

Catering Menus:

CMP Corporate Meeting Packages

(All Buffets are Based on a Minimum Guarantee of 20 People)

- Continental Breakfast
- Mid Morning Beverage Refresh
- Lunch Buffet
- Afternoon Break

Meeting Room Amenities

Pens, Pads, Iced Water, Candies, Individual Meeting Room Climate Control, Onsite Full Service Audio Visual Facilities

CMP Corporate Meeting Package

Half Day – Morning Includes a Continental Breakfast, Mid Morning Refresh)

Half Day (Afternoon: lunch buffet service and afternoon break)

A minimum of 20 attendees. Under 20 must utilize the banquet pre order menu for lunch.

- All prices are plus applicable house service charge and the prevailing sales tax

Breakfast Buffets

The Continental

Assorted Juices

Fresh Sliced Seasonal Fruit

Home Baked Breakfast Pastries, Danish, Muffins and Croissants

Preserves and Butter

Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Milk

The Deluxe Continental

Assorted Juices

Fresh Sliced Seasonal Fruit

Assorted Yogurts and Granola

Home Baked Breakfast Pastries, Danish, Muffins and Croissants

Preserves and Butter

Bagels and Assorted Cream Cheese P/C's

Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Milk

The Healthy Continental

Assorted Juices

Fresh Sliced Seasonal Fruit

Assorted Yogurts and Granola

Multi Grain and Bran Cereals with Skim Milk

Low Fat Bran, Blueberry and Zucchini Muffins and Banana Pecan Bread

Preserves and Butter

Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Milk

The Traditional Stonegate

Assorted Juices

Fresh Sliced Seasonal Fruit

Scrambled Eggs

Bacon and Sausage

Sautéed New Potatoes with Sweet Onions and Peppers

Home Baked Breakfast Pastries, Danish, Muffins and Croissants

Preserves and Butter

Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Milk

Working Lunch

The Chicago Style Buffet

Caesar Salad
Italian Beef or Italian Sausage with Peppers and Onions
Hot Dogs
Hot Tamales
Creamy Country Style Cole Slaw
Chicago Style Fries
Assorted Buns and Appropriate Condiments
Served Gourmet Gelato
included in Corporate Meeting Package

Executive Deli Buffet

Fresh Fruit Display
Soup Du Jour
Tossed Garden Salad with Choice of Homemade Dressing
Pasta Salad and New Potato Salad
Make-Your-Own Sandwich from the Following:
Corned Beef, Roast Beef, Genoa Hard Salami, Honey Baked Ham and
Maple Smoked Turkey Breast
Cheddar, Swiss and Provolone Cheese
Assorted Slices of Cakes
included in Corporate Meeting Package

Soup, Salad and Sandwich Buffet

Turkey Chili and Minestrone
Salad Bar to include: Field Greens, Julienne of Turkey and Ham, Shredded Cheeses, Diced Bacon,
Chopped Egg, Seedless Cucumbers, Tomatoes, Red Onions and Garlic Herb Croutons
Pre-made Sandwich Melts to include:
Ruben, Gourmet Grilled Cheese, Roast Beef with Cheddar, Turkey with Swiss and Grilled Veggie
Gourmet Potato Chips
Lemon and Raspberry Bars
included in Corporate Meeting Package

The BBQ Buffet

Seasonal Salads
Display of Domestic Sliced Cheeses
Grilled Chicken Breast, Brats, Hamburgers and Hot Dogs
Baked Beans
Seasonal Vegetables
Assorted Buns
Apple Pie with Cinnamon Whipped Cream
included in Corporate Meeting Package

- **Upgraded Lunch Buffets Below are an additional charge to the original Package**

The Stonegate Buffet

Soup Du Jour
Field Greens Salad with Hearts of Palm, Kalamata Olives, Tomatoes and Seedless Cucumbers
Fresh Fruit and Cheese Display
Chef's Selection of Chicken Entree
Tenderloin Tips with a Bordelaise Sauce
Choice of Wild Rice or Noodles

