



## Menu Spring 2016

Please ask about Vegetarian, Vegan, Gluten Free  
or any other Dietary Restrictions when requesting a menu

- To place a catering order please allow a minimum of 48 hours notice.
- Orders can be placed by speaking to one of our event coordinators at 503.810.2225 or by emailing your request to [events@sterlingcateringpdx.com](mailto:events@sterlingcateringpdx.com)
- Orders are available for pick-up or delivery.
- Ask about our full service event planning.

503.810.2225 • [info@sterlingcateringpdx.com](mailto:info@sterlingcateringpdx.com) • [sterlingcateringpdx.com](http://sterlingcateringpdx.com)



# SPECIALTY PLATTERS

PLATTERS SERVES 12-15

- **Antipasto Tray** \$60  
salami, Mortadella, rosemary ham, marinated mushrooms, fresh apples, assorted mustards, mixed olives, served with rustic baguette & crackers
- **Cheese Board** \$75  
assorted local cheeses, garnished with grapes, berries, dried fruits, olives, caramelized garlic, Marcona almonds, assorted crackers & baguette
- **Imported & Domestic Cheese Display** \$85  
with seasonal fruit & nuts, served with assorted crackers & breads
- **Charcuterie & Cheese Board** \$80  
grapes, berries, dried fruits, assorted charcuterie meats, local cheeses, garnished with olives, caramelized garlic, Marcona almonds, assorted crackers & baguette
- **Satay Assortment** \$30  
Chicken, Beef, Shrimp with Peanut Sauce or Teriyaki. Served by the dozen.
- **Seasonal Crudit  Platter** \$42  
grilled, roasted, and pickled vegetables with assorted dips
- **Bruschetta Platter** \$55  
crostini's with wild mushroom duxelle & tomato, artichoke, kalamata olive & caramelized onion
- **Trio of Dips Platter** \$45  
hummus, caramelized onion, warm artichoke dip, served with seasonal crudit , pita chips, crackers
- **Mezze Platter** \$45  
dolmas, hummus, baba ganoush, feta, olives, pita bread
- **Mexican Fiesta** \$75  
house made guacamole & salsa served with Juanita's chips
- **Smoked Salmon Mousse** \$35  
with fried wontons
- **Iced Seafood Display** \$115  
Jumbo Prawns, Raw Oysters on the Half Shell, Stuffed Mussels, Cocktail Sauce & Champagne Mignonette, Lemons
- **Assorted Mini Sandwich Platter** \$30  
Please inquire about other varieties. Can be customized with any sandwiches and quantity
- **Cocktail Muffalettas**  
Italian Rolls, Mortadella, Genoa Salami, Provolone Cheese & Olive Salad
- **Rare Roast Beef on Rosemary Focaccia**  
Horseradish Aioli, Caramelized Onion Marmalade
- **Roasted Portobello Mushroom on Ciabatta**  
Kalamata Tapenade, Roasted Red Peppers, Herbed Cream

# HORS D'OEUVRES - by the dozen

## Hot

— <b>Asian Pork Meatballs</b>	\$16
soy dipping sauce or teriyaki sauce	
— <b>Polpette</b>	\$16
Italian meatballs with red sauce	
— <b>Andouille Stuffed Shrimp</b>	\$18
chili oil	
— <b>Asiago Filled Roasted Baby Potatoes</b>	\$18
— <b>Savory Butternut Squash Tart</b>	\$18
roasted butternut squash with Rogue blue cheese & candied pecans \$18/dozen	
— <b>Crab Stuffed Mushrooms</b>	\$34
— <b>Dungeness Crab Cakes</b>	\$22
Remoulade sauce	
— <b>Pancetta Wrapped Crimini Mushrooms or Florentine Stuffed Mushroom Caps</b>	\$24
— <b>Pear &amp; Blue Cheese Tartlette</b>	\$24
house made pear preserves, caramelized onion thyme jam, blue cheese	
— <b>Pigs in a Blanket</b>	\$28
all natural hot dog or sausage wrapped in puff pastry served with a dipping sauce	
— <b>Beef Sliders</b>	\$30
caramelized onions and smoked Gouda cheese	
— <b>Falafel Sliders</b>	\$30
tzatziki & tahini sauce, feta, roasted tomatoes	
— <b>House Made Soft Pretzels</b>	\$24
served with assorted mustards	

