

STONEWATER

Holiday Catering

Corporate Celebrations | Family Gatherings |
Luncheons | Dinner Parties | Christmas Eve,
Morning & Dinner | New Years Eve & Day

Breakfast | Pasta | Appetizers | Entrees | Sides | Dessert & More

Available all of December

Catering is available all of December for all your holiday gatherings, brunches, family dinners and everything in between. Ordering for 1 or 200, we have you covered.

Orders will be cold or hot at pick-up with reheating instructions included. If you'd like it hot on pick-up, please request when you place your order.

We can deliver to businesses or homes for orders that exceed a certain amount. We can also provide rentals, serving staff and bartenders, set-up and breakdown. Please inquire!

Orders placed for Christmas Eve & Christmas Day need to be placed by December 20. Christmas orders can be picked up Dec. 24, 10am- 1pm.

All other orders throughout December need to be placed 72 hours ahead of time, Tuesday-Saturday.

*(In a pinch, we'll do our best to turn around orders quicker.
Large orders may take longer)*

If there is something not on our menu you'd like, just ask and we'll do our best to accomodate!

To place an order:

Scan The QR Code to place an
online order or

Call or email Wendy:

440.461.4653 x225

wfiebig@stonewatergolf.com

HOLIDAY CATERING 2025

appetizers

Buffalo Chicken Dip \$24 - 1/4 pan (gf)
served with tortilla chips

Baked Goat Cheese Dip \$24 -1/4 pan (gfo)
butternut squash, pepitas, maple balsamic glaze,
served with crostinis

Turkey Brie Rollups \$22 per dz
with blackberry balsamic compote, arugula, brie
and cream cheese spread

Spinach & Artichoke Arancini \$20 per dz
served with parmesan aioli

Holiday Salad \$7 pp (gf)
romaine, poached apples, dried cranberries, shaved brussel
sprouts, spiced pecans, goat cheese, roasted butternut squash.
Comes with maple citrus vinaigrette

board

Charcuterwreath (gfo)
small. feeds 6-8 ppl \$75
2 meat and 2 cheese, nuts, crackers,
assorted seasonal fruits and jam

large feeds 8-10 ppl \$95
3 meat 3 cheese, nuts, crackers,
assorted seasonal fruits and jams



pasta

Half Pan : Serves 5-8 \$28
Full Pan: Serves 12-16 \$52

Choose Your Pasta

Penne
Rigatoni
Cavatappi
gf pasta available

Choose Your Sauce

Vodka Sauce
Black Garlic Cream
House Marinara
Alfredo
Bolognese (+\$3)

mains

Holiday Stuffed Pork Tenderloin \$23 (gf)
served with apricot mustard glaze,
1 Pork tenderloin serves 2-3 people

Beef Tenderloin \$42 per lb (gf)
red wine marinade
Tenderloin serves 10-12people
(1 average tenderloin weighs 5lbs)

Braised Beef Short Rib Individual Portion 6oz \$18 (gf)
served with au jus

Chicken Parmesan \$40/ Six - 6oz Pieces
breaded cutlets, house marinara, mozzarella cheese

bakes

Half Pan : Serves 5-8
Full Pan: Serves 12-16

Three Cheese Macaroni & Cheese \$26/\$48
three cheese cheddar, gruyere, parmesan, with panko topping

Beef Lasagna \$38/\$72
beef ragu, ricotta, mozzarella, parmesan, house marinara

Eggplant Lasagna \$28/\$52
mozzarella, pecorino, house marinara sauce

sliders

Ham & Cheese Sliders \$26 per/dz
ham & swiss, on hawaiian rolls with brushed buttery dijon
mustard & black sesame seed topping

Baked Italian Sliders \$30 per/dz
chopped italian meats, provolone, roasted red peppers, pepperoncini
on hawaiian rolls with parmesan

Buffalo Chicken Sliders \$28 per/dz
baked with shredded chicken, three cheese and buffalo blend, green
onion and blue crumbles on hawaiian rolls brushed with garlic ranch
butter

breakfast options

Half Pan : Serves 5-8 / Full Pan: Serves 12-16

Breakfast Sausage Casserole \$22/\$44

Blueberry Baked French Toast Casserole \$18/\$32

Quiche -9inch (serves 6-8) \$32
• Lorraine (bacon & gruyere) or
• Vegetable (mushroom, pepper, spinach, green onion

sides

\$7 pp (all gf)

- Roasted Brussels Sprouts with Bacon
- Green Beans with Garlic, Tomatoes & Almonds
- Brown Butter & Sage Butternut Squash
- Scalloped Potatoes
- Roasted Garlic Mashed Potatoes
- Rosemary & Garlic Roasted Red Skins

desserts

Cookies \$22 per/dz
• Chocolate Chip
• Italian Lemon Egg Biscuit
• Berry Preserve Thumb Cookies (gf)

specialty holiday cocktail

Cleveland Glogg (gf)
\$29 / quart (1 bottle)
spiced mulled wine,
serve warm

Gingerbread Cheesecake Dip \$16
served with gingersnaps and
biscoff cookies for dipping

Pies \$24 (9 inch)
• Eggnog custard pie
• Dutch apple
• Brown butter sweet potato

