

STONECREEK®
— DINING COMPANY —



PRIVATE DINING GUIDE

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PRIVATE DINING

at

STONE CREEK

Stone Creek Dining Company blends elegance and comfort with incredible food and excellent service. The menu includes a wide variety of sandwiches, salads, seafood, pastas, steaks, chops, and chicken. The luxurious decor and ideal location make Stone Creek a perfect setting for business meetings and social gatherings. Let us customize your one-of-a-kind event.

We offer a variety of personalized lunch and dinner options that will exceed your expectations.

locations

PLAINFIELD • ZIONSVILLE • NOBLESVILLE • GREENWOOD



RECEPTION PACKAGE

COLD APPETIZERS priced per person

Shrimp Cocktail 6
gf lemon wedge, horseradish cocktail sauce

HOT APPETIZERS priced per person

Meatballs 4 **Buttermilk Chicken Tenders** 5
san marzano tomato or traditional southern fried chicken
housemade barbecue sauce with house bbq sauce

Short Rib Crostini 6 **Spicy Garlic Shrimp** 5
tomato jam, herb butter, baguette scallion, chili-garlic sauce, baguette

Baby Back Ribs 6 **Brussels Sprout Au Gratin** 4
housemade barbecue sauce *vg* crostini

PLATTERS priced per person

Vegetable 3 **Cheese** 4
vg, gf seasonal variety assorted

Fresh Fruit 3 **Chef Charcuterie Board** 6
vg, gf seasonal variety crostini, pickled onion, dijon mustard

DESSERT PLATTER \$35 per platter (all three desserts will be served family style)

Peanut Butter Pie *vg*
vg chocolate cookie crust,
peanut butter cream,
peanut butter cups,
chocolate & caramel sauce,
whipped cream

Carrot Cake *vg*
vg cream cheese icing,
candied walnut, caramel sauce,
cinnamon sugar carrot curl

**Blueberry & Lemon
White Chocolate
Cheesecake** *vg*
vg graham cracker crust,
blueberry, whipped cream

gf gluten free | *vg* vegetarian

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness
Menu items and pricing are updated seasonally and subject to change based on availability SCINpd_0626

PACKAGE I

\$50 per person

Please choose one salad and three entrées for your event.

Your selected menu will be printed and ready upon your arrival.
Package price includes non-alcoholic beverage.

SALADS (choose one)

House

vg, gf iceberg, romaine, red onion, cheddar, mozzarella, bruschetta tomato, alfalfa sprout, sunflower seed

Caesar

romaine, crouton, parmesan, caesar dressing

ENTRÉES (choose three)

Sirloin 10oz.*

gf garlic mashed potatoes, asparagus, herb butter

Filet Mignon 6oz.*+10

gf garlic mashed potatoes, asparagus, herb butter

Campfire Fettuccine

andouille sausage, barbecued shrimp, chicken, spinach, mushroom, scallion, spicy red chili cream sauce

Orange-Miso Salmon*

sesame rice cake, leek, spinach, asparagus, scallion, ginger-soy sauce, orange-miso glaze

Vegetable Gnocchi

vg broccoli, tomato, corn, walnut bread crumb, parmesan, broccoli-walnut pesto

Chicken Yakisoba

japanese noodle, maple-soy glaze, broccoli, mushroom, red pepper, scallion, sesame

DESSERT PLATTER

(+6 per person, all three served family style)

Peanut Butter Pie

vg chocolate cookie crust, peanut butter cream, peanut butter cups, chocolate & caramel sauce, whipped cream

Carrot Cake

vg cream cheese icing, candied walnut, caramel sauce, cinnamon sugar carrot curl

Blueberry & Lemon White Chocolate Cheesecake

vg graham cracker crust, blueberry, whipped cream

gf gluten free | vg vegetarian

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PACKAGE II

\$65 per person

Please choose two appetizers, one salad, and three entrées for your event.

Your selected menu will be printed and ready upon your arrival.

Package price includes non-alcoholic beverage.

APPETIZERS (choose two)

Spicy Garlic Shrimp

scallion, chili-garlic sauce, baguette

Triple Dip

vg brussels sprout au gratin,
pimento cheese, roasted garlic hummus,
grilled flatbread, crostini

Crispy Calamari

sriracha aioli, mixed greens,
blackberry-balsamic vinaigrette

Shrimp Cocktail

gf lemon wedge, horseradish cocktail sauce

SALADS (choose one)

House

vg, gf iceberg, romaine, red onion, cheddar,
mozzarella, bruschetta tomato,
alfalfa sprout, sunflower seed

Caesar

romaine, crouton, parmesan,
caesar dressing

ENTRÉES (choose three)

Sirloin 10oz.*

gf garlic mashed potatoes, asparagus,
herb butter

Filet Mignon 6oz.*+10

gf garlic mashed potatoes, asparagus,
herb butter

Campfire Fettuccine

andouille sausage, barbecued shrimp,
chicken, spinach, mushroom, scallion,
spicy red chili cream sauce

Orange-Miso Salmon*

sesame rice cake, leek, spinach, asparagus,
scallion, ginger-soy sauce, orange-miso glaze

