



Stirling Club LV Catering Menus





Catering *Pricing Guidelines*

Continental Breakfast

From \$25 per person

Lunch

From \$45 per person

Dinner

From \$85 per person

Tasting dinner with wines

From \$185 per person

Reception

From \$15 per person

Cooking Class

From \$125 per person

There will be no food and beverage minimums, set up fee, room fee, or room charge. Please note that a twenty percent (20%) service charge and seven and three quarters percent (7.75%) sales tax will be added to all food and beverage charges.

COMPLIMENTARY SERVICES PROVIDED BY STIRLING CLUB LV

SC LV Linen

SC LV Table Lamps

Customized Menu Cards

Registration Table

White Glove Service

SC LV China

MISCELLANEOUS ADDITIONAL CHARGES

Grand Piano

\$350

Wedding Ceremony

\$10 per guest

Valet Parking

Security Officer

Per hour \$58

Sushi Chef

\$250 each

Attendant Fee

*(Carver, Chef, Coat Check, and Restroom Attendant)
\$150 each*

FLORAL/DÉCOR

Our Catering Staff can assist you with floral and décor arrangements for your special event.



Breakfast *Plated*

APPETIZERS

- SMOKED SALMON** with Herb Cream Cheese and Field Green Salad on Toasted Bagel
 - CINNAMON AND SEASONAL BERRY OATMEAL**
 - YOGURT** with Toasted Granola and Fresh Fruit
 - WARM BLINTZ, CARAMELIZED APPLES AND MASCARPONE, TOASTED ALMONDS**
 - RUBY RED GRAPEFRUIT BRULÉE**
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ENTRÉE

- CHORIZO, ROASTED PEPPER, AND CARAMELIZED ONION FRITTATA**
 - YUKON GOLD POTATO HOME FRIES** with Herbs
 - DOUBLE CUT CINNAMON BRIOCHE FRENCH TOAST** with Bourbon Syrup and Bananas
 - EGGS BENEDICT**, Spinach with Crisp Canadian Bacon and Red Pepper Hollandaise Sauce
 - SUN DRIED TOMATO, SPINACH, AND GOAT CHEESE QUICHE, CARAMELIZED ONION HOME FRIES**
 - "STEAK AND EGGS" ROASTED ANGUS SIRLOIN** with Truffle Fried Egg, Béarnaise and Natural Reduction, Fingerling Potato Hash
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FINISH

- FRESH PICKED SEASONAL BERRIES AND ASSORTED FRUITS, SWEET MINT SCENTED CRÈME FRAÎCHE**
- ASSORTMENT OF SWEET PASTRIES**
- PORT POACHED PEAR** with Yogurt and Fresh Mint
- FRESH BAKED MUFFINS** with Sweet Butter
- CRÊPE** with Sweet Cream and Strawberries



Breakfast

CONTINENTAL BREAKFAST

- ASSORTED BREAKFAST PASTRIES AND MUFFINS**
 - COFFEE, TEA AND JUICES**
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BREAKFAST *BUFFET*

- ASSORTED PASTRIES**
 - ASSORTED MUFFINS**
 - BAGELS AND SPREADS**
 - ASSORTED CEREALS**
 - YOGURT**
 - FRESH FRUITS AND BERRIES**
 - THREE JUICE OFFERING**
 - SMOKED FISH PLATTER WITH GARNISH**
 - THREE TRADITIONAL BREAKFAST ENTRÉES**
-

COFFEE BREAKS

- ASSORTED MINI-DANISH**
- COFFEE, TEA AND SOFT DRINKS**



Lunch *Plated*

Three Course Plated Lunch (Please choose **one** menu item from each course)

