



# Reception Table

Priced per Guest, Based on 60/120 Minutes of Service, and Requires a 20 Guest Minimum

## Traditional Displays

### Artisanal Cheese | 25/37

Redneck Cheddar, Boucheron (Goat), Gruyere, Maytag Bleu, Brie, Smoked Gouda  
Fresh Grapes, Fig Jam, Marmalade, Spiced Pecans  
Warm Baguette, Water Crackers

### Crudité | 17/26

Fresh and Blanched Seasonal Vegetables  
Buttermilk Ranch and Bleu Cheese Dips  
Red Pepper Hummus, Dukkha  
Naan Bread, Toasted Pita Chips and Crostini

### Mediterranean Table | 24/36

Roasted Garlic Hummus (V, GF)  
Spinach and Feta Spanakopita (V)  
Tomato and Parsley Tabbouleh  
Cucumber Tzatziki  
Citrus Peel and Herb Marinated Mediterranean Olives  
Marinated Feta with Virgin Oil, Toasted Pine Nuts and Mint  
Toasted Pita Chips (V)  
Garlic and Rosemary Flatbread

### Charcuterie Board | 26/39

Capicola, Genoa Salami, Mortadella, Prosciutto  
Fresh Mozzarella, Aged Provolone, Gorgonzola  
Marinated and Grilled Vegetables and Mushrooms, Olives,  
Roasted Tomatoes, Artichoke Hearts  
Crusty Country Bread, Crackers, Crostini

### Chef's Grazing Table | 48/72

Assorted Imported Meats including Capicola, Genoa Salami, Prosciutto  
Selection of Domestic and Imported Cheeses including Fresh Mozzarella, Aged Provolone  
Fresh and Blanched Seasonal Vegetables | Dip and Hummus  
Grilled Vegetable Display, Marinated Mushrooms, Olives,  
Roasted Tomatoes, Artichoke Hearts  
Grilled Crostini and Pita Breads  
Dried Fruits and Grapes

## Signature Displays

### Flatbreads | 25/37

*Please Select Two*

- **Stoneleigh Margarita** | Fresh Mozzarella, Tomato, Basil
- **Vegetarian** | Roasted Tomato, Artichoke, Goat Cheese, Spinach (V)
- **Mediterranean** | Figs, Prosciutto, Crème de Brie, Micro Arugula
- **Italian Meat Lover** | Pepperoni, Italian Sausage
- **BBQ Chicken** | Red Onion, Cilantro, White Cheddar

### Stoneleigh Sliders | 25

*Served on Brioche Buns*

*Please Select Three | One Slider Each per Guest*

- **Texas Rubbed Angus Beef Sliders** | Onion, Bacon Marmalade
- **Adobo Pulled Chicken** | Cilantro Slaw, Honey Mustard, Dill Pickle
- **BBQ Pulled Pork** | Cabbage Slaw, House Mustard
- **Portobello Mushroom and Mozzarella** | Sun-Dried Tomato Relish
- **Crab Cake** | Remoulade | Add 5

### Mini French Pastries | 25

*3 Pieces Per Person*

Assorted Mini Desserts Tarts, Crème Brulee, Mousse, Truffles, Assorted Petite Fours, Macaroons  
Illy Coffee, Decaffeinated Coffee, and a Selection of Black and Specialty Teas

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Consuming raw or under-cooked eggs, meat, poultry, shellfish or seafood may increase your risk of foodborne illnesses.

# Hot and Cold Canapés

A La Carte Hot and Chilled Specialties are Priced per Item and Require a Minimum of 25 Pieces per Item

Specialty Packages are Priced Per Guest

All Prices are Based on 60 Minutes of Service

## Chilled Specialties

### Price per Piece | 7

- Baked Brie Tart | Fig Jam, Spiced Pecans (V)
- Dallas Mozzarella Heirloom Bruschetta (V)
- Roasted Pear Tartar Stilton Filo Cup | Truffle Honey
- Deviled Egg | Candied Bacon
- Chicken Salad | Wonton Cup
- Smoked Salmon Rolls | Cream Cheese on Cucumber
- Melon Wrapped In Prosciutto
- Pesto Chicken Bruschetta
- Lemon and Thyme Hummus | Red Onion Marmalade, Crispy Pita Chip

### Price per Piece | 8

- Spicy Tuna Wonton Crisp | Sriracha Aioli
- Rare Seared Beef | Horseradish Mousse
- Peppered Sirloin | Chimichurri

