

Sterling EVENTS

CATERING, BAR + RENTALS

First and foremost, thank you for considering Sterling Events for your special event! Sterling Events is Austin's premiere full-service catering company. For over 25 years we have catered exceptional events at venues in Austin and surrounding areas and it is our pleasure to have the opportunity to serve you!

We offer catering packages from our expansive menu and are happy to customize a package to fit your individual budget and palette. We can also provide you with rentals including tables, linens, flatware, china, and glassware. We provide everything you need to create a seamless experience!

Our menu packages are priced to include our delicious food, delivery, labor for your entire event including set up and clean up, linens for buffet tables, serving necessities, disposable cutlery, acrylic plates, plastic cups, paper napkins, iced tea, water, sparkling punch, and cake cutting service. Upgrades are available including linens, flatware, china, and glassware.



sales@sterlingeventsaustin.com



512.261.0142

HORS D'OEUVRES

RECEPTION MENU | 36

CHOOSE 6 HORS D'OEUVRES

HORS D'OEUVRES

Add 2 hors d'oeuvres to any menu starting at \$6 per person or add 3 hors d'oeuvres to any menu starting at \$9 per person.

COLD

7 Layer Dip | Shredded Cheese, Guacamole, Sour Cream, Refried Beans, Diced Tomatoes, Onions, + Olives with Tortilla Chips

Cucumber Rounds | Boursin Cheese + Cranberries

Brie + Fresh Strawberry Canape

Grilled Portabella Mushroom | Boursin Cheese on a Baguette

Caprese Crostini | Roasted Tomato, Fresh Mozzarella, Basil, + Balsamic Reduction

Caprese Skewers | Cherry Tomato, Fresh Mozzarella, Basil, + Balsamic Reduction

Watermelon Bites | Mint, Feta, + Balsamic Reduction

Balsamic + Honey Glazed Fig Crostini | Rosette of Herbed Goat Cheese with Fig Jam

Strawberry Basil Bruschetta | Greek Yogurt, Balsamic Vinaigrette, + Slivered Almonds

Miniature Cowboy Filet | Blue Cheese + Tobacco Onion on Herb Grilled Potato Rounds +\$2

Smoked Sirloin | Caramelized Onions + Cilantro Aioli on Toasted Baguette +\$2

Tuna Tartar | Wonton Crisp with Ginger, Wasabi, + Soy Reduction

Blackened Fish Taco Bite | Blackened Tilapia on Crispy Corn Chips with Cilantro Lime Aioli

Miniature Shrimp + Grits | Caramelized Shallot + Jalapeno Grit Cake, Sundried Tomato Tapenade, Blackened Grilled Shrimp, + Cilantro

Ahi Tuna | Wonton Crisp with Seaweed Salad +\$2

Mini Lobster Rolls | Potato Rolls with Herbed Lobster Salad +\$2

Grilled + Chilled Shrimp Shooters | +\$2

Shrimp Ceviche | Crispy Corn Chips +\$2

Mini Crispy Chicken Taco Bites | Shredded Chicken Salad, Cilantro, + Salsa Verde

Smoked Quail | Grape + Apple Relish on Toasted Baguette +\$2

Pesto Grilled Pork Loin Medallions | Toasted Baguette

Smoked Mango Chipotle Pork Loin | Toasted Baguette

Charcuterie Cones | Skewers with Prosciutto, Salami, Assorted Cheese, Olives, Fruit, + Pretzel Sticks +\$2

