



STIR

ON SITE
CATERING MENU

A photograph of a private dining room. The room features a large, arched opening in the center wall, through which light streams in. The walls are made of brick and wood, with framed pictures and artwork. The floor is polished wood. Several tables are set with white tablecloths and chairs. A chandelier hangs from the ceiling. The room is framed by dark red curtains on the left and right sides.

STIR's Private Dining Room

STIR's private dining room offers the perfect location to make any gathering exceptional.

LARGE PLATTERS

EACH PLATTER SERVES APPROXIMATELY 25
PEOPLE

COLD HORS D'OEUVRES

| | |
|---|-------|
| Ham Wrapped Asparagus | \$47 |
| Tomato Bruschetta with Parmesan | \$53 |
| Caprese Skewers | \$70 |
| Pimento Cheese Dip with Pita & Crostini | \$71 |
| Specialty Cheese Tray | \$80 |
| Shrimp Cocktail | \$152 |
| Seared Tuna Platter* | \$180 |

HOT HORS D'OEUVRES

| | |
|--|-------|
| Parmesan Truffle Fries | \$47 |
| Tillamook Sliders | \$79 |
| Ham & Pimento Grilled Cheese Sandwiches | \$80 |
| Fried Green Tomatoes with Pimento Cheese | \$65 |
| Cheeseburger Eggrolls | \$80 |
| Chicken Samosas | \$87 |
| Blackened Fish Tacos | \$89 |
| Crab Cakes | \$166 |
| Salmon Cakes | \$131 |
| Crab Stuffed Mushrooms | \$133 |
| Oysters Rockefeller | \$119 |
| Oysters Casino | \$165 |

Customer advisory: There is an increased health risk associated with eating under cooked or raw meats, poultry, seafood, shellfish or eggs. GF denotes gluten free. V denotes vegetarian

SALADS

| | |
|------------------------------------|-------|
| Caesar Salad | \$57 |
| Potato Salad | \$50 |
| Seasonal Fresh Fruit | \$73 |
| Tomato, Cucumber & Red Onion Salad | \$71 |
| Cavatappi Pasta Salad | \$65 |
| Vegetable Chopped Salad | \$95 |
| STIR Chopped Salad | \$100 |
| Shrimp Louie Salad | \$108 |



DESSERTS

| | |
|-----------------------------------|-------|
| Chocolate Chip Cookie Tray | \$53 |
| Chocolate Chip Brownies | \$63 |
| Chocolate Espresso Flourless Cake | \$71 |
| Matcha Green Tea Cheesecake | \$100 |

OYSTER COLD BAR PER 100 OYSTERS

| | |
|----------------------------------|-------|
| House* | \$210 |
| Specialty* | \$315 |
| Signature STIR Seafood Tower* | *MKT |
| <i>*Priced per Seafood Tower</i> | |

COLD SANDWICHES & WRAPS

| | |
|------------------------------------|------|
| BLTs | \$68 |
| Chicken Caesar Wraps | \$75 |
| Chicken Salad Sandwiches | \$63 |
| Ham & Tillamook Cheddar Sandwiches | \$80 |



PLATED LUNCHES

SELECT 3 LUNCH ENTRÉE OPTIONS

ENTRÉES

\$20 Per Person

- Chicken Chop Salad
- Shrimp Louie Salad
- Vegan Poke Bowl (V)
- Roasted Vegetables and Farro (V)
- BLT & Egg Sandwich
- Grilled Chicken Sandwich
- Tillamook Cheeseburger
- Fried Green Tomato Burger
- Spicy Tuna Burger
- Veggie Burger (V)
- Chicken Piccata
- Grilled Chicken Caprese

**All sandwiches are served with fries
or choice of side**

ADDITIONAL ADD ONS

SOUP OR SALAD - \$7 Per Person

- Crab Bisque
- Iceberg Wedge
- Caesar Wedge

DESSERT - \$4 Per Person

- Chocolate Espresso Flourless Cake
- Matcha Green Tea Cheesecake



PLATED DINNERS

SELECT 3 DINNER ENTRÉE OPTIONS

ENTRÉES

\$28 Per Person

Veggie Chop Salad
Roasted Vegetables and Farro
Tuna Poke Bowl
Crispy Mahi Bowl
Sesame Shoyu Bowl
Shrimp & Grits
Chicken Piccata
Grilled Salmon
Steak Frites
Chicken Caprese
Shrimp and Scallop Mac
Center Cut Filet (+\$6)