Seasonal Vegetables
Bow Tie Pasta with Grilled Vegetables
Assorted Breads and Rolls with Butter
Flourless Chocolate Cake and Fresh Strawberries

Southwestern Buffet

Tortilla Soup
Tri Colored Tortilla Chips with Salsa and Fresh Guacamole
Beef and Chicken Fajitas with Lettuce, Tomato, Onions, Peppers Cheddar Cheese and Sour Cream
Cheese Enchiladas
Black Beans with Chihuahua Cheese
Cinnamon Churros with Caramel Sauce

Italian Buffet

Minestrone Soup
Antipasto and Imported Cheese Display
Caesar Salad with Garlic Croutons
Fettuccini Alfredo and Baked Penne Pasta with Marinara Sauce
Chicken Parmesan
Marinated Grilled Seasonal Vegetables
Warm Rolls and Garlic Bread
Tiramisu

Mediterranean Buffet

Choose One

Field Green Salad with Hearts of Palm, Grape Tomatoes, Artichokes, Kalamata Olives,
Tomato and Fresh Buffalo Mozzarella Slices
Marinade Mushroom Salad
Caesar Salad

Choose One

Grilled Boneless Chicken Breast with Sweet Tomato Basil Sauce
Chicken Cacciatore
Chicken Parmesan

Choose One

Mild Italian Sausage with Red Sauce
Italian Sausage with Sweet Green Peppers, Red Peppers and Onions
Slow Roasted Boneless Rosemary Pork Loin
Italian Style Meatballs with Bolognese Sauce

Choose One

Baked Stuffed Shells
Manicotti Marinara
Tradicional Lasagna
Pesto Cream Tortellini
Vegetable Pasta Rotolo with Tomato Cream Sauce
Smoked Chicken Raviolis with Garlic Cream Sauce

Also includes

Choice of Fettuccini Alfredo or Spaghetti Bolognese
Steamed Green Beans with Julienne Sun Dried Tomatoes
Baked Stuffed Zucchini

Desserts – Traditional Tiramisu and Cannoli

Stonegate Picnic Lunch

Tomato Salad, Tuna Salad, Chicken Salad, Egg Salad
Penne Pasta Salad, Tortellini Salad, Tri Color Bow Tie Pasta Salad
Fresh Seasonal Fruit Salad
Assorted Sliced Breads- Marble Rye, Sliced Wheat, Sliced White, Onion Rolls, Club Rolls

Condiments to Include – Mayonnaise, Mustard, Ketchup, Sandwich set- ups (Sliced Tomatoes on a Bed of Head Lettuce, Pickle Spears and Sliced Onion)
Assorted Cookies, Brownies and Cupcakes

Taste of the West Buffet

South Western Corn Chowder

Beef Tacos

BBQ Pulled Pork – Red and Green Salsa

(Onion Rolls, Sliced Buns and BBQ Sauce Side)

Chicken Quesadillas or Oven Roasted Chicken

Pico De Gallo

Salad Greens

Tri Color Tortilla Chips with Salsa

Corn on the Cob with Mayo and Grated Parmesan Cheese

Sides Include:

Guacamole, Sour Cream, Shredded Cheddar Cheese, Diced Tomatoes, and Onions

Cinnamon Churros with Caramel Sauce

Asian Buffet

Egg Drop Soup

Tossed Salad with Sesame Vinaigrette

Cashew Chicken with Pea Pods and Water Chestnuts

Veggie Stir Fry with Black Beans and Garlic Sauce

Stir Fry Green Beans in Oyster Sauce

White Rice

Vegetable Fried Rice

Coffee and Green Tea

Chef's Choice Dessert

New York Deli Buffet

Egg Salad or Tuna Salad

Potato Salad

Salad Greens

Sliced Seasonal Fruit

Sliced Swiss, Cheddar and Provolone

Kosher Dill Pickles

Gourmet Potato Chips

Assorted Rolls to Include Onion, Pretzel Bread, Kaiser Rolls, Plain Bagels, Whole Wheat Bagels and Cheddar Herb Bagels

