



STONEHOUSE CATERING

(VG - Vegetarian)

Stationed Appetizers

Each tray serves 25 guests

Hummus Platter \$55

Garlic bread, cherry tomatoes, roasted red bell pepper, olives

Seasonal Fruit Platter \$70

Strawberries, grapes, cantaloupe, honeydew

Vegetable Platter \$65

Celery, carrots, cucumber, cherry tomato, broccoli, cauliflower. Pesto aioli

Italian Platter \$65

Salami, pepperoni, mozzarella cheese, olives, cherry tomatoes, crackers, marinated peppers

Appetizers

2 dozen minimum for each selection

Pesto Chicken skewers \$50

Marinated breast, pesto

Beef Sliders \$43

Grass fed beef, sweet bun, cheddar, whole grain mustard aioli

Ground Chicken Meatballs \$26

Sweet chili sauce, cilantro

Pigs in a Blanket \$36

All beef hot dog, wrapped in croissant
Ketchup, mustard

Mini Crab Cakes 2 oz \$105

Lump crab, panko crusted
Dill aioli

Coconut Shrimp \$36

Mango salsa

Shrimp Cocktail \$35

Poached shrimp, horseradish cocktail sauce

Smoked Salmon Bruschetta \$38.95

Herb cream cheese, diced fresh tomato

Seafood Ceviche \$84

Shrimp, scallops, citrus, onion, cucumber
cilantro

Fruit Skewers \$32

Strawberries, cantaloupe, honeydew, honey
yogurt dip

Mozzarella Bruschetta \$26

Virgin olive oil, cherry tomatoes, basil, French
bread

VG Stuffed Mushrooms \$28

Roasted button mushrooms
stuffed with Quinoa, garlic herb oil

Walnut Herb Cream Cheese \$26

Grapes, apples, crackers, balsamic glaze

Plated Lunch Menu

All lunch includes small salad and bread service. Chowder is additional charge

Starters

Clam Chowder (cup) \$4.75

Clam Chowder (bowl) \$9.50

Creamy clam chowder

Caesar Salad. \$7.00

Romaine lettuce, croutons, parmesan cheese, Caesar dressing

Wild Greens \$11.00

Apples, walnuts, cherry tomatoes, Bleu Cheese dressing

Lunch Menu

Stonehouse Burger \$15.00

Grass fed beef, lettuce, tomato, pickles, cheddar cheese, brioche bun, with fries. Add bacon \$4

Noah's Fish & Chips \$13

2 pcs Beer battered and panko breaded Cod house made tartar sauce, fries

Blackened Salmon \$18.00

Apples, walnuts, cherry tomatoes, Bleu Cheese dressing

Grilled Chicken Wrap \$13

Cesar salad, tomato, parmesan cheese

Shrimp Louie \$14

Wild greens, cherry tomatoes, hardboiled egg, avocado and cucumbers

Peppered beef Bruschetta \$15

Seared tenderloin, French bread, olives, cherry tomato, pesto drizzle

Kids Menu

All kids' meal includes fruit cup

Cheese burger sliders & Fries \$12

Chicken Strips & Fries \$10

Honey mustard

Spaghetti \$10

Served with meat sauce or marinara

Mini Noah \$11.5

1 pcs panko breaded cod and fries

Lunch / Dinner Buffet

Buffet is priced by the pan each pan has 10 portions.

Sides

Portions are 4oz per guest, 10 portions per pan

Clam Chowder \$60

Creamy clam chowder

Caesar Salad \$45

Romaine lettuce, croutons, parmesan cheese, Caesar dressing

Wild Greens. \$60

Apples, walnuts, cherry tomatoes, Bleu Cheese dressing

Asparagus \$60

Parmesan cheese, butter parmesan cheese

Roasted vegetables \$50

Zucchini, carrots, onions, yellow zucchini, olive oil and garlic

Charred Brussel Sprouts \$60

Tossed in herb oil, balsamic syrup drizzle

Starches

5 oz per guest, 10 portions per pan

Mashed Potato \$50

Cream, butter roasted garlic

Pilaf rice. \$50

Long grain rice, butter, Carrots, celery, onions

Roasted potato \$50

Herbs, olive oil

White Rice \$30

Mac Cheese \$60

Elbow mac, creamy cheddar, parmesan, cream

Linguine Pesto \$50

Pesto cream sauce

Soft Polenta \$60

Butter, parmesan cheese, parsley

Entrees

4 oz per guest 10 portions per pan

Tenderloin \$110

Sea salt and pepper, demi sauce

Peppered Chicken Breast \$70

Mango salsa

Seared Shrimp \$120

Lemon butter sauce, parsley

Baked Salmon \$130

Ginger Soy glaze, green onions

Cajun Breaded Cod \$120

Mix of spices and herbs, Fresh lemon Dill aioli

Herb Scallops \$150

Herb marinated, mango salsa, butter sauce

Dinner Entrees

Please select 2 Choices,
vegetables are seasonal

6 oz Tenderloin \$11

Sea salt and pepper, demi sauce

Herb Marinated Chicken Breast \$8\7 Mango
salsa

Seared Shrimp \$12

Lemon butter sauce

Sauteed Salmon \$13

Ginger Soy glaze

Cajun Breaded Cod \$12

Mix of spices and herbs, Fresh lemon Dill aioli

Herb Scallops \$15

Herb marinated, mango salsa, butter sauce

Starches

Choice of one

Mashed Potato \$5

Cream, butter roasted garlic

Pilaf rice \$5

Long grain rice, butter, Carrots, celery, onions

Roasted potato \$5

Herbs, olive oil

White Rice \$3

Add – On

Seared Shrimp \$12

Lemon butter sauce

Herb Scallops \$15

Herb marinated, mango salsa, butter sauce

6 oz Tenderloin \$11

Sea salt and pepper, demi sauce

Mini Crab Cakes 🍷

Lump crab, panko crusted

Lemon Dill aioli

Coconut Shrimp 🍷

Mango salsa

Kids Menu

All kids' meal includes fruit cup or
veggies

Cheese burger sliders & Fries \$12

Chicken Strips & Fries \$10

Honey mustard

Spaghetti \$1 🍷

Served with meat sauce or marinara

Mini Noah. \$11.5

1 pcs panko breaded cod and fries