



Wedding Catering packages

The StoneWater event planners and chefs will customize menus to accommodate personal preferences, as well as allergy or dietary restrictions. Plated and family style dinners are available for wedding receptions. All prices are subject to a service charge and sales tax. Prices and menu items are subject to change.

Contact Whitney Neidus: 440.461.4653 x232 or email;
wneidus@stonewatergolf.com



“The Simply Exquisite” Package

starts at \$70/ person

HORS D' OEUVRES

select four

STATION

Vegetable Crudit  Display With Two House Dip Options And House Pita Chips

Grilled Vegetable Platter With One House Dip Option

Porcini Arancini With Aioli Sauce

Sticky Sesame Cauliflower Bites

Mini Beef Meatballs (Garlic Tomato Sauce/Swedish Style/Honey Apricot Sweet And Sour)

Dips
Roasted Garlic Hummus, Whipped Garlic And Feta, Roasted Red Pepper Hummus, Olive Tapenade Buttermilk Chive Ranch, Roasted Cauliflower Yogurt , Guacamole (+\$)

PLATED SALAD

select one

Various House Dressing Options Available

Classic House Salad

Local mixed greens, tomatoes, shaved carrots, cucumbers, mozzarella

Chopped Caesar Salad

Romaine, egg, croutons, shaved parmesan, grilled red onions

PASSED

Chicken Satay Skewer With Asian Peanut And Sticky Sesame Sauces

Mini Grilled Cheese
Add Chorizo And Caramelized Onions (+\$)

Seasonal Soup Shooter

Classic Devil Eggs With Crispy Bacon And Chives

Caprese Skewer With Balsamic Glaze

Cucumber Roasted Garlic Hummus Rounds With Olive Oil And Paprika

Crostini With Homemade Whipped Ricotta And Honey Drizzle

Arugula Salad

Arugula, grilled red onion, crumbled blue cheese, spiced pecans, dried cranberries

Greek Salad

Mix greens, cucumber, red pepper, red onions, tomatoes, olives, feta cheese, tzatziki drizzle

“The Simply Exquisite” Package



ENTRÉE MAINS

select two
Proteins can be prepared multiple ways

Pan Roasted or Pan-Fried Chicken
herb and white wine cream sauce

Grilled Or Seared Atlantic Salmon
sticky sesame, cajun, caraway crust or lemon beurre
blanc sauce

Seasonally Stuffed or Roasted Pork
Tenderloin

Classic Roast Beef
herb au jus or horseradish cream sauce

Cauliflower Steak

ENTRÉE VEGETABLE SIDE

select one

Haricot Vert With Garlic And Tomato

Roasted Brussel Sprouts
(option to add bacon (+ \$))

Garlic Sugar Snap Peas

Grilled Broccoli Rabe

ENTRÉE POTATO SIDE

select one

Garlic Mashed Potatoes

Cracked Black Pepper And Herb Roasted
Red Skin Potatoes

Roasted Herb Fingerling Potatoes

Crispy Tri Colored Baby Potatoes

Smashed Parmesan Crusted Yukon Gold
Potatoes

ENTRÉE PASTA SIDE

select one

Cavatappi

Orecchiette

Rigatoni

Penne

ENTRÉE PASTA SAUCE

select one

Garlic Cream Sauce

Classic Marinara

Vodka Sauce

Roasted Red Pepper Cream Sauce

Aglio Olio

Arugula Pesto Sauce

Black Garlic Cream Sauce

Alfredo Sauce

“The Most Romantic” Package

starts at \$78/ person

HORS D' OEUVRES

select four

STATION

Vegetable Crudit  Display With Two House Dip Options
And Pita Chips

Artisan Cheese Display With Crostini's, Fig Jam, Spanish
Marcona Nuts, Dried Fruit

Grilled Vegetable Platter With One House Dip

Corn & Shrimp Fritters With A Sweet And Spicy Aioli

Porcini Arancini With Garlic Aioli Sauce

Sticky Sesame Cauliflower Bites

Mini Lamb Meatballs With Pomegranate Glaze,
Chimichurri Sauce

Dips

Roasted Garlic Hummus, Whipped Garlic And Feta, Roasted Red
Pepper Hummus, Olive Tapenade Buttermilk Chive Ranch, Roasted
Cauliflower Yogurt , Guacamole (+\$)

