

# Stevenson Ridge Catering



Stevenson Ridge offers full service catering, for both onsite and offsite events.

We work closely with you to develop a custom menu that reflects your tastes and event theme, while keeping within your budget. Our courteous and professional staff has extensive training with cocktail, buffet and plated service. The menu prices provided herein do not include service, equipment, gratuities, and taxes. These items are quoted on an individual basis. Equipment fees average between \$2.25-\$4.25 per person. Based on 100-150 guests, staffing fees typically range \$1200-\$1800. Equipment and staffing fees are higher for plated meals. Private menu tastings are available.



# Buffet

Buffet meals typically encompass a salad with dressing on the side, 1-2 protein entrées, starch, vegetable, and bread. Additionally, plated vegetarian and kid's meals are available at no additional cost.

\*Buffet meals typically have a lower menu price than plated, but higher equipment and staff fees.

The following sample menus are based off 120-150 people.

## Sample Menu- \$40 per person estimate

### Stationary Appetizers

*Warm Crab Dip with toasted pita rounds  
Apricot BBQ Meatballs*

### Passed Hors d'oeuvres

*Fried Mac & Cheese bites  
Sweet Potato Biscuits with country ham and  
apple butter*

### Buffet Dinner

*Classic Caesar Salad with shaved parmesan and homemade croutons  
BBQ Beef Brisket Carving Station with BBQ sauces  
Parmesan Crusted Chicken with sundried tomato basil cream sauce  
Roasted Red Potatoes tossed with fresh herbs  
Sautéed Green Beans and Carrots with garlic butter  
Assorted biscuits and cornbread with whipped butter*

## Sample Menu- \$44 per person estimate

### Stationary Hors d'oeuvres

*Honey Smoked Salmon display, with dill cream  
cheese, lemons, and capers  
Warm Spinach and Artichoke dip served with pita  
rounds  
Mini Country Ham Cheddar Biscuits with honey  
butter*

### Passed Appetizers

*Mini Crab Cakes with roasted red pepper and  
green onion aioli  
Matchstick French friends tossed in truffle oil,  
parmesan cheese, and herbs, served in mini  
bamboo cones*

### Buffet Dinner

*Mixed Field Greens with pear, goat cheese, candied pecans, with champagne vinaigrette  
Strip Loin Carving Station, served with horseradish cream sauce and au jus  
Parmesan Crusted Chicken, with sundried tomato basil cream sauce  
Creamy Red Skinned Roasted Garlic Whipped Potatoes  
Sautéed Green Beans, Carrots, and Parsnips, with fresh herbs and garlic butter  
Assorted Dinner Rolls with butter*

# *Plated*

Plated meals typically encompass 1-2 protein entrées, plus a vegetarian/vegan entrée and kids meal. Guests choose their entrée prior to the wedding day. Assorted rolls and butter are placed on the tables in baskets prior to the salad course. \*Plated meals typically have a lower menu price, but higher equipment and staff fees. The following sample menus are based off 120-150 people.

## *Sample Plated Menu- \$44 per person estimate*

### Stationary Appetizers

*Antipasto display with meats, cheeses, seasonal fruit, and marinated vegetables served with crackers  
Buschetta, tomatoes with balsamic vinegar and fresh basil served with crostinis*

### Passed Appetizers

*Housemade spring rolls with sweet and sour sauce  
Chicken satay skewers with Thai peanut sauce*

### Plated Salad

*Mixed Field Greens with wonton crisps, mandarin oranges, and fried cranberries, with citrus vinaigrette  
Assorted dinner rolls with butter*

### Plated Dinner Entrées *Guest must pre-select entrée option:*

*Sirloin Steak, topped with mushroom port wine sauce  
Cilantro Lime Garlic Chicken*

*Entrees will be served with spring vegetable medley and Roasted red potatoes with fresh herbs  
Vegetarian/Vegan- Black Bean Cakes with avocado salsa verde*