WARM

Mushroom Rockefeller

Vegetarian Egg Rolls | Soy Dipping Sauce

Potato Croquettes | Lemon Saffron Aioli

Spinach + Artichoke Tarts

Spanikopita | Savory Spinach Puffed Pastry

Falafel Bites | Tzatziki Sauce

Herb Crusted Artichokes | Goat Cheese Provençal Stuffing +\$1

Miniature Meatloaf Cupcakes | Mashed Potato Icing

Grilled Chimichurri Beef Kabobs

Mini Corn Dogs | Spicy House Made Mustard

Cheeseburger Sliders | Pickle Coin, Ketchup, + Mustard

Mini Chicken Fried Beef Tenderloin | Cream Gravy

Skewered Shrimp | BBQ, Herb Grilled, or Blackened

Sterling Shrimp Cakes | Louisiana Remoulade

Sterling Crawfish Cakes | Louisiana Remoulade

- Crab Stuffed Mushroom Caps** | +\$2
- BBQ Bacon Wrapped Jalapeno Shrimp** | +\$2
- New England Crab Cakes** | Louisiana Remoulade +\$2
- Pecan Crusted Chicken Tenders** | Salsa Verde
- Coconut Crusted Chicken Tenders** | Pineapple Dipping Sauce
- Chicken Kabobs** | Jamaican Jerk, Asian, Herb Grilled, or Harissa
- Miniature Chicken + Waffles** | Chipotle Honey Drizzle
- Green Chile Chicken Sliders**
- Southwest Chicken Eggrolls** | Green Chile Sour Cream Dipping Sauce
- Southern Lovin' Bites** | Chicken Fried Bite on Jalapeno Cheddar Cornbread with Caramelized Onion, Bacon Jam, + Garlic Whipped Mashed Potatoes
- BBQ Smoked Duck Tarts** | Lime Cilantro Sour Cream + Microgreens +\$2
- Mango + Rum Glazed Chicken** | Tri Colored Sweet Pepper Confit on Polenta Cake +\$2
- Seared Duck Breast** | Parmesan Polenta Round with Cherry Demi-Glace +\$2
- Ham + Manchego Cheese Croquettes**
- Pulled Pork BBQ Sliders** | Hawaiian Roll + Coleslaw
- Al Pastor Skewers** | Pork, Pineapple, Poblano, + Onion
- Boudin Balls** | Remoulade
- Rosemary + Garlic Lamb Chops** | +\$3

GOURMET DISPLAYS | 6

Add a display to any menu starting at \$6 per person.

CHEF'S DISPLAY | Sliced Fresh Seasonal Fruit, Domestic + International Cheese, Raspberry Pecan Baked Brie, Crudités with Ranch Dip, Traditional Hummus, Roasted Garlic + Lemon White Bean Puree, Assortment of Gourmet Crackers, Pita Triangles, + Olive Focaccia | Individually Boxed +\$2

CHARCUTERIE DISPLAY | Fresh Mozzarella, Sliced Provolone, Feta Cheese, Prosciutto, Salami, Mortadella, Mixed Berries, Mixed Nuts, Toast Points, Cornichon, Pickles, Pickled Okra, + Fig Jam +\$1 | Individually Boxed +\$3

STATIONS | 7

Choose 1 side per station. Add a station to any menu starting at \$7 per person.

MAC + CHEESE | 3 Cheese Mac + Cheese with Toppings: Crumbled Bacon, Roasted Garlic, Toasted Breadcrumbs, Sautéed Mushrooms, Caramelized Onions, Scallions, + Pickled Jalapenos

COMFORT FOOD | Miniature Corn Dogs with Shiner Bock Mustard, Meatloaf Cupcakes with Mashed Potato Icing, + 3 Cheese Mac + Cheese

STREET TACOS | Choose 2: Ground Beef, Pork Carnitas, Tilapia served with Flour Tortillas, Cilantro Lime Sour Cream, Black Bean + Corn Salsa, Pineapple Pico de Gallo, + Cotija Cheese

SLIDERS | Choose 2: Mini Beef Burger with Mustard, Ketchup, + Pickles, Tenderloin with Fried Onions + Balsamic, Pulled Pork with BBQ Sauce, Pickles, + Cole Slaw, Green Chile Chicken

SEAFOOD | New England Crab Cakes with Louisiana Remoulade, BBQ Bacon Wrapped Jalapeno Shrimp, + Mexican Shrimp Cocktail +\$2

SWEET ADDITIONS | 7

DESSERT STATION | Chef's Choice of an Assortment of House Made Individual Mini Desserts

BUFFETS + PLATED

TEX MEX BUFFET | 33

TEX MEX SALAD | Mixed Greens, Tomato, Red Onion, Black Beans, Roasted Corn, Cotija Cheese, Cilantro Ranch, + Tequila Lime Vinaigrette

MARINATED CHICKEN + BEEF | Grilled Peppers + Onions

WARM FLOUR TORTILLAS

SPANISH RICE + BLACK BEANS

CHILE CON QUESO + TORTILLA CHIPS

SALSA, GUACAMOLE, SOUR CREAM, SLICED JALAPENOS, + SHREDDED CHEESE

BBQ BUFFET | 33

CHOOSE 3: SMOKED CHICKEN, SMOKED TURKEY, SLOW COOKED BRISKET, CHOPPED BEEF, SMOKED SAUSAGE, PULLED PORK

CHOOSE 3: RANCH STYLE BEANS, HOMESTYLE POTATO SALAD, MACARONI + CHEESE, MASHED POTATOES, CREAMY COLESLAW, GREEN BEANS ALMANDINE, CORN ON THE COB, CHOPPED FRUIT