Sliced Meats to Include – Pastrami, Corned Beef, Salami, Honey Baked Ham, Roast Beef and Turkey

Condiments to Include – Mayonnaise, Mustard, Ketchup, Horseradish Sauce, Whole Grain Mustard, Sandwich Set-ups (Sliced Tomatoes on a Bed of Head Lettuce, Pickle Spears and Sliced Onion)

Chefs Choice Cheesecakes

- **All Buffets Include Assorted Sodas, Coffee, Decaffeinated Coffee, and Hot Tea**

Pre-Order Lunch Menu

①

Attendees will please Circle One of the following the morning of the meeting:

Chicken Chopped Salad

▪

Bowtie Pasta with Grilled Chicken, Asparagus, Roasted Red Peppers
and Sun Dried Tomato Cream Sauce

▪

Hamburger or Cheeseburger with French Fries or Fruit

▪

Grilled Chicken Cesear Wrap with French Fries or Fruit

Lunch Includes:

Chef's Choice of Dessert

Coffee, Decaf and Tea Service

Assorted Soft Drinks

Your Name: _____

Special requirements: _____

Please complete by 10:00 am the day of your meeting for pick up by
our Banquet Manager.

- *20 person maximum for banquet pre order menu*

Pre-Order Lunch Menu

②

Attendees will please Circle One of the following the morning of the meeting:

Chicken Brochette

Chicken Kabob served over Wild Rice Blend

▪

Beef Brochette

Beef Kabob served over Wild Rice Blend

▪

Caesar Salad

Served with Grilled Chicken

▪

Caesar Salad

Served with Grilled Salmon

Lunch Includes:

Chef's Choice of Dessert

Coffee, Decaf and Tea Service

Assorted Soft Drinks

Your Name: _____

Special requirements: _____

Please complete by 10:00 am the day of your meeting for pick up by
our Banquet Manager.

- *20 person maximum for banquet pre order menu*

Boxed Lunches

The Marble

Roast Beef, Provolone and Beef Steak Tomatoes
on an Onion Roll

The Slate

Maple Smoked Turkey Breast with Cranberry Walnut
Cream Cheese on a Croissant

The Granite

Sliced Grilled Chicken with Caesar Salad Wrapped in a Whole Wheat Tortilla

The Boulder

California Club with Grilled Chicken, Avocado, Sprouts, Bacon
and Provolone on Whole Wheat

Included in All Boxed Lunches:

- Individual Condiments
- Potato Chips
- Whole Fresh Fruit
- Gourmet Brownie
- Choice of Soda or Iced Water

All Above Boxed Lunches -

Afternoon Breaks

I

Whole Fresh Fruit
Gourmet Cookies and Chocolate Walnut Brownies
Coffee, Decaffeinated Coffee and Tea
Assorted Soft Drinks

II

Vegetable Crudités with Dip
Assorted Dry Snacks and Mixed Nuts
Coffee, Decaffeinated Coffee and Tea
Assorted Soft Drinks

III

Assorted Individual Bags of Chips and Pretzels
Gourmet Cookies and Chocolate Walnut Brownies
Coffee, Decaffeinated Coffee and Tea
Assorted Soft Drinks

Intermezzo / Ala Carte Selections

Coffee, Decaffeinated Coffee or Tea	\$ per gallon
Assorted Chilled Juices	\$ per carafe
Soft Drinks/Bottled Waters	\$ each
Fruit Punch	\$ per gallon
Breakfast Pastries	\$ per dozen
Bagels/Cream Cheese	\$ per dozen
Assorted Gourmet Cookies	\$ per dozen
Chocolate Walnut Brownies	\$per dozen