Appetizer

- BABY SPINACH** with Crisp Goat Cheese and Balsamic Marinated Tomatoes
 - FIELD GREEN SALAD** with Haricots Vert, Pear Tomatoes Candied Walnuts Herb Marinated Feta Cheese Black olives and Creamy Oregano Vinaigrette
 - AHI TUNA TARTAR** with Pickled Ginger, Crisp Sesame Crackers and Ponzu
 - WILD MUSHROOM STRUDEL** with Frisée and Arugula Salad, Asiago Cheese Mushroom Reduction
 - CRISP MAINE CRAB CAKES** over a Fennel and Dill Salad, Scallion Rémoulade
 - ONE OF OUR CHEF'S MANY SEASONAL HARVEST SOUPS** with Classic Garniture
 - BAY SCALLOPS VOL-AU-VANT** with Boursin cream, forest mushroom and wild greens
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ENTRÉE

- BALSAMIC GLAZED HANGER STEAK** over Braised Leek and Roasted Garlic Potato Purée with Red Wine Natural
 - PAN SEARED ATLANTIC SALMON**, Herbed Jasmine Rice, Baby Bok Choy and Maple Soy Glaze
 - CARAMELIZED CHICKEN BREAST**, Zucchini Noodles, Mediterranean Cous Cous Carbonara
 - SEARED HALIBUT**, Chive Mashed Potatoes, Fennel Confit, Overnight Tomatoes
 - PROSCIUTTO WRAPPED COD WITH** Sautéed Porcini Mushrooms over Home Style Grits
 - GRILLED SHELL STEAK**, Caramelized Onion Potato Gratin, Garlic Scented Broccoli Raab
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DESSERT

- WHITE CHOCOLATE CHALLA BREAD PUDDING** with Warm Caramel Sauce
- CLASSIC CRÈME BRULÉE**
- Ganached Flourless **CHOCOLATE CAKE**
- Vanilla Bean infused **PANNA COTTA**
- TIRAMISU**
- TRADITIONAL CHOCOLATE LAYER CAKE**

ALL FOOD AND BEVERAGE PRICES ARE SUBJECT TO 7.75% SALES TAX AND 20% SERVICE CHARGE.
PRICES ARE SUBJECT TO CHANGE - OUR MENU WILL CHANGE WITH THE SEASON



Lunch *Buffet*

PLEASE CHOOSE **2** SALADS, **2** ENTREES, **1** STARCH, **1** VEGETABLE AND **3** DESSERTS

SALADS

- CAESAR SALAD**, Hearts of Romaine with Garlic Croutons and Parmesan Dressing
 - CHOPPED SALAD**, Romaine, Cucumber, Rosemary Feta, Tomato, Kalamata and Red Onions in Red Wine Vinaigrette
 - MESCLUN GREENS**, Marinated Cherry Tomatoes, Toasted Walnuts, Goat Cheese
 - CITRUS VINAIGRETTE**
 - BOSTON BIBB SALAD**, Oil Cured Artichokes, Marinated Tomatoes, Toasted Pinenuts and Polenta Croutons
 - SHAVED ASPARAGUS SALAD** with Baby Arugula, Shaved Vidalia Onions, Sherry Vinaigrette
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ENTRÉES

- TRUFFLE ROASTED CHICKEN** with Wild Mushroom Ragout and Dark Chicken Jus
 - SAUTÉED ATLANTIC SALMON** with Ratatouille, Citrus Pan Sauce
 - ROASTED SIRLOIN** with Caramelized Pearl Onions, Red Wine Natural
 - SLOW BRAISED SHORT RIBS**, Cipollini Onions and Natural Jus
 - PAN SEARED GROUPER**, Buttery leeks and Saffron Cream
 - PORK BRACIOLE STUFFED WITH SPINACH**, Romano, Breadcrumbs and Shallots, Natural Juices
 - PACIFIC HALIBUT HARICOT VERT**, Lemon, Capers, and Roasted Pepper Beurre Blanc
 - SLOW ROASTED CHICKEN** Wok Cut Vegetables, Ginger Butter Sauce
 - THYME BASTED VEAL LOIN**, Heirloom Carrots and Rustic Veal Reduction. [\(Supplemental Charge\)](#)
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STARCHES