PASSED

Chorizo Empanadas With Roasted Red Pepper Aioli

Shrimp, Herb And Avocado Salad On Crostini

Bruschetta With Prosciutto And Tomato Jam On Grilled Bread

Wild Mushroom Tart

Goat Cheese Stuffed Bacon Wrapped Dates

Chicken Satay Skewer With Asian Peanut And Sticky Sauce

Mini Grilled Cheese

Add Chorizo And Caramelized Onions (+\$)

Classic Devil Eggs With Crispy Bacon And Chives

Caprese Skewer With Balsamic Glaze

Crispy Pork Belly Steam Buns

Mini Crab Cakes With Sweet And Spicy Aioli

Cucumber Roasted Garlic Hummus Rounds With Olive Oil
And Paprika

Crostini With Homemade Whipped Ricotta And Honey Drizzle

“The Most Romantic” Package



PLATED SALAD

select one
various house dressing options available

Classic House Salad

Local mixed greens, tomatoes, shaved carrots, cucumbers, mozzarella

Arugula Salad

Arugula, grilled red onion, crumbled blue cheese, spiced pecans, dried cranberries

Chopped Caesar Salad

Romaine, egg, croutons, shaved parmesan, grilled red onions

Greek Salad

Cucumber, red pepper, red onions, tomatoes, olives, feta cheese

Roasted Beet Salad

Arugula, golden beets, gorgonzola, orange segments, candied walnuts

Spinach & Quinoa Bacon

Spinach, hard-boiled egg, quinoa, pickled onions, feta, pepita seeds

Chopped Salad

Romaine, shaved carrot, hardboiled egg, apples, dried cranberries, spiced pecans, blue cheese crumbles

Baby Gem

Baby gem lettuce, shaved red onion, radish, shaved parmesan, candied walnuts

ENTRÉE MAINS

select two
Proteins can be prepared multiple ways

Marinated and Grilled Hanger Steak

chimichurri

Veal Scaloppini

lemon & caper cream sauce

Crab Cakes

garlic lemon cream sauce

Braised Beef Short Ribs

au jus

Grilled or Seared Atlantic Salmon

sticky sesame, house cajon, caraway crusted or
lemon buerre blanc

Cajun or Pan-Fried Style Trout

house Cajun or almond crusted with
brown butter

Pan Roasted or Pan-Fried Chicken

herb and white wine cream sauce, picatta
sauce, porcini sauce or seasonal preparation

“The Most Romantic” Package



ENTRÉE POTATO SIDE

select one

Garlic Mashed Potatoes

Cracked Black Pepper And Herb Roasted
Red Skin Potatoes

Roasted Herb Fingerling Potatoes

Crispy Tri Colored Baby Potatoes

Smashed Parmesan Crusted Yukon Gold
Potatoes

Creamy Smashed Red Skin Potatoes

Truffle Mashed Potatoes

ENTRÉE VEGETABLE SIDE

select one

Haricot Vert With Garlic And
Tomatoes

Roasted Brussel Sprouts
(option to add bacon +\$)

Garlic Sugar Snap Peas

Grilled Broccoli Rabe With Lemon
And Parmesan

Grilled Asparagus

Herb Roasted Cauliflower And Broccoli

Grilled Zucchini & Squash Medley

Maple Roasted Butternut Squash

ENTRÉE PASTA SIDE

select one

Cavatappi

Orecchiette

Rigatoni

Gnocchi

Gnudi

Penne

Ohio City Pasta (please ask)

ENTRÉE PASTA SAUCE

select one

Garlic Cream Sauce

Classic Marinara

Vodka Sauce

Roasted Red Pepper Cream Sauce

Aglia Olio

Arugula Pesto Sauce

Black Garlic Cream Sauce

Alfredo Sauce

“The Endless Love” Package

starts at \$85/ person

HORS D' OEUVRES

Select Five

STATION

Vegetable Crudit  Display With Two House Dip Options And Pita Chips

Grilled Vegetable Platter With One House Dip Option

Caprese Skewer With Balsamic Glaze

Cucumber Roasted Garlic Hummus Rounds With Olive Oil And Paprika

Raw Vegetable Crudit  Display With Buttermilk Ranch And Classic Hummus

Assorted Local Cheese Display With House Crostini's, Seasonal Jam, Spanish Marcona Almonds, Dried Fruit

