



Stone Creek Catering

TAPAS AND APPETIZERS

Minimum 35 guests price per guest portion \$5 Per Selection

DIPS & CHIPS - BREADS & SPREADS

Hummus Flight

Kalamata hummus/roasted red pepper hummus/traditional hummus/soft & crunchy pita chips
Baby Spinach and Artichoke Dip Crispy wontons

Pretzel Dip

Cream cheese/garlic/sriracha/special house sauce/pretzel rods & bows

60's Classics

Caramelized French onion/bleu cheese date/herbed garden/Keebler crackers/house chips

Guacamole

Fresh smashed avocados/garlic/onion/lime juice/house fried tortilla chips

Southwest Queso

Traditional/chorizo/jalapeno/house fried corn & flour tortilla chips

Mexican Salsa

Roma tomatoes/jalapenos/onions/lime/bell peppers/house fried corn & tortilla chips

Shrimp Ceviche

Baby shrimp/onions/jalapenos/roma tomatoes/cucumber/cilantro/lime juice/fried wonton chips

Five Layer Bean Dip

Guacamole/sour cream/pico de gallo/shredded cheddar/house fried corn chips

Baked Ruben Dip

Corned beef/sauerkraut/cheeses/toast points

Breads and Spreads

Bleu cheese & pineapple/Greek olive tapenade/roasted pepper hummus/assorted artisan breads

FLAT BREADS

Pear and Gorgonzola Toasted walnuts/caramelized onions/honey balsamic glaze

Margarita Goat cheese/vine ripe tomato/pepperoncini/red onion/artichoke hearts/fig balsamic glaze

Buffalo Sausage Craisins/toasted pecans/mozzarella/blueberry balsamic glaze

GRAZING TABLES & GRAZING BOARDS

Grazing tables are designed for 35 guests or more

Our culinary team will be happy to help you design a table or board for your special event!

\$13-22/guest

Artisan Imported & Domestic Cheeses

Crumbled bleu/triple cream brie/Havarti Dill/Castello smoked gouda/Jarlsberg/aged asiago/
Wisconsin sharp cheddar/munster/seasonal fresh fruit garnish/Italian breadsticks/Carrs Water Crackers

Smoked Salmon Display

Side of honey smoked salmon/fried caper berries/chopped egg/crostini/crème fraiche/black olives/chopped red onion

Tuscan Display

Classic bruschetta topping/Mediterranean bruschetta toppings/sea salt almonds/Greek olive assortment/baguettes

Caprese Platter

Vine ripened tomatoes/whole milk mozzarella/garden basil/balsamic syrup/toasted baguettes

Charcuterie Display

Pepperoni/prosciutto/capicola/peppered salami/marinated mushrooms/artichoke hearts/bell peppers/carrots/
baby corn/Greek olives/munster/Wisconsin cheddar/Havarti/smoked gouda/Jarlsberg/tapenade & jam/
Italian bread & crackers

Fresh Fruits and Berry's

Selection of seasonal fruits and berries/yogurt dipping sauce

Jumbo Shrimp Cocktail

Traditional horseradish cocktail & green olive cilantro sauce/ lemon wedges

Oysters on the Half Shell

Traditional horseradish cocktail sauce/saltines/lemon wedges

Retro Relish Platter

Variety of pickles and olives/marinated mushrooms & artichokes/stuffed celery sticks/radishes/green onions

Vertical Gourmet Crudités

Seasonal fresh vegetables/chipotle sour cream ranch/avocado lime ranch

STICKS & PICKS

Beef Thai Sticks Asian Thai peanut dipping sauce

Colorado Jerk Chicken Jalapeno jam sauce

Marinated Artichoke Grape tomato/munster/black olive

Caprese Skewers Sunburst tomatoes/
fresh basil leaf/mini mozzarella in basil pesto

Scallop Lolly-Pops Citrus aioli

Seared Ahi Tuna Wasabi glazed

Candied sweet potato Buffalo sausage

Honey Smoked Salmon Caper cream cheese/
cucumber bites

Mini Tortellini Skewers Mozzarella/green olive/salami/
cheese tortellini

Port Glazed Manchego Figs/Prosciutto

Almond Crusted Chicken Honey mustard

Mini Chicken Cordon Bleu Asiago cheese

Elk and Apricot Sausage Apricot butter/cheese

Buffalo Jalapeno Sausage Pepper jack cheese/
candied jalapenos

Pork Candy Candied pork belly/Asian spice/bamboo pick

Gorgonzola Beef Tip Applewood smoked bacon/
bamboo pick

Bacon Wrapped Bacon Slow milk braised pork belly/
apple butter glazed bacon

Basil Pesto Chicken Skewer Roasted tomato coulis

Mini Tenderloin Filets Beef tenderloin tips/
crispy peppered bacon/shallot demi-glace

Chicken Piccata Skewer Lemon caper butter

Chipotle Cream Meatball

STUFFED, WRAPPED & STACKED

Puff Pastry

Black Berry/brie

Lemon Pepper Smoked Salmon Puff

Caper cream cheese/lemon zest

Petite Southwest Meatball

Roasted poblano mozzarella cream

Truffle Wild Mushroom

Mozzarella, micro basil, tomato jam/toast point

Chorizo Stuffed Cremini Mushroom

Spanish chorizo, onion, garlic, serrano pepper, bread crumble

Butter Blackened Beef Tip

Brioche toast, creole remoulade

Yellow Pepper Farfalle

Parsley walnut pesto yogurt sauce

Vegetable Curry Samosa

Curry seasoned vegetables/cucumber mint raita

Asparagus and Three Cheese Tartlet

Swiss/cheddar/asiago cheese/phylllo cup

Spicy Vegetable Pot Sticker Ponzu sauce

Curried Coconut Chicken Tamale

Saffron English pea rice/mango chimichurri/lime crema

Petite Chili Relleno

Monterey jack/green chilis/wonton purses/creamy salsa

Artichoke Sundried Tomato Wonton /Artichokes/sundried tomatoes/cream cheese/crispy fried wonton

Corned Beef Ruben Nacho

Wonton chip/corned beef/sauerkraut/swiss cheese fondue/1000 island

Ahi Poke Wonton

Sushi grade Ahi/soy/sesame oil/green onions/sesame seeds/crispy fried wonton

\$5/guest per selection *please refer to Note at page bottom

*Note: The selections above are priced to serve as a 1-1.5 hour cocktail event. If you would like this to be served as a tapas meal please speak to your Stone Creek Catering special event planner for pricing.
As a cocktail event, approx. 2-3 pcs per guest depending on menu selection.

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.

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SUBSTITUTIONS FROM A LESS EXPENSIVE MENU ARE ALLOWED, ALTHOUGH YOUR SELECTED MENU PRICE WILL NOT CHANGE

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