### Price per Piece | 10

- Gulf Shrimp Cocktail
- Smoked Duck Breast Brioche | Sun Dried Cherries

### Market Price

- Lobster Roll Sliders
- Seared Tenderloin on Crostini | Truffle Aioli

## Passed Hors d'oeuvres Reception Package

*Priced Per Guest | Minimum 25 Guests*

*Based on 60 Minutes of Service*

*Excludes Market Priced Items*

- 4 Pieces Per Guest (Select 2 Hot and 2 Cold) | 32
- 6 Pieces Per Guest (Select 3 Hot and 3 Cold) | 46
- 8 Pieces Per Guest (Select 4 Hot and 4 Cold) | 60

### Add a Display Table with Your Reception Package:

*Based on 60 Minutes of Service*

- Artisanal Cheese Display | Add 23
- Crudité | Add 15
- Mediterranean Display | Add 22

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## Hot Specialties

### Price per Piece | 7

- Chili Lime Salmon Satay | Sambal Aioli (GF, DF)
- Roasted Beets Local Goat Cheese Croquette (V)
- Chicken Empanadas | Cilantro Salsa
- Duck Confit Filo Cups | Caramelized Onions, Roasted Grapes, Thyme and Brie
- Chili Rubbed Shrimp on White Cheddar and Jalapeno Grit Cake
- Vegetable Spring Roll | Duck Sauce
- Chicken Sate | Bangkok Peanut Sauce
- Chicken Tenders | Mango-Ginger Sauce
- Chicken Quesadilla | Chipotle Sour Cream
- Toasted Spinach and Feta Phyllo Pockets

### Price per Piece | 8

- Angus Beef Slider Brioche | Vermont Cheddar
- Jalapeño Stuffed Quail | Smoked Bacon, Maple Glaze
- Braised Short Rib | Whipped Potato Puree in Silver Spoon

### Price per Piece | 10

- Lobster Mac and Cheese Fritter
- Caviar Loaded Baked Potato
- Bacon Wrapped Scallop
- Tempura Shrimp | Thai Chili Sauce
- Wild Mushroom and Beef Wellington | Béarnaise Mayo

### Market Price

- Lump Crab Cake | Remoulade
- Lamb Lollipop Chops | Mint Marmalade

# Action Stations

Priced per Guest, Based on 60/120 Minutes of Service, Requires a 20 Guest Minimum,  
Requires an Attendant | \$150 Attendant Fee

## Pasta! | 28/42

**Please Select Two Pastas** | Penne, Farfalle, Cavatappi and Four Cheese Tortellini

**Select Two Sauces** | Basil Marinara, Herb Cream, Pesto and Vodka Sauces

**Proteins** | Sweet Italian Sausage, Sliced Grilled Chicken, Shrimp

**Toppings** | Roasted Peppers, Caramelized Onions, Broccoli, English Peas, Baby Spinach, Roasted Mushroom, Garlic Confit, Parmesan-Reggiano Cheese

Extra Virgin Olive Oil

Focaccia, Roasted Garlic and Cheese Bread

## Farm Stand "Chop Chop" Salad | 26/39

**Greens** | Romaine Hearts and Crisp Iceberg Blend

Soft Baby Field Greens and Baby Spinach Leaves

**Toppings** | Julienne Carrots, Diced Tomatoes, Pickled Red Onion, Sliced Cucumbers, Julienne Peppers, Candied Pecans, Olives, Toasted Pepitas, Egg, Parmesan, Bleu Cheese, Smoked Bacon, Focaccia Croutons

**Dressings** | Buttermilk Ranch and Creamy Caesar Dressings, Sesame Ginger and Citrus Olive Oil Vinaigrettes

Fresh Rolls and Sweet Butter

## Shrimp and Grits | 32/48

Smoked Gouda Grits

Blackened Jumbo Gulf Shrimp

Ancho Gravy, Hot Sauce

## Gourmet Mac & Cheese | 30/45

**Penne** | New York Sharp Cheddar Sauce

**Cavatappi** | Monterrey Jack Cheese Sauce

**Proteins** | Grilled Chicken, Smoked Bacon, Pulled Pork, Baby Shrimp

**Toppings** | Broccoli, Roasted Red Pepper, Tomatoes, Roasted Wild Mushrooms, Green Onions, Fresh Peas

## Taqueria | 30/45

*Please Select Two*

- Carne Asada
- Ancho Dusted Shredded Chicken
- Grilled Mahi Mahi

Cotija Cheese, Guacamole, Crema

Pickled Onion, Cut Limes

Salsa Rojo, Salsa Verde, Pico De Gallo

Warm Flour and Corn Tortillas

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# Carvery

Priced per Item, 3-4oz Portions, Based on 60 Minutes of Service, Includes Artisanal Rolls and Sweet Creamery Butter, and Requires an Attendant | \$150 Culinarian Fee  
One Station per 50 Guests