Whole Fruit	\$per piece
Assorted Fruit Yogurts	\$each
Mixed Dry Snacks	\$per bowl
Mixed Nuts	\$per bowl
Chocolate Dipped Strawberries	\$per dozen

Additional Breaks

I

Make Your Own Sundae Bar, Classic Vanilla Ice Cream, Chocolate Sprinkles, Gummi Bears®, Hot Fudge, M & M's®, Caramel Sauce and Whipped Cream

With Assorted Cookies and Mini-Cupcakes
7.95

II

Coffee, Decaffeinated Coffee and Tea, Water and Assorted Soft Drinks

III

Assorted Breakfast Pastries, Coffee, Decaffeinated Coffee and Tea

IV

Whole Fresh Fruit, Gourmet Cookies and Chocolate Walnut Brownies
Coffee, Decaffeinated Coffee and Tea, Water and Assorted Soft Drinks

V

Fresh Seasonal Fruit Display, Assorted Domestic Cheeses, Mixed Dry Snacks, Mixed Nuts, Water and Assorted Soft Drinks
10.95

VI

Fresh Vegetable Crudités with Dill Dip, Tri Colored Tortilla Chips with Homemade Traditional Guacamole
Tomato and Cilantro Salsa, Beef and Chicken Quesadillas, Water and Assorted Soft Drinks

- **Above items sold in conjunction with Corporate Meeting Package**

Breakfast Plated

The Stonegate Breakfast

Freshly Scrambled Eggs
Choice of Bacon or Sausage
Sautéed Potatoes
Buttermilk Pancakes with Maple Syrup

French Toast

Served with a Berry Mix Compote and Maple Syrup
Breakfast Sausage

Eggs Benedict

Poached on an English Style Muffin with Canadian Bacon
Topped with Hollandaise Sauce
Peppered New Potatoes
Fresh Steamed Asparagus

Southwest

Scrambled Eggs with Bell Peppers and Chorizo on Soft Tortilla with Pico de Gallo
Iron Skillet Red Potatoes with Onions and Chihuahua Cheese

Family Style

Freshly Scrambled Eggs or Eggs Benedict
French Toast or Buttermilk Pancakes with Maple Syrup
Served Family Style with
Sautéed Potatoes
Bacon and Sausage
Country Biscuits and Gravy

All Breakfasts are served with:

- **Freshly Squeezed Orange Juice**
- **Fresh Sliced Seasonal Fruit**
- **Home Baked Breakfast Pastries, Danish, Muffins and Croissants**
- **Selection of Preserves and Butter**
- **Freshly Brewed Coffee, Decaffeinated Coffee, Tea and Milk**

Lunch Plated

**All Luncheon Selections Include First Course, Entrée,
A Selection of a Vegetable and a Starch, Dessert, Rolls,
Coffee Service and Assorted Soft Drinks**

First Course

Classic French Onion Soup Baked with a Parmesan Crouton, Provolone and Swiss Cheese
Wild Mushroom Bisque Garnished with Minnesota Wild Rice

Mixed Field Greens with Plum Tomatoes, Goat Cheese, Roasted Bell Peppers and Balsamic Vinaigrette

Classic Caesar - Side Salad of Crisp Romaine, Seasoned Croutons and Shredded Parmesan Cheese Topped with Creamy Garlic Dressing

Entrées

Oven Roast Sirloin

English Cut Roast Sirloin of Beef with Forest Mushroom Sauce

Filet of Beef

Grilled Petite Beef Tenderloin Filet, Seasoned with Balsamic Vinegar Marinade, Served With Bordelaise

Garlic Crusted Chicken

Oven Roasted Airline Breast of Chicken, Garlic Crusted and Garnished with Artichokes and Tomatoes Served with Roasted Tomato Artichoke Sauce

Prosciutto Chicken

Airline Breast of Chicken Stuffed with Imported Prosciutto and Topped with Brie Cream Sauce

