

SIT DOWN DINNER

COURSE ONE- choice of

LACINATO KALE CAESAR

Sourdough Croutons, Classic Caesar Dressing

LOCAL GREEN SALAD

White Balsamic Vinaigrette, Shaved Radish, Sunflower & Poppy Seed Crumble

ENTRÉE -please select two

GRILLED FILET MIGNON

Potato Puree, Roasted Root Vegetables, Crispy Parsnips, Red Wine Sauce

BRAISED SHORT RIBS

Creamy White Polenta, Swiss Chard, Crispy Shallots, Natural Broth

ROASTED CHICKEN BREAST

Black Barley, Brussel Sprouts, Pickled Cranberries, Lemon Thyme Au Jus

PAN SEARED SALMON

Haricot Vert, Spaghetti Squash, Sage Beurre Blanc

CORIANDER CRUSTED TUNA

Mushroom Ragu, Baby Carrots, Bok Choy, Honey Soy Gastrique

Chef will prepare a vegetarian entrée upon request

DESSERT

PLATED SEASONAL DESSERT OR OCCASION CAKE

Fresh Brewed Coffee & Assorted Tea

EXECUTIVE CHEF DAVID DRAKE

50 STIRLING ROAD WARREN NJ 07059
WWW.STONEHOUSEATSTIRLINGRIDGE.COM

STONEHOUSE
AT STIRLING RIDGE

ADULT GUEST MINIMUMS AND COSTS

Wine Cellar - 20

Townhouse -22

Wine Loft - 15

\$65.00 Per Guest

Plus 22% Administrative Charge

6.625% NJ Sales Tax

\$150 Bartender Fee

ENHANCEMENTS

Additional Station for \$15 per Guest

Chefs Selection of 5 Passed Hors d'oeuvres \$15 per Guest

3rd Entrée Selection \$8 per guest

Ribeye Steak \$20 per guest

Three Hour Beer and House Wine Bar \$25 per Guest

Three Hour Premium Shelf Open Bar \$35 per Guest

Consumption Bar – Bartender Fee plus Final Bar Tab

GUEST COUNT AND PAYMENT TERMS

You must guarantee a minimum number of guests at contract signing.

Your final guest count is due 10 days before the Event.

If extra guests are in attendance or any additional charges are incurred during the event, Final payment is due upon completion of event.

\$250.00 non-refundable deposit secures your date.

MENUS

Menus Change Seasonally

DÉCOR

No Balloons or Confetti Allowed in the Chefs Room or Main Dining Room

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