



STONEWATER

## WEDDING CATERING PACKAGES

The Venue will customize menus to accommodate personal preferences, as well as allergy or dietary restrictions. Plated, stationed and family style dinners available. All prices are subject to a service charge and sales tax. Prices and menu items are subject to change.

### The Simply Exquisite

\$55/ Person (Stationed Style Dinner)

#### Hors d'oeuvres

##### **Station (select one)**

- Vegetable crudité display with buttermilk chive ranch and garlic herb hummus
- Assorted local cheese display with crostini and seasonal jam
- Caprese pesto pasta salad

##### **Passed (select two)**

- Porcini arancini with fontina
- Chicken satay with Asian pear peanut sauce
- Mini grilled cheese with chorizo and caramelized onions
- Seasonal soup or gazpacho shooter
- Crostini with homemade whipped ricotta and Ohio honey drizzle

#### Salad — select one

##### **Classic Greens**

Local mixed greens, marinated tomatoes, shaved carrots and red onion, cucumbers, fresh mozzarella with house Italian or buttermilk chive ranch

##### **Veggie Caesar**

Veggies and romaine, shaved parmesan with peppercorn Caesar

##### **Greek**

Chunks of fresh tomato, cucumber and peppers with sliced red onion, lemon chickpeas, feta and a red wine herb vinaigrette

#### Entrees — select two

##### **Pan Roasted or Pan-Fried Chicken with a White Wine Lemon Sauce**

Sautéed garlic greens beans and whipped chive potatoes

##### **Homemade Fettuccini**

Seasonal sauce and vegetables

*(Add grilled shrimp or chicken for an additional cost)*

##### **Cajun Style Trout**

with seasonal Vegetable Risotto

##### **Roast Pork Tenderloin**

Roasted apple and braised red cabbage with crispy potato latkes and crème fraiche

##### **Braised Roast Beef**

Creamy herb polenta, shaved brussel sprouts and red wine mushroom demi



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# The Most Romantic

\$75/ Person (Stationed Style Dinner)

## Hors d'Oeuvres

### **Stationed (select two)**

- Vegetable crudité display with buttermilk chive ranch and garlic herb hummus
- Assorted local cheese display with crostini and seasonal jam
- Antipasti display: marinated, brined and pickled vegetables, assorted Italian cured meats and cheeses accompanied with crostini and fig jam
- Mini baked ham and cheese sliders
- Seasonal vegetarian flatbread pizzas

### **Passed (select two)**

- Lamb meatballs with pomegranate vinaigrette
- Corn and shrimp fritters
- Vegetarian empanadas with chimichurri sauce
- Bruschetta with prosciutto, grilled bread and tomato jam
- Mini grilled cheese with chorizo and caramelized onions

## Salad — select one

### **Classic Greens**

Local mixed greens, marinated tomatoes, shaved carrots and red onion, cucumbers, fresh mozzarella with house Italian or buttermilk chive ranch

### **Veggie Caesar**

Veggies and romaine, shaved parmesan with peppercorn Caesar

### **Greek**

Chunks of fresh tomato, cucumber and peppers with sliced red onion, lemon chickpeas, feta and a red wine herb vinaigrette

### **Local Greens**

Shaved golden beets, pancetta bits, brioche croutons and goat cheese buttermilk dressing

## Entrees — select two

### **Gnocchi**

Parmesan, fontina crema and roasted tomatoes

### **Pan Roasted or Pan-Fried Chicken with a White Wine Lemon Sauce**

Sautéed garlic greens beans and whipped chive potatoes

### **Slow Roasted Salmon**

Chervil roasted baby potatoes and a goat cheese mustard cream sauce

### **Balsamic Marinated and Grilled Hanger Steak**

Salsa verde, roasted shallots and cauliflower puree

### **Braised Lamb Shank**

Mediterranean couscous and fresh arugula lemon salad



# Endless Love

\$90/ Person (Stationed Style Dinner)

## Hors d'Oeuvres

### **Stationed (select three)**

- Vegetable crudité display with buttermilk chive ranch and garlic herb hummus and pimento cheese spread
- Pan-fried calamari cups, lemon garlic vinaigrette
- Antipasti display: marinated, brined and pickled vegetables, assorted Italian cured meats and cheeses, baked brie en croute with fig jam and assorted crostini
- Flatbreads: BBQ chicken and cilantro and white sauce pizza with pears, gorgonzola cheese and pine nuts
- Poblano and potato tacos, tomatillo salsa and cotija cheese