Vegetable Gnocchi

vg broccoli, tomato, corn,
walnut bread crumb, parmesan,
broccoli-walnut pesto

Chicken Yakisoba

japanese noodle, maple-soy glaze,
broccoli, mushroom, red pepper, scallion,
sesame

DESSERT PLATTER

(+6 per person, all three served family style)

Peanut Butter Pie *vg*

vg chocolate cookie crust,
peanut butter cream,
peanut butter cups,
chocolate & caramel sauce,
whipped cream

Carrot Cake *vg*

vg cream cheese icing,
candied walnut, caramel sauce,
cinnamon sugar carrot curl

Blueberry & Lemon White Chocolate Cheesecake *vg*

vg graham cracker crust,
blueberry, whipped cream

gf gluten free | *vg* vegetarian

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GRAND PACKAGE

\$75 per person

Please choose two appetizers, one salad, and three entrées for your event.

Your selected menu will be printed and ready upon your arrival.

Package price includes non-alcoholic beverage.

APPETIZERS (choose two)

Spicy Garlic Shrimp

scallion, chili-garlic sauce, baguette

Triple Dip

vg brussels sprout au gratin,
pimento cheese, roasted garlic hummus,
grilled flatbread, crostini

Crispy Calamari

sriracha aioli, mixed greens,
blackberry-balsamic vinaigrette

Shrimp Cocktail

gf lemon wedge, horseradish cocktail sauce

SALADS (choose one)

Caesar

romaine, crouton,
parmesan,
caesar dressing

Iceberg Wedge *gf*

gf bleu cheese, cucumber,
applewood smoked bacon,
bruschetta tomato,
bleu cheese dressing

House *gf vg*

vg, gf iceberg, romaine,
red onion, cheddar,
mozzarella,
bruschetta tomato,
alfalfa sprout,
sunflower seed

ENTRÉES (choose three)

Filet Mignon 6oz.*

gf garlic mashed potatoes, asparagus,
herb butter

New York Strip 12oz.*

gf garlic mashed potatoes, asparagus,
herb butter

Orange-Miso Salmon*

sesame rice cake, leek, spinach, asparagus,
scallion, ginger-soy sauce, orange-miso glaze

Vegetable Gnocchi

vg broccoli, tomato, corn,
walnut bread crumb, parmesan,
broccoli-walnut pesto

Blackened Grouper

gf cajun dirty rice with bacon, avocado,
black bean-cucumber salsa, lime crema

Chicken Yakisoba

japanese noodle, maple-soy glaze,
broccoli, mushroom, red pepper, scallion,
sesame

DESSERT PLATTER

(+6 per person, all three served family style)

Peanut Butter Pie *vg*

vg chocolate cookie crust,
peanut butter cream,
peanut butter cups,
chocolate & caramel sauce,
whipped cream

Carrot Cake *vg*

vg cream cheese icing,
candied walnut, caramel sauce,
cinnamon sugar carrot curl

Blueberry & Lemon White Chocolate Cheesecake *vg*

vg graham cracker crust,
blueberry, whipped cream

gf gluten free | *vg* vegetarian

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DAY PACKAGE MON-SAT 11AM-4PM

\$25 per person

Please choose four entrées for your event.

Your selected menu will be printed and ready upon your arrival.
Package price includes non-alcoholic beverage.

ENTRÉES (choose four)

Applewood Chicken Salad

gf mixed greens, egg, spiced pecan, dried cranberry, bleu cheese, applewood smoked bacon, cranberry-poppysseed dressing

Grilled Salmon Salad*

gf romaine, bruschetta tomato, red onion, caper, egg, parmesan, garden herb dressing (blackened upon request)

Campfire Fettuccine

andouille sausage, barbecued shrimp, chicken, spinach, mushroom, scallion, spicy red chili cream sauce

Shrimp & Linguini

asparagus, garlic, bruschetta tomato, parmesan

Blackened Chicken Sandwich

bacon, white cheddar, pickled onion, garlic aioli, avocado, hawaiian bun served with parmesan fries, sweet potato fries, cole slaw, or fruit

Double Smash Burger*

american cheese, lettuce, tomato, onion, fontana sauce, hawaiian bun served with parmesan fries, sweet potato fries, cole slaw, or fruit

Orange-Miso Salmon*

sesame rice cake, leek, spinach, asparagus, scallion, ginger-soy sauce, orange-miso glaze

Smothered Chicken

gf bacon, mushroom, scallion, honey mustard, cheddar, mozzarella, green bean

DESSERT PLATTER

(+6 per person, all three served family style)

Peanut Butter Pie *vg*

vg chocolate cookie crust, peanut butter cream, peanut butter cups, chocolate & caramel sauce, whipped cream

Carrot Cake *vg*

vg cream cheese icing, candied walnut, caramel sauce, cinnamon sugar carrot curl

Blueberry & Lemon

White Chocolate

Cheesecake *vg*

vg graham cracker crust, blueberry, whipped cream

*This package is not available at the Greenwood location

gf gluten free | *vg* vegetarian

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CONTACT

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