

STONEWATER CATERING



Our catering menus feature fresh and sustainable ingredients that scalable for large or small scale events. We are happy to work with you to create customized menus that fit your group and budget.

BREAKFAST OR BRUNCH

BUTTERMILK PANCAKES

butter + maple syrup

CLASSIC FRENCH TOAST

powdered sugar + maple syrup

FRENCH TOAST CASSEROLE

brioche with vanilla egg custard, cream cheese + seasonal fruit compote

SCRAMBLED EGGS

cheese addition optional

WAFFLES

Butter + maple syrup

MOM'S SAUSAGE, EGG + CHEESE CASSEROLE

breakfast sausage, Texas toast, egg + cheddar cheese

BREAKFAST SANDWICH OR WRAP

egg, cheese, bacon or sausage on an english muffin or in a tortilla wrap

BAGEL + LOX PLATTER

smoked norwegian salmon, with capers, red onions, sliced tomatoes + lemon

AVOCADO TOAST

whole grain toast, smeared avocado, roasted tomatoes, goat cheese, everything bagel seasoning

QUICHES

- Broccoli Cheddar
- Lorraine
- Ham + Swiss
- Goat Cheese Spinach & Sun Dried Tomato
- Quiche Florentine
- Spinach Feta



STATIONS

CHEF ATTENDED OMELET STATION

eggs + egg whites with assorted meats, vegetables + cheeses

WAFFLE BAR

berry compote, chocolate chips, pecans, chocolate sauce, caramel sauce, whipped cream, maple syrup

FRITTATAS

- Garden Veggie with Potatoes
- Bacon, Spinach, Tomato & Swiss
- Sausage & Mushroom

BREAKFAST OR BRUNCH

SIDES

POTATO HASH WITH OR WITHOUT CARAMELIZED ONION
diced or shredded potatoes

BACON

SAUSAGE (pork sausage patty or link, or turkey sausage link)

YOGURT PARFAIT
vanilla or greek yogurt, layered with granola, berries and honey

FRUIT PLATTER
seasonal selection

APPLE PEANUT BUTTER RINGS
seasonal apples with peanut butter + granola

COTTAGE CHEESE

PASTRIES, BREADS & MORE

CROISSANTS
plain or chocolate

MUFFINS
blueberry, chocolate chip,
banana oat, cranberry orange

STICKY BUNS
gooey cinnamon caramel

DONUTS
assorted flavors

BAGELS
assorted flavors, regular cream cheese, butter + strawberry jam

BREAKFAST BREAD
multi-grain, rye or white, butter + jam

SCONES
cranberry orange, blueberry, apple cinnamon, lemon poppyseed



SOUPS

SOUPS WITH PROTEIN

CHICKEN CORN CHOWDER

pulled chicken, onion, poblano pepper, cream

ITALIAN WEDDING SOUP

mini meatballs, spinach, onions, carrot, acini de pepe

CHICKEN NOODLE

carrots, onion, celery, egg noodle

BEEF CHILI

red beans, onion, peppers, garlic, tomatoes, ground beef, spices

LOBSTER BISQUE

vegetables pureed with cream, lobster

NEW ENGLAND CLAM CHOWDER

clams, potatoes, cream, herbs

FRENCH ONION

toast points, gruyere cheese

BEEF BARLEY

braised beef, vegetables

VEGETARIAN SOUPS

BUTTERNUT SQUASH

cream, onions

CREAMY CAULIFLOWER

cream, onions

CREAMY MUSHROOM

porcini + mixed mushrooms, cream, onions

SWEET POTATO LENTIL (vegan)

carrots, onions, vegetable broth

TOMATO BISQUE

cream, onions

VEGETARIAN CHILI (vegan)

white beans, carrots, onions, celery, peppers, corn, mushrooms, tomato

BROCCOLI CHEDDAR

broccoli, cheddar cheese, onions, garlic, cream

VEGETABLE MINISTRONE

potatoes, tomatoes, onions, pepper, orzo pasta

COLD SIDE SALADS

SWEET ROASTED BROCCOLI SALAD

shaved red onion, dried cranberries, sunflower seeds, cheddar cheese, creamy sweet dressing. option add bacon

GERMAN POTATO SALAD

bacon, scallions, honey dijon dressing

BEET SALAD

shaved golden beets, pancetta, goat cheese

THREE CHEESE TORTELLINI

shaved red onion, artichokes, cherry tomatoes, pepperoncini, kalamata olives, roasted red peppers, pecorino cheese, red wine vinaigrette