### **Passed (select three)**

- Grilled steak skewers with feta and salsa verde
- Smoked trout pâte bouchées topped with roasted red peppers
- Chilled beef tenderloin crostini with boursin cheese and mushroom pate
- Seared ahi tuna on crispy wonton cups with sriracha and lime aioli and soy reduction
- Endive spear with crispy shredded duck, goat cheese and oven roasted tomatoes
- Deviled eggs with crispy pancetta (may be vegetarian)
- Mini pork belly steam buns with quick pickled cucumbers, shaved radishes, hoisin, scallions and sriracha

## Soup —select one

- Italian wedding with spinach and egg drop noodles
- Chicken corn chowder
- Seasonal creamy squash
- Tomato bisque



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### Salad — select two

#### **Veggie Caesar**

Veggies and romaine, shaved parmesan with peppercorn Caesar

#### **Greek**

Chunks of fresh tomato, cucumber and peppers with sliced red onion, lemon chickpeas, feta and a red wine herb vinaigrette

#### **Local Greens**

Shaved golden beets, pancetta bits, brioche croutons and goat cheese buttermilk dressing

#### **Grilled Romaine**

Avocado gorgonzola, bacon lardon, grilled red onion with a sweet and sour balsamic

#### **Radicchio**

Sesame seeds, shaved carrots, edamame and tahini dressing

### Entrees — select three

#### **Marinated and Grilled Beef Tenderloin**

Potato galette, sautéed spinach and roasted mushrooms

#### **Roasted Lamb Chops**

Mustard herb crust, rosemary smashed potatoes, and root vegetables

#### **Crab-Stuffed Salmon**

Asparagus and lemon beurre blanc

#### **Lobster and Goat Cheese Ravioli**

Parmesan cream

#### **Pan Roasted Organic Chicken**

##### **Saltimbocca**

Broccoli rabe and wild rice

#### **Braised Beef Short Ribs**

Spring onion, horseradish mashed potatoes and micro green salad

#### **Pan Seared Cod**

Roasted fennel tarragon and tomato reduction with braised white beans

### Package Upgrades for Simply Exquisite, The Most Romantic and Endless Love

#### **Entrées**

Upgrade an entrée selection by creating a combination plate for an additional cost.

#### **Appetizer**

Upgrade an appetizer selection by selecting from *Endless Love* package for an additional cost.



## The Sky's the Limit; Create Your Own

Select items from the menu below for custom package and pricing.  
(Stationed, plated and/or family style)

### Hors d'Oeuvres — select up to six

#### **Stationed or Passed**

- Vegetable crudité display with buttermilk chive ranch and garlic herb hummus
- Assorted local cheese display with crostini and seasonal jam
- Antipasti display: marinated, brined and pickled vegetables, assorted Italian cured meats and cheeses accompanied with crostini and fig jam
- Mini baked ham and cheese sliders
- Seasonal vegetarian flatbread pizzas
- Lamb meatballs with pomegranate vinaigrette
- Corn and shrimp fritters
- Vegetarian empanadas with chimichurri sauce
- Bruschetta with prosciutto, grilled bread and tomato jam
- Mini grilled cheese with chorizo and caramelized onions
- Porcini arancini with fontina
- Chicken satay with Asian pear peanut sauce
- Mini grilled cheese with chorizo and caramelized onions
- Seasonal soup or gazpacho shooter
- Crostini with homemade whipped ricotta and Ohio honey drizzle

### Soup — select one

- Italian wedding soup with spinach and egg drop noodles
- Chicken corn chowder
- Seasonal creamy squash soup
- Tomato bisque



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### Salad — select one

#### **Veggie Caesar**

Veggies and romaine, shaved parmesan with peppercorn Caesar

#### **Greek**

Chunks of fresh tomato, cucumber and peppers with sliced red onion, lemon chickpeas, feta and a red wine herb vinaigrette

#### **Local Greens**

Shaved golden beets, pancetta bits, brioche croutons and goat cheese buttermilk dressing

#### **Grilled Romaine**

Avocado gorgonzola, bacon lardon, grilled red onion with a sweet and sour balsamic

