

CATERING MENU

STONE CREEK GREENWOOD

317.889.1200
STONECREEKGREENWOOD@CRGDINING.COM
WWW.CRGDINING.COM

RECEPTION PACKAGE

pick 3 from cold & hot • served family style or passed

COLD APPETIZERS

priced per person

Sesame Ahi Tuna, Napa Slaw 6
sweet and spicy chinese mustard , wonton crisp

Shrimp Cocktail Shooters 6
gf horseradish cocktail sauce, lemon, celery leaf

Pimento Cheese Bites 4
applewood bacon, peppadew pepper jam, crostini

Burrata 4
vg chili seed crunch, baby kale, lavash cracker

HOT APPETIZERS

priced per person

BBQ Meatball 5
sweet corn, scallion relish

Short Rib Crostini* 6
tomato jam, demi glace, baguette

Buttermilk Chicken Tender Bites 5
traditional southern fried,
choice of bbq, special sauce, honey mustard

Spicy Garlic Shrimp 5
scallion, chili garlic butter, baguette

Brussels Sprout Au Gratin 4
vg parmesan, naan

Parmesan Arancini 4
vg fried parmesan risotto bites, truffle aioli

STATIONARY HORS D' OEUVRES

Served stationed or as platters • priced per person

Fresh Fruit Display 6
vg,gf sliced seasonal fruit, vanilla cream dip

Crudité 5
vg,gf assorted seasonal vegetables, avocado ranch, roasted garlic hummus

Chef's Charcuterie Board 15
assortment of local and imported dry-cured meats and cheeses, marinated olive mix, fresh and dried fruit, crackers, crostini

GF gluten free • VG vegetarian • *These items are served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk food-borne illness. ***Please inform us of any allergies or concerns.***

BBQ PACKAGE BUFFET

$26 per person

Package price include tea & lemonade

ENTRÉES (choose two)

Slow Roasted Pulled Pork | BBQ Chicken Pulled | Smoked Beef Brisket +5

SAUCES (choose two)

Housemade BBQ | Spicy BBQ | Honey BBQ

BREAD (choose two)

Hawaiian Buns | Texas Toast | Cornbread

SIDES (choose two)

Garlic Mashed Potatoes *vg,gf* | Cole Slaw *vg,gf* |
Mac & Cheese *vg* | Green Beans *vg,gf* | Broccoli *vg,gf*
Dirty Rice With Bacon *gf* | Fresh Fruit *vg,gf*

DESSERT PLATTER $7 per guest

(served family style)

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

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

Seasonal Cheesecake
vg graham cracker crust, whipped cream

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STONE CREEK PACKAGE BUFFET

$38 per person

Package price include tea & lemonade

SALADS (choose one)

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

Caesar
romaine, crouton, parmesan, caesar dressing

Applewood
gf spring mix, applewood smoked bacon, spiced pecans, dried cranberries, cranberry-poppyseed dressing

ENTRÉES (choose two)

6oz. Filet +10
gf herb butter

Short Rib
gf herb butter

Orange-Miso Salmon*
orange-miso glaze

Campfire Penne
andouille sausage, barbequed shrimp, chicken, spinach, mushroom, scallion, spicy red chili cream sauce

Smothered Chicken
gf bacon, mushroom, scallion, cheddar, mozzarella, honey mustard

Blackened Chicken
gf black bean-cucumber salsa, lime crema

Vegetable Gnocchi
vg broccoli, tomato, corn, walnut breadcrumb, parmesan, broccoli-walnut pesto

SIDES (choose two)

Garlic Mashed Potatoes *vg,gf* | Asparagus *vg,gf* | Street Corn *vg,gf*
Dirty Rice With Bacon *gf* | Green Beans *vg,gf* | Broccoli *vg,gf*
Cole Slaw *vg,gf* | Broccoli *vg,gf* | Mac & Cheese *vg*

DESSERT PLATTER $7 per guest

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

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

Seasonal Cheesecake
vg graham cracker crust, whipped cream

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PACKAGE I PLATED

$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 tea & lemonade

SALADS (choose one)

