

STERLING COUNTRY CLUB

*at Houston*  *National*

*Menus*

# Appetizers

## Seared Tender Tips

Served in a wild mushroom red wine sauce

3 pieces per person - 5.95 per person

## Deep Fried Braised Short Rib Tortellini

Served with a spicy marinara

3 pieces per person - 5.95 per person

## Roasted Chicken & Wild Mushroom Pastry Cups

Served with fire roasted red pepper drizzle

3 pieces per person - 5.95 per person

## Spicy Beef & Cilantro Empanadas

Served with a poblano aioli

3 pieces per person - 5.95 per person

## Crispy Shrimp

Served with habanero aioli

3 pieces per person - 5.95 per person

## Oyster Shooters

Zing Zang Bloody Mary mix and fresh oysters

2 pieces per person - \$6.95 per person

## Petite Beef Wellington

Served with creamy horseradish

2 pieces per person - \$6.95 per person

## Goat Cheese Tartlets

Whipped goat cheese served with fresh herbs in a puff pastry cup

2 pieces per person - \$6.95 per person

## Smoked Salmon Crostini

Smoked salmon topped with a dollop of cream cheese and chive, on a toasted baguette

2 pieces per person - \$6.95 per person

## Fire Roasted Chicken Quesadilla

Served with a chipotle sour cream for dipping

2 pieces per person - \$6.95 per person

## Hummus Trio with Pita Toast

Roasted red pepper, pesto, olive oil and sea salt

2 pieces per person - \$6.95 per person

## Mini Crab Cakes

Served with a creole remoulade

3 pieces per person - 5.95 per person

## Southwestern Roll

Grilled chicken, black beans, cotija cheese, fire roasted corn and served with avocado and jalapeno ranch

3 pieces per person - 5.95 per person

## Caprese Skewers

Fresh mozzarella, basil and cherry tomato with a balsamic reduction

3 pieces per person - 5.95 per person

## Sausage Stuffed Mushrooms

Button mushrooms stuffed with sage scented

Sausage and topped with smoked Gouda

3 pieces per person - 5.95 per person

## Jumbo Bacon Wrapped Shrimp

Stuffed with a sliver of cheese and jalapeno

3 pieces per person - 5.95 per person

## Meyers Rum Caribbean Chicken Skewer

Glazed and grilled with a Meyers rum pan sauce, skewered with grilled vegetables

2 pieces per person - \$6.95 per person

## Mini Chicken & Andouille Wellington

Served with a Cajun cream sauce

2 pieces per person - \$6.95 per person

## Skirt Steak Skewers

Served with a chimichurri sauce

2 pieces per person - \$6.95 per person

## Beer Battered Broccoli Florets

Served with a chipotle creamy horseradish

2 pieces per person - \$6.95 per person

## Tomato Basil Bisque Shooters

Cream based soup served in a shot glass

2 pieces per person - \$6.95 per person

## Stuffed Baby Red Potatoes

Potato halves stuffed with cream cheese and topped with bacon and chives

2 pieces per person - \$6.95 per person



# *Hors D'oeuvres*

## **Gulf Coast Shrimp Cocktail**

Texas gulf coast shrimp boiled, seasoned and Chilled served with cocktail sauce and lemon wedges.  
\$5.95 per person (Avg. of 5 pieces per person)

## **South of the Border**

Chile Con Queso, Southwestern spinach and corn dip, spicy red salsa, jalapeno ranch, served with tortilla chips  
\$2.95 per person

## **Fresh Fruit and Cheese Display**

An assortment of Artisanal and domestic cheeses Paired with seasonal fruit, served with crackers.  
\$3.95 per person

## **Rustic Vegetable Crudit **

An assortment of fresh, raw and grilled seasonal Vegetables served with Chef's creamy buttermilk ranch dip.  
\$2.95 per person

## **Antipasti Bar**

An array of sliced cured meats, artisanal Hard cheeses, brined olives and roasted peppers.  
\$6.95 per person

## **Roquefort Roast Beef Roulades**

Deli sliced roast beef stuffed with Roquefort Cheese with a spicy horseradish cream sauce.  
\$3.95 per person

