

STONE HOUSE & CO.

CATERING MENU

WEDDINGS

CATERING

MOBILE BAR

CORPORATE EVENTS

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 *\$17 per*
Second protein option (\$3 per person).

CONTINENTAL BREAKFAST

Assortment of freshly-baked pastries, fresh fruit, yogurt and granola. *\$13.50 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 *\$14 per*

INDIVIDUAL FRITTATA

Served with fresh fruit.

Lorraine: Ham, spinach and Swiss cheese

Idaho: Potatoes, bacon, onions and pepper jack

Veggie: Fresh seasonal vegetables with egg and gruyere cheese *\$17 per*

BREAKFAST BURRITOS

Assortment of freshly-baked pastries, fresh fruit, yogurt and granola. *\$15 per*

BREAKFAST MUFFINS & CROISSANTS

Assortment of freshly-baked pastries, fresh fruit, yogurt and granola. *\$16 per*

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BREAKFAST (CONT.)

A La Carte

FRUIT, YOGURT, GANOLA PARFAIT \$6 per

BAKED PASTRIES & MUFFINS \$8 per

BAGELS with CREAM SCHMEAR \$5.45 per

BAKED CINNAMON ROLLS \$6.45 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

\$125 medium / \$179 large

FRESH SEASONAL FRUIT PLATTER

An arrangement of hand selected, locally sourced (when available) fresh cut, seasonal fruit.

\$125 medium / \$189 large

WARM ARTICHOKE DIP

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

\$105 medium / \$145 large

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
\$5.45 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. *\$7.45 per*

BACON WRAPPED JALAPENOS

Crispy on the outside, creamy and cheesy inside, a little spicy and wrapped in bacon. *\$7.45 per*

BRUSCHETTA CROSTINI

House-made balsamic tomato bruschetta on house-made crostini drizzled with balsamic glaze. *\$6.45 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. *\$7.45 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. *\$10.50 per*

Vegan Hors D'Oeuvres

JACKFRUIT LETTUCE CUP

smokey BBQ sauce

Italian Style: Rested in a warm authentic Italian Bolognese *\$7.95 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

\$13.45 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

\$13.45 per

A La Carte

MINI ARTISAN SANDWICHES

no sides

\$11.45 per

BBQ SLIDERS

no sides

\$11.45 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
\$18.95 per \$22.95 per \$26.95 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

\$22.45 per \$26.45 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.

\$20.45 \$25.45

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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. *\$45.95 per*

BRISKET

Smoked and pan broiled tender brisket
\$25.95 per

FRESH SALMON

Oven broiled with a delicate blend of herbs and spices delivering a symphony of flavors in every bite.
\$25.95 per

HERB ROASTED (or) LEMON CHICKEN

Tender and juicy chicken thighs, oven baked and seasoned with our savory blend of fresh herbs.
\$23.95 per

PORK TENDERLOIN

Marinated and baked to medium and prepared with seasonal herbs and spices.
\$24.95 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.
\$20.45 per \$24.45 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 Bars, Blondies.

\$7.45 per

ICE CREAM SUNDAE BAR

presented with seasonal fruit, syrups, and assorted toppings.

\$8.45 per

DESSERT BAR

Cup cakes, Pops, Cream Puffs, Fruit Tarts, Cookies.

\$12.45 per

Simple Desserts

MINI NEW YORK CHEESE CAKE

baked New York Style Cheese Cake with fruit topping.

\$6.45 per

COOKIE ASSORTMENT

Chocolate Chip, Sugar, Peanut Butter, or Requested.

\$5.45 per

SALTED CARAMEL BROWNIES

\$5.45 per

LUSCIOUS LEMON BARS

\$5.45 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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