

CATERING MENU

EVENT SPACE IS AVAILABLE

Old Market

1122 Howard Street

Rooms for parties 15-140 guests

West Omaha

13615 California Street

Rooms for parties 15-75

FOR MORE INFORMATION:

Matt Warren

Director of Group Sales + Catering

402.216.6648

catering@restaurantsinc.net

Stokes Grill & Bar Catering

is dedicated to serving the finest food in Omaha. Our catering menu is designed to fit your busy life-style. Whether it be a quick bite on the go, a business meeting or a party with colleagues or friends, we can take care of your needs. Our experience & range of menu ideas puts us at the top of the list of Omaha's caterers. In addition to this menu, our chef will be happy to custom design a menu for your next party or event.

Our experiences include:

- Weddings
- Multiple course wine dinners
- Corporate events
- Private in-home catering chef
- Rehearsal dinners
- Receptions
- Large or small meetings
- Cocktail parties
- Holiday parties

We can provide all staffing, bar supplies, liquor, beer & wine from our award winning wine list, as well as coordination with rental companies & party planning coordinators. Thank you for considering Stokes Grill & Bar Catering for your next party or event!

100 minimum for all deliveries, 25 delivery fee will apply, please give 48 hours notice for deliveries (delivery & full set up: 50 fee applies). Prices do not include taxes or gratuity. Prices and menu are subject to change.



Hot Appetizers *

NEW! Buffalo Chicken Dip
served w/ tortilla chips

48.95
half pan

Chicken Wings
adobe, buffalo or dry rub served with ranch

18.95
dozen

Black Bean & Corn Taquitos

1.5/ each

Mini Quesadillas- all served w/ancho sour cream on the side

chicken – chicken, cheese & peppers

2.5/ each

cheese – cheese

1.95

vegetable – cheese, peppers & onions

2.5

steak – steak, cheese and peppers

2.75

Artichoke & Parmesan Dip

fresh baby spinach, imported parmesan cheese served with house made tortilla chips

48.95 half pan
97.50 full pan

Stokes Queso

Melted pepper Monterey Jack queso with a dollop of green chile pork, salsa verde and pico de gallo with crisp corn tortilla chips.

48.95 half pan
97.50 full pan

Short Rib Crostini

basil pesto, cream cheese on crostini

3.85/ each

Baked Brie (2lbs. wheel serves about 15)

with blackberry jam & walnuts

30.00

Pork & Ricotta Meatballs

your choice of marinara or swedish

1.95/ each

Crab Cakes

4.75/ each

Tenderloin Skewers

seared tenderloin beef skewers with a sweet, hot anticuchos dipping sauce.

3.25/ each

Chorizo Stuffed Mushrooms

2.25/ each

Bacon Wrapped Shrimp

2.95/ each

Bacon Wrapped Scallops

market

Sliders

meatball

2.95/ each

spicy meatloaf

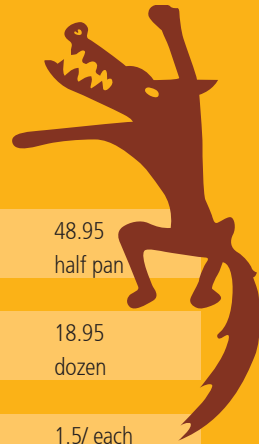
3.25

blackened chicken – with cilantro mayo

3.25

beef tenderloin – served with horseradish sauce

10.25



STOKES

Cold Appetizers *

<i>Roasted Sweet Corn & Black Bean Salsa</i> served with tortilla chips	7.95/ pint
<i>Homemade Chips & Salsas</i> (bottomless) add guacamole	2.5/ person 1
<i>Fruit & Domestic Cheese</i> arrangement of seasonal fruits & domestic cheeses	5.25/ person
<i>Vegetable Display</i> served with ranch	3.95/ person
<i>Stokes 7 Layer Dip</i> refried beans, guacamole, pico, red salsa, lettuce, cheese & sour cream	38.95 half pan 89.95 full pan
<i>Jumbo Boiled & Chilled Shrimp Cocktail</i> with housemade cocktail sauce	34/dozen
<i>Smoked Salmon Bruschetta</i> with lemon cream cheese, fresh dill & capers	49/dozen
<i>Southwest Deviled Eggs</i> with ancho sour cream, cilantro mayo and blackening seasoning	2.00/ each
<i>Choose Any 5 Appetizers</i> 2 pieces of each selection per guest - scallops & tenderloin excluded	25.95
<i>NEW! Southwestern pinwheel</i> cream cheese, olives, pico & cheddar cheese in a flour tortilla	15/dozen
<i>Southwestern Chicken Salad in a wonton cup</i>	24dozen

Takaway Only

<i>Pints of Green/Red Salsa</i>	7.95
<i>Pint of Guacamole</i>	10.95
<i>Full Pan of Chips</i>	18
<i>Pan of Salad - Stokes Salad or Caesar</i>	29.50 half pan 59.00 full pan



BOLD SOUTHWEST GRILL
AND WINE BAR

STOKES

Buffet Stations *

15 person minimum



Taco Station (2 tacos/person) served with red rice & seasonal vegetables, toppings & flour tortillas	
chicken & ground beef	14.95
pork carnitas, chicken & ground beef	16.95
chicken, ground beef & shrimp	19.95