SLICED WHITE BREAD, JALAPENO CHEDDAR CORN BREAD, + BUTTER

SLICED PICKLES, ONIONS, + SWEET BABY RAY'S BBQ SAUCE

ITALIAN BUFFET | 33

STERLING HOUSE SALAD | Mixed Greens with Toasted Pecans, Cherry Tomatoes, Red Onions, Feta Cheese, Traditional Ranch, + Balsamic Vinaigrette

LASAGNA FLORENTINE OR ITALIAN SAUSAGE LASAGNA

PENNE PASTA | Marinara + Alfredo Sauce

MEATBALLS + ITALIAN SAUSAGE

GRILLED VEGETABLES

ITALIAN SPINACH + ARTICHOKE DIP | Gourmet Crackers

GRATED PARMESAN CHEESE

PARMESAN GARLIC BREAD + GARLIC BREAD STICKS

CAJUN BUFFET | 33

CHOICE OF SALAD + 2 DRESSINGS

SHRIMP + SAUSAGE JAMBALAYA

BLACKENED CHICKEN WITH ROYALE SAUCE

NEW ORLEANS STYLE GREEN BEANS

FRENCH BREAD + BUTTER

BUILD YOUR OWN DINNER

BUFFET | 36

The china package is not included in the price of the buffet dinner but may be added on.

PLATED | 45

75 guest minimum required. The china package is included in the price of the plated dinner.

You have the option of doing a duo entrée where each guest receives the same plate with 2 entrees, or you may give your guests a choice of 2 entrees. If you give your guest a choice, you must supply a place card designating the name of each guest's entrée selection.

CHOICE OF 1 SALAD + 2 DRESSINGS

CHOICE OF 1 ENTRÉE | Add a second entrée starting at \$5 per person

CHOICE OF 2 SIDES

FRESHLY BAKED DINNER ROLLS + BUTTER

ENTRÉE SELECTIONS

STERLING STUFFED CHICKEN BREAST |

Caramelized Onions, Applewood Smoked Bacon, Porcini Mushrooms, Provolone Cheese, + Champagne Cream Sauce

ITALIAN STUFFED CHICKEN | Goat Cheese Sundried Tomatoes, Porcini Mushrooms, + Basil Tomato Cream Sauce

FRENCH STUFFED CHICKEN | Artichokes, Spinach, Sundried Tomatoes, Gruyere Cheese, + Dijon Sauce

PECAN CRUSTED CHICKEN | Roasted Corn + Green Chile Cream Sauce

CHICKEN ROYALE | Sautéed Chicken Breast with White Wine, Mushrooms, Artichoke Hearts, Capers, + Lemon Butter Sauce

MAPLE GLAZED QUAIL | Oven Roasted, Boned Quail +\$3

CHICKEN WELLINGTON | Chicken, Mushrooms, + Shallots Wrapped in Puff Pastry with Champagne Cream Sauce +\$7 | Plated Service Only

DUCK CONFIT | Cherry Demi-Glace +\$7 | Plated Service Only

CHOICE-CUT TENDER MEDALLIONS OF BEEF | Demi-Glace Sauce

BEEF FORESTIERE | Caramelized Onions, Bacon, Mushrooms, + Red Wine Demi-Glace

CABERNET BRAISED SHORT RIBS

FILET OF BEEF | Demi-Glace, Cabernet Mushroom, or Chimichurri Sauce +\$3

COWBOY FILET | Tenderloin of Beef with Tobacco Onions + Blue Cheese Sauce +\$3

BEEF WELLINGTON | Beef, Mushrooms, + Shallots Wrapped in Puff Pastry with Champagne Cream Sauce +\$7 | Plated Service Only

PRIME RIB | Au Jus + Creamy Horseradish +\$7 | Plated Menus Only

SMOKED ROASTED PORK LOIN | Apple Cider Reduction

PESTO GRILLED PORK LOIN | Pesto Cream Sauce

ALMOND CRUSTED SALMON | Poblano Cream Sauce

RACK OF LAMB | Moroccan **OR** Rosemary Garlic +\$7 | Plated Service Only

CHIPOTLE GRILLED MAHI-MAHI | Chipotle Cream Sauce

RED SNAPPER NEWBURG | Fresh Sautéed Snapper Fillet with Shrimp + Lobster White Wine Cream Sauce +\$3

BALSAMIC GRILLED PORTABELLA MUSHROOM | Mediterranean Cous Cous

SALADS, DRESSINGS, +

SIDES

SALAD SELECTIONS

STERLING HOUSE SALAD | Mixed Greens with Toasted Pecans, Cherry Tomatoes, Red Onions, Feta Cheese, + Choice of 2 Dressings