## Cold

— <b>Asian Noodle Salad</b>	\$24
Served In Small Take-Out Boxes With Chopsticks	
— <b>Black Bean Cake</b>	\$21
Salsa & Avocado Mousse	
— <b>Classic Deviled Eggs</b>	\$11
— <b>Pesto Deviled Eggs</b>	\$11
— <b>Fruit Kabobs</b>	\$20
seasonal fruit with a yogurt dressing	
— <b>Mini BLT</b>	\$20
Apple Smoked Bacon, Roasted Tomatoes, Arugula Basil Pesto, Cracked Black Pepper Biscuit	
— <b>Mini Banh mi Sandwiches</b>	\$24
Lemongrass Chicken, Siracha aioli, pickled veggie slaw	
— <b>Thai Salad Rolls with Sweet Chili Lime Dipping Sauce</b>	\$24
rice noodles, peppers, cilantro, mint	
— <b>Prosciutto Wrapped Pear &amp; Brie</b>	\$14

# BREAKFAST

- **Continental Breakfast** \$8.50  
per person
- Chef's choice of assorted pastries. Varies daily based upon availability. Sample menus below
    - \* Quick breads – Traditional coffee cake, Banana Crunch bread with granola, zucchini bread, Lemon Poppy seed
    - \* Assorted Muffins / Scones – Blueberry, Marionberry, Banana Chocolate Chip, Lemon Poppy seed, Lemon Raspberry, Apricot, Ginger with Orange, Jam Filled, Seasonal
    - \* Herbed Cheddar Biscuits, Jalapeno Biscuits, Traditional Southern Biscuits served with Honey Butter or Strawberry Butter
  - Seasonal Fresh Fruit Platter - Sliced melon, seasonal fruit and fresh berries

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## A La Carte

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|--|-----------|-----------------------------------|--------|
| — <b>Ham &amp; Gruyere pastry or Spinach &amp; Mushroom Pastry</b> | \$3.95    | — <b>Breakfast Bowl</b>           | \$4.50 |
|  |           | eggs, chilies, potatoes, cheddar  |        |
|  |           | Choice of:                        |        |
| — <b>Assorted Seasonal galettes</b>                                | \$3.95    | ___ black bean                    |        |
|  |           | ___ chorizo                       |        |
|  |           | ___ or bacon                      |        |
| — <b>Yogurt Parfait with Fresh Fruit &amp; Granola</b>             | \$4.95    | — <b>Breakfast Burrito</b>        | \$4.50 |
| house made granola with vanilla                                    |           | eggs, chilies, potatoes, cheddar  |        |
| honey yogurt & fresh seasonal berries                              |           | Choice of:                        |        |
| — <b>Bowery Bagels</b>   | \$30      | ___ black bean                    |        |
| with assorted Schmears   | per dozen | ___ chorizo                       |        |
|  |           | ___ or bacon                      |        |
| — <b>Lox &amp; Bagel Platter</b>                                   | \$8 per   | — <b>English Muffin Sandwich</b>  | \$4.25 |
| assorted Bowery Bagels,  | person    | ham, egg & cheddar                |        |
| thinly sliced smoked salmon, cream                                 |           |                                   |        |
| cheese, red onions, capers, lemon                                  |           | — <b>Sausage Biscuit Sandwich</b> | \$4.25 |
| & dill   |           | egg & cheddar                     |        |
| — <b>Breakfast Snack Pack</b>                                      | \$4.25    |                                   |        |
| yogurt, granola, fruit, hard boiled                                |           |                                   |        |
| egg  |           |                                   |        |