Fajita Station (2 /person) served with red rice, fajita style vegetables, toppings and flour tortillas	
chicken & steak	15.95
chicken, steak & shrimp	21.95

Sliced Beef and Pasta Station	27.95
sliced beef with green chili Mac N Cheese with Shrimp served with seasonal vegetables and rolls	

Enchilada Bar	15.95
1 sharon's chicken enchilada & 1 ground beef enchilada with red rice & seasonal vegetables	

Roasted Beef Tenderloin	market
6 oz served with rolls & condiments served with vegetables and your choice of potatoes	

Create Your Own Buffet half pan feeds approximately 10, full pan feeds approximately 20	
sharon's chicken enchiladas	120/ full pan
steak & mushroom enchiladas	120/ full pan
green chili mac n cheese	40 half pan 80 full pan
mushroom enchiladas (v)	75/ full pan
ground beef enchiladas	120/ full pan
green chili chicken enchiladas	120/ full pan
butternut squash enchiladas (v) – with a garlic cream sauce	95/ full pan
los alamos pasta (v) – sun dried tomato, shitake mushrooms, sherry & a touch of cream	75 full pan
spaghetti & meatballs	80 full pan

Pasta Add-ons	half pan/ full pan
chicken	20/40
shrimp	30/60
salmon	50/100
brisket	50/100

Sides	half pan/ full pan
garlic mashed potatoes	25/50
rosemary fingerling potatoes	32/64
seasonal vegetables	25/50
gourmet mac & cheese	45/85
mexican red rice	25/50
cowboy beans	25/50
stokes salad	2.95 buffet 4.95 plated
caesar salad	2.95 buffet 4.95 plated

Plated Entrees *

Lunch Entrees * available from 11am-4 pm only – choose 3 for a limited menu	
mango salmon	23
sharon's chicken enchiladas	16
new mexico garlic shrimp pasta	15
taco's carbon	16
koko's harvest chicken salad	17
stoke's burger	13



STOKES

Plated Entrees * continued

Dinner Entrees * all entrees include a salad – choose 3 to create a limited menu

sharon's almost world famous chicken enchiladas served with rice & beans	24.95
sharon's spicy sister served with rice & beans	24.95
blackened chicken – with Brussels Sprouts and fingerling potatoes topped with a cilantro pesto	21.95
steak & mushroom enchiladas – served with rice & beans	24.95
grilled salmon with mango salsa – wood grilled salmon topped with mango salsa, cucumbers, drizzled with agave vinaigrette and side of fingerling potatoes.	27.95
mushroom enchiladas – served with rice & black beans	20.95
choice nebraska beef tenderloin (8oz) served with garlic mashed potatoes, seasonal vegetables & topped with a brandy peppercorn sauce	38.95
ribeye (12 oz) – served with garlic mashed potatoes, seasonal vegetables & a red wine reduction	35.95
choice filet (10 oz) topped with maytag blue cheese, served with garlic mashed potatoes, seasonal vegetables and a demi glace	42.95
new mexican garlic shrimp four delicious jumbo gulf shrimp with fresh garlic cream sauce, diced tomato and avocado tossed with tri-color rotelle pasta and finished with southwest spices	25.95
add a skewer of 5 jumbo grilled shrimp to any dish	11.95

Buffet Packages *

Platinum Package choose 3 appetizers, carved beef, blackened chicken & mango salmon, 2 sides, salad and assorted desserts	44.95
Gold Package choose 2 appetizers, blackened chicken and pork tenderloin, rice, vegetables, salad and assorted desserts	38.95
Silver Package chips with housemade salsas & guacamole, sharon's chicken enchiladas, pork tacos, salad and assorted desserts	27.95
add prime rib to any package	market
add seafood to any package – shrimp, scallops, mussels, and oysters in an ice sculpture of your choice	market

Desserts *

Plated

select one for your entire group

flourless chocolate cake	6.95
ny style cheesecake – with seasonal berries	6.95
crème brûlée	6.95
Goey Butter Cake	6.95

Buffet Style

chocolatè covered strawberries	24/dozen
cookies	24/dozen
1"x1" brownie bites	24/dozen
1"x1" goey butter cake bites	24/dozen
1"x1" sopapilla cheesecake bites	30/dozen



137th & W. Dodge
11th & Howard



10th & Howard



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Standard Hosted or Cash Bar Includes

House Wine

GOLD WINE PACKAGE

\$35/ per bottle

True Myth Cabernet

Franciscan Chardonnay

Conundrum Red Blend Red

Little James White Blend

Planet Oregon Pinot Noir

PLATINUM WINE PACKAGE

\$50/ per bottle

Robert Mondavi Cabernet

Rombauer Chardonnay

Schooner Red Blend by Caymus

Frog's Leap Sauvignon Blanc

King Estate Pinot Noir

Domestic Bottled Beer

\$4.00+

Bottled Imports & Microbrews

\$5.50+

Assorted Flavors of Corona Seltzers

\$5.50

Mixed Drinks

\$6.75+

(vodka, gin, rum [dark and light] & whiskey)

Soft Drinks & Tea

\$1.95+

available on the bar

Specialty Cocktail Options

\$100 set up for ea.

Sangria or Mini Margarita Stations,

\$23.95/carafeBloody

Mary Bar, Bubbly Bar,

based on

Martini Station, Whiskey Station

consumption

Ask about creating a signature drink!

Bar Upgrades Available