Antipasti Display: Crostini, Fig Jam, Spanish Marcona Almond, Dried Fruit

Porcini Arancini With Roasted Garlic Aioli Sauce

Sticky Sesame Cauliflower Bites

Mini Lamb Meatballs With Pomegranate Glaze, Chimichurri Sauce

PASSED

Grilled Steak Skewers With Salsa Verde

Mini Beef Wellingtons

Prosciutto Wrapped Blue Cheese Stuffed Pears With Honey Drizzle

Corn & Shrimp Fritters With Sweet And Spicy Aioli

Chilled Beef Tenderloin Crostini

Seared Ahi Tuna In Crispy Wonton Cups

Deviled Eggs With Crispy Pancetta

Mini Pork Belly Steam Buns

Shrimp, Herb And Avocado Salad On Crostini

Wild Mushroom Tart

Goat Cheese Stuffed Bacon Wrapped Dates

Seared Ahi Tuna, Spicy Aioli Crispy Wonton Cups

Mini Crab Cakes With Sweet And Spicy Sauce

Vegetarian Or Beef Empanadas With Chimichurri Sauce

Bruschetta With Prosciutto, Grilled Bread And Tomato Jam

Creamy Polenta & Braised Short Rib

Chicken Satay With Asian Peanut Sauce

Mini Grilled Cheese
Add Chorizo And Caramelized Onions (+\$)

Crostini With Homemade Whipped Ricotta And Ohio Honey Drizzle

Walking Shrimp Bar With Cilantro Lime Cream Sauce Or Cocktail Sauce

Dips
Roasted Garlic Hummus, Whipped Garlic And Feta, Roasted Red Pepper Hummus, Olive Tapenade Buttermilk Chive Ranch, Roasted Cauliflower Yogurt , Guacamole (+\$)

“The Endless Love” Package



PLATED SALAD

select one
various house dressing options available

Classic House Salad

Local mixed greens, tomatoes, shaved carrots, cucumbers, mozzarella

Chopped Caesar Salad

Romaine, egg, croutons, shaved parmesan, grilled red onions

Poached Beet Salad

Arugula, golden & red beets, goat cheese, orange segments, candied walnuts

Chopped Salad

Romaine, shaved carrot, hardboiled egg, apples, dried cranberries, spiced pecans, blue cheese crumbles

Arugula Salad

Arugula, grilled red onion, crumbled blue cheese, spiced pecans, dried cranberries

Greek Salad

Cucumber, red pepper, red onions, tomatoes, olives, feta cheese

Spinach & Quinoa Bacon

Spinach, hard-boiled egg, quinoa, pickled red onions, feta, pepita seeds

Baby Gem Lettuce

Shaved red onion, radish, shaved parmesan, candied walnuts

ENTRÉE MAINS

select two
proteins can be prepared multiple ways

Marinated and Grilled Beef Tenderloin

herb demi and horseradish cream

Braised Beef Short Ribs

au jus

Marinated & Grilled Lamb Lollipops

chimichurri

Veal Scaloppini

lemon & caper cream sauce

Crab Stuffed Atlantic Salmon

lemon beurre blanc

Grilled or Seared Atlantic Salmon

sticky sesame, house cajon, caraway crusted or lemon buerre blanc

Seared or Roasted Halibut

porcini cream sauce

Scallops

pan seared or baked

Crab Cakes

garlic lemon cream sauce

Cajun or Pan-Fried Style Trout

house Cajun or almond crusted with brown butter

Pan Roasted or Pan-Fried Chicken

herb and white wine cream sauce, picatta sauce, porcini sauce or seasonal preparation

“The Endless Love” Package



ENTRÉE POTATO SIDE

select one

Mashed or Garlic Mashed Potatoes

Yukon Gold Potatoes

Roasted Red Skin Potatoes

Roasted Herb Fingerling Potatoes

Assorted Baby Potatoes

Truffled mashed potato

Lobster ravioli

ENTRÉE VEGETABLE SIDE

select one

Haricot Vert

Roasted Brussel Sprouts
(add bacon +\$)

Roasted Carrots and Sugar
Snap Peas

Grilled Broccoli Rabe

Grilled Asparagus

Roasted Cauliflower

Grilled Zucchini & Squash Medley

Roasted Butternut Squash

ENTRÉE PASTA SIDE

select one

Cavatappi

Orecchiette

Rigatoni

Gnocchi

Gnudi

Penne

Ohio city pasta (please ask)

