



Stone Creek Catering

VEGETARIAN SELECTIONS

\$5 Per Selection Per Guest

APPETIZERS

Wild Mushroom Bruschetta
Pastry Cups Filled with Olive Tapenade and Mozzarella Cheese
Steamed Artichokes with Dijon Herbed Aioli Dip
Five Layer Mexican Bean Dip
Tomato Basil Bruschetta
Marinated Fresh Asparagus Cigars
Wild Mushroom Purses

ENTREES

\$35 Per Guest - Choose One - Two Entree Selections \$40 Per Guest

Sautéed Vegetable Stuffed Portabella Mushrooms with a White Kidney Bean Sauce
Penne Pasta tossed with Sun Dried Tomatoes, Capers, Fresh Roma Tomatoes-
Fresh Basil, Garlic, Red Pepper Flakes, and Olive Oil
Gourmet Cheeses Stuffed inside Chili Rellenos with vegetarian green chili
Marinated Grilled Vegetable Wraps
Southwestern Bean and Corn Tacos
Marinated Grilled Vegetable Kabobs
Kasha Vegetable Casserole
Four-Cheese Spinach & Mushroom Lasagna
Gourmet Cheese Stuffed Manicotti
Baked Potato Bar with Peas, Blue Cheese Crumbles, Melted Cheddar, Chives, & Sautéed Mushrooms

COMPLIMENTS

Sautéed Spinach Patties with Toasted Walnut Sauce
Parsnips, Pear, and Almond Saute
Cauliflower and Asparagus Au Gratin
Mashed parsnips
Mango and Mung Bean Salad
Wild Mushroom Risotto
Jicama and Blood Orange Salad
Mango and Mung Bean Salad
Fresh Garden Salad

****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.