## **Roasted Fig and Cream Cheese**

Served with fried pita wedges  
\$2.95 per person

## **Hot Crab Dip**

Served with fresh sliced baguettes

## **Arizona Seven Layer Dip**

Served with tortilla chips  
\$65 for 50 people

## **Spinach Artichoke Dip**

Served with garlic toasted baguettes  
\$65 for 50 people

## **Deviled Eggs**

Traditional Style or Infused choice of: Horseradish, Chipotle, Sundried Tomato, Bleu Cheese, Truffle or Roasted Chimichurri \$2.95 per person



# Buffet Menu

## All the Fixings

Pick Two:

Pot Roast, Meatloaf, Chicken Fried Steak, Chicken & Dumplings, Rotisserie Chicken, Fried Pork Chops or Fried Chicken

Served with a choice of two sides: Fried Okra, Macaroni & Cheese, Creamed Spinach, Mashed Sweet Potatoes

Served with corn bread OR yeast rolls

\$24.95 per person

## Taste of Italy

Pick Two:

Lasagna, Chicken Picatta, Chicken Marsala, Chicken Parmesan, Braised Short Rib Ravioli, Spaghetti & Meatballs or

Chicken Fettuccine Alfredo (substitute shrimp for \$2 per person)

Served with garlic bread and Caesar salad

\$21.95 per person

OR Pick Two:

Fettuccine Alfredo, Penne Marinara or Cheese Lasagna (No Protein) –

\$18.95 per person

## Fajita Buffet

Grilled Chicken, flour tortillas, bell peppers, onions, shredded cheese, Pico de Gallo, guacamole, sour cream and jalapenos. Served with chips and queso, rice and beans.

\$22.95 per person,

add beef for \$3 per person

## Texas BBQ Buffet

Pick Two:

Brisket, Chicken, Sausage, Turkey or Ribs

Served with potato salad, baked beans, Cole slaw, cornbread, pickles and onions

\$23.95 per person

# *Plated Entrée Selections*

Sterling Signature

\$23.95 per person

Includes two choices of sides, house salad OR soup and dinner rolls

## **Sterling Chicken**

Pecan crusted chicken, topped with smoked poblano and roasted red pepper cream sauce

## **Pan Seared Pork Chop**

Topped with a caramelized, red wine apple sauce

## **Apricot Glazed Ham**

Whole grain mustard and apricot marmalade glaze

## **Chicken Marsala**

Topped with a Marsala wine and mushroom ragout sauce

## **Chef Matt's Blackened Gulf Coast Redfish**

Topped with crab and a Cajun cream sauce

## **Almond Crusted Tilapia**

Topped with a lemon basil cream sauce

## **Shrimp Penne**

Poached gulf shrimp tossed in a pesto carbonara sauce

## **Chicken Penne**

Tossed in a wild mushroom, truffle and toasted pine nut sauce

## **Braised Short Ribs**

Slow roasted beef short ribs served with a port wine reduction

## **Roast Beef**

Sliced roast beef with garlic and red wine demi-glace

## **Sterling Premium**

\$26.95 per person

Includes 2 choices of sides, house salad OR soup and dinner rolls

## **Filet Mignon**

A 6oz filet, topped with shallots and a port wine demi-glace

## **Herb Roasted Chilean Sea Bass**

Served with citrus beurre Blanc

## **Pork Tenderloin Medallion**

Served with maple and mustard glaze

## **Chicken Oscar**

Grilled chicken breast topped with sautéed lump crab covered in a citrus hollandaise sauce

## **Grilled Ribeye**

A 14oz Ribeye steak seared to perfection and topped with caramelized onions

## **Dill Crusted Salmon**

Topped with a lemon prosciutto beurre Blanc

## **Classic Osso Buco**

Cross-cut veal shank served with pan jus reduction

## *Salad Selections*

Side salad \$3.25 per person  
Entrée salad \$9.95 per person

### **House Salad**

Spring mix, cherry tomato, cucumber, purple onion and shredded cheddar cheese

### **Artisan Salad**

Mix of artisan blend greens, apples, candied pecans and blue cheese crumbles with champagne citrus vinaigrette.

