

# STONE HOUSE & CO.

## CATERING MENU

WEDDINGS

CATERING

MOBILE BAR

CORPORATE EVENTS

[www.stonehouseeventcenter.com](http://www.stonehouseeventcenter.com)

(208) 736-0707

# BREAKFAST

## CLASSIC BREAKFAST

Includes your choice of sausage patties or links, or thick cut bacon, choice of scrambled or poached eggs, breakfast potatoes, and freshly-baked house-made bread with selection of butter and jam *\$19 per*  
Second protein option (\$3 per person).

## CONTINENTAL BREAKFAST

Assortment of freshly-baked pastries, fresh fruit, yogurt and granola. *\$15.50 per*

## BREAKFAST CASSEROLE

Choice of casserole served with fresh fruit.

Picante: Chorizo, egg, cheese and peppers

Classic: Egg, cheese and potato with choice of bacon, ham, or sausage

Veggie: Fresh seasonal vegetables with egg, cheese and potato *\$16 per*

## BREAKFAST MUFFINS & CROISSANTS

Assortment of freshly-baked pastries, fresh fruit, yogurt and granola. *\$18 per*

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# BREAKFAST (CONT.)

## *A La Carte*

**FRUIT, YOGURT, GANOLA PARFAIT** \$7 per

**BAKED PASTRIES & MUFFINS** \$8 per

**BAGELS with CREAM SCHMEAR** \$5.95 per

**BAKED CINNAMON ROLLS** \$7.95 per

## *Beverages*

**IZZE SPARKLING JUICE** \$2 ea

**ZOA ENERGY DRINKS** \$3 ea

**ORANGE JUICE** \$3 ea

**ASSORTED SODAS** \$2 ea

**BOTTLED WATER** \$1.25 ea

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# HORS D' OEUVRES & PLATTERS

orders 25 minimum

## *Platters and Dips*

### **GARDEN FRESH VEGETABLE PLATTER**

Served with a selection of house made seasonal dips  
*\$150 medium / \$189 large*

### **FRESH SEASONAL FRUIT PLATTER**

An arrangement of hand selected, locally sourced (when available) fresh cut, seasonal fruit.  
*\$145 medium / \$195 large*

### **WARM ARTICHOKE DIP**

A blend of artichoke hearts, spinach leaves, & cheeses served with freshly baked crostini.  
*\$165*

## *Boards and Hors D' Oeuvres*

### **CHARCUTERIE BOARD**

A variety of cured imported meats, olives and artisan cheeses, served with seasonal fruits, nuts, and a selection of artisan crackers with local honey & jams. *\$12.45 per*

### **BROILED STUFFED MUSHROOMS**

Baby Bella mushrooms filled with a savory blend of herbs, Italian sausage, and cheese, broiled with white wine and olive oil. *\$7.45 per*

### **MEATBALLS**

Southern Style: Rested in a warm sweet and smokey BBQ sauce  
Italian Style: Rested in a warm authentic Italian Bolognese  
*\$6.45 per*

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# HORS D' OEUVRES & PLATTERS (CONT.)

orders 25 minimum

## *Boards and Hors D' Oeuvres*

### **SWEET CHILI CHICKEN BITES**

Tender chicken breast bites wrapped in bacon, seasoned in our house-made brown sugar and spice mix, and baked until caramelized. *\$9.45 per*

### **BACON WRAPPED JALAPENOS**

Crispy on the outside, creamy and cheesy inside, a little spicy and wrapped in bacon. *\$8.45 per*

### **BRUSCHETTA CROSTINI**

House-made balsamic tomato bruschetta on house-made crostini drizzled with balsamic glaze. *\$7.45 per*

### **CAPRESE SKEWERS**

Fresh mozzarella cheese, basil, and cherry tomatoes, skewered and finished with balsamic glaze. Add kalamata, green, or black olives, tortellini, or salami upon request. *\$8.45 per*

### **SHRIMP COCKTAIL**

Chilled cocktail shrimp marinated in a blend of citrus, zest and freshly-squeezed juices. Served with our house made cocktail sauce and fresh lemon. *\$13.45 per*

## *Vegan Hors D'Oeuvres*

### **JACKFRUIT LETTUCE CUP**

smokey BBQ sauce

Italian Style: Rested in a warm authentic Italian Bolognese *\$9.95 per*

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# LUNCH SANDWICHES AND SLIDERS

## *Sandwich and Slider Lunches*

### **MINI ARTISAN SANDWICHES**

INCLUDES: A variety of mini-sandwiches prepared with choice of 2 sides

SIDE CHOICES: Fruit, tossed salad, chips, fresh-baked cookie

\* Vegan or gluten-free options available | add \$1 per person

*\$17.45 per*

### **BBQ SLIDERS**

INCLUDES: A variety of beef or pork sliders prepared with choice of 2 sides

SIDE CHOICES: Fruit, tossed salad, chips, fresh-baked cookie

\* Vegan or gluten-free options available | add \$1 per person

*\$17.45 per*

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# LUNCH BARS

## *Taco Bar*

### **One meat - Two meats - Three meats**

CHOICE OF: Birria Pulled Pork, Birria Chicken, or Barbacoa Beef  
CHOICE OF: Pinto Beans or Black Beans

