

# STONE CREEK.

—DINING COMPANY—



## PRIVATE DINING GUIDE

[WWW.CRGDINING.COM](http://WWW.CRGDINING.COM)

# PRIVATE DINING *at* STONE CREEK MONTGOMERY

Stone Creek Dining Company Montgomery 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.

*contact*

**STONECREEKMONTGOMERY@CRGDINING.COM**

**513.489.1444**



# RECEPTION PACKAGE

## COLD APPETIZERS priced per person

---

<b>Shrimp Cocktail</b> lemon wedge, horseradish cocktail sauce	6
---	---

## HOT APPETIZERS priced per person

---

<b>Meatballs</b> san marzano tomato or housemade barbecue sauce	4	<b>Buttermilk Chicken Tenders</b> traditional southern fried chicken with house bbq sauce	5
<b>Short Rib Crostini</b> tomato jam, herb butter, baguette	6	<b>Spicy Garlic Shrimp</b> scallion, chili-garlic sauce, baguette	5
<b>Baby Back Ribs</b> housemade barbecue sauce	6	<b>Brussels Sprout Au Gratin</b> vg crostini	4

## PLATTERS priced per person

---

<b>Vegetable</b> vg gf seasonal variety	3	<b>Cheese</b> assorted	4
<b>Fresh Fruit</b> vg gf seasonal variety	3	<b>Chef Charcuterie Board</b> crostini, pickled onion, dijon mustard	6

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

---

<b>Peanut Butter Pie</b> vg vg chocolate cookie crust, peanut butter cream, peanut butter cups, chocolate & caramel sauce, whipped cream	<b>Carrot Cake</b> vg vg cream cheese icing, candied walnut, caramel sauce, cinnamon sugar carrot curl	<b>Blueberry &amp; Lemon White Chocolate Cheesecake</b> 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

# 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 10 oz\*

*gf* garlic mashed potatoes, asparagus, herb butter

### Short Rib

vanilla-bourbon sweet potato mash, fried carrot, black truffle & porcini demi

### 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

### Airline Chicken

*gf* boursin & wild mushroom risotto, broccolini, white wine chicken demi

### Vegetable Gnocchi

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

### Shrimp & Grits

*gf* andouille sausage, pepper, onion, nola cream, smoked cheddar grits

## DESSERT PLATTER

(+5 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

\*These items may be served raw or undercooked. 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

# 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**

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 10 oz\***

*gf* garlic mashed potatoes, asparagus,  
herb butter

### **Filet Mignon 6 oz\*+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

### **Airline Chicken**

*gf* boursin & wild mushroom risotto,  
broccolini, white wine chicken demi

### **Vegetable Gnocchi**

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

### **Shrimp & Grits**

*gf* andouille sausage, pepper, onion,  
nola cream, smoked cheddar grits

## DESSERT PLATTER

(+5 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

\*These items may be served raw or undercooked. 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

# 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

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 8oz\*+10

gf garlic mashed potato, asparagus,  
herb butter

### New York Strip 12 oz.\*

gf garlic mashed potato, asparagus,  
herb butter

### Orange-Miso Salmon\*

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

### Airline Chicken

gf boursin & wild mushroom risotto,  
broccolini, white wine chicken demi

### Vegetable Gnocchi

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

### Shrimp & Grits

gf andouille sausage, pepper, onion,  
nola cream, smoked cheddar grits

## DESSERT PLATTER

(+5 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

\*These items may be served raw or undercooked. 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

# DAY PACKAGE AVAILABLE 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-poppyseed 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, brioche bun, parmesan fries

### **Double Smash Burger\***

american cheese, lettuce, tomato, onion, fontana sauce, brioche bun, parmesan fries

### **Orange-Miso Salmon\***

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

## DESSERT PLATTER

(+5 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

\*These items may be served raw or undercooked. 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



## BOARDROOM

*14 people*



## PRIVATE DINING ROOM

*36 people*

*contact*

STONECREEKMONTGOMERY@CRGDINING.COM

513.489.1444

