



# STIR

ON SITE  
CATERING MENU



A photograph of a private dining room. The room features a large, arched opening in the center wall. To the left, there is a wall with a rustic, wooden texture and several framed pictures. To the right, there are large windows with white frames. The floor is made of dark wood. In the foreground, there is a table with a white tablecloth and several chairs. A chandelier hangs from the ceiling. The room is well-lit, with sunlight streaming in from the windows.

# STIR's Private Dining Room

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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

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