#### **Radicchio**

Sesame seeds, shaved carrots, edamame and tahini dressing

### Entrees — select two

#### **Marinated and Grilled Beef Tenderloin**

Potato galette, sautéed spinach and roasted mushrooms

#### **Roasted Lamb Chops**

Mustard herb crust, rosemary smashed potatoes, and root vegetables

#### **Crab-Stuffed Salmon**

Asparagus and lemon beurre blanc

#### **Lobster and Goat Cheese Ravioli**

Parmesan cream

#### **Pan Roasted Organic Chicken Saltimbocca**

Broccoli rabe and wild rice

#### **Braised Beef Short Ribs**

Spring onion, horseradish mashed potatoes and micro green salad

#### **Pan Seared Cod**

Roasted fennel tarragon and tomato reduction with braised white beans



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## Late Night

Prices upon request.

### Assorted Seasonal Flatbread Pizzas

#### Sliders

- BBQ pulled pork
- Cheeseburgers
- Fried or grilled chicken
- Veggie burger

#### Mini Assorted Tacos

- Fish or shrimp
- Grilled chicken
- Chorizo
- Braised beef

#### Snacks

- Crispy pork belly or tofu steamed buns with hoisin and quick-pickled cucumbers
- Mini grilled hot dog or brats
- Corn dogs on a stick
- Grilled cheese bites with tomato bisque shooters
- Mini steak or chicken quesadilla triangles
- Pretzel bites with roasted poblano queso dip or beer mustard sauce
- Mini mozzarella sticks served in marinara boats
- Bagel bar with accoutrements
- Nacho bar with accoutrements (*additional cost for added protein*)
- Crispy wing cups

#### Add-On's

- French fries or sweet potato fry cups
- Mini vanilla or chocolate milkshakes
- Root beer floats (or seasonal flavors)
- Seasonal mini doughnuts
- Popcorn bar



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## Desserts

### **Chocolate Covered Strawberries**

\$12/dozen

### **Chocolate Fountain with variety of dippers**

\$4/per person

### **French Macaron Display**

Prices vary

### **Cupcakes**

Regular \$30/dozen

Miniature \$15/dozen

- Chocolate
- Vanilla
- Red velvet
- Almond

### **Donuts**

\$15/dozen

Available in seasonal varieties

### **Tarts**

\$18/dozen

- Ganache
- Salted caramel
- Seasonal fruit

### **Pots de Crème**

\$18/dozen

### **Bars or Bites**

Regular \$24/dozen

Miniature \$10/dozen

- Lemon
- Cheesecake
- Seasonal fruit
- Krispy treats

### **Shooters**

\$18/dozen

- Tiramisu
- Strawberry shortcake
- Boston cream pie
- Crème Brûlée
- Banana cream pie

### **Assortment of Homemade Cookies and Ice Creams**

Prices vary





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## Beverages

Decorative beverage displays available.

### Hot

#### **Crooked River Coffee®**

\$2.50/person

#### **Hot Tea**

\$2.50/person

Available in a variety of flavors

Decaffeinated and caffeinated

#### **Espresso and Cappuccino Service Coffee Bar**

\$3.00/person

Complete with flavored syrups, cinnamon sticks, chocolate shavings, homemade whipped cream, etc.

#### **Hot Chocolate Bar**

\$3.50/person

Complete with caramel and chocolate drizzles, sprinkles, chocolate shavings, homemade whipped cream, chocolate chips, etc.

### Cold

\$2.50/person

- Coke
- Diet Coke
- Sprite
- Ginger Ale
- Lemonade
- Iced Tea



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## Bar Service

Custom-crafted packages and pricing available. Complete with and the following items:

### Beer and Wine

#### **Beer**

- Variety of Domestic and Imported Bottled and Drafts
- Seasonal options available

#### **Wine**

- Merlot
- Cabernet
- Pinot Noir
- White Zinfandel
- Chardonnay
- Pinot Grigio
- Sauvignon Blanc and Riesling
- Special Captain's List

### Soft drinks

- Coke
- Diet Coke
- Sprite
- Ginger Ale
- Lemonade
- Iced Tea

### Juices/Mixers

- Orange and Cranberry Juice
- Bloody Mary Mix
- Sweet & Sour Mix
- Tonic Water
- Club Soda
- Sweet & Dry Vermouth

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### Bar Service Upgrades 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

*Bar service includes lemons, limes, cherries, olives, ice, stirrers, pourers, cocktail napkins.*