- SAFFRON POTATO PUREE**
 - Andouille and Roasted **CORN GRATIN**
 - JUMBO ISRAELI COUS COUS** with Fresh Herbs
 - Citrus scented Traditional **RICE PILAF**
 - PENNE PASTA** with Baby Spinach, Roasted Garlic, Oven Dried Tomatoes in a Gorgonzola Cheese Cream Sauce
 - DITILINI PASTA** , Applewood Smoked Bacon, Sautéed Baby Arugula, Shallots, Smoked Tomato Veloutée
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DESSERTS

- ALMOND FINANCIERS** with English Cream and Berries
- CLASSIC CRÈME BRULÉE**
- SEASONAL FRUIT COBBLER** with Whipped Cream
- Individual Soft Center **CHOCOLATE CAKE**
- TIRAMISU**
- BREAD PUDDING** with Dark Rum Sauce
- STRAWBERRY SHORT CAKE** with Vanilla Scented Biscuits

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LUNCH *Deli Style Platter*

PLEASE CHOOSE **2** SALADS, **4** MINI-SANDWICHES, RELISH TRAY AND COOKIES

SALADS

- CAESAR SALAD**, Hearts of Romaine with Garlic Croutons and Parmesan Dressing
 - CHOPPED SALAD**, Romaine, Cucumber, Rosemary Feta, Tomato, Kalamata and Red Onions in Red Wine Vinaigrette
 - MESCLUN GREENS**, Marinated Cherry Tomatoes, Toasted Walnuts, Goat Cheese, Citrus Vinaigrette
 - BOSTON BIBB SALAD**, Oil Cured Artichokes, Marinated Tomatoes, Toasted Pinenuts and Polenta Croutons
 - GRILLED ASPARAGUS SALAD** with Baby Arugula, Shaved Vidalia Onions, Citrus Vinaigrette
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MINI SANDWICHES

- ITALIAN PANINI** - Prosciutto, Dry Salami, Fresh Mozzarella, and Shaved Fennel
 - BLT**, Smoked Bacon, Heirloom Tomatoes, Romaine and Smashed Avocado on Sourdough
 - TURKEY CLUB**, Avocado, Crisp Pancetta, Vine Ripened Tomato on Grilled Ciabatta
 - SHAVED MONTREAL SMOKED MEAT**, Cambazola Cheese, Grilled Onions on Olive Bread
 - GRILLED CHICKEN BRUSCHETTA**, Asiago Cheese on Toasted Ciabatta
 - SHAVED PORK LOIN** , Balsamic onions, Boursin Cheese and Creamy Mustard
 - ALBACORE TUNA SALAD**, Baby Greens and Vine Ripened Tomatoes on Parkerhouse Rolls
 - FIVE CHEESE PANINI**
 - EGG SALAD SLIDER**, Baby Spinach, Traditional Sesame Seed Buns
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CONDIMENT TRAY

- GRILLED AND ROASTED PEPPERS** with Fresh Maui Onions and Marinated Olives and Artichokes, Hearts of Palm, crackers and spreads

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COCKTAIL PARTIES *Hors D'oeuvre*

OYSTERS

- CRISPY OYSTERS** with Whole Grain Mustard Remoulade
 - BAKED OYSTERS** with Spinach and Bacon
 - SEASONAL OYSTER** with Traditional Garnishes
 - MARKET FRESH OYSTER** on the Half Shell with Ginger and Lemon Cream
 - PACIFIC OCEAN OYSTERS** in The Raw with Classic Mignonette
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CRAB

- CRAB CAKE** with Mango Purée
 - SPICY CRAB RISOTTO CAKE** with Lemon Aioli
 - WASABI AND LIME CRAB SALAD** on Wonton Chip
 - ALASKAN CRAB TART** with fresh Herbs and Garniture
 - SNOW CRAB CLAW** with Mustard Sauce
 - MARINATED CRAB SALAD** on a Wonton Chip
 - HOT CRAB DIP** with Spinach, Sundried Tomatoes and Spicy Pita Chips
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FISH

