



Stone Creek Catering

MAIN EVENT SELECTIONS

Salad, Dinner Roll, Starch and Vegetable included in Selection

BEEF

\$35 Per Guest - Choose One

Sirloin Tip Roast/ port wine demi

Marilyn's Marinated Grilled Flank Steak /wild buttered mushrooms

Boneless short ribs/roasted vegetable demi

Braised Beef Brisket/roasted onions and garlic cloves

Tenderloin Tips/ hand pressed garlic, sea salt and peppercorn/robust creamy Stroganoff

Grilled London Broil/Scotched Portabellas

\$45 Per Guest - Choose One

Rosemary Garlic Prime Rib / slow roasted /whipped horseradish / Italian au jus

Grilled Ranch steak/buttered peppers, onions, mushrooms

Filet Mignon/porcini compote butter 6oz

POULTRY

\$35 Per Guest - Choose One

Cast Iron Chicken/ basil pesto/Italian herbed olive oil/ blistered tomatoes

Turkey Florentine /spinach/ grilled Bermuda onions / freshly grated Pecorino crème

Roasted Pecan Chicken/ Rolled in Panko and pecan pieces dusted in Peruvian chili powder / rosemary sherry cream

Creamy Chicken Piccata /cast-pan seared/ lemon zest/caper butter crème

Baked Chicken Caprese/mozzarella/beefsteak tomato/Basil chiffonade

Herb Roasted Chicken/sundried tomato/caper/black olive/ basil pesto

\$45 Per Guest - Choose One

Poblano Pepper and Pear Chicken

Chicken Roulade /Craisins/Fuji apples/cornbread

Wild Cherry and Couscous Chicken/brandy crème

Spinach Bacon and Fontina Chicken /tomato basil crème

Asparagus Stuffed French Chicken/wild mushroom, feta/garlic chicken pan jus

Maple Leaf Farms Roasted Duck/dark cherry peach compote/brandy reduction

Fontina Apple Chicken /caramelized apples, dried cherries, fontina cheese, brandy cream sauce

PORK & LAMB

\$35 Per Guest - Choose One

Brown Sugar Dijon Crusted Pork Roast/ Black berry balsamic
Jamaican Jerk Pork Loin/peach and pear chutney
Grilled Pork Steak /Sliced peaches/Blistered Grapes/buttered balsamic peach reduction
Grilled Marinated Pork Kabobs
Oven Roasted Pork loin / Stilton bleu cheese Chardonnay sauce
Herb Crusted Pork loin / creole mustard chardonnay cream sauce

\$45 Per Guest - Choose One

Bone-In Pork Roast/fresh garlic/clove/herb seasonings/pan dripping gravy
Grilled Herb Garlic and Mustard Crusted Lamb Kabobs
Mediterranean Grilled Lamb Leg /mint pesto
Cast Iron Lamb Roast/house dried herbs/ cognac butter sauce
Santa Fe Pork Roulade/ chorizo/serrano peppers/sweet onions/bacon/cotija cheese/ seasoned black bean puree

FISH AND SEAFOOD

\$35 Per Guest - Choose One

Pacific Rim Salmon grilled/apple cider marinade/enjoyed with a cucumber ginger salsa
Rocky Mtn. Idaho Trout/ Dijon honey glaze /chili dusted pecans and Panko pan seared/cucumber salsa
Dover Sole /almondine butter sauce
Blackened Tilapia / mango and kiwi salsa
Panko and Lemon Zest Breaded Atlantic Cod/ lemon caper butter chardonnay sauce
Sesame Seared Ahi Tuna rolled in crushed blue corn chips /creamy ginger wasabi sauce
Honey Sriracha Lime Salmon /orange/watermelon/sweet bell pepper/onion salsa

\$45 Per Guest - Choose One

Shrimp Scampi/ lemon/butter/garlic
Rosemary Skewered pan seared Sea Scallops/balsamic drizzle
Grilled baby lobster tail/ brushed citrus butter MKT Price
Grilled Shrimp Kabobs/sweet orange bell pepper/maui onion/pineapple
Sautéed Soft Shell Crab/garlic butter/ lemon cumin aioli

VEGAN/VEGETARIAN

\$35 Per Guest - Choose One

Blistered Poblano's/rice/Sauteed Veggie Blend/Melted Cheeses
Marinated Grilled Vegetable Wraps
Four-Cheese Spinach & Mushroom Lasagna
Baked Potato Bar/Peas/Blue Cheese Crumbles/Queso/Chives/Sautéed Mushrooms
Grilled Portobellos stuffed/ Roasted Vegetables/white Kidney Bean Sauce
White Mexican Cheese Stuffed Manicotti/ Black Bean Pepperoncini Puree
Pasta Puttanesca/Bowties/Sun Dried & Roma Tomatoes/Capers/ Fresh Basil & Garlic /Red Pepper Flakes/Olive Oil
Kasha Vegetable Casserole
Ricotta/Spinach/Artichoke/filled Eggplant
Wild Mushroom Wellington
Roasted Harvest Vegetable Wellington
Baked Acorn Squash/piped parsnips/crumble cashews
Marinated Grilled Vegetable Kabobs

COMPLIMENTS

Oven Baked Idaho Potatoes
Oven Baked Colorado Sweet Potatoes/brown sugar butter
Mashed baby Reds
Herbed oven roasted potatoes
Mashed Field fresh buttered Parsnips
Mashed Field fresh buttered Cauliflower
Wild Indian Rice Blend
Steamed Brown or White Rice Pilaf
Wild Mushroom Risotto
Dried Apricot Parmesan Risotto

*Our signature twice baked Potatoes

*Cheesy Au gratin Potatoes

*Potato Leek Patties

Risottos, twice baked potatoes, and Au gratin Potatoes please add *\$3.00 per guest to your entrée selection

LEGUMES:

Sautéed Spinach Patties/toasted walnuts
Parsnip/Pear/almond sauté
Pan Seared herb buttered Brussel sprouts/diced Applewood bacon bits
Endive and Asparagus Au Gratin
Haricot Verts/Butter/Toasted almonds
Marinated Grilled Jumbo Asparagus
Baked Beefsteak tomatoes/cauliflower/parm/bread crumbs
Baby Carrots/brown sugar/butter sauce
Italian vegetable medley/yellow squash/zucchini/mushroom/onion/broccoli
Stuffed Zucchini flowers/tomato mint sauce
Petite corn Cobbettes/chipotle butter

*Sautéed Asparagus

*Endive Asparagus Au Gratin

*Broccolini/lemon/butter

Broccolini and Jumbo asparagus please add *\$3.00 per guest to your entrée selections

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.