

Stone Creek Catering : 2009 Entrées

Based on a 25-50 Guest Minimum : Plated or Buffet Service



Two Entrée Selections

Carved Herb and Garlic Roasted Beef with pearl onion demi
Carved Herb Crusted Pork loin with a Creole mustard Cream Sauce
Tender Tip Beef Stroganoff over Bow Tie Pasta
Slow Roasted Free Range Chicken Brushed with a Fresh Herb Olive Oil
Tender Turkey Florentine with Spinach, grilled Bermuda onions and a freshly grated parmesan sauce
Chicken Roulade stuffed with asiago and spinach, sausage, diced Gala apples and cornbread
Blackened Tilapia with peach and kiwi Salsa
Dover Sole Almandine
Panko Breaded Atlantic Cod with lemon zest and caper tarter

\$28/Guest

Two Entrée Selections

Perfectly prepared and carved Steamship Round Barron of Beef
Marinated Flank Steak with sliced butter sautéed button mushrooms
Carved Oven Roasted Rosemary Garlic Prime Rib served with a full flavored au jus
Oven Roasted Pork loin with a Stilton Bleu Cheese chardonnay Sauce
Perfectly Baked Breast of Chicken rolled in pecan pieces & panko & a Rosemary Sherry Cream Sauce
Chicken Picatta lightly dusted in flour, pan seared served with a lemon, caper butter sauce
Herb Roasted chicken with sun dried tomato, fetta cheese and olives tossed in a basil pesto served salsa
Apple soy marinated Salmon grilled and enjoyed with a cucumber ginger salsa
Ahi Tuna rolled in crushed blue corn chips served in a puddle of creamy ginger wasabi sauce
Rocky Mtn Idaho Trout brushed with a Dijon and honey molasses breaded with chili dusted pecans and panko pan seared with a Cucumber and fresh dill sauce

\$32/Guest

Two Entrée Selections

Carved Beef tenderloin with caramelized onions, and a sauce of Stilton Blue cheese
Carved Oven Roasted Rosemary Garlic Prime Rib served with a fresh grated horseradish demi
Roasted Rack of Lamb with a Madeira- Peppercorn Reduction
Seared Muscovy Duck with cherry sauce and candied Jalapeños
Breast of Chicken Stuffed with Brie and Caraway with a light white wine sauce
Crushed Cashew drenched Breast of chicken baked with butter
Blackened Halibut with peach and mango chutney
Pistachio encrusted Salmon with a sun dried tomato avocado Buerre blanc
Ruby Red Trout with a champagne caviar sauce
Carved Beef Oscar Roulade tenderloin wrapped around pacific lump king crab and asparagus drizzled with hollandaise

\$36/Guest

Summer Vegetables

Morales Farms Asparagus tossed in Butter salt and Pepper
Haricot verts with bell peppers and pine nuts
Baby Carrots with honey chive Butter
Stuffed Baked tomatoes with mashed cauliflower topped with parmesan bread crumbs
Snow peas and Portobello Mushroom Wedges
Grilled Portobello Mushroom Terrine
Summer Vegetables Provencal (Vegetable Ragout w/ vine ripened tomatoes, eggplant, zucchini, basil & garlic)
Sautéed Crisp Matchstick Vegetables of Jicama, carrots and zucchini

Winter Vegetables

Green Beans with butter and toasted almonds
Winter vegetable tart *
Grilled and roasted vegetables including fennel, celery root, carrots, red and yellow peppers and shallots
with fresh thyme on a fresh pastry *
Honey and Thyme Roasted winter vegetables
Rutabaga Rounds
Yellow Squash and Zucchini medallions Sautéed in butter and herbs
Medley of winter squash
Chunks of Butternut and acorn squash roasted in maple butter and baked with fresh thyme
Green beans with shallot and chive butter

Pastas, Potatoes, Couscous, Rice & Risotto

Roasted Garlic Mashed Potatoes
Golden Mashed Yukon's with Butter
Olive oil and fresh herb roasted baby red potatoes
Candied Sweet Potatoes
Chive and Yukon Gold Potato cake
Parmesan and Italian Parsley Risotto Cake
Cheesy Potatoes Au Gratin with sautéed Bermuda onions *
Smashed Potatoes with caramelized shallots and bacon bits
Golden Raisin and Apricot Risotto
Herbs and Butter Barley
Mashed Salt and Pepper Rutabaga
Home made Russet Potato Chips
Deep Fried Sweet Potato Fries

* Additional cost

** SUBSTITUTIONS FROM A LESS EXPENSIVE MENU ARE ALLOWED, ALTHOUGH YOUR SELECTED MENU PRICE WILL NOT CHANGE**

Final count must be given to us 10 days prior to your event. If you have fewer guests attend than your final count, you will be billed according to your final count.
If more guests attend, those will be added to your total number of guests.