# BREAKFAST PACKAGES

- **Scramble** \$12  
per person
- Scrambled eggs – choice of plain, cheesy, or with seasonal veggies added
  - Apple smoked bacon or sausage links (vegetarian options available)
  - Hash browns
  - Seasonal Fruit
  - Muffin OR Scone
- **Frittatas & French Toast** \$14  
per person
- Frittata's
    - \* \_\_\_ Vegetarian – Asparagus, Mushrooms, Caramelized Onions, Spinach, Swiss, Cheddar
    - \* \_\_\_ Meat – Same as above choice of ham, bacon or chorizo
  - French Toast with Fresh Fruit Compote & Maple Syrup
  - Bacon or Sausage Links
  - Hash Browns
  - Fruit Salad
- **Quiches** \$15  
per person
- Wild Mushroom, Spinach and Leek Quiche
  - Ham and Cheddar Cheese Quiche
  - Oven Roasted Potatoes fresh rosemary
  - Bacon or Sausages links
  - Seasonal Fresh Fruit Platter
  - Freshly-Baked Coffee Cakes
  - Homemade Scones with butter & jam

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## BEVERAGES

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- **Nossa Familia French Press Coffee** \$19.50  
per airpot
- 10-12 servings per Airpot: Cups, sugar, creamer, stir sticks, and cocktail napkins included
- **Steven Smith Hot Tea Service** \$16.00  
per airpot
- Lord Bergamot, Bungalow (black), Fez (spearmint green), Meadow (herbal blend) & Red Nectar (rooibos honeybush)
- Juices**
- OJ, Cranberry, Apple \$7/half gallon
- Canned Soda – Coke, Diet Coke, Sprite \$1.50/each
- Sparkling Water \$2/each
- Steven Smith Iced Tea \$7/half gallon

# SANDWICHES, SALADS & WRAPS

## BOX LUNCH \$12 per person

— Choice of sandwich or entrée salad, chips, Sterling Cookies  
Lunch includes napkin and compostable utensils

Additions:

- Side salad \$2/person
- Gluten free \$1/person
- Avocado \$1/person

## SANDWICHES \$6.95 each

- **Ham & Brie**  
Apple butter, onion thyme jam, ciabatta roll
- **Mediterranean**  
Smashed chickpeas, roasted red peppers, arugula, lemon aioli, multi grain
- **Grilled Chicken Club**  
Smoked bacon, Swiss, tomato, mixed greens, and fresh herb aioli on multi grain
- **Roasted Turkey Breast**  
with cheddar, roasted tomatoes, lettuce, chipotle mayo
- **European**  
ham, prosciutto, arugula on a baguette with Dijon butter
- **Oven Roasted Beef**  
caramelized onions & peppers, Provolone cheese, and horseradish mayo on a French roll
- **Roasted Pepper & Goat Cheese Sandwich**  
roasted peppers tossed in a caper and balsamic vinaigrette on ciabatta with an herbed goat cheese and fresh basil leaves and shaved red onion
- **Tuna Or Chicken Salad Croissant**
- **Egg Salad Hard**  
with lettuce on multi grain bread

## WRAPS \$6.95 each

- **Caesar Salad**  
Grilled Chicken, romaine lettuce, cherry tomatoes, Parmesan cheese, Caesar dressing
- **Southwest Turkey**  
Tortilla smeared with a pickled jalapeno cream cheese layered with baby spinach, turkey, black beans, tomato, onion, and avocado
- **Italian Veggie**  
Artichoke hearts, roasted red peppers, onions, sun-dried tomatoes, lettuce, creamy Italian dressing, Provolone Cheese
- **Greek Salad**  
Cucumber, tomatoes, onion, feta and romaine with Creamy Lemon Dressing wrapped in a pita

## ENTRÉE SALADS

Dressings Available: Balsamic, Buttermilk ranch, Blue cheese, Peanut Sauce, Teriyaki Sauce, Red Wine Vinaigrette

