO BAR

*Tortilla chips served with nacho cheese, diced tomatoes, sour cream, and salsa.*

**\$125 serves 25**

### POPCORN STATION


*White cheddar popcorn served with a variety of shakable toppings.*

**\$50 serves 25**

### LARGE 1-TOPPING PIZZA

**\$18.5 per pizza**

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All prices are per person unless noted otherwise. Prices subject to change. Items subject to change. Minimum of 12 pieces per order.  Denotes Gluten Friendly. The indicated items are prepared gluten free, but because we use high-gluten flour in our kitchen, there is a chance of cross-contamination on all items. We cannot guarantee that items are 100% gluten free. \*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

# DESSERTS



Mini Shooters

## TIRAMISU

A traditional Italian dessert made of Mascarpone cheese filling and lady fingers soaked with Espresso and a touch of liquor.

**\$6 per person**

## CHOCOLATE TIGER CAKE

Ravishing pinstriped design combines a white cake centered between two layers of rich dark and white chocolate butter cream and majestic chocolate cake.

**\$6 per person**

## WHITE CHOCOLATE RASPBERRY CREAM CAKE

Three layers of superb sponge caked filled with a robust raspberry preserve and our freshly whipped cream accented with white chocolate.

**\$6 per person**

## LEMON AND CREAM SHORTCAKE

Layers of Short Cake with thick fresh wipped cream. All natural, creamy preserve gives this cake a burst of tangy flavor that your taste buds will not believe!

**\$5 per person**

## CUSTOM ICE CREAM SUNDAE BAR

Vanilla or chocolate ice cream with a variety of toppings.

**\$5 per person**

## CARROT CAKE

Spiced cake with smooth cream cheese frosting topped with chopped nuts and caramel sauce.

**\$5 per piece**

## CHEESECAKE

New York cheesecake served one of three ways: plain, with strawberries, or topped with roasted pecans, caramel, and chocolate sauce.

**\$7 per person**

## MINI SHOOTERS

Your choice of Strawberry Cheesecake, Banana Cheesecake, Reeses Mousse, or Twix Mousse.

**\$36 per dozen**

## FLOURLESS CHOCOLATE TORTE

A rich and velvety chocolate torte with intense cocoa flavor, drizzled with a sweet and tart raspberry sauce.

**\$5 per piece**

## CHOCOLATE FONDUE

Enjoy a fun and interactive dessert experience with our chocolate fondue! Dip your favorite treats in melted milk chocolate and create your own custom dessert.


**\$215/serves 25**

## DONUT BAR

Cake donuts and donut holes served with three varieties of frosting, and an assortment of toppings.

**\$10 per person**

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