### **Summer Sunburst Salad**

Spring mix, fresh berries, walnuts, feta cheese, mandarin oranges and cucumbers with strawberry

### **Caprese Salad**

Beefsteak tomato, fresh mozzarella and basil drizzled with a balsamic reduction.

### **Caesar Salad**

Romaine lettuce, parmesan cheese and Caesar dressing.

### **Southwestern Salad**

Artisan lettuce blend, black beans, roasted corn, Pico de Gallo and blended cheeses with avocado ranch.

### **Classic Chef**

Romaine and green leaf blend with avocado, egg, bacon, bleu cheese crumbles and diced tomatoes.

## *Soup Selections*

Cup \$3.95 per person  
Bowl \$8.95 per person

### **Classic French Onion**

Traditional onion based soup topped with a garlic crouton and provolone cheese.

### **Creamy Coconut Chicken & Vegetable**

Cream based soup with coconut milk, chicken and vegetable.

### **Creamy Beef & Vegetable**

Cream based Spanish style soup with beef and vegetables.

### **Corazon Tequila Gazpacho**

With watermelon, beefsteak tomato and Corazon silver tequila – has a spicy, smoky and sweet flavor

### **Butternut Squash**

Roasted butternut squash

### **Tomato Basil**

Cream based tomato and basil soup

# Sides

\$3.95 per person

## Green Beans

With a choice of:

Walnuts, Almonds, Pecans, Bacon, Shallots or Garlic

## Mashed Sweet Potatoes

With a choice of:

Cayenne and candied pecans or brown sugar and marshmallows

## Bourbon Glazed Carrots

Pan seared with brown sugar, butter and Maker's  
Mark

## Brussel Sprouts

With shaved bacon, pecans and shallots

## Mixed Vegetables

Grilled, seasonal vegetables with a balsamic glaze

## Mashed Potatoes

With a choice of: Swiss, Cheddar, Pepper Jack, Blue Cheese,  
Dill, Basil, Chive or Truffle

## Grilled Asparagus

Topped with hollandaise sauce

## Herb Roasted Potatoes

Diced Yukon gold potatoes tossed with fresh herbs and olive  
oil

## Steamed Broccoli

Steamed and topped with a lemon compound butter

## Smoked Gouda Au Gratin

Diced potatoes in a creamy smoked Gouda cheese sauce

## Risotto

Ask about our current selections. Not available on buffet.

# *Carving Stations*

## **Sterling Signature**

Entrée only, including two sides and a salad: \$21.95 per person

### **Smoked Pork Center Cut Loin**

Served with a cranberry demi-glace

### **Mesquite Smoked Turkey**

Served with roasted pan jus

### **Glazed Ham**

Served with coarse grain mustard

### **Herb Crusted Beef**

Top round roasted to perfection, served with creamy horseradish and au jus

### **Cajun Fried Turkey**

Served with dirty rice

## **Sterling Premium**

Entrée only, including two sides and a salad: \$26.95 per person

### **Beef Tenderloin**

Perfectly roasted and served with creamy horseradish and au jus

### **Leg of Lamb**

Slow roasted and served with a habanero mint and apple jelly

### **Prime Rib**

Roasted to medium rare and crusted in sea salt and garlic

# *Action Stations*

Entrée only, including one side OR house salad bar: \$18.95 per person  
\$150 per attendant for all Action Stations

### **Stir Fry Station**

Build your own, served with:  
Seasonal vegetables Pork, Chicken and Shrimp  
Noodles and Rice

### **Pasta Station**

Build your own pasta served with:  
A choice of ten toppings  
Penne, Bowtie and Fettuccine pasta  
Alfredo, Red, Scampi and Pesto Sauce