ENTRÉE PASTA SAUCE

select one

Garlic Cream Sauce

Classic Marinara

Vodka Sauce

Roasted Red Pepper Cream Sauce

Aglia Olio

Arugula Pesto Sauce

Black Garlic Cream Sauce

Alfredo Sauce

“The Sky’s The Limit” Package

Create Your Own Menu

stationed, plated and or family style
pricing will be quoted & customized

HORS D’ OEUVRES

Your choice of stationed & passed options from the above menus

SALAD OPTIONS

Your choice of any salad from the menus above

ENTRÉE MAIN OPTIONS

Your choice of any mains from the menus above

ENTRÉE SIDE OPTIONS

Your choice of any sides from the menus above

ENTRÉE POTATO OPTIONS

Your choice of any potatoes from the menus above

ENTRÉE PASTA SIDE & SAUCE OPTIONS

Your choice of any pasta & sauce from the menus above

Late Night Food Bars

Consider adding one of these exciting food stations to bring a fun interactive feel to your event. Choose one to supplement passed appetizers or as a late night snack, or a variety for a stationary cocktail themed party or wandering social dinner. \$100 set-up fee for each bar.

FRENCH FRY BAR \$4/pp

Fresh House Cut, Curly, and Sweet Potato Fries

Toppings & Sauces:

Ketchup, Chipotle Aioli, Truffle Aioli, Ranch, Fresh Parmesan, Crumbled Feta Cheese and Siracha

MACARONI AND CHEESE BAR: \$5/pp

Sharp cheddar, gruyere, mozzarella

Toppings:

Bacon Lardons, Roasted Tomatoes, Blue Cheese Grilled Portobello Mushrooms, Scallions, Crispy Shallots, Herb Breadcrumbs
Ask About Adding Lobster or Sausage

GRILLED CHEESE BAR: \$6/pp

Artisan grilled cheese. Choose 4

Swiss, Arugula, Mushrooms

White Cheddar, Rosemary, House Bacon (+\$1)

Tomato, Avocado

Mozzarella, Salami, Roasted Tomatoes (+\$1)

Fontina, Prosciutto, Arugula (+\$1)

Apple, Caramelized Onions, Brie

Ham, White Cheddar, Whole Grain (+\$1)

Blue Cheese, Fig, Walnut Spread

Dips & Sauces:

Chipotle Sauce, Berry Compote, Goat Cheese Fondue, Whole Grain

Mustard Sauce, Tomato Aioli, Salted Caramel Sauce

PRETZEL BAR: \$4/pp

Warm Bites & Rods

Dips & Sauces:

Queso, Spinach Dip, Beer Cheese, Spicy Ranch, Spicy Mustard, Honey Mustard, Salted Caramel Sauce, Chocolate Sauce

HOT DOG BAR: \$5/pp

All Beef Hotdogs & Buns

Toppings:

Grilled Red Onions, Shredded Cheddar Cheese, Pickled Jalapeños, Pico De Gallo, Dill Relish, Fritos, House Pickles, Crispy Shallots, House Slaw, Bacon Lardons, Sauerkraut & Gruyere Cheese

Sauces:

Spicy Mayo, Bourbon Ketchup, House BBQ, Whole Grain Mustard Sauce

WALKING TACO BAR: \$5/pp

Doritos, Cheetos, Fritos, Lays

Toppings:

Cheddar Cheese, Pico De Gallo, Guacamole, Scallions, Cheddar Cheese Sauce, Shredded Lettuce, Avocado Sour Cream, Beef Chili, Lime Wedge

NACHO BAR: \$4/pp

Flour & Corn Tortilla Chips

Toppings:

White Queso, Cojita Cheese, Corn Salsa, Pico De Gallo, Medium Salsa, Chipotle Sour Cream, Guacamole

