



## 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  
\$27/Guest

Two Entrée selections  
& Three Compliments  
\$32/Guest

Three Entrée selections  
& Four Compliments  
\$33/Guest

Selected- Please add \$2 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.