TOMATO SALAD

heirloom tomatoes, cucumbers, feta cheese, grilled red onions, basil pesto

CURRY QUINOA SALAD

raisins, coconut, almonds, chickpeas, cauliflower

ORZO

roasted seasonal vegetables, herb vinaigrette

SALADS

SALADS

HOUSE SALAD

mixed greens, cherry tomatoes, shaved carrots, cucumbers, mozzarella

CHOPPED SALAD

romaine, hardboiled egg, bacon, cucumber, tomato, crumbled blue cheese

CHOPPED CAESAR

romaine, shaved parmesan, grilled red onions, hardboiled egg, croutons

SPINACH + QUINOA BACON SALAD

spinach, hardboiled egg, quinoa, pickled onions, bacon, feta, pepita seeds

ARUGULA SALAD

arugula, grilled red onion, crumbled blue cheese, spiced pecans, dried cranberries

GREEK SALAD

cucumber, red pepper, red onions, cherry tomatoes, olives, feta cheese, mix greens, tzatziki, herb vinaigrette

ROASTED BEET SALAD

arugula, golden and red beets, gorgonzola, orange segments

SALAD BAR STATION-BUILD YOUR OWN

LETTUCE OPTIONS

mixed greens, romaine, arugula, spinach, chopped kale

CHEESE OPTIONS

mozzarella, blue cheese, cheddar, parmesan, feta, goat

TOPPINGS

tomato, cucumber, shaved carrot, shaved red onion, beets, radish, peppers, chickpea & cauliflower medley, sunflower seed, quinoa, shaved almond, spiced pecans, pepita seeds, croutons, bacon, eggs

SALAD PROTEIN ADDITIONS

- grilled chicken
- grilled salmon
- shrimp
- flank steak

DRESSING OPTIONS

- lemon vinaigrette
- ranch/dill ranch
- caesar
- balsamic vinaigrette
- cucumber tzatziki
- italian
- roasted garlic
- blue cheese
- walnut vinaigrette
- green goddess

HANDHELDS

EGG SALAD

eggs, bibb lettuce, tomato, shaved red onion, served on, white or multi-grain bread, croissant or in a wrap

CLASSIC CHICKEN SALAD

oranges, celery, herbs, mayo, served on white or multi-grain bread, croissant or in a wrap

TUNA SALAD

tomato, mixed greens, mayo, served on white or multi-grain bread, croissant or in a wrap

CALIFORNIA VEGGIE

hummus, avocado, roasted red pepper, cucumber, arugula, sweet + spicy aioli, served on white or whole-grain bread

ITALIAN

salami, soppressata, prosciutto, iceberg, provolone, italian vinaigrette, served on a hoagie roll

CUBAN PANINI

ham + pulled pork, swiss cheese, yellow mustard, pickles, served on french bread

TURKEY CLUB WRAP

turkey, cheddar cheese, bacon, avocado, garlic aioli, white or wheat wrap

ROAST BEEF

braised beef, arugula, garlic aioli, served on french bread

TOMATO MOZZARELLA ON FOCCACIA

marinated tomatoes, fresh mozzarella, basil pesto, balsamic glaze

TROUT

cajun or pan-fried, herb mayo, bibb lettuce, served on white or whole-grain bread

BEEF TENDERLOIN

beef tenderloin, arugula, horseradish cream, caramelized onions, fig jam on french bread

BAHN MI

crispy hoisin pork or chicken pickled, vegetables, cilantro, spicy mayo, served on french bread

GRILLED CHICKEN CAESAR WRAP

romaine, parmesan, grilled red onions, caesar dressing, white or wheat wrap

BUFFALO CHICKEN WRAP

grilled or fried chicken, romaine, buffalo sauce, cheddar cheese, blue cheese or ranch, white or wheat wrap

LOBSTER ROLL

fresh chilled lobster, butter, toasted bun, celery, mayo

PINWHEELS

HAM PINWHEEL

cheddar, avocado, green onion, spicy aioli

TURKEY PINWHEEL

shaved cucumbers, cream cheese, greens, shaved red onion

BLT RANCH PINWHEEL

ranch cream cheese, bacon, tomato, lettuce

TEA SANDWICHES

CUCUMBER

shaved cucumber, cream cheese

EGG SALAD

mayo, dijon mustard, lemon juice

SMOKED SALMON

dill, cream cheese, shaved red onions, shaved cucumbers

HAM + BRIE

sliced ham, apple, brie

ARTISANAL BOARDS + PLATTERS

CHEESE + CHARCUTERIE

assorted local cheese + charcuterie, marcona almonds, dried fruit, crostini, fig jam, accoutrements

ANTIPASTO, CHEESE + CHARCUTERIE

assorted local cheeses + charcuterie, marcona almonds, dried fruit, crostini, fig jam, olives, marinated vegetables, accoutrements