- SPICY TUNA TATAKI ROLL** with Coriander and Chili Infused Soy Sauce
 - SEARED TUNA WITH SHALLOT CONFIT**, Country Bread Crouton
 - TUNA TARTAR** on Crispy Wonton
 - WHITE ANCHOVY**, Roasted Tomato and Black Olive Crostini
 - SMOKED SALMON** with Dill Infused Cream
 - FENNEL CRUSTED HALIBUT** Tomato Concassée and Green Olive Gremolata
 - PACIFIC COD FRITTERS** with Sweet Chili Sauce
 - NEW ENGLAND COD CAKES** with Hummus and Garbanzo Dust
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SHELLFISH

- LOBSTER SALAD** with Avocado and Lime Purée
- TARTLET** with Spicy Cilantro Shrimp
- CRISPY SHRIMP SPRING ROLL** with Ginger Soy Glaze
- SCALLOP WRAPPED IN BACON**
- SEA SCALLOP MOUSSE ON A CRISPY POTATO CHIP**
- CHILLED CRAYFISH SALAD** with Cucumber on a Crisp Corn Chip
- SPICY GRATINÉE OF GREEN LIP MUSSEL**
- LEMON CRÈME FRAÎCHE STUFFED BABY FINGERLINGS** with Paddlefish Caviar



HORS D'OEUVRE CONTINUED

TRUFFLE

- TRUFFLE AND GRUYERE MINI QUICHE** with Fresh Herbs
- TRUFFLE AND BRIE WONTON**
- Individual spoons of **WHITE TRUFFLE RISOTTO**
- Twice-baked **TRUFFLED FINGERLING POTATOES**
- Truffle **CHICKEN CRISPY RAVIOLI**

VEGETABLES AND GRAINS

- EGGPLANT CAVIAR** in Tart Shell
- RATATOUILLE AND FINES HERB QUICHE**
- WILD MUSHROOM SPRING ROLLS**, Soy Glaze
- GRILLED VEGETABLE SKEWERS**
- CRISPY POLENTA SQUARES** with Tapenade
- CARAMELIZED ONION AND GOAT CHEESE TARTLETTES**
- Parmesan **RISOTTO CAKE**
- FRIED FOREST MUSHROOMS** with Horseradish Dip

MEAT AND GAME

- CHARRED BEEF TENDERLOIN** with Horseradish Cream
- LAMAJOUN TART** with Garlic Aioli
- SLOW BRAISE SHORT RIB** with Caramelized Onions and Country Bread
- CHIPOLTE BARBEQUED PULLED PORK AND AVOCADO**
- CONFIT DUCK ON BUCKWHEAT BELLINI** with a Maple and Soy Vinaigrette
- ROAST DUCK AND VEGETABLE SPRING ROLLS** with Lemon Soy Sauce
- LAMB EMPANADAS** with Natural Remoulade

POULTRY

- LIME MARINATED CHICKEN SKEWERS** with Spicy Avocado Dip
- WHITE CHICKEN RAGU TARTLETTE CARAMELIZED SHALLOTS**
- CHICKEN DUMPLING** with Cilantro and Chili Sauce
- FREE RANGE CHICKEN AND BOURSIN MOUSSE BEGGARS PURSE**
- CHICKEN YAKATORI** with Toasted Sesame
- GRILLED CHICKEN WINGS** with Cayenne and Lime



COCKTAIL PARTIES *with food station*

2 HOURS WITH (CHOICE OF EIGHT HORS D'OEUVRES)

APPETIZER STATION PLEASE CHOOSE ONE

- CHARCUTERIE BOARD**- Chef's display of Assorted Smoked or Cured Meats and Sausages with Crostini
- STEAMED DUMPLINGS** with Dipping Sauces
- CEVICHE OF MARINATED FIN AND SHELLFISH**
- SUSHI AND SASHIMI**
- ARTISANAL CHEESE**
- SEASONAL FRUIT DISPLAY**
- CHILLED SHELLFISH BAR, OYSTERS, COCKTAIL CRAB CLAWS, PRAWNS, AND LOBSTER** (Supplemental Charge)