Accompaniment Selections for Your Entrées

Select One

Potatoes Anna, Horseradish Crusted Potatoes Anna, Garlic Mashed Potatoes, Red Skin Mashed Potatoes with Parmesan Cheese and Chives, Rosemary Roasted Red Potatoes, Rice Pilaf

Select One

Julienne of Seasonal Vegetables, Sautéed Baby Spinach, Haricot Verts, Pencil Asparagus

Dessert Selection

Crème Brulee with Caramelized Sugar and Fresh Berries

Chocolate Lined Waffle Crisp filled with Raspberry Gelato and Warm Berry Compote

Choice of Gourmet Ice Cream - Cinnamon, Chocolate or Vanilla with Assorted Toppings

Dinner Plated

**All Dinner Selections Include First Course, Entrée,
A Selection of a Vegetable and a Starch,
Dessert, Dinner Rolls, Coffee Service and Assorted Soft Drinks**

First Course

Wild Mushroom Bisque Garnished With Minnesota Wild Rice

Classic French Onion Soup

Baked with a Parmesan Crouton, Provolone and Swiss Cheese

Field Lettuces Garnished with Artichokes, Grape Tomatoes, Kalamata Olives and Aged Balsamic Vinaigrette

Caprese Tomato Salad with Fresh Buffalo Mozzarella, Red and Yellow Beefsteak Tomatoes and Sweet Red Onions, Drizzled with Aged Balsamic Vinegar and Extra Virgin Olive Oil

Entrées

Prosciutto Chicken

Airline Breast of Chicken Stuffed with Imported Prosciutto and Topped with Brie Cream Sauce

Sliced Tenderloin of Beef

Seasoned with Crushed Black Pepper and Whole Grain Mustard, Accompanied By Port Wine

Salmon Roulade

Farm Raised Atlantic Salmon Rolled Around Spinach and Roasted Sweet Red Peppers, Served with Lobster Cream Sauce

Horseradish Crusted Chicken

Oven Roasted Airline Breast of Chicken, Horseradish Crusted, Served with Chive Buerre Blanc

Accompaniment Selections for Your Entrées

Select One

Potatoes Anna, Horseradish Crusted Potatoes Anna, Garlic Mashed Potatoes, Red Skin Mashed Potatoes with Parmesan Cheese and Chives, Rosemary Roasted Red Potatoes, Rice Pilaf

Select One

Julienne of Seasonal Vegetables, Sautéed Baby Spinach, Haricot Verts, Pencil Asparagus

Dessert Selection

Grand Marnier Crème Brulee with Caramelized Sugar and Fresh Berries

New York Style Cheese Cake

Chocolate Cup with Fresh Berries and Vanilla Sauce

Chocolate Dipped Waffle Cup with Vanilla Bean Gelato and Fresh Berry Compote

Dinner Buffet

Minimum of 20 People Required

The Stonegate Dinner Buffet

Wild Mushroom Bisque Garnished with Minnesota Wild Rice

Tossed Garden Salad with Artichoke Hearts, Tomatoes, Kalamata Olives and Choice of Homemade Dressings

Chef's Selection of Chicken Entree

Tenderloin Tips with a Bordelaise Sauce

Roasted Pork Loin with Port Wine Sauce and Red Onion Compote

Seasonal Vegetable

Rosemary Roasted Red Potatoes

Appropriate Accompaniments

Assorted Breads and Rolls with Butter

Assorted Mini Pastries

Southwestern Buffet

Tortilla Soup

Tri Colored Tortilla Chips with Salsa and Fresh Guacamole

Beef and Chicken Fajitas with Lettuce, Tomato, Onions, Peppers Cheddar Cheese and Sour Cream
Cheese Enchiladas

Black Beans with Chihuahua Cheese

Cinnamon Churros with Caramel Sauce

Italian Buffet

Minestrone Soup

Antipasto and Cheese Display

Caesar Salad with Garlic Croutons

Fettuccini Alfredo

Chicken Parmesan

Baked Penne Pasta with Marinara

Grilled Seasonal Vegetables

Garlic Bread

Tiramisu

▪ All Buffets Include Assorted Sodas, Coffee, Decaffeinated Coffee, and Hot Tea Dinner Package

