

Stone Creek Catering : Traditional Buffet

Based on a 50 Guest Minimum : Buffet Service Only



Entrée Selections

Group One

Grilled Boneless Breast of Chicken – Served with Roasted Red Pepper or Chipotle BBQ Sauce
Chicken Picatta – Sauteed Chicken Breast topped with a rich Lemon Butter Caper Sauce
Sliced Turkey Florentine – Spinach and Ricotta Stuffed Turkey Breast with Beurre Blanc Sauce
Cajun Baked Chicken – Whole pieces baked with Cajun Spice
Turkey Josephine – Asparagus, & Swiss Filled Turkey Tenderloin w/Dijon-Mornay
Chicken Framboise – Grilled Breast of Chicken in a Red Raspberry Sauce

Group Two

Fish / Seafood

Grilled Salmon
Baked Cod
Seafood Crepes
Trout

Vegetarian

Stuffed Portabellos
Spinach Lasagna
Pasta Puttanesca
Vegetarian Stew

Group Three

Meat Selections

Beef Stroganoff
Flank Steak
BBQ Pork Ribs
London Broil

Chef Carved

Banjo Ham
Baron of Beef
Roasted Turkey
Roast Pork Loin

Compliments (Select one from each group)

Salads

Fresh Garden Salad
Fresh Fruit Platter
Caesar or Spinach Salad
Vegetable Salad
Bow-Tie Pesto Salad

Vegetables

Fresh Julienne Vegetables
Zucchini & Yellow Squash
Asparagus w/Hollandaise
Buttered Corn
Stuffed Baked Tomatoes

Starches

Oven Roasted Potatoes
Wild Rice Blend
Rice Pilaf
Pasta Parmesan
Mashed Potatoes

One Entrée Selections & Three Compliments \$27/Guest
Two Entrée Selections & Three Compliments \$29/Guest
Three Entrée Selections & Three Compliments \$32/Guest

** 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.