SALAD STATION PLEASE CHOOSE TWO

- MARINATED GRILLED VEGETABLES** with Assorted Condiments
- TABBOULEH AND HUMMUS**
- CAESAR SALAD BAR** with Grilled Prawns and Roasted Chicken
- BEEF AND CHICKEN FAJITA SALAD** with Traditional Garnishes
- ASIAN GREENS**, Soy Woked Vegetables and Crispy Won Tons

CARVING STATION PLEASE CHOOSE ONE

- Honey and Chipolte **BARBEQUED PORK LOIN**
- WHOLE ROASTED STRIP LOIN** with Creamy Peppercorn Demi Glace
- HERB MARINATED LAMB LOIN** with Mint Jelly and Natural Jus (supplemental Charge)
- ROASTED SALMON EN CROUTE**
- OVEN ROASTED TURKEY** with Sweet Sausage Stuffing

PASTA STATION PLEASE CHOOSE TWO

- SPINACH AND COUS COUS CARBONARA**
- ORECCHIETTE** with Roasted Shiitake Mushroom Cream
- ORZO PUTTANESCA**
- PENNE PASTA** with Sweet Sausage and Grated Pecorino
- FARFALLE PASTA** , Onions, Peas, Mushrooms, Sherry Veloutee
- DITILINI** with Spicy Tomato and Toasted Garlic



Dinner *Plated*

Three Course, Four Course (Please choose **one** menu item from each course)

APPETIZERS

- BABY ORGANIC GREENS**, Mandarin Orange and Thyme Vinaigrette
- BABY ROMAINE LETTUCE** with Shaved Fennel, Marinated Artichokes, Cured tomatoes, Balsamic Vinaigrette, Olives and Parmesan dust
- One of our Chef's many **SEASONAL HARVEST SOUPS** with Classic Garniture
- CRISP CRAB CAKE**, Chipolte emulsion, Chive sour cream, Baby Mâche
- SEARED VEAL MEDALLION CANNELLINI BEAN RAGU**, Parsley Gremolata
- SEARED SEA SCALLOPS**, Saffron Potato Purée, Caramelized Cauliflower, Chimichurri
- SEARED HUDSON VALLEY FOIE GRAS**, Trio of apples, Brandied Apple Purée, Caramelized
- APPLE WEDGE**, Diced Apple compote and Maple Cinnamon Gastrique (SUPPLEMENTAL CHARGE)

ENTRÉES

- GRILLED FILET OF BEEF YUKON POTATO PURÉE**, Rosemary Scented Carrots, Caramelized Onion Demi Glace.
- PAN ROASTED CHICKEN BREAST**, Herb Roasted Spaghetti Squash, Broccoli Rabe, Roasted Garlic and Tomato Beurre Blanc.
- SEARED SALMON RICE CAKE**, Green Lip Mussels, Baby Bok Choy Toasted Coriander Broth
- NEW ZEALAND BLUENOSE BASS CREAMY POLENTA**, Patty Pan Squash, Pear Tomato Ceviche
- GRILLED SIRLOIN**, Cannellini Bean Ragout, Broccolini, Shiitake Glaze and Roquefort Cream
- ROASTED HALIBUT** - Forest Mushroom and Roasted Tomato Ragout, buttered Leeks, Semolina Polenta
- SEARED VEAL PORTERHOUSE SMOKY EGGPLANT PUREEE**, Fingerling Potato Lyonnaise, Roasted Tomato Veal Reduction
- ROAST PORK TENDERLOIN** Smashed New Potatoes, Gingered Slaw, Mustard Cream, Celery Root and Apple Salad

SEAFOOD ADD-ON'S:

- TWO COLOSSAL SHRIMP SCAMPI STYLE** (\$16 PER PERSON ADDITIONAL)
- PETITE MAINE LOBSTER TAIL** (\$26 PER PERSON ADDITIONAL)
- DUET WITH A PETITE SEABASS OR HALIBUT FILET** (\$14 PER PERSON ADDITIONAL)
- SEA SCALLOPS** (\$10 PER PERSON ADDITIONAL)

