STONECREEK®
DINING COMPANY

PRIVATE DINING GUIDE

WWW.CRGDINING.COM

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
san marzano tomato or housemade barbecue sauce

Short Rib Crostini 6
tomato jam, herb butter, baguette

Baby Back Ribs 6
housemade barbecue sauce

Buttermilk Chicken Tenders 5
traditional southern fried chicken with house bbq sauce

Spicy Garlic Shrimp 5
scallion, chili-garlic sauce, baguette

Brussels Sprout Au Gratin 4
vg crostini

PLATTERS priced per person

Vegetable 3
vg,gf seasonal variety

Fresh Fruit 3
vg,gf seasonal variety

Cheese 4
assorted

Chef Charcuterie Board 6
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

*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 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

*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

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 Snapper
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

*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

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, 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

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

CONTACT

Plainfield
317-837-9100
stonecreekplainfield@crgdining.com

Noblesville
317-770-1170
stonecreeknoblesville@crgdining.com

Zionsville
317-873-9700
stonecreekzionsville@crgdining.com

Greenwood
317-889-1200
stonecreekgreenwood@crgdining.com

WWW.CRGDINING.COM