## Carvery

*Served with Dollar Rolls*  
*All Pieces are GF and DF with Sauces on the Side*

**Breast of Turkey | 555**  
Cabernet Cranberry Sauce and Herb Mayonnaise  
~Serves 25 Guests

**Slow Roasted Prime Rib of Beef | 640**  
Horseradish Sauce  
~Serves 25 Guests

**Roasted Beef Tenderloin | 540**  
Red Wine Demi  
~Serves 15 Guests

**Cedar Plank Roasted Salmon | 530**  
Lemon Dill Aioli  
~Serves 15 Guests

**House Smoked Brisket | 555**  
Chipotle Barbeque Sauce  
~Serves 25 Guests

## Carvery Enhancements | 6

*Priced Per Guest*

Truffled Mac and Cheese

**Gluten Free**  
Braised Greens, Bacon  
Yukon Gold Whipped Potatoes  
Creamed Spinach

**Gluten and Dairy Free**  
Grilled Mixed Vegetable  
Herb Roasted Potatoes | Shallots, Fennel

**Gluten and Dairy Free and Vegetarian**  
Haricot Vert  
Asparagus  
Roasted Brussels Sprouts

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# Reception Package

## ROAMING RECEPTION PACKAGE | 120

Price based upon 90 Minutes of Continual Service and Inclusive of (2) Chef Attendants. Minimum of 50 Guests Required.

### Choose Two Displays

#### Artisanal Cheese

Redneck Cheddar, Boucheron (Goat), Gruyere, Maytag Bleu, Brie, Smoked Gouda  
Fresh Grapes, Fig Jam, Marmalade, Spiced Pecans  
Warm Baguette, Water Crackers

#### Crudité

Fresh and Blanched Seasonal Vegetables  
Buttermilk Ranch and Bleu Cheese Dips  
Red Pepper Hummus, Dukkha  
Naan Bread, Toasted Pita Chips and Crostini

#### Mediterranean Table

Roasted Garlic Hummus (V, GF)  
Spinach and Feta Spanakopita (V)  
Tomato and Parsley Tabbouleh  
Cucumber Tzatziki  
Citrus Peel and Herb Marinated Mediterranean Olives  
Marinated Feta with Virgin Oil, Toasted Pine Nuts and Mint  
Toasted Pita Chips (V) and Garlic and Rosemary Flatbread

#### Charcuterie Board

Capicola, Genoa Salami, Mortadella, Prosciutto  
Fresh Mozzarella, Aged Provolone, Gorgonzola  
Marinated and Grilled Vegetables and Mushrooms, Olives,  
Roasted Tomatoes, Artichoke Hearts  
Crusty Country Bread, Crackers, Crostini

#### Flatbreads | Add 5

Please Select Two

- Stoneleigh Margarita | Fresh Mozzarella, Tomato, Basil
- Vegetarian | Roasted Tomato, Artichoke, Goat Cheese, Spinach (V)
- Mediterranean | Figs, Prosciutto, Crème de Brie, Micro Arugula
- Italian Meat Lover | Pepperoni, Italian Sausage
- BBQ Chicken | Red Onion, Cilantro, White Cheddar

#### Stoneleigh Sliders | Add 7

Served on Brioche Buns | Please Select Three

- Texas Rubbed Angus Beef Sliders | Onion, Bacon Marmalade
- Adobo Pulled Chicken | Cilantro Slaw, Honey Mustard, Dill Pickle
- BBQ Pulled Pork | Cabbage Slaw, House Mustard
- Portobello Mushroom and Mozzarella | Sun-Dried Tomato Relish
- Crab Cake | Remoulade | Add 5

### Choose One Action Station

#### Pasta!

**Please Select Two Pastas** | Penne, Farfalle, Cavatappi and Four Cheese Tortellini

**Please Select Two Sauces** | Basil Marinara, Herb Cream, Pesto and Vodka Sauces

**Proteins** | Sweet Italian Sausage, Sliced Grilled Chicken, Shrimp

**Toppings** | Roasted Peppers, Caramelized Onions, Broccoli, English Peas, Baby Spinach, Roasted Mushroom, Garlic Confit, Parmesan-Reggiano Cheese  
Extra Virgin Olive Oil  
Focaccia, Roasted Garlic and Cheese Bread

