



STONEWATER OFF-SITE CATERING MENU

Jewish Holiday's & More

We'd be honored to cater everything from your High Holidays, to Passover Dinner, to Shiva meals and everything in between.

We offer a range of à la carte catering options from lox platters to chef prepared beef brisket, to quiches and more. Create a custom menu that your entire group can enjoy!

Add On's

Provisions-If you need any rentals, we can help you source, secure and manage.

Linens | Tables | Chairs | Flatware | Glassware | Serving Pieces | And More

Staff-Looking for help at your event, we have professional, trained staff.

On-Site Chef | Bartenders | Servers

Beverages- We can stock your bar

Spirits | Wine | Beer | Soda | Juices | Mixers | Specialty Cocktails

Email or Call Whitney
For additional details, menu ideas, pricing and to
place orders.

440.461.4653 x232

wneidus@stonewatergolf.com



StoneWater off-site catering menu

SOUPS

MOTZAH BALL SOUP

savory & delicious, house made chicken stock, fluffy & hand rolled Matzo Balls

EXTRA MOTZOH BALLS (DRY)

CHICKEN NOODLE SOUP

made from scratch, slowly simmered chicken broth, vegetables, egg noodles

STARTERS minimum order of 1 dozen

GEFILTE FISH

served with purple horseradish

MINI LOX BAGEL PLATTER

lox, everything, poppy or plain bagel, cream cheese, shaved red onion, capers

MINI QUICHE PLATTER

broccoli cheddar / spinach & feta / florentine / goat cheese, spinach & sun-dried tomato

DEVEILED EGGS

mayonnaise, dijon mustard, paprika, salt, pepper, olive oil drizzle, parsley

GRANDMA'S CHOPPED CHICKEN LIVER

chopped liver, onions, hardboiled eggs (8oz)

SMOKED SALMON SPREAD

cream cheese with fresh herbs and seasonings

SMOKED TROUT DIP

mayonnaise & chives

SALADS

served scooped, on lettuce cups, wraps or bread

EGG SALAD

TUNA SALAD

CHICKEN SALAD

PRODUCE

small platter serves 10-12 / large platter serves 12- 24

CRUDITE PLATTER

assorted raw or grilled vegetables with two dips

FRUIT PLATTER

seasonal selection



SALMON PLATTERS

small platter serves 10-12 / large platter serves 12- 24

SMOKED SALMON PLATTER

smoked & sliced Norwegian Salmon, served with capers, cream cheese, dill, tomatoes, red onion, cucumber

WHOLE BAKED SALMON PLATTER

with lemon dill sauce

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ENTREES

ROASTED AIRLINE CHICKEN BREAST

all natural chicken in our secret blend of seasonings

ROSEMARY & HERB ROASTED CHICKEN BREAST

white wine lemon sauce

GRILLED SALMON

lemon beurre blanc

TROUT

cajun, grilled, or pistachio crusted

SLOW ROASTED BEEF BRISKET

served with au jus & horseradish cream sauce

MARINATED + GRILLED FLANK OR HANGER STEAK

bourbon steak sauce or chimichurri

BEEF TENDERLOIN

red wine demi or béarnaise sauce

BRAISED BEEF SHORT RIB

red wine + tomato braised

MEATLOAF

ground beef brisket, sweet glaze or mushroom brown gravy

VEGETABLE SHEPARD'S PIE

mushroom, carrots, peas, onion, savory vegetarian gravy

EGGPLANT PARMESAN

breaded eggplant, marinara, pecorino, mozzarella & ricotta

ASSORTED PASTAS & SAUCES

penne	classic marinara
rigatoni	garlic cream
orecchiette	vodka
tortellini	pesto

SIDES

NOODLE KUGEL

HARICOT VERT

with garlic & diced tomatoes

ROASTED BRUSSEL SPROUTS

SEASONAL ROASTED VEGETABLE MEDLEY

GRILLED ASPARAGUS

ROASTED BUTTERNUT SQUASH

with sage

POTATO PANCAKES

with apple sauce & sour cream

ROASTED HERB FINGERLING POTATOES

GARLIC MASHED POTATOES

HERBED +LEMON WHITE QUINOA

DESSERT minimum order of 1 dozen)

LEMON MERINGUE BARS

COCONUT BARS

PISTACHIO CHOCOLATE DIPPED COCONUT MACAROONS

