



# Stone Creek Catering

## ITALIAN FARE BUFFET

Based on a 35 Guest Minimum: Buffet or Plated Service

### ENTRÉES

- Chicken Picatta/cast iron seared/butter/lemon/capers/chardonnay/crème/fresh thyme
- Chicken Parmesan/baked/panko breaded/house recipe marinara/shaved parmesan
- Chicken Cacciatore/cast iron seared/rustic sauce/tomatoes/onions/bell peppers/oregano
- Artichoke/Spinach Lasagna/ parmesan/ricotta/cottage/mozzarella/asiago sauce
- Italian Sausage Lasagna/parmesan/ricotta/cottage/mozzarella/asiago/HR marinara
- Pork Marsala/panko breaded/tomato marsala wine reduction/ shaved parmesan
- Braciolo/flank steak/tomatoes/cabernet/prosciutto/Romano/Italian seasonings/fresh parsley

### PASTA ENTRÉES

- Meatballs with Marinara/panko/bell peppers/onions/celery/angus burger/ground sausage
- Italian Sausage with Marinara/spicy sausage links/ house recipe marinara
- Shrimp Alfredo/gulf shrimp/garlic/asiago/parmesan/creme
- Pasta Prima Vera/garden vegetables/olive oil/fresh garlic/basil pesto
- Cheese Manicotti/blend of ricotta/parmesan/mozzarella/cottage cheeses
- Butternut Squash Raviolis/sweet butternut squash/oranges/yams/brown sugar/creme
- Pasta Puttanesca/sundried/roma/capers/black olives/red pepper flakes/garlic/olive oil
- Mac-n-Cheese/cheddar/white cheddar/panko

### PASTA PAIRINGS

- Bow Tie
- Shell
- Penne
- Spaghetti
- Linguini
- Gnocchi

- Veggie Marinara
- Italian Sausage Marinara
- Garlic Alfredo
- Olive Oil w/Garlic and Fresh Herbs
- Cheesy Cheddar Sauce
- Classic Marinara

### CHARCUTERIR

- Pepperoni/ prosciutto/ capicola/ Genoa salami/marinated mushrooms/artichoke hearts/bell peppers/ carrots eggplant/olives/munster/cheddar/Havarti/Italian bread
- \$325.00 (serves approx. 30-40 guests)

\*All Entrée's include Seasonal Vegetable, Caesar Salad, & Italian Garlic Bread  
Events under 50 guests \$3/guest additional

1 Entrée Selection \$30/guest

2 Entrée Selections \$33/guest

3 Entrée Selections \$36/guest

### DESSERTS

- Tiramisu \$8/guest
- Spumoni Ice Cream \$6/guest

**\*\*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.