CRUDITÉS OR GRILLED VEGETABLE BOARD

assorted raw or grilled vegetables with two dips

BRIE BOARD

brie or baked brie en croute with fig jam + crostini

FRUIT PLATTER

seasonal selection



DIPS

served with your choice of house tortilla chips, pita or crostini's

CLASSIC HUMMUS

lemon, garlic, olive oil, tahini

ROASTED CAULIFLOWER DIP

cauliflower, lemon, herbs, yogurt

PICO DI GALLO

tomato, onion, garlic, lime, cilantro

GUACAMOLE

avocado, red onion, green onion, tomatoes, lime, cilantro, sour cream

BAKED BUFFALO CHICKEN DIP

cream cheese, buffalo sauce, celery, onion, pulled chicken, scallions

SPINACH & ARTICHOKE DIP

cream cheese, herbs, mozzarella, pecorino cheese

FLATBREADS

- VEGETABLE
- MARGARITA
- PEPPERONI & SAUSAGE
- BBQ CHICKEN
- ARUGULA, MOZZARELLA, PROSCIUTTO
- PEAR, CARAMELIZED ONION, ALFREDO
- BUFFALO CHICKEN
- DILL PICKLE WITH BACON
- HAWAIIAN WITH PINEAPPLE
- SUPREME
- CREATE YOUR OWN

SNACKS

HOUSE KETTLE CHIPS

french onion dip

PROTEIN BITES

rolled oats, peanut butter, chocolate chips, flaxseeds, shredded coconut, chia seeds

PRETZEL BITES

beer cheese dip + mustard

PIGS IN A BLANKET

everything bagel seasoning, honey mustard dip

STATIONED OR PASSED HORS D'OEUVRES

PORCINI ARANCINI

mushroom, risotto, parmesan

MINI ARTISAN GRILLED CHEESE

toasted white bread, aged cheddar, caramelized onions, with or without chorizo

MINI LAMB OR BEEF MEATBALLS

pomegranate glaze, vodka sauce, swedish style

MINI GRILLED STEAK SKEWERS

skirt steak, chimichurri sauce

CORN + SHRIMP FRITTERS

Sweet & spicy aioli or red pepper aioli

VEGETARIAN OR BEEF EMPANADAS

sweet + spicy aioli or red pepper aioli

PORK BELLY STEAM BUNS

hoisin, scallion, pickled vegetables, cilantro, sweet 'n spicy aioli

CRISPY CALAMARI

lemon + herb panko crusted with garlic aioli

MINI FRIED CHICKEN + WAFFLES

house breaded fried chicken, honey butter, belgian waffle drizzled with maple syrup

SHRIMP CROSTINI

corn + avocado

CUCUMBER CUPS

garlic hummus

PROSCUITTO WRAPPED PEARS

blue cheese

BACON WRAPPED DATES

goat cheese stuffed

STICKY SESAME CAULIFLOWER

tempura fried cauliflower, sesame seeds, green onion

MINI CHICKEN SATAY SKEWER

grilled chicken, with asian peanut sauce or sweet + spicy aioli

BURGER SLIDERS

cheddar cheese, lettuce, pickle

FRIED CHICKEN SLIDERS

house breaded, bacon, cheddar cheese, slaw, pickle

HAM + SWISS SLIDERS

dijon marinade, sesame seeds

MINI CRAB CAKES

mayo, herbs, lemon, panko, spicy aioli

LAMB LOLLIPOPS

marinated + seared, chimichurri

DEVILED EGGS

classic with dill + pancetta

CHILLED BEEF TENDERLOIN CROSTINI

horseradish cream, arugula

BRUSCHETTA

prosciutto + tomato jam, arugula

RICOTTA CROSTINI

whipped, ohio honey drizzle, pistachios

SHRIMP COCKTAIL SHOOTER

tomato, cilantro, horseradish sauce

CAPRESE SKEWER

mozzarella, tomato, basil, balsamic drizzle

SEARED AHI TUNA WONTON CUPS

sticky sesame sauce, avocado, scallions, sweet 'n spicy aioli

ENTREE PROTEINS

CHICKEN

ROSEMARY + HERB ROASTED CHICKEN BREAST
white wine lemon sauce

PAN SEARED CHICKEN BREAST
garlic herb cream sauce

CHICKEN PARMESAN
breaded chicken cutlet, marinara, mozzarella

CHICKEN PICATTA
chicken cutlet, lemon caper sauce

CHICKEN MARSALA
chicken cutlet, mushroom + marsala wine sauce

AIRLINE CHICKEN
mushroom + onion ragout

CHICKEN SCALLOPINI
lemons + herbs

CHICKEN STIR FRY
sticky sesame + peanut sauce

CHICKEN WINGS
hot buffalo, dry cajun, BBQ, garlic parmesan,
siracha honey

CHICKEN PAPRIKASH
braised chicken thighs, paprika, tomato cream

VEGETARIAN

ZUCCHINI ROULADE
ricotta + mozzarella stuffed zucchini, with marinara

EGGPLANT PARMESAN OR LASAGNA
breaded eggplant, layered with pecorino, mozzarella + ricotta