## *Plated Desserts*

### **Blonde Brownie**

Drizzled with white chocolate caramel or raspberry  
\$3.95

### **Tres Leches**

Sponge cake soaked in three types of milk  
\$3.95

### **Pecan Pie**

Drizzled with rum caramel sauce and whipped cream  
\$3.95

### **New York Cheesecake**

Topped with seasonal berries and fruit coulis  
\$4.95

### **Bread Pudding**

Topped with bourbon pan sauce and currants  
\$3.95

### **Crème Brulee**

Topped with seasonal berries and whipped cream  
\$4.95

### **Carrot Cake**

With a delicious cream cheese frosting  
\$3.95

### **Chocolate Cake**

Served with spicy strawberry coulis  
\$4.95

### **Key Lime Pie**

Creamy and tangy lime flavored filling with a graham  
cracker crust  
\$3.95

### **Chocolate Mousse Parfait**

Topped with fresh berries and malted whipped cream  
\$4.95

### **Chocolate Fondue Fountain**

\$6.95 per person  
Served with: Fresh fruit, marshmallows, pound cake and rice crispy treat

# *Pre-Events Menu*

## **Groomsmen Sandwich Tray**

Turkey, Ham or Roast Beef sandwiches served with chips and a pickle

\$8 per person

## **Groom Party**

Quesadillas

Southwest Rolls

Fried Asparagus

Buttermilk Breaded Chicken Tenders

\$12.95 per person

## **Bridesmaids Lunch**

Roasted Hummus and Vegetables

Chicken Salad with bread and crackers

Spinach Artichoke Dip with Tortilla Chips

Fruit and Cheese Display

\$12.95 per person

## **Kids Buffet**

### **Pick two Entrees:**

Buttermilk Breaded Chicken Tenders

Mini Corn Dogs

Grilled Cheese

### **Pick one side:**

Fries · Mac n Cheese · Broccoli

\$8.95 per person

# *Late Night Snacks*

## **Breakfast Tacos To-Go**

Sausage, Egg and Cheese

Bacon, Egg and Cheese

\$5 per person

## **Assorted Candy Bar**

Assorted candies and chocolates such as: M&M's, Gummy Bears,

Licorice, Chocolate Kisses, Lollipops and assorted chocolates

\$6 per person

## **Ice Cream Sundae Bar**

Vanilla Ice Cream

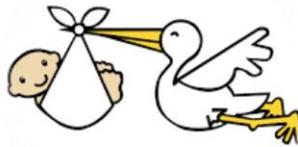
Caramel and Fudge

Peanuts, Cherries, Bananas, Whipped Cream and Sprinkles

\$6 per person

## **Chocolate Covered Strawberries**

\$2 per person (2 pieces per person)



# Baby/Bridal Shower Buffet

Pasta Salad  
Finger Sandwiches  
Fruit Display  
Cheese & Crackers  
\$12.95 Per person

Soup (Chicken Noodle or Tomato Basil)

Mini Salad Buffet  
Finger Sandwiches  
\$11.95 Per Person

*Add grilled chicken for \$2 per person*

Chicken Salad with Artesian Breads and Crackers  
Roasted Red Hummus and Vegetables  
Soup (Chicken Noodle or Tomato Basil)  
Fruit and Cheese Display  
\$13.95 Per Person

Fruit and Cheese Display  
Vegetable with Ranch Dip  
Petite Beef Wellington  
Pesto Chicken Skewers  
\$14.95 Per person

Waffles

Green Bean Mushroom Quiche  
Scramble Eggs  
Maple bacon & Sausage  
Croissant Swiss Turkey  
Sunburst salad or Southwestern salad  
Pesto chicken skewers  
Herb Roasted potatoes  
\$16.95 Per person

*sub waffle for French Toast + \$1 pp*

Bubbly Beverages

Unlimited Mimosas and Champagne can be added for \$10 per person

\*All menus include: Fresh Water, Ice Tea, and Coffee Station\*

# Bar Pricing

All bar packages are unlimited quantities during a specified amount of time.

\*Shots, frozen drinks and three liquor drinks are not available with these packages.

**Beer & Wine:** Domestic & Import Bottled Beer, House Wine and House Champagne

**Well:** Taaka, Ron Rio, Bellows, Rio Grande, Clan MacGregor

**Call:** Absolute, Tito's, Bacardi, Jack Daniels, Jose Cuervo, J&B, Seagram's 7, Bombay Sapphire, Captain Morgan

**Premium:** Grey Goose, Belvedere, Beefeater, Tanqueray, Crown Royal, Patron, Bailey's, Kahlua, Malibu

## Hosted Bar

All packages include sodas, domestic beer, imported beer and house wine.

