

STONE CREEK.

—DINING COMPANY—



PRIVATE DINING GUIDE

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

Shrimp Cocktail lemon wedge, horseradish cocktail sauce	6
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HOT APPETIZERS priced per person

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

PLATTERS priced per person

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

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
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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)

Filet Mignon 6 oz*

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 basil marinated, cherry tomato, pea, broccoli, creamy polenta, lemon-caper butter sauce

Vegetable Gnocchi

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

Blackened Mahi-Mahi

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

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

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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,
pimiento 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)

Filet Mignon 6 oz*

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 basil marinated, cherry tomato, pea,
broccoli, creamy polenta,
lemon-caper butter sauce

Vegetable Gnocchi

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

Blackened Mahi-Mahi

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

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

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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

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*

gf garlic mashed potato, asparagus,
herb butter

New York Strip 12 oz.*

gf garlic mashed potato, asparagus,
herb butter

Ribeye 14 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 basil marinated, cherry tomato, pea,
broccoli, creamy polenta,
lemon-caper butter sauce

Vegetable Gnocchi

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

Blackened Mahi-Mahi

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

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

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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-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

Double Smash Burger*

american cheese, lettuce, tomato, onion, fontana sauce, brioche 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

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

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BOARDROOM

14 people



PRIVATE DINING ROOM

36 people

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