**Four Hours of Premium Bar Service, Unlimited Wine Service, Four Course Dinner,
Dinner Rolls with Whipped Butter Rosettes on a Lemon Leaf,
Coffees and Assorted Herbal Teas**

First Course

Wild Mushroom Bisque Garnished with Minnesota Wild Rice

Classic French Onion Soup Baked with a Parmesan Crouton, Provolone and Swiss Cheese

Rigatoni Pasta Tossed with Mild Italian Sausage, Ricotta Cheese and Roasted Tomato Marinara

Ricotta Gnocchi with Fire Roasted Tomatoes, Fresh Baby Spinach, Basil and Imported Parmesan
Cheeses

Second Course

Caprese Tomato Salad with Fresh Buffalo Mozzarella, Red and Yellow Beefsteak Tomatoes with
Sweet Red Onions, Drizzled with Aged Balsamic Vinegar and Extra Virgin Olive Oil

Sliced Red and Yellow Beefsteak Tomato, Topped with Bruschetta, Accompanied By Baby Mixed
Greens Served With a Drizzle of Extra Virgin Olive Oil and Aged Balsamic Vinegar

Field Lettuces Garnished with Artichokes, Grape Tomatoes, Kalamata Olives and
Aged Balsamic Vinaigrette

Baby Mixed Greens Topped with Sliced Apples, Seedless Grapes, Walnuts and Fresh Strawberries
Served with Strawberry Vinaigrette

Entrées

Prosciutto Chicken

Airline Breast of Chicken Stuffed with Imported Prosciutto and Topped with Brie Cream Sauce

Casino Chicken

Airline Breast of Chicken Topped with Classic Casino Style Crust, Seasoned with Garlic and Sweet Bell Pepper, Served with Citrus Beurre Blanc

Herbed Farm Raised Atlantic Salmon

Rubbed with Extra Virgin Olive Oil, Fresh Basil, Dill and Italian Parsley, Served with Dill Beurre Blanc

Filet of Beef

Grilled Beef Tenderloin Filet, Seasoned with Balsamic Vinegar Marinade and Served with Bordelaise
89.95

Dessert

Grand Marnier Crème Brulee with Caramelized Sugar and Fresh Berries
Chewy Chocolate Fudge Brownie Dipped in Belgian White Chocolate, Served with Vanilla Bean Ice Cream
Gourmet Gelato Including Tiramisu, Burnt Caramel or Mint Chip or The Stonegate Chocolate Sampler

After Hours

The Stonegate After Hours Hors d'Oeuvre Receptions

The Pub Buffet

Fresh Vegetable Crudité, Spicy Chicken Wings, Vegetable Egg Rolls
Cocktail Meatballs, Assorted Pizza and Fried Ravioli

The Stonegate Premier Buffet

Imported and Domestic Cheese Display, Fresh Vegetable Crudités,
Bruschetta, Italian Antipasto Display, Maryland Crab Cakes, Beef and Chicken Satay and Fried Ravioli

The Stonegate Grand Buffet

Smoked Salmon Display, Dijon Lamb Chops, Coconut Shrimp
Imported and Domestic Cheese Display,
Fresh Vegetable Crudités, Maryland Crab Cakes,
Italian Antipasto Display, Beef and Chicken Satay

After Hours Enhancements

Action Stations

Carving

Maple Smoked Breast of Turkey
Roast Tenderloin of Beef
Honey Baked Ham
Roast Sirloin of Beef
Pepper Crusted Pork Loin

Pasta

Tri-Color Bow Tie and Penne Pasta with Marinara, Pesto, and Alfredo

Garnished Selection of Fresh Vegetables and Rolls

Add Chicken – Per Person
Add Meatballs – Per Person
Add Shrimp – Per Person

South of the Border

Beef, Chicken and Vegetable Fajitas, Cheese Quesadillas,
Tri-Colored Chips, Salsa, Guacamole, Pico de Gallo and Sour Cream