INCLUDES: Spanish rice, cilantro-lime salad, corn and flour tortillas, guacamole, cheese, sour cream, chips and salsa  
*\$19.95 per \$24.95 per \$29.95 per*

## *Smokehouse BBQ Bar*

### **One meat - Two meats**

CHOICE OF: Mesquite-Smoked Beef Brisket or Chicken  
with House-Made BBQ Sauce

CHOICE OF: Cheesy Scalloped Potatoes or Bacon Mac'n Cheese

INCLUDES: Freshly-baked dinner roll, seasonal vegetable and house tossed salad

*One meat - \$24.45 per Two meats - \$28.95 per*

## *Italian Pasta Bar*

### **One pasta - Two pastas**

CHOICE OF: Lasagna with Spinach Artichoke Sundried Tomato and House-Made Bolognese or Creamy Garlic Cajun Chicken Alfredo

INCLUDES: Cheesy pull-apart garlic bread, tossed Italian salad with house-made dressing.

*One pasta - \$22.45 Two pastas - \$28.95*

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# DINNER

All dinners (except Italian Pasta Bar) come with choice of potato (oven roasted fingerling potatoes, garlic mashed potatoes, or Idaho Russet baked potato), seasonal vegetable, freshly baked bread, and choice of fresh cut salad (cilantro-lime, Italian, spring mix with raspberry vinaigrette, or Caesar).

## *Entres*

### **PRIME RIB DINNER**

Slow-roasted choice-grade angus beef served with horseradish cream. *\$39.95 per*

### **BRISKET**

Smoked and pan broiled tender brisket  
*\$28.95 per*

### **FRESH SALMON**

Oven broiled with a delicate blend of herbs and spices delivering a symphony of flavors in every bite.  
*\$29.95 per*

### **HERB ROASTED (or) LEMON CHICKEN**

Tender and juicy chicken thighs, oven baked and seasoned with our savory blend of fresh herbs.  
*\$26.95 per*

### **PORK TENDERLOIN**

Marinated and baked to medium and prepared with seasonal herbs and spices.  
*\$26.95 per*

## *Italian Pasta Bar*

### **One pasta - Two pastas**

CHOICE OF: Lasagna with Spinach Artichoke Sundried Tomato and House-Made Bolognese or Creamy Garlic Cajun Chicken Alfredo  
INCLUDES: Cheesy pull-apart garlic bread, Italian salad with house-made dressing.

*One pasta - \$23.95 per    Two pastas - \$29.95 per*

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# DESSERTS

Our desserts are created with meticulous attention to detail, utilizing only the finest ingredients. Presented with a delightful fusion of flavors that captivate the palate and create a lasting impression, our diverse selection of delectable options elevate the overall dining experience, making them the perfect choice for those who savor the finer nuances of exceptional cuisine.

## *Premium Desserts*

### **ASSORTMENT DESERT BITES**

cookies, Brownies, Lemon Bites, Blondies.

*\$12.95 per*

### **ICE CREAM SUNDAE BAR**

presented with seasonal fruit, syrups, and assorted toppings.

*\$9.50 per*

## *Simple Desserts*

### **MINI NEW YORK CHEESE CAKE**

baked New York Style Cheese Cake with fruit topping.

*\$8.45 per*

### **COOKIE ASSORTMENT**

Chocolate Chip, Sugar, Peanut Butter, or Requested.

*\$7.45 per*

### **SALTED CARAMEL BROWNIES**

*\$6.45 per*

### **LUSCIOUS LEMON BITES**

*\$6.45 per*

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# INFORMATION

## Staffed Events

**STAFFING FEE:** All staffed events, on and off site, will have a \$250 staff/service fee per 100 guests.

**GRATUITY:** A 22% gratuity will be added to all staffed events on and off site.

## *Delivery Fees*

1-5 MILES | 25 6-10 MILES | 35  
11-20 MILES | 45 21-30 MILES | 60  
OVER 30 MILES | QUOTE

Delivery fees are for DELIVERY ONLY.

## *Pick-Up Fees*

If Stone House & Co. must return to pick up equipment, the following fees will apply.

1-5 MILES | 10 6-10 MILES | 15  
11-20 MILES | 20 21-30 MILES | 25  
OVER 30 MILES | QUOTE

## *Disposeables*

PLATES, NAPKINS AND CUTLERY | 1 per person (standard) or 3 per person (premium)

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