STONE
CREEK
EST 2025

CATERING & EVENTS

Scratch-made food. Thoughtful hospitality.
The Stone Creek experience, wherever you gather.

LARGE-FORMAT TO-GO • DELIVERY • STAFFED OFF-SITE EVENTS

Where hospitality is rooted.

Made for gathering

From a casual office lunch to a fully staffed celebration, choose the level of service that fits your occasion.

LARGE-FORMAT TO-GO

Pickup-ready trays sized for sharing. Ideal for office lunches, showers, holidays and gatherings at home.

Please allow 72 hours; selections are subject to availability.

DELIVERY & SETUP

Choose simple drop-off or delivery with buffet setup.

Drop-off begins at $25; setup & delivery starts at $50.

STAFFED OFF-SITE EVENTS

Add Stone Creek chefs, servers and bartenders for a more complete hospitality experience.

Staffing fees cover five hours, including setup and breakdown.

Not sure which format fits? Tell us about the occasion, guest count and location. We'll guide you from there.

Start with something worth sharing

Appetizer trays are designed to feed approximately 12-15 guests unless otherwise noted.

Heritage Brioche $40
16 pieces with seasonal compound butter

Smoked Onion Fondue $50
One quart with house-made chips

Truffle Deviled Eggs $50
30 pieces with truffle pearls and chives

Shrimp Cocktail $120
30 pieces with cocktail sauce, horseradish and lemon

Beef Skewers $90
24 pieces with chimichurri

Chicken Skewers $50
24 pieces with Dijon-soy caramel

Vegetable Skewers $45
24 pieces, grilled with balsamic reduction

Charcuterie Platter $200
Assorted meats, cheeses and fruit

Cheese Platter $140
Assorted cheeses and fruit

Build a generous spread

Pair a large salad with a tray of sliders for a polished lunch or casual celebration.

LARGE SALADS · FEEDS 8-12

Kale Caesar — $45
Horseradish Caesar, lemon-pepper oil, aged Reggiano, citrus gremolada

North St. Wedge — $55
Danish blue cheese, bacon, marinated tomatoes, fried pickled onions, espelette vinaigrette

Farmer's Harvest — $50
Seasonal setup

Heirloom Tomato — $55
Balsamic vinaigrette, Danish blue, gremolada, fresh basil

SLIDERS · 12 PER TRAY

Stone Creek Burger	$50
Truffle Mushroom Burger	$55
Smoked Onion Burger	$55
Blackened Mahi	$65
Crispy Chicken	$50
Lobster Rolls	$175

A SIMPLE CROWD-PLEASER

Choose two slider trays, one large salad and one shareable side for an easy, abundant buffet.

Our team can help estimate quantities based on your guest count and the rest of your menu.

The sides make the table

Large-format sides feed approximately 8-12 guests unless otherwise noted.

Cole Slaw · 1 quart — $20

Brussels Sprouts — $50
Maple aioli and applewood-smoked bacon

Utica Greens — $50
Pork belly, hot pepper relish, aged Reggiano, chicharrones

Wild Truffle Mushrooms — $50
Aged Reggiano and parsley

Pommes Purée — $45
Smoked cowboy butter and crispy leeks

Duck Confit Fried Rice — $55

Loaded Baked Potatoes · 6 — $40
Served with toppings

French Fries — $25

Truffle Fries — $35

NEED HELP WITH QUANTITIES?

Share your guest count, service style and the other dishes you're serving. We'll recommend a balanced order.

Entrées made for the center of the table

Each selection feeds approximately 12-15 guests. Pair with two sides and a salad for a complete buffet.

Chicken Riggies · half pan — $100
smoked tomato cream, roasted chicken, stracciatella, pickled Fresno pepper, dehydrated chorizo, basil

Faroe Island Salmon · 12 × 4 oz — $125
Tomato gastrique

Shrimp Creole · 30 shrimp — $120
Jasmine rice, Worcestershire cream and corn

Statler Chicken · 18 × 5 oz — $90
Citrus poultry jus

Berkshire Pork Chops · 12 × 7 oz — $210
Mushroom-brandy cream

Ribeye · 12 × 7 oz — $225
Smoked cowboy butter and crispy leeks

NY Strip · 12 × 7 oz — $290

Filet Mignon · 12 × 5 oz — $300

Crab Cakes · 12 × 3 oz — MKT
Stone-ground mustard cream

SEASONAL AVAILABILITY

Menus and market pricing may change. We'll confirm availability and final pricing when your order is booked.

Small bites, thoughtfully served

Event enhancements are priced per 25-piece selection and may be displayed or passed depending on your event plan.

TIER ONE · $70

- **Truffle Deviled Eggs**
- **Lemongrass Chicken Dumplings**
- **Chicken Skewers**
- **Goat Cheese & Tomato Tarte**
- **Blue Cheese & Caramelized Apple Tarte**
- **Vegetable Skewers**
- **Fig & Goat Cheese Crostini**

TIER TWO · $80

- **Braised Pork Belly**
- **Wild Mushroom Arancini**
- **Mushroom Pâté Tarte**
- **Caprese Skewers**
- **Stracciatella & Marinated Tomato Tarte**

TIER THREE · $90

- **Poached Shrimp Cocktail**
- **Lobster Bisque Shooters**
- **Beef Skewers**
- **Shrimp Tempura**
- **Smoked Onion Burger Sliders**
- **Potato-Crusted Haddock**

Sauces and accompaniments are curated for each selection and confirmed with your event proposal.

Round out the experience

Add a grazing element, a fresh salad or a scratch-made finish to your event menu.

PLATTERS & SALADS

Smoked Onion Fondue	**$65**
Roasted Garlic Hummus Pita and crudité	**$65**
Cheese Board	**$150**
Meat & Cheese Board	**$175**
Fruit & Cheese Board	**$125**
Kale Caesar Salad	**$40**
North Street Wedge Salad	**$45**
Farmer's Harvest Salad	**$45**

DESSERTS

Chocolate Banana Cream Pie Parfait	**$10 pp**
Buttermilk Panna Cotta	**$10 pp**
Fresh Berries Whipped cream and sesame-oat streusel	**$10 pp**
Assorted Cookie Platter	**$125**

CUSTOM MENUS

For larger celebrations and full-service events, our team can help shape a menu around the occasion, season and service style.

Let’s plan something memorable

Tell us what you’re celebrating. We’ll confirm availability, quantities, service needs and a final proposal.

PICKUP	Please allow 72 hours for large-format orders; selections are subject to availability.
DELIVERY & SETUP	Drop-off: $25 within 8 miles; $50 beyond 8 miles. Delivery with setup: $50; includes sternos, stands and serving utensils.
STAFFED SERVICE	Server $200 · Bartender $200 · Chef $250 Each fee covers 5 hours: 1 hour setup, 3-hour event and 1 hour breakdown.
FINAL DETAILS	Availability, lead time, minimums, payment schedule and cancellation terms are confirmed with your proposal.

READY TO GET STARTED?

Complete our catering and event inquiry form online.

Please include your date, guest count, location and preferred service style.