GREEK SALAD | Spring Greens, Mushrooms, Olives, Artichoke Hearts, Cucumbers, Feta Cheese, + Greek Vinaigrette

CLASSIC CAESAR SALAD | Crisp Romaine Lettuce, Fresh Grated Parmesan Cheese, Croutons, + Caesar Dressing

SPINACH SALAD | Baby Spinach, Red Onions, Dried Cranberries, Walnuts, + Balsamic Vinaigrette Dressing

CITRUS SALAD | Spring Lettuce Mix, Pine Nuts, Feta Cheese, Citrus Segments, + Citrus Vinaigrette

TEX MEX SALAD | Mixed Greens, Tomato, Red Onion, Black Beans, Roasted Corn, Cotija Cheese, Cilantro Ranch + Tequila Lime Vinaigrette

DRESSING SELECTIONS

TRADITIONAL BUTTERMILK RANCH

CRACKED PEPPERCORN RANCH

CILANTRO RANCH

BLUE CHEESE

HONEY MUSTARD

CAESAR

GREEK VINAIGRETTE

BALSAMIC VINAIGRETTE

CHIPOTLE RASPBERRY VINAIGRETTE

CITRUS VINAIGRETTE

TEQUILA LIME VINAIGRETTE

SIDES

GREEN BEANS ALMANDINE

FARMER'S STYLE GREEN BEANS

NEW ORLEANS STYLE GREEN BEANS

CHEF'S SEASONAL GRILLED VEGETABLES

BAKED TOMATO FLORENTINE

HONEY GLAZED CARROTS

ASPARAGUS

BROCCOLI CROWNS WITH JULIENNE CARROTS

GARLIC PARMESAN ROASTED CAULIFLOWER + BROCCOLI

PAN SEARED BRUSSEL SPROUTS

CORN ON THE COB

CREAMY COLESLAW

RANCH-STYLE BEANS

BLACK BEANS

CHOPPED FRUIT

WILD RICE PILAF

SAFFRON RICE

SPANISH RICE

CILANTRO LIME RICE

CREAMY PARMESAN ORZO

HERBED QUINOA

ROSEMARY ROASTED NEW POTATOES

ROASTED FINGERLING TRI-COLOR POTATOES

ROASTED GARLIC MASHED POTATOES

WHITE CHEDDAR MASHED POTATOES

CHEESY AU GRATIN POTATOES

SWEET POTATO HASH

HOMESTYLE POTATO SALAD

MACARONI + CHEESE

HOSTED BAR PACKAGES

Hosted packages include service ice, assorted sodas, mixers, garnishes, clear plastic cups, beverage napkins, straws, linens for bar tables if needed, bartenders (1 per 75 guests), + bar set-up (1 per 75 guests).

BEER, WINE, + CHAMPAGNE

2 HOURS | 16

3 HOURS | 18

4 HOURS | 20

BEER | Coors Light, Bud Light, + Miller Lite

WINE | Chardonnay, Sauvignon Blanc, Merlot, + Cabernet (choose 1 white + 1 red)

CHAMPAGNE | Segura Viudas

LIQUOR, BEER, WINE, + CHAMPAGNE

2 HOURS | 22

3 HOURS | 24

4 HOURS | 26

BEER | Coors Light, Bud Light, + Miller Lite

WINE | Chardonnay, Sauvignon Blanc, Merlot, + Cabernet (choose 1 white + 1 red)

CHAMPAGNE | Segura Viudas

LIQUOR | Jim Beam Whiskey, Dewar's Scotch, Tito's Vodka, Bacardi Rum, Gordon's Gin, + Jose Cuervo Tequila

BAR UPGRADES

Items not listed may be available upon request.

BEER | Shiner Bock, Fireman's 4, Dos XX, Corona, Michelob Ultra, White Claw, Assorted Craft Beer | \$1 per person per selection

WINE | William Hill Chardonnay, Ecco Domani Pinot Grigio, Simi Chardonnay, Greco di Tufo Sauvignon Blanc, Pascal Jolivet Attitude Sauvignon Blanc, Whispering Angel Rose, Marques de Murrieta Spanish Red, William Hill Cabernet Sauvignon, Louis M. Martini Cabernet Sauvignon, Red Rock Merlot, Woodwork Pinot Noir, Ruta 22 Malbec | \$3 per person per selection

CHAMPAGNE | Moet Chandon, G.H. Mumm Cordon Rouge | \$5 per person per selection

PREMIUM LIQUOR | Jack Daniel's Whiskey, Glenlivet Scotch, Grey Goose Vodka, Captain Morgan Rum, Tanqueray Gin, Z Blanco Tequila | \$2 per person per selection

GLASSWARE | \$1 per person per hour

PASSED CHAMPAGNE TOAST WITH GLASSWARE | \$4 per person

SPECIALTY DRINK | \$2 per person

TABLESIDE WINE SERVICE WITH GLASSWARE | \$3 per person

ADDITIONAL BARTENDERS | \$30 per bartender per hour

ADDITIONAL BAR SET-UPS | \$175 per bar

BAR NECESSITIES

50 guest minimum required + client provides all alcohol.