Mashed Potato Bar

Garlic Whipped Potatoes served with Assorted Toppings of Crumbled Bleu and Cheddar
Cheeses, Scallions and Crispy Bacon Bits, Sour Cream

- **Action stations require a Uniformed Chef at a cost of per Station**

Hors oeuvre Enhancements

Fresh Fruit Display

Sliced Seasonal Fresh Fruits and Berries with Yogurt Dipping Sauces

Display of Assorted Cheeses

Arrangement of Domestic Cheeses with Assorted Water Crackers

Arrangement of Imported Cheeses with Assorted Water Crackers

Arrangement of Domestic and Imported Cheeses with Assorted Water Crackers

Vegetable Crudités

Assortment of Fresh Vegetables with Dipping Sauces

Grilled Vegetable Display

Arrangement of Grilled Asparagus, Eggplant, Zucchini, Roma Tomatoes, Portabella Mushrooms and Yellow Squash, Drizzled with Balsamic Vinaigrette

Antipasto Display

An Assortment of Imported Meats, Olives, Cheeses and Vegetables

Smoked Salmon (minimum order for 20 guests)

Your Choice of Traditional, Peppered or Jalapeno Cilantro Cured Salmon Served with Chopped Eggs, Red Onion, Capers and Domestic Caviar
Market Price

Seafood Display (minimum order for 50 guests)

An Assortment of Shrimp, Crab and Lobster Claws with Dipping Sauces
Market Price

By The Piece (minimum order of 50 pieces)

Beef and Chicken Satay	per piece
Rosemary Skewered Beef Tenderloin	per piece
Dates Wrapped with Bacon	per piece
Coconut Shrimp	per piece
Grilled New Zealand Lamb Chops with Fresh Herbs	per piece
Jalapeno Stuffed Shrimp with Prosciutto and Tai Garlic Mayonnaise	per piece
Maryland Crab Cakes with Remoulade	per piece
Bruschetta	per piece
Assorted Cold Canapés	per piece

Jumbo Shrimp Cocktail with Cocktail Sauce

Chilled Crab Claws with Cocktail Sauce
Rosemary Skewered Scallops with Lemon Yogurt
per piece

Beverage Options

Stonegate House Wines

Merlot, Cabernet Sauvignon, Chardonnay, Sauvignon Blanc,
Pinot Grigio, Pinot Noir,
White Zinfandel, Moscato

- **Wine and Champagne pricing is based per bottle**

Punch Service

Punch Service (per gallon)
Champagne Punch (per gallon)

Premium Bar – Bartender Included

First Hour of Open Bar
Additional Hours (per hour)
Four Hour Bar Package

Top Shelf Bar – Bartender Included

First Hour of Open Bar
Additional Hours (per hour)

Beer and Wine Bar Only – Bartender Included

Wine, Domestic, Imported Beer (First Hour)
Additional Hours (per hour)

Cash Bar or Host Bar

Bartender and Setup (per bar)

- **Bartender fee of \$xxx waived per \$xxx in sales**

Unlimited Soda Bar (per person) 5.95

The Stonegate Drink Pricing

Premium Liquor Drinks
Top Shelf Drinks
Cordials
Red and White Wine
Domestic Bottled Beer
Import Bottled Beer
Champagne
Champagne Cocktails
Juice
Soda

Martini Bar

Vodkas: Kettle One, Absolut, Grey Goose and Assorted Flavored Vodkas
Gins: Bombay Sapphire, Tanqueray and Beefeater
Bacardi Rum, Christian Brothers Brandy and Dewars White Label Scotch
Served with Appropriate Condiments and Mixers

Cordial Cart

A Selection of Cordials, Cognacs and Brandies
per Drink

Bar Standards

One bartender per 100 people
Corkage Fee: \$ Per Bottle