DESSERTS

- CHOCOLATE MOCHA DOMES** with Caramelized Nuts
- WARM CHOCOLATE CAKES** with Vanilla Ice Cream
- MARBLE CHEESECAKES** with English Cream and Coulis
- BANANA MOUSSE** with Almond Dacquoise
- TIRAMISU "MARTINI"**
- Vanilla and Orange Scented **PANNA COTTA**
- WHITE CHOCOLATE CHALLA BREAD PUDDING** with Caramel Sauce

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Dinner *Buffet*

SALADS

- HEIRLOOM TOMATO SALAD** with Baby Arugula, Shaved Vidalia Onions, Light Pesto Vinaigrette
 - PANZANELLA SALAD** of Tomatoes, Cucumbers, Red Onions, Ciabatta Bread tossed in a Basil and Oregano Red Wine Vinaigrette
 - CAESAR SALAD**, Hearts of Romaine with Garlic Croutons and Parmesan Dressing
 - MESCLUN GREENS** with Marinated Cherry Tomatoes, Toasted Pinenuts, Marinated Artichokes, Gorgonzola Crumbled Blue Cheese and Citrus Vinaigrette
 - BABY SPINACH** with Shaved Fennel , Mandarin Oranges in a Pepper and Sea Salt Vinaigrette
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ENTRÉES

- TRUFFLE ROASTED CHICKEN** with Wild Mushroom Ragout Dark Chicken Jus
 - ROASTED SIRLOIN** with Caramelized Pearl Onions Pencil Asparagus Red Wine Natural
 - PAN SEARED MAHI MAHI** , Baby Spinach and a Spicy Mango Chutney
 - WHOLE GRAIN MUSTARD CRUSTED RACK OF LAMB** , Mushroom Duxelle Natural Lamb Reduction
(SUPPLEMENTAL CHARGE)
 - SEARED ATLANTIC SALON** Braised Covolo Greens , Rock Shrimp Scampi
 - CARAMELIZED PORK LOIN WOK** Seared Bok Choy, Maple Soy Reduction
 - SAUTÉED HALIBUT** with Roasted Corn and Potato Hash Crisp Prosciutto
 - ROASTED FILET MIGNON** **ROASTED** Cippolini Onions, Tobacco Onions and Roasted Demi Glace
 - PAN SEARED SEASONAL FRESH FISH** , Toasted Corn Ragout, Lemon Thyme Beurre Blanc
 - ROASTED BREAST OF CHICKEN**, Buttered Haricot Verts , Sundried Tomato and Basil Supreme
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STARCHES

- Créole Inspired "OLD BAY" **POTATO PURÉE**
 - PANCETTA BACON AND ROASTED SHALLOT POTATO GRATIN**
 - ISRAELI COUSCOUS** with Fresh Herbs and Sage Butter
 - Sesame and Sun Dried Tomato Basmati **RICE PILAF**
 - CORN AND POTATO HASH** with Fresh Herbs
 - PENNE PASTA**, Baby Spinach, Roasted Garlic, Oven Dried Tomatoes Gorgonzola Cream Sauce
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VEGETABLES

- HARICOTS VERTS** with Shaved Fennel and Maui Onion Salad
 - ROASTED ASPARAGUS** with Oven Dried Cherry Tomatoes and Sauce Choron
 - GRILLED SEASONAL VEGETABLES** with Herbs
 - RUSTIC CAULIFLOWER POLONAISE**
 - Balsamic Marinated **GRILLED PORTABELLA MUSHROOMS**
 - GARLIC INFUSED CREAM SPINACH**
-

DESSERTS

- ALMOND FINANCIERS** with English Cream and Berries
- CLASSIC CRÈME BRULÉE**
- SEASONAL FRUIT COBBLER** with Whipped Cream
- INDIVIDUAL SOFT CENTER CHOCOLATE CAKE**
- TIRAMISU**
- BREAD PUDDING** with Dark Rum Sauce
- STRAWBERRY SHORT CAKE** with Orange Scented Biscuits

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