- **Spinach Salad**  
with apples, oranges, dried cherries, candied pecans, goat cheese & balsamic vinaigrette
- **Asian Noodle Salad**  
with romaine, carrots, bell peppers, cucumbers, cabbage, peanuts, cilantro & peanut sauce
- **Greek Salad**  
with romaine, feta, kalamata olives, oven-roasted tomatoes, marinated artichoke hearts & red wine vinaigrette
- **Chef Salad**  
turkey, ham, cheddar, carrot, cucumber, hard-boiled egg, tomatoes & buttermilk ranch dressing
- **Classic Caesar Salad**  
with romaine, tomatoes, shaved Parmigiano-Reggiano, garlic croutons and Caesar dressing

# LUNCH A' LA CARTE

## ENTREES - \$12/ per person

- **Quinoa stuffed Portobello Mushroom**
- **Beef Bolognese Lasagna**  
fresh lasagna sheets layered with ricotta cheese and a meat Bolognese sauce
- **Grilled Flank Steak, Pork loin or Chicken**  
with Chimichurri Sauce
- **Grilled Salmon**  
market price
- **Fried Chicken and Waffles**
- **Southern Fried Chicken**  
Bone in chicken marinated in Creole seasoning and buttermilk
- **Calzone with Marinara Dipping Sauce**  
Italian sausage, pepperoni, or vegetarian
- **Italian Meatloaf**  
Ground turkey, sun-dried tomatoes, Provolone & Swiss cheeses, bell peppers & onions with Italian herbs

## SIDES - \$2.50/per person

- **Orzo Pasta Salad**  
with sun dried tomatoes, kalamata olives, shaved red onion, feta, red wine vinaigrette
- **House Side Salad**  
mixed greens, cucumbers, cherry tomatoes, carrots, cucumbers, choice of dressing
- **Fresh Fruit salad**  
cantaloupe, honeydew, grapes, kiwi, pineapple, and seasonal berries  
\$3.50/per person
- **Quinoa Salad**  
changes weekly – ask about this week's flavor
- **Pesto Tortellini Pasta Salad**  
shaved red Onions, artichoke hearts, roasted tomatoes, basil pesto, Parmesan
- **Kale Slaw**  
shaved Brussels sprouts, kale, radicchio and sunflower seeds, citrus vinaigrette
- **Grilled or Roasted Seasonal Vegetables**
- **Couscous Salad**  
golden raisins, carrots, chickpeas & herbs
- **Mac and Cheese**
- **Green Beans & Roasted Shallots**
- **Roasted Cauliflower**
- **Steamed Broccoli**

# DESIGN YOUR OWN PASTA BAR

\$15 PER PERSON • COMPLETE WITH A GREEN SALAD, BREAD & COOKIES

## SAUCES - choose two

- Marinara
- Alfredo
- Bolognese (Meat sauce)
- Pesto
- Primavera - Marinara with fresh veggies
- Marsala Sauce

## CHEESES - CHOOSE ONE

- Shaved Parmesan
- Grana Padano
- Shredded Italian Blend
- Gorgonzola Cheese

## PASTAS - CHOOSE TWO

- Penne Pasta
- Fettuccini
- Spaghetti
- Linguini
- Tortellini
- Bowtie
- Egg Noodles
- Ziti
- Cheese Ravioli

## PROTEINS - choose two

- Grilled Chicken
- Chicken Scallopini
- Meatball Options (circle one)
  - Chicken
  - Turkey
  - Beef
  - Pork
  - Vegetarian
- Grilled Italian Sausage
- Grilled Shrimp or Salmon  
Add \$2/ per person

## TOPPINGS - CHOOSE THREE

- Peppers & Onions
- Mushrooms
- Broccoli
- Bacon
- Spinach
- Cannellini Beans
- Sun-Dried Tomatoes
- Artichokes
- Fresh Basil
- Broccoli Rabe
- Garlic
- Red Chili Flakes
- Kalamata Olives