#### Gourmet Mac & Cheese

**Penne** | New York Sharp Cheddar Sauce

**Cavatappi** | Monterrey Jack Cheese Sauce

**Proteins** | Grilled Chicken, Smoked Bacon, Pulled Pork, Baby Shrimp

**Toppings** | Broccoli, Roasted Red Pepper, Tomatoes, Roasted Wild Mushrooms, Green Onions, Fresh Peas

#### Farm Stand "Chop Chop" Salad

**Greens** | Romaine Hearts and Crisp Iceberg Blend  
Soft Baby Field Greens and Baby Spinach Leaves

**Toppings** | Julienne Carrots, Diced Tomatoes, Pickled Red Onion, Sliced Cucumbers, Julienne Peppers, Candied Pecans, Olives, Toasted Pepitas, Egg, Parmesan, Bleu Cheese, Smoked Bacon, Focaccia Croutons

**Dressings** | Buttermilk Ranch and Creamy Caesar Dressings, Sesame Ginger and Citrus Olive Oil Vinaigrettes  
Fresh Rolls and Sweet Butter

#### Shrimp and Grits | Add 6

Smoked Gouda Grits  
Blackened Jumbo Gulf Shrimp  
Ancho Gravy, Hot Sauce

#### Taqueria | Add 6

Please Select Two

- Carne Asada
- Ancho Dusted Shredded Chicken
- Grilled Mahi Mahi

Cotija Cheese, Guacamole, Crema

Pickled Onion, Cut Limes

Salsa Rojo, Salsa Verde, Pico De Gallo

Warm Flour and Corn Tortillas

## Choose Four Passed Hors d'oeuvres

### Chilled Specialties

- Baked Brie Tart | Fig Jam, Spiced Pecans (V)
- Dallas Mozzarella Heirloom Bruschetta (V)
- Roasted Pear Tartar Stilton Filo Cup | Truffle Honey
- Deviled Egg | Candied Bacon
- Chicken Salad | Wonton Cup
- Smoked Salmon Rolls | Cream Cheese on Cucumber
- Melon Wrapped In Prosciutto
- Pesto Chicken Bruschetta
- Lemon and Thyme Hummus | Red Onion Marmalade, Crispy Pita Chip
- Spicy Tuna Wonton Crisp | Sriracha Aioli | Add 2
- Rare Seared Beef | Horseradish Mousse | Add 2
- Peppered Sirloin | Chimichurri | Add 2
- Gulf Shrimp Cocktail | Add 4
- Smoked Duck Breast Brioche | Sun Dried Cherries | Add 4
- Lobster Roll Sliders | Add 7

### Hot Specialties

- Chili Lime Salmon Satay | Sambal Aioli (GF, DF)
- Roasted Beets Local Goat Cheese Croquette (V)
- Chicken Empanadas | Cilantro Salsa
- Duck Confit Filo Cups | Caramelized Onions, Roasted Grapes, Thyme and Brie
- Chili Rubbed Shrimp on White Cheddar and Jalapeno Grit Cake
- Vegetable Spring Roll | Duck Sauce
- Chicken Sate | Bangkok Peanut Sauce
- Chicken Tenders | Mango-Ginger Sauce
- Chicken Quesadilla | Chipotle Sour Cream
- Toasted Spinach and Feta Phyllo Pockets
- Angus Beef Slider Brioche | Vermont Cheddar | Add 2
- Jalapeño Stuffed Quail | Smoked Bacon, Maple Glaze | Add 2
- Braised Short Rib | Whipped Potato Puree in Silver Spoon | Add 2
- Lobster Mac and Cheese Fritter | Add 4
- Caviar Loaded Baked Potato | Add 4
- Bacon Wrapped Scallop | Add 4
- Tempura Shrimp | Thai Chili Sauce | Add 4
- Wild Mushroom and Beef Wellington | Béarnaise Mayo | Add 4
- Lump Crab Cake | Remoulade | Add 7

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## Choose One Carving Station

**Breast of Turkey** | Cabernet Cranberry Sauce and Herb Mayonnaise

**Cedar Plank Roasted Salmon** | Lemon Dill Aioli

**House Smoked Brisket** | Chipotle Barbeque Sauce

**Slow Roasted Prime Rib of Beef** | Horseradish Sauce | Add 10

**Roasted Beef Tenderloin** | Red Wine Demi | Add 10

### Choose One Enhancement

- Truffled Mac and Cheese
- Braised Greens, Bacon (GF)
- Yukon Gold Whipped Potatoes (GF)
- Creamed Spinach (GF)
- Grilled Mixed Vegetable (GF, DF)
- Herb Roasted Potatoes | Shallots, Fennel (GF, DF)
- Haricot Vert (GF, DF,V)
- Asparagus (GF, DF,V)
- Roasted Brussels Sprouts (GF, DF,V)