# Hours	Well Bar	Call Bar	Premium Bar
One	\$15.00	\$18.00	\$22.00
Two	\$20.50	\$24.00	\$27.00
Three	\$24.00	\$32.00	\$35.00
Four	\$28.00	\$36.00	\$40.00
Five	\$32.00	\$40.00	\$45.00

Example: For 3 hours you picked the well bar package for a guest count of 150. A well bar for 3 hours cost \$24.00 per guest. Therefore your well bar will cost \$3,600 for any and all well drink, soda, beer and wine.

## Drink Tickets

\$2.75 per ticket

Soda: 1 Ticket  
Domestic : 1 Ticket  
Import: 2 Tickets

Well Drink: 2 Tickets  
Call/Premium: 3 Tickets  
House Wine/ Champagne: 3 Tickets

## Price per Item

Domestic Bottled Beer \$4.00  
Imported Bottled Beer \$5.00  
Call Liquor \$7.00

Well Liquor \$6.00  
Premium Liquor \$8.00  
House Wine \$6.00

## *A la Cart Pricing*

Canned Soda: \$2.00 per can

Lemonade/Coffee/Fruit Punch \$35 per 5 gallons

Bottled Water: \$2.00 each

Beverage attendant: \$50.00

Cash Bar Available: \$75 Setup Fee

Keg Beer (approximately 125 servings): Domestic \$300 Import \$350

House Wine (approximately 4 servings) \$24 per bottle

House Champagne (approximately 7 servings) \$24 per bottle

Sparkling Cider (approximately 7 servings) \$15.95 per bottle

Frozen Drink Machine (First gallon batch, approximately 80 servings) \$375 + each additional batch: \$200



## *Décor & Misc.*

Once you decide on the room and menu, Sterling Country Club provides the basic tables, linens, napkins, china, silverware, stemware, basic servers and culinary staff.

A/V:

- Projector W/ HDMI, VGA and Aux: \$30
- TV: \$15

Dance floor

- Small (50-120 guest) : \$150
- Medium (150 -200 guest) : \$200
- Large(225-300 guest) : \$250

Stage: \$200

Chargers: 1.00 per Person

Chair Covers: 3.25 per Person

Event Coordination: \$300

- Set up personal décor
- Coordinator and execute rehearsal
- Creation and execution of timeline
- Confirm all vendor

**Outside Linen Rental:** The client will be responsible for a \$0.50 per person fee, if choosing to use an outside vendor or provide linens themselves.

### **Entertainment and Bands**

No musical or other entertainment act may be contracted later than midnight unless arrangements have been made in writing prior of the event.

We request that the host be careful when selecting their musician. Consideration must be given to the size of the group and sound equipment to be used. Musician must be made aware that the club management will establish the volume level for the group. Arrangements must be made in advance for band arrivals, set up, and electrical hook ups. All musical groups must be set up at least one hour before the event is due to start.

# *Preferred Vendors*

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## ***Linen***

### **Linen and Events**

832-736-4840

zury@linensandevents.com

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

### **Creative Elegance**

713-636-9988

celinens@ymail.com

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

## ***Florist***

### **MK Events**

281-989-3190

melanie@floraleventshouston.com

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

## ***DJ Entertainment***

### **JPL Entertainment**

832-297-5125 / 281-451-9977

djsales@jplentertainment.com

### **DJU Productions**

713-937-0134

jeff@djuproductions.com

## ***Photography/Videography***

### **C. Baron Photography**

281-774-8794

info@cbaronphotography.com

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

## ***Cakes***

### **Wedding Cakes by Tammy Allen**

281-861-7995

taweddingcakes@yahoo.com

Most Elegant & Beautiful Cakes

281-773-0964 / 832-208-2402

wedding@mebcakes.com

## ***Hotel / Lodging***

### **Homewood Suites by Hilton**

832-237-2000

### **Hilton Garden Inn**

832-912-3120