## *Sample Plated Menu- \$48 per person estimate*

### Stationary Appetizers

*Warm Crab dip served with pita rounds  
Sausage and cheese stuffed mushroom caps*

### Passed Appetizers

*Creamy tomato bisque soup shooter with gruyere and Monterey jack grilled cheese  
Blackened Rare Tuna on wonton crisps, topped with wasabi cream  
Toasted Crostinis with roasted beets, herbed goat cheese, arugula, and honey drizzle*

### Plated Salad

*Mixed Field Greens with sliced apples, candied pecans, dried cranberries, and maple cider vinaigrette  
Assorted dinner rolls with whipped butter*

### Plated Dinner Entrées *Guest must pre-select entrée option:*

*Seared Filet Mignon with mushroom bordelaise sauce with roasted shallots  
Oven Roasted Salmon, with blackberry espresso glaze*

*Entrees will be served with sweet potato mash with caramelized onions and sautéed green beans  
Vegetarian/Vegan option- Creamy spinach polenta with fresh seasonal vegetables and pan seared tomatoes and basil*

# Heavy Hors d'oeuvres

Heavy hors d'oeuvre meals allow guests to enjoy a less formal and more interactive atmosphere.

Menu prices tend to be about the same as buffet or plated meals, but the equipment and staffing fees are typically less. Our coordinators can assist you in preparing a floor plan with both seated and cocktail tables- ideal for this type of food service.

The following sample menu is based off 100 people.

## Sample Menu- \$42 per person estimate

### Passed Appetizers

*BLT Crostinis with a pesto mayonnaise*

*Cucumber Cups with chicken salad*

*Mushroom Risotto Croquettes with roasted garlic aioli*

### Stationary Appetizers/Stations

*Shrimp and Cheddar Grits Station served with a Cajun mushroom sauce, served in bamboo boats*

*Mac and Cheese Station served with cavatappi and elbow pasta, white American cheese with gouda, yellow cheddar cheese, and toppings—bacon bites, shredded cheese, blanched broccoli, diced tomatoes, caramelized onions, Italian sausage*

*Taco Station served with soft and hard taco shells, slow-cooked carnitas, diced cilantro-lime tilapia, fiesta rice with peppers, corn, and black beans, toppings—sour cream, salsa, pico de gallo, guacamole, lettuce, tomatoes, shredded cheese, warm queso, creamy avocado ranch sauce*

*Carving Station served with pit-smoked ham, potato rolls, and grain mustard and pineapple red pepper chutney*

## The Process

Once you are ready to develop your menu, one of our coordinators will send you our *Catering Questionnaire*. This will give us an idea of what menu items interest you and the type of service you prefer (i.e. buffet or plated).

There is a Notes section where you will explain any dietary restrictions, budget, dislikes, or special requests. Our Executive Chef and Catering Manager will prepare a catering proposal based on those factors, in addition to incorporating seasonal ingredients. From here, you and one of our coordinators will review the proposal and make any changes that you desire. If the catering total is greater than what you have budgeted for, please tell us your concern and we will offer ways to get to a price and menu you are comfortable with. Once you are happy with your menu, we will do a tasting on that particular menu. Tastings are complimentary for up to 4 guests. Additional guests (no more than 6 total) are charged a \$30 fee. A coordinator will be present to discuss the menu and record any changes or notes. All changes to the menu must be finalized no less than 30 days prior to the event.

\*A tasting fee may apply to events with less than 40 guests.

# Menu Enhancements

Add a little something fun to your reception menu with these menu enhancements. Talk to your coordinator about adding something not listed or customizing the packages to your wants/needs.

## **Hot Chocolate or Warm Apple Cider Bar \$3.25 per person estimate**

Keep your guests warm with a mug of hot chocolate or warm apple cider bar topped with their favorite treats!