# CREATE YOUR OWN "BARS"

- **Gyro Bar** \$13  
per person
- Served With All The Makings Of A Great Gyro
- Your choice of:
    - \* \_\_\_ Grilled Lemon Beef ~OR~
    - \* \_\_\_ Chicken
    - \* \_\_\_ Portobellos for Vegetarians
  - Pita Bread, Tzatziki Sauce & Feta
  - Lettuce, Tomatoes, Cucumbers, Red Onions
  - Fresh Herb & Lemon Rice Pilaf
  - Chickpea Salad with fresh Roasted Red Peppers, Oregano & Kalamata Olives
- **Loaded Potato Bar** \$12  
per person
- Baked Russet Potatoes & Baked Yams
  - Protein Toppings - Choice of 2: Chili, Diced Ham, Diced Turkey, Bacon, Black Beans
  - Veggies - Broccoli Florets, Sautéed Mushrooms, Chives/Green Onions
  - Dairy - Butter, Sour Cream, Cheddar Cheese
  - Other - Salt & Pepper, Ranch Dressing, Salsa, Brown Sugar
  - Chef's Choice Green Salad
  - Assorted Breads
- **Taco Bar** \$15  
per person
- Choice of 2:
    - \* \_\_\_ Grilled Flank Steak
    - \* \_\_\_ Grilled Chicken
    - \* \_\_\_ Taco Beef
    - \* \_\_\_ Pork Carnitas
    - \* \_\_\_ Chicken Mole
    - \* \_\_\_ Colorado Beef
    - \* \_\_\_ Soyrizo (vegan)
  - Mexican Rice
  - Black Bean Salad
  - Toppings: Shredded Iceberg Lettuce with Cabbage, Pico De Gallo & Salsa Verde, Chopped Onion / Cilantro, Kimchee, Cheddar & Jack Cheeses, Lime Wedges, Sour Cream
  - Corn Tortilla Chips & Corn Tortillas (flour available upon request)
  - Guacamole – Add \$1.00/ per person
- Depending on  
choice of protein

# CREATE YOUR OWN "BARS"

— <b>Build Your Own Cobb Salad</b>	\$15 per person
Toppings vary due to seasonality	
<ul style="list-style-type: none"><li>• Grilled Rosemary Herbed Chicken</li><li>• Grilled Salmon – Add \$2/per person</li><li>• Marinated Chickpeas For Vegetarians</li><li>• Mixed Greens And Romaine</li><li>• Roasted Potatoes, Hard Boiled Eggs, Marinated Tomatoes &amp; Onions, Green Beans, Bacon, Cucumbers, &amp; Kalamata Olives</li><li>• Buttermilk Dressing / Vegan Avocado Dressing (available upon request)</li><li>• Fresh Fruit Salad</li><li>• Bread</li></ul>	
— <b>Deli Platter</b>	\$12 per person
<ul style="list-style-type: none"><li>• Assortment Of Ham, House Roasted Roast Beef &amp; Turkey, Cheddar &amp; Swiss Cheese</li><li>• Choice of 1: Grilled Portobello, Roasted Red Peppers or Baked Tempeh for Veggie Options</li><li>• Condiments - Lettuce, Tomatoes, Shaved Red Onion, Pickles, Cucumbers, Black Olives, Mustard &amp; Mayo Assorted Breads</li><li>• Chef's Choice Mixed Green Salad With Balsamic Vinaigrette</li><li>• Tortellini Pasta Pesto Salad</li></ul>	

## SNACKS - priced per person

— <b>Chips &amp; Guacamole</b>	\$2.75	— <b>Pretzels</b>	\$1
		Add peanut butter	\$1.50
— <b>Chips &amp; Salsa</b>	\$2.25	— <b>Trail mix</b>	\$20 per 1 ½ lb bowl
— <b>Whole Fruit</b>	\$1/each	mixed nuts, dried cranberries, M&M's	
apples, oranges, bananas		— <b>Whole Salted Edamame</b>	\$2
— <b>Hummus &amp; Pita</b>	\$2	— <b>Hard Boiled Eggs</b>	\$1/ea
— <b>Citrus Marinated Olives</b>	\$6/bowl	— <b>Marcona Almonds</b>	\$16.75/bowl
— <b>Popcorn</b> plain or truffled	\$1.75 / \$2.25		