ADDITIONAL ADD ONS

SOUP OR SALAD - \$7 Per Person

Crab Bisque
Iceberg Wedge
Caesar Wedge

DESSERT - \$4 Per Person

Chocolate Espresso Flourless Cake
Matcha Green Tea Cheesecake



PRE-SELECTED BUFFETS

STIR BUFFET

\$36 PER PERSON

Select 3 Entree Options

SHRIMP & GRITS

mushrooms, green onions, shrimp stock, white cheddar stone ground grits

SESAME SHOYU BOWL

sesame soy-marinated beef, rice cake

CHICKEN PICATTA

white wine, butter, capers, farro with roasted vegetables

GRILLED SALMON

citrus dill sauce, pickled red onions, farro with roasted vegetables

STEAK FRITES

marinated sirloin, hand-cut fries, house-made steak sauce



PREMIUM BUFFET

\$48 PER PERSON

Select 3 Entree Options

SHRIMP AND SCALLOP MAC N' CHEESE

cavatappi pasta, asparagus, white truffle oil

GRILLED CHICKEN CAPRESE

tomatoes, mozzarella, basil, balsamic vinegar, farro with roasted vegetables

GRILLED SALMON

citrus dill sauce, pickled red onions, farro with roasted vegetables

CENTER CUT FILET

grilled vegetables, roasted potatoes, blue cheese, Bordelaise sauce

BRUNCH OFFERINGS

Available any day of the week

BRUNCH BUFFET \$23 PER PERSON

SELECT 3 BRUNCH ENTRÉE OPTIONS AND 2 SIDES

SCRAMBLED EGGS

eggs scrambled to perfection

BISCUITS & GRAVY

fresh baked biscuits, house-made sausage gravy

HOUSE MALTED WAFFLES

syrup and butter

CHARLESTON SCRAMBLE

eggs, bacon, green onions, cheese blend

BAJA SCRAMBLE

eggs, peppers, onions, cheese blend, pico de gallo, crema, charred salsa

SHRIMP & GRITS

mushrooms, green onions, shrimp stock, white cheddar stone ground grits

BREAKFAST CHICKEN PICATTA

white wine, spinach, beurre blanc sauce, capers

SIDES

GRITS
BACON
SAUSAGE

FRESH FRUIT
BREAKFAST POTATOES
CHOCOLATE CHIP COOKIES

BUILD YOUR OWN WAFFLE BAR \$20 PER PERSON

SERVED WITH BREAKFAST POTATOES

Whipped Butter

Breakfast Syrup

Fresh Seasonal Berries

Honey

Strawberry Syrup

Chocolate Chips

Whipped Cream

Fried Chicken



BRUNCH PLATTERS

STIR DEVILED EGGS \$50

classic, pimento cheese, bacon, avocado

ASSORTED BRUNCH \$70

fresh fruit with mint, chicken salad, pita bread, chocolate chip cookies

DRINK PACKAGES

Prices are listed per person, per hour.
All drink packages have a 2 hour minimum.
Guest to select all beer, draft cocktail and
craft cocktail options.

BEER & WINE \$15

Draft & Canned Beers
2 House Red Wines
2 House White or Sparkling Wines

SIGNATURE PACKAGE \$17

2 Draft Cocktails
Canned Beers
2 House Red Wines
2 House White or Sparkling Wines

OPEN BAR

Full Beverage Menu
*Pricing will be based on
consumption*



AVAILABLE SERVICES

- PROFESSIONAL
CRAFT
BARTENDER
- SKILLED OYSTER
SHUCKER
- SERVING STAFF
- EVENT LINENS
- DECORATIONS
- EQUIPMENT
RENTALS AND
MORE!