- ♦ Pick One: Dutch Hot Chocolate or Mulled Apple Cider

### Hot Chocolate Toppings:

- Whipped Cream
- Mini Marshmallows

### Apple Cider Toppings:

- Whipped Cream
- Cinnamon Sticks

- ♦ Equipment Included: Glass Irish Coffee Mugs and Stainless Steel Spoons

### Add Additional Toppings: Ask Your Coordinator for Pricing

- |   |                        |
|---|------------------------|
| - Shaved Chocolate Curls                | - Cinnamon Candies     |
| - Salted Caramel Sauce or Caramel Bites | - Fresh Fruit or Herbs |
| - Peppermint Sticks                     | - Irish Cream Liqueur  |
| - Hazelnut Cookies                      | - Coffee Liqueur       |

## **S'mores Bar \$1.50 per person estimate**

Add more excitement to your reception with a S'mores Bar! Guests roast their own marshmallows sandwiched between delicious chocolate and graham crackers.

- ♦ S'mores Bar Includes:

- Regular and Chocolate Graham Crackers
- Chocolate Bars
- Marshmallows

- ♦ Equipment Included: Bamboo Skewers, China Dessert Plates, and White Cocktail Napkins

### Add Additional Toppings: Ask Your Coordinator for Pricing

- |                                     |                         |
|-------------------------------------|-------------------------|
| - Chocolate Chip Cookies            | - Chocolate Wafer Bars  |
| - Peanut Butter Cups                | - Flavored Marshmallows |
| - Assorted Caramel Filled Chocolate |                         |
| - Peppermint Patties                |                         |

## **Donut Bar \$3.00 per person estimate**

Whether you nixed the traditional wedding cake, or wanted to add more sweets to your reception; you can't go wrong with a donut bar! Your Guests can make their own creations with an assortment of sauces and toppings! What kind of concoctions will we see?

- ♦ Donut Bar Includes:

- Assorted Donut Holes
- Chocolate and Vanilla Bean Frosting
- Sprinkles
- Crushed Chocolate Cookies

- ♦ Equipment Included: Bamboo Skewers, China Dessert Plates, Stainless Steel Forks, and White Cocktail Napkins

**Food and Beverage items are subject to 9.3% taxes. Prices do not include service fees, equipment (china, water goblets, flatware), gratuities, and applicable taxes. Please contact an event coordinator to customize your catering proposal.**

Add Additional Toppings: Ask Your Coordinator for Pricing

- Mini Chocolate Chips
- Crushed Peanut Butter Candies
- Maple Caramel Sauce
- Toasted Coconut
- Seedless Raspberry Jelly
- Crushed Bacon Bits

**Ice Cream Sundae Bar \$3.00 per person estimate**

Whether you nixed the traditional wedding cake, or wanted to add more sweets to your reception; you can't go wrong with a donut bar! Your Guests can make their own creations with an assortment of sauces and toppings! What kind of concoctions will we see?

- ♦ Ice Cream Sundae Bar Includes:
  - Vanilla Bean and Chocolate Ice Cream
  - Whipped Cream
  - Chocolate Fudge Sauce
  - Sprinkles
  - Maraschino Cherries
- ♦ Equipment Included: Paper Ice Cream Cups, Stainless Steel Spoons, White Cocktail Napkins

Add Additional Toppings: Ask Your Coordinator for Pricing

- Mini Chocolate Chips
- Crushed Peanut Butter Candies
- Salted Caramel Sauce
- Crushed Chocolate Cookies
- Fresh Seasonal Fruit
- Assorted Nuts

**Late Night Snacks \$6.50 per person estimate**

Late Night Snacks are a perfect surprise for your Guests after dancing the night away! Our Staff will pass your choice of goodies about an hour before the end of your reception.

- ♦ Select Two:
  - Mini Cheeseburger Sliders
  - Crispy Potato Tots with chipotle ketchup
  - Mini Taco Wonton Cups
  - Cajun Kettle Chips
  - Mini Soft Pretzel Bites with beer cheese dip
  - Flatbread Margarita Pizza
  - Mini Chicken and Waffle Bites with spiced syrup
  - Chocolate Chip Cookies with ice cold milk shooter
- ♦ Equipment Included: White Cocktail Napkins
- ♦ Ask Your Coordinator for Additional Options!