# COMPLETE MEALS

ALL PACKAGES INCLUDE ENTRÉE, VEGETABLE/STARCH, GREEN SALAD WITH SALAD DRESSING, BREAD AND STERLING COOKIE PLATTER

## \_\_\_ ASIAN SOUP - \$13

- Tom Kha Gai
- Sides Of Rice And Herbed Noodles To Serve In The Soup
- Stir Fried Cabbage
- Mixed Green Salad With Mango, Cashews, Toasted Coconut, Pickled Ginger Miso Dressing

## \_\_\_ ASIAN INSPIRED LUNCH - \$15

- Asian Noodle Salad
- Five Spice Braised Pork Shoulder
- Five Spice Roasted Tempeh for the Vegetarians
- Carrot Salad With Sweet Chili Lime Dressing
- Cabbage Salad With Asian Vinaigrette
- Baguette With Kimchee Butter

## \_\_\_ MEDITERRANEAN STEW - \$15

- Mediterranean Chicken Stew With Capers, Kalamata Olives, Lemons, Oregano, Potatoes
- Mediterranean Tempeh Stew For Vegetarians
- Classic Greek Salad
- Couscous With Roasted Cauliflower And Butternut Squash
- Grilled Pita

## \_\_\_ CHILI VERDE - \$15

Choice of:

- \_\_\_ Chicken ~Or~
- \_\_\_ Pork Chili Verde
- Seared & Simmered in a Piquant Sauce made with Tomatillos, Onion, Garlic, Poblano Chilies & Cilantro
- Black Beans & Corn for Vegetarians
- Basmati Rice Pilaf
- Mixed Greens Salad with Apples, Jicama, Corn, Pepitas & Honey Lime Vinaigrette
- Mexican Cornbread Muffins

## \_\_\_ ROASTED CHICKEN BREAST, LEMON TARRAGON SAUCE - \$15

- Oven Roasted Chicken Breast, Lemon Tarragon Sauce
- Roasted Tofu, Lemon Tarragon Sauce
- Turkish Rice Pilaf Of Onions, Dried Apricots And Dried Figs
- Roasted Winter Vegetables
- Romaine, Carrots, Mushrooms, English Cucumbers, Red Cabbage, Avocado And Red Wine Vinaigrette

## \_\_\_ BEER BRAISED BEEF - \$15

- Beer Braised Beef With Italian Salsa Verde - Chuck Roast simmered in mixture of Stout Beer, Onions & Beef Stock, finished with fresh Herbs & Capers
- Roasted Mushrooms & Chickpeas Stew for Vegetarians
- Mashed Potatoes
- Roasted Seasonal Vegetables
- Spinach, Apples, Blue Cheese, Sun-Dried Cranberries, Spicy Nuts & Citrus Vinaigrette
- Baguette

## \_\_\_ INDIAN CURRY - \$15

- Chicken Curry
- Vegetable Curry (Vegan)
- Cauliflower, Red Bell Pepper, English Peas
- Rice Pilaf With Carrots & Cumin
- Mixed Greens With Mango, Red Onion, & Dried Cranberries, Mango Yogurt Dressing
- Pita Bread

# COMPLETE MEALS

ALL PACKAGES INCLUDE ENTRÉE, VEGETABLE/STARCH, GREEN SALAD WITH SALAD DRESSING, BREAD AND STERLING COOKIE PLATTER

## \_\_\_ ASIAN STIR FRY - \$15

- Choice of:
  - \* \_\_\_ Beef ~Or~
  - \* \_\_\_ Chicken
- Stir-Fry of Broccoli, Red Bell Peppers, Edamame, Onions, Cashews
- Brown Basmati Rice Pilaf With Fresh Ginger
- Romaine & Cabbage Slaw With Carrots, Bell Peppers, Sesame Seeds, Pickled Ginger Miso Dressing
- Baguette With Kimchee Butter