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

Caesar
romaine, crouton, parmesan, caesar dressing

Applewood
gf spring mix, applewood smoked bacon, spiced pecans, dried cranberries, cranberry-poppyseed dressing

ENTRÉES (choose two)
PRE-ORDER REQUIRED

10oz. Sirloin*
gf garlic mashed potato, asparagus, herb butter

6oz. Filet*+10
gf garlic mashed potato, asparagus, herb butter

Orange-Miso Salmon*
garlic mashed potato, asparagus, orange-miso glaze

Smothered Chicken
gf bacon, mushroom, scallion, cheddar, mozzarella, mashed potato, broccoli, honey mustard

Pork Chop*
gf garlic mashed potato, asparagus, herb butter

Grilled Shrimp
gf garlic mashed potato, asparagus, herb butter

Vegetable Gnocchi
vg broccoli, tomato, corn, walnut breadcrumb, parmesan, broccoli-walnut pesto

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

DESSERT PLATTER $7 per guest

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

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

Seasonal Cheesecake
vg graham cracker crust, whipped cream

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COMBO PACKAGE PLATED

$55 per person

Choose one salad, two entrées & two sides for your event.
Entrées will be served as a combo plate, no pre-order required.

Your selected menu will be printed and ready upon your arrival.
Package price includes tea & lemonade

SALADS (choose one)

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

Caesar
romaine, crouton, parmesan, caesar dressing

Applewood
gf spring mix, applewood smoked bacon, spiced pecans, dried cranberries, cranberry-poppyseed dressing

ENTRÉES (choose two)

Filet Medallions*
gf herb butter

Smothered Chicken
gf honey mustard

3 Jumbo Shrimp
gf herb butter, blackened

Blackened Chicken
gf black bean-cucumber salsa, lime crema

Orange-Miso Salmon*
orange-miso glaze

Short Rib
bourbon demi

Pork Chop*
gf apricot marmalade, herb butter

Vegetable Gnocchi
vg broccoli, tomato, corn, walnut breadcrumb, parmesan, broccoli-walnut pesto

SIDES (choose two)

Garlic Mashed Potatoes *vg,gf* | Asparagus *vg,gf* | Street Corn *vg,gf*
Dirty Rice With Bacon *gf* | Green Beans *vg,gf* | Broccoli *vg,gf*
Spinach & Mushroom *vg,gf* | Parmesan Risotto *vg,gf*
Au-Gratin Potatoes *vg,gf* | Mac & Cheese *vg*

DESSERT PLATTER $7 per guest

(served family style)

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

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

Seasonal Cheesecake
vg graham cracker crust, whipped cream

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BAR PACKAGE

priced per person

Licensed Bartenders $30 per hour recommended two per bar |
two hour minimum Exterior Mobile Bar Or Additional Bar Setup +$300

WINE & BEER

3 HOURS $30

select craft cocktails available to add to your beer & wine offerings

WINE

Chardonnay
Prosecco
Cabernet Sauvignon
Pinot Noir

BEER

Bud Light
Coors Light
Miller Lite
Michelob Ultra
Sam Adams Lager
New Belgium Fat Tire
Stella Artois
Modelo Especial
Blue Moon
Yuengling

MIMOSA & BLOODY MARY BAR

2 HOURS $20

Sparkling Wine
Tito's Handmade Vodka
Juices:
Orange, Pineapple,
Grapefruit, Strawberry &
Peach, Bloody Mary Mixers

TIER ONE SPIRITS

includes beer & wine

3 HOURS $36

WELL SPIRITS:

Whiskey, Vodka. Tequila,
Gin, Rum, Bourbon
High Noon (Assorted Flavors)

TIER TWO SPIRITS

includes beer & wine

3 HOURS $42

SPIRITS:

Tito's Handmade Vodka
Woodford Reserve
Bombay Sapphire
Dewars Scotch
Jose Cuervo Tequila
Bacardi Rum
High Noon (Assorted Flavors)

TIER THREE SPIRITS

pricing subject to selections

BUILD YOUR OWN:

includes custom selections,
craft cocktails, beer and wine