



# Stone Creek Catering

## TRADITIONAL BUFFET

Based on a 35 Guest Minimum: Buffet Service Only

### ENTRÉE SELECTIONS

#### GROUP ONE:

- Herb Roasted Chicken Breast** - Oven Baked with fresh dried herbs and Olive oil
- Turkey Florentine** - Spinach and ricotta rolled in a juicy turkey breast with beurre blanc sauce
- Pesto Chicken** - Pan seared with butter and Basil Pesto cream
- Chicken Framboise** - Grilled chicken breast in a red raspberry sauce

#### FISH/SEAFOOD

- Salmon Cakes
- Pan Seared Tilapia
- Popcorn Shrimp Crepes
- Pangasius

#### GROUP TWO:

#### VEGETARIAN

- Stuffed Portabellas
- Stuffed Acorn Squash
- Pasta Puttanesca
- Vegetarian Stew

#### GROUP THREE:

#### MEAT SELECTIONS

- Beef Stroganoff
- Pork Chops
- Beef Brisket
- Meat loaf

#### CHEF CARVED

- Banjo Ham
- Beef Tri-tip
- Roasted turkey
- Roast Pork Loin

### COMPLIMENTS (Select one from each group)

#### SALADS

- Fresh Garden Salad
- Potato Salad or Coleslaw
- Caesar or Spinach Salad
- Vegetable Salad
- Bow-Tie Pesto Salad

#### VEGETABLES

- Fresh Julienne Vegetables
- Zucchini & Yellow Squash
- Green Beans
- Buttered Corn
- Broccoli and Carrots

#### STARCHES

- Oven Roasted Potatoes
- Baked Russet Potato
- Rice Pilaf
- Pasta Parmesan
- Mashed Potatoes

One Entrée selection  
& Three Compliments  
\$32/Guest

Two Entrée selections  
& Three Compliments  
\$36/Guest

Three Entrée selections  
& Four Compliments  
\$39/Guest

Selected- Please add \$3 per guest if less than 35 guests

**\*\*SUBSTITUTIONS FROM A LESS EXPENSIVE MENU ARE ALLOWED, ALTHOUGH YOUR SELECTED MENU PRICE WILL NOT CHANGE\*\***  
Final count must be given to us 10 days prior to your event, if you have fewer guests attend than your final count, you will be billed according to your final count. If more guests attend, those will be added to your total number of guests.