

Our Seasonal Philosophy

“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

4 Hour Seated Menu

*denotes an additional charge

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 and White Bean

Seated Dinner Course

Course One | please select one

Simple Fancy Greens | Balsamic Dressing

Romaine Hearts | Focaccia Croutons, Caesar Dressing

Arugula | Grilled Radicchio, Oranges, Gorgonzola, Balsamic Vinaigrette

Bufala Mozzarella | Roasted Tomatoes, Basil, Tuscan Olive Oil*

* Enhancement | \$2.50 per guest

Entrée Choice or Duet | please select two

Grilled Filet Mignon | Creamed Spinach, Lyonnaise Potatoes

Braised Short Ribs | Soft Polenta, Roast Broccoli

Breast of Chicken Pecan | Tri-Color Carrots, Sweet Potato "Casserole", Honey-Mustard

Faroe Island Salmon | Baby Green Beans, Potato Puree, Beurre Blanc

Chilean Sea Bass | Porcini-Crusted, Mushrooms, Grape Tomatoes, Fingerling Potatoes, Cabernet Reduction

Seared Striped Bass | Rainbow Swiss Chard, Sicilian Couscous, Raisins, Saffron

Roast Pork Tenderloin | Apple Chutney, Broccolini, Mashed Potatoes, Pork Jus

Chef will prepare a vegetarian entrée upon request

STONEHOUSE
AT STIRLING RIDGE

Dessert | butlered sweets

Mini Cupcakes

Deep Fried Oreos

Vanilla Milk Shakes with Chocolate Chip Cookies

Chocolate Dipped Strawberries

Brownies with Chocolate Fudge

Mini Cannolis

Freshly Brewed Coffee and Herbal Tea Service

STONEHOUSE
AT STIRLING RIDGE

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.

50 Stirling Road, Warren, New Jersey, 07059 • Info@LandmarkHospitality.com • 866.683.3586