Bar necessities packages include service ice, assorted sodas, mixers, garnishes, clear plastic cups, beverage napkins, straws, linens for bar tables if needed, bartenders (1 per 75 guests), + bar set-up (1 per 75 guests).

BEER, WINE + CHAMPAGNE

2 HOURS | 4

3 HOURS | 5

4 HOURS | 6

ADD 1 SPECIALTY DRINK

2 HOURS | 1

3 HOURS | 1.50

4 HOURS | 2

MIXERS + GARNISHES FOR LIQUOR

Includes Coke, Diet Coke, Sprite, Club Soda, Tonic Water, Cranberry Juice, Orange Juice, Pineapple Juice, Grapefruit Juice, Margarita Mix, Simple Syrup, Grenadine, Lemons, Limes, + Cherries. Items not listed may be available upon request.

2 HOURS | 2

3 HOURS | 2.50

4 HOURS | 3

GLASSWARE

COCKTAIL HOUR | 1

2 HOURS | 2

3 HOURS | 3

4 HOURS | 4

CASH BAR

Cash bar prices include tax + gratuity.

A bar set-up fee of \$175 per 150 guests and 1 bartender per 75 guests at \$30 per hour per bartender is required.

NON-ALCOHOLIC | 3

BEER | 5-6

WINE | 7-9

LIQUOR | 7-9

Sterling EVENTS

WEDDING ASSISTANT

In an effort to increase the level of service and to prevent any missteps, we feel it is important to have a wedding professional coordinate the wedding ceremony and reception. Sterling Events offers the option of adding a wedding assistant. The wedding assistant will be available to the bride and groom for two hours the day before the wedding for a rehearsal (if occurring at the same venue) and on the wedding day. The wedding assistant's duties include:

- Meet 4-6 weeks prior to wedding for a full consultation to finalize all wedding + vendor details
- Make layout of wedding ceremony, cocktail hour, + reception if needed
- Prepare detailed timeline of events for ceremony + reception
- Check set-up of ceremony + reception sites 2 hours before ceremony
- Coordinate rehearsal + ceremony with officiant + wedding party
- Line up wedding party + cue ceremony start
- Coordinate processional start time with musicians
- Set-up photos, guest book + pen, champagne flutes, cake cutting utensils, kid's table, etc.
- Arrange place cards + favors as assigned
- Pin flowers on groom + attendants
- Distribute bouquets + corsages to bride, groom, attendants, + family
- Coordinate reception activities with catering + venue management, DJ/band, photographers, + videographers throughout the event to ensure timeline is followed
- Cue bride, groom, and DJ/band for announcement of couple, first dance, special dances, toasts, bouquet, + garter toss
- Distribute toss item to guests at ceremony or reception (petals, bubbles, etc.)
- Arrange for all personal items of bride + groom's to be given to designated family contact
- Arrange for boxing of wedding cake + put with bride + groom's personal belongings

\$750 (with Sterling catering)
\$1,000 (with a caterer other than Sterling)



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Sterling EVENTS

TASTING POLICY

In order to choose a caterer for your upcoming event, you are invited to sample selections from our catering menu. Your tasting is our opportunity to showcase the high quality and delicious food that you will receive at your event.

We will gladly provide a tasting for both those who have already chosen Sterling Events as their caterer and for those who are undecided. You will be allowed one complimentary tasting of any four items for two guests. Additional guests and items can be added for an additional cost. This cost is determined by the selections chosen.

Your tasting will take place at Sterling Event Center located at 6134 East Highway 290, Austin, TX 78723. We ask that you schedule your tasting at least 7 days in advance. Our chefs are available on Tuesdays, Wednesdays, and Thursdays between the hours of 11am and 4 pm. Exceptions to these days and times can be made as long as a chef, event center, and salesperson are all available.

We are confident that after meeting the chef and sampling the quality of our food you will be excited to work with Sterling Events.

We look forward to serving you!



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