## \_\_\_ CHICKEN CACCIATORE - \$15

- Chicken Cacciatore - Braised Chicken Breast, Tomatoes, Mushrooms, Onions, Red Wine
- Fried Tofu Cutlets with Tomatoes, Mushrooms, Onions, Red Wine (Veggie/Vegan)
- Creamy Polenta And Herbs (Vegan Version Too)
- Bread & Butter
- Mixed Lettuces, Carrots, English Cucumbers, Radishes And Creamy Italian Parmesan Dressing (Vegan Version Without Parmesan)

## \_\_\_ KUNG PAO LUNCH - \$15

- Choice of:
  - \* \_\_\_ Kung Pao Chicken
  - \* \_\_\_ Kung Pao Tofu
- Stir Fried Rice
- Bok Choy & Mushroom Sauté
- Green Salad With Cabbage, Carrots, Almonds, Sesame Ginger Vinaigrette
- Baguette with Kimchee Butter

## \_\_\_ MARSALA CHICKEN - \$15

- Chicken With Roasted Mushrooms & Marsala Sauce
- Quinoa Stuffed Portabella - Vegan/Vegetarian
- Mashed Potatoes
- Lacinato Kale & Cauliflower
- Spinach & Roasted Beet Salad With Goat Cheese, Walnuts & Honey Dijon Vinaigrette

## \_\_\_ CORNED BEEF BRISKET SEASONAL - \$15

- Corned Beef Brisket
- Potatoes, Carrots, Cabbage
- Black-Eyed Pea Salad
- Shaved Brussels Sprouts, Radicchio, Kale with citrus & Avocado Salad
- Cornbread

## \_\_\_ MOROCCAN LUNCH - \$15

- Grilled Moroccan Chicken With Harissa
- Grilled Moroccan Tofu for the Vegetarians
- Couscous With Golden Raisins, Carrots, And Chickpeas
- Roasted Veggies
- Organic Mixed Greens With Cucumbers, Tomatoes, & Feta
- Grilled Pita Bread

## \_\_\_ ENCHILADAS - \$12

- Choice of 2:
  - \* \_\_\_ Chicken
  - \* \_\_\_ Pork
  - \* \_\_\_ Beef
  - \* \_\_\_ Vegetarian Black Bean & Spinach
- Choice of 1:
  - \* \_\_\_ Rojo
  - \* \_\_\_ Verde Sauce
- Mixed Greens With Pomegranates, Fennel, Pumpkin Seeds & Honey Lime Vinaigrette
- Add on for Additional \$3/per person
  - \* \_\_\_ Salsa, Guacamole, Chips, Sour Cream
  - \* \_\_\_ Mexican Rice With Tomatoes
  - \* \_\_\_ Black Bean Salad

# STERLING DESSERTS

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YOU'VE HAD COOKIES, BUT YOU HAVEN'T HAD STERLING COOKIES. WE USE THE BEST INGREDIENTS AND LOTS OF LOVE TO MAKE EACH ONE ITS OWN WORLD OF TINY, DELICIOUS FUN. ENJOY OUR COOKIES BY THE DOZEN. GREAT FOR FOODIE GIFTS OR DESSERT FOR YOUR NEXT PARTY.

- **Macaron Platter GF** \$12  
Lemon, chocolate with salted caramel, rose with pistachio, green tea with salted caramel, other seasonal flavors per dozen
  
- **Cookie Platter** \$10  
Our signature cookies: chocolate chip with Fleur de Sel, ginger with lemon buttercream, hazelnut espresso, pecan praline, lavender shortbread, snickerdoodle & seasonal selections per dozen
  
- **Assorted Bar Platter** \$18  
Coconut tarts with chocolate ganache & almonds, key lime coconut tarts, mini lemon tartlets, mini chocolate tartlets, mini mousse cups, assorted chocolate truffles per dozen
  
- **Specialty Cakes/Desserts Available** price dependant  
(requires consultation) upon choice

Recommended 2-3 pieces per person

GF=gluten free

Inquire about dietary restrictions