EGGPLANT LASAGNA
breaded eggplant, marinara, mozzarella

ASIAN BOWL
jasmine rice, carrots, spinach, mushroom, peanut sauce

VEGETABLE SHEPARD'S PIE
mushroom, carrots, peas, onion, savory vegetarian gravy

GRILLED CAULIFLOWER STEAK
chimichurri sauce, arugula salad, lentil + chickpea curry stew

ENTREE PROTEINS CONTINUED

BEEF

MARINATED + GRILLED FLANK OR HANGER STEAK
bourbon steak sauce or chimichurri

BEEF TENDERLOIN
red wine demi or béarnaise sauce

BRAISED BEEF SHORT RIB
red wine + tomato braised

BEEF STROGANOFF
mushroom + sour cream sauce, egg noodle

BRAISED OR SMOKED BRISKET
au jus, horseradish cream or bbq sauce



PORK

PORK TENDERLOIN
marinated & grilled with apricot mustard glaze

BBQ RIBS
house bbq sauce

SMOKED PULLED PORK
tender shredded pork, bbq sauce

BONELESS PORK CHOP
chimichurri or porcini cream sauce

FISH / SHELLFISH

SEARED SALMON
with lemon buerre blanc or sticky sesame glaze

TROUT
cajun, grilled, or almond crusted

SEARED HALIBUT
seasonal preparation

SCALLOPS
caramelized + seared

LOBSTER TAIL
slow poached, drawn butter

CLAMS
white wine lemon sauce

SHRIMP STIR FRY
sticky sesame + peanut sauce

LAMB + VEAL

LAMB LOLLIPOPS
chimichurri sauce

VEAL SCALLOPPINI
veal cutlet, lemon butter sauce

VEAL PARMESAN
breaded veal cutlet, marinara, mozzarella

VEAL OSCAR
crab, béarnaise sauce

PASTA

choose your pasta + sauce

PASTA PROTEIN ADDITIONS

grilled chicken / shrimp / meatballs / flank steak

NOODLE

CAVATELLI

small pasta shells that resemble miniature hot dog buns

CAVATAPPI

macaroni formed into a corkscrew tube shape

ORECCHIETTE

miniature bowl shaped pasta

LINGUINI

long, flat noodle

RIGATONI

tube shaped noodle

CAPELLINI

long, thin, rod-shaped noodle

PENNE

cylinder tube shape with ends cut at bias

TORTELLINI

ring shaped stuffed pasta that is filled with either meat or cheese

GNOCCHI

soft and chewy pasta dumpling

GLUTEN FREE PASTA AVAILABLE

MAC N CHEESE

TRADITIONAL

four cheese, panko crust

BUFFALO MAC N CHEESE

ranch, buffalo, crispy onions

FRENCH ONION MAC N CHEESE

shredded beef, red wine cheese sauce

SAUCES

GARLIC CREAM

parmesan

GARLIC TOMATO

chunky tomato sauce, roasted garlic

CLASSIC MARINARA

VODKA

tomato, vodka, cream, herbs

ROASTED RED PEPPER CREAM

AGLIO e OLIO

evoo, garlic, herbs, red pepper flakes, parmesan

BOLOGNESE

slow cooked meat sauce, herbs, tomato, onions + carrot

PESTO

evoo, garlic, basil, parmesan

BAKES

MEAT LASAGNA

ground beef ragout, marinara, ricotta, parmesan, pasta sheets

VEGETARIAN LASAGNA

eggplant, zucchini, onions, mushroom, ricotta, marinara, pecorino, pasta sheets

BAKED RIGATONI

marinara, pecorino, mozzarella, rigatoni

SIDES

VEGETABLE SIDES

HARICOT VERT

with garlic + diced tomatoes

ROASTED BRUSSL SPROUTS

bacon addition available

GRILLED ZUCCHINI + SQUASH MEDLEY

SEASONAL ROASTED VEGETABLE MEDLEY

with garlic

ROASTED CARROTS + SUGAR SNAP PEAS

with lemon

VEGETABLE RATATOUILLE

eggplant, tomato, onion, fennel,
squash

GRILLED ASPARAGUS

ROASTED CAULIFLOWER CURRY

ROASTED BUTTERNUT SQUASH

with sage

GRAIN + POTATO SIDES

ROASTED GARLIC MASHED POTATOES

SMASHED YUKON GOLD POTATOES

with parmesan

ROASTED HERB FINGERLING POTATOES

truffle oil addition available

ROASTED RED SKIN POTATOES

with rosemary or creamy smashed
red skin potatoes

CREAMY POLENTA

WILD RICE PILAF

carrots + peas

HERBED +LEMON WHITE QUINOA

GREEN LENTIL + SWEET POTATO

CAJUN WEDGE FRIES

SWEET POTATO FRIES

HERBED FARRO