Ask About Adding, Pulled Pork, Pulled Chicken Or House Made Sausage

Late Night Bites or Menu Add-Ons

SLIDERS

minimum 1 dozen, per slider of your choice

BBQ Pulled Pork

Cheeseburgers

Fried or Grilled Chicken

Veggie Burger

Portobello

MINI MOZZARELLA STICKS

minimum 3 dozen

Marinara Sauce

PIZZAS

½ sheets, 24 squares

minimum 2, ½ sheets per pizza of your choice

Margherita

Pepperoni

Blue Cheese, Pear, Caramelized Onion

White Truffle Mushroom

Fennel Sausage

MINI QUESADILLAS

6" Round, 4 Triangles

minimum 8, 6" rounds of your quesadilla choice

Three Cheese

Chicken & Cheese

Andouille & Poblano

BBQ Pulled Pork

BREAKFAST SANDWICHES

Minimum 1 dozen of your sandwich choice

Egg, Cheese And Bacon Muffin Sandwich

Egg, Cheese and Sausage Bagel Sandwich

Desserts & Sweets

minimum 2 dozen

CUPCAKES

full size or mini

Chocolate

Vanilla

Red Velvet

Almond

See Frosting flavors below

SHOOTERS

Tiramisu

Smores

Strawberry Shortcake

Coconut Cream

Boston Cream Pie

Oreo

Banana Cream Pie

Cassata Cake

Chocolate Mousse

MACAROONS

various flavors & colors

CAKE DONUTS

full size, mini or holes available

Apple Fritter

Cinnamon Sugar

Chocolate

Red Velvet

Vanilla

Powdered Sugar

Various Glazes Available
Add Dipping Sauces (+\$)

TARTS

Ganache

Salted Caramel

Seasonal Fruit

Dark Chocolate Tarts

BARS & BITES

Lemon Squares

Cheesecake Bites

Strawberry Cheesecake Bites

Pecan Squares

Snickers Bites

Chocolate Fudge Brownie Bites

COOKIES

Chocolate Chip

M&M Sugar

Peanut Butter

Oatmeal Raisin

Sugar

Oatmeal Chocolate
Chip

Snickerdoodle

Whoopie Pies

Custom Cakes

Quotes Available
Various Sizes & Décor Options Available



CAKE FLAVORS

White	Chocolate	Red Velvet	Funfetti	Strawberry	Spice	Marble	Pumpkin
Yellow	Butter	Carrot	Lemon	Coconut		Almond	Gingerbread

FROSTING TYPES

Traditional Buttercream	Italian Buttercream	Cream Cheese Buttercream	Whipped Cream Frosting
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FILLINGS/GANACHES

Ganache	Caramel	Mixed Berry Jam	Key Lime	Bourbon Brown Sugar
Salted caramel	Marmalade	White chocolate	Fluff	Chocolate Hazelnut
Peppermint Ganache	Pastry Cream	Chocolate Mousse	Cookies & Cream	Strawberry
Cherry	Apple	Blueberry	Lemon Curd	Peanut Butter
		Raspberry	Almond cream	

Bar Service

Custom-crafted Packages & Pricing Available
Flat Fee Per Person or By Consumption Pricing Available

BEER, WINE & BUBBLES

Beer

Bud, Bud Light, Miller Light, Coors Light, Michelob Ultra,
Yuengling/Corona, Corona Light, Blue Moon, White Claw,
Crispin, Great Lakes Dortmunder, Columbus IPA,
Guinness

Craft & Seasonal Options Available

House Wine

Cabernet
Pinot Noir
Chardonnay
Pinot Grigio
Sauvignon Blanc
Riesling
Moscato
Rose

Bubbles

Select from a number of champagnes, bruts or cava and
add on to any package.

Want A Specialty Bottle Of Wine, Your Favorite Small Batch Whiskey Or A Signature Cocktail?

Just ask and we can create your perfect bar!

LIQUOR

Additional liquor options available upon request

Top Shelf Options

Tito's and Absolut® Vodka
Tanqueray and Beefeater Gin
Bacardi Superior Light Rum
Jose Cuervo® Gold Tequila
Canadian Club® And Jim Beam® Bourbon Whiskey
Dewar's White Label Scotch

Premium Options

Grey Goose® and Ketel One® Vodka
Bombay Sapphire® and Hendrick's Gin
Captain Morgan Rum
Patrón Silver Tequila
Crown Royal® and Maker's Mark® Whiskey
The Glenlivet and Johnnie Walker Scotch

Cordials

Juice/Mixers
Orange And Cranberry Juice
Fireball
Kahula
Baileys
Crown Apple
Crown Vanilla
Sambuca

Non-Alcoholic & Mixers

Assorted Soda
Lemonade
Iced tea

Juice/Mixers
Orange And Cranberry Juice
Bloody Mary Mix
Sweet & Sour Mix
Tonic Water
Club Soda
Sweet & Dry Vermouth