

## Our Seasonal Philosophy

## 3 Hour Cocktail Style Menu

“Our philosophy is pretty simple here at Stone House. We value the quality and taste of products above anything else. We have worked to build relationships with local farmers, producers, and vendors, to provide you with freshest products and groceries available. We find beauty in the simplicity of seasonal offerings. We have dedicated team of chefs, managers and wait staff who are passionate about food and great service. This way, we know our food is prepared, and served with care.” - Executive Chef, Jerry Villa

### Butler Passed Hors D'oeuvres | Passed For One Hour

Mini Chicken Parmigiano

Mini Crab Cakes with Mango Salsa

Mini Grass-Fed Burgers, Aged Cheddar Cheese and Apple Smoked Bacon

Brie & Raspberry Stars

Chicken & Lemongrass Pot Stickers with White Soy Sauce

Classic Shrimp Cocktail\*

Baby Lamb Chops with Spicy Mango Chutney\*

\* Enhancement | \$7 per guest

### Cocktail Hour Stationary Displays

#### Artisanal Cheese Board

Imported Fine Cheeses, Fresh Herbs and Flatbreads

#### Fruit and Cheese Display

Artfully Presented Fresh Fruits and Berries

#### Individual Crisp Garden Vegetables Crudit 

Served with Dipping Sauces

STONEHOUSE  
AT STIRLING RIDGE

## Hot Antipasto Station

Mussels Fra Diavolo

Fried Calamari with Spicy Marinara & Remoulade Dipping Sauces

Baked Eggplant Rollatini

Broccoli Rabe, Sweet Italian Sausage & White Bean

## Action Stations | please select two

### Taste of Tuscany

Marinated Char-Grilled Vegetables, Assorted Fresh Baked Breads, Caprese of Fresh Mozzarella, Ripe Tomato and Fresh Basil, Extra Virgin Olive Oil Marinated Fava Beans, Mixed Olives, Focaccia Bread, Plum Tomato Bruschetta & Caponata, Hand Sliced Italian Cured Meats, "Hand Carved" Parmigiano-Reggiano

## Pasta Station | please select two pastas & three sauces

Pasta | Penne, Orecchiette, Rigatoni, Cavatelli, Bowtie

Sauces | Pesto, Fresh Tomato, Alfredo, Vodka, Mushroom

Accompaniments to Include:

Sweet Sausage, Mushrooms, Broccoli Rabe  
Sundried Tomatoes, Roasted Peppers, Onions,  
English Peas, Marinated Artichokes, and Caramelized Onions

## Mediterranean |

### Chef attended

Greek Salad, Hummus, Flatbreads, Feta Herb

Spread Pickled Vegetables, Stuffed Grape Leaves

Couscous with Roasted Red Peppers, Olives, and Feta

Traditional Lamb, Pork or Chicken Gyro Made to Order

Tomato, Onion, Hot Sauce, and Tzatziki Sauce

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## Carving Station | chef attended | please select two

\*denotes an additional charge

Top Round of Beef with Horseradish Sauce Parker House Rolls  
Corned Beef with Whole Grain Mustard Rye Bread, Sauerkraut  
Pork Loin with Apple Compote and Roast Fennel  
Bone-In Fresh Ham with Pineapple Chutney  
Free Range Turkey with Cranberry Relish and Candied Yams  
Whole Faroe Island Salmon with Cucumber Salad and Green Goddess Dressing  
Rack of Lamb with Mint Yogurt Sauce and Farro Salad\*  
Beef Tenderloin with Red Wine Sauce and Crispy Onions\*

\* Enhancements | \$10 per guest

## Paella

Seafood Paella with Manila Clams, Mussels, Shrimp  
Saffron Flavored Rice with Fresh Vegetables, Chicken, Chorizo  
Tortilla de Patatas and Fried Almonds

## Austin BBQ | chef attended

BBQ or Country Fried Chicken  
Pulled Pork or Hand Carved Beef Brisket, Sausages  
“Slammin” Macaroni & Cheese  
Collard Greens, Pinto Beans, Roast Yams,  
Pickled Vegetables, Corn Bread, Cole Slaw and Soft Rolls

## South West | chef attended

Grilled Vegetable, Chicken and Manchego Cheese Quesadilla  
Chorizo & Vegetable Skewers  
Crisp Beef Tacos Made to Order with Cheddar Cheese, Lettuce, Tomato  
Refried Beans, Roast Jalapeno Peppers, Tortilla Chips  
Fresh Tomato Salsa, Green Salsa, Sour Cream, Guacamole

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## Mashed Potato Bar | chef attended

Garlic Mashed Potatoes

Maple Mashed Sweet Potato

Truffle Smashed Potatoes

Accompanied by Assorted Cheese and Toppings

Served in Martini Glass

## Slider Station | chef attended

New York State Grass-Fed Burgers Cooked to Order on the Grill

Toppings

Tomato, Lettuce, Red Onion, Pickles, Roast Jalapeños, Caramelized Onions, Aged Cheddar Cheese, Swiss, Goat Cheese, Avocado, Sautéed Mushrooms, Applewood Smoked Bacon, and Crispy Onions

Sauces:

Ketchup, Dijon Mustard, BBQ Sauce, Ranch Dressing, Mayonnaise, Balsamic Steak Sauce

Potato Buns, Ciabatta Rolls, Brioche Buns

Handcut Tuscan Fries

## Dessert | butlered sweets

Mini Cupcakes

Deep Fried Oreos

Vanilla Milk Shakes with Chocolate Chip Cookies

Chocolate Dipped Strawberries

Brownies with Chocolate Fudge

Mini Cannolis

Regular and Decaffeinated Coffee, Selection of Teas

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Additional charges include : 22% administrative fee, 6.875% sales tax, and \$250 Maître D Fee

LOCALLY SOURCED, RESPONSIBLY HANDLED • Due to the farm to table nature of our menus, options may vary based on the season.

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