

STONEWATER CATERING



Graduation Catering & Parties

Celebrate your graduate with a catered party they won't forget

GRADUATION SEASON IS HERE!

From celebrating your high school or college graduates, to the eighth graders and beyond, let the catering experts at StoneWater take the hassle of preparing food for all of your guests off of your shoulders. With a variety of catering packages to choose from, drop-off catering to full-service staffing and bar capabilities, you can sit back and enjoy the day with your graduate and friends and family.

We offer a range of 'la carte options from sandwich platters to hot food to taco bars and more- for you to create a custom menu that your entire family and all of your friends can enjoy. We'd also be thrilled to get your soon-to-be graduate involved and let them select their grad party menus so they have all their favorites!

If you want to skip hosting at your house, *The Venue at StoneWater* or our outdoor bar & patio *The Yard*, could be the perfect fit.

Email or Call Whitney for additional details, menu ideas and pricing.

PLUS- BOOK WITH WHITNEY BY APRIL 15 AND RECEIVE A *\$50 CREDIT TOWARDS YOUR GRADUATION CATERING SERVICES.

*\$50 credit valid with any order \$300 and over

STONewater GRADUATION CATERING

A 'La Carte Graduation Catering Items

Work with our Catering Team to select your quantities, mix & match options and create your perfect menu.

CHIPS & DIPS

Medium Bowl (Serves 12) Large Bowl (Serves 24)
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Buffalo Chicken Dip

House Guacamole

Leek & Gruyere Spinach Dip

SALADS

Medium Pan (Serves 10) Large Pan (Serves 20)
can add chicken or shrimp to any salad
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HOUSE SALAD

mixed greens, cherry tomatoes, shaved carrots,
cucumbers, mozzarella

CHOPPED CAESAR

romaine, shaved parmesan, grilled red onions, hard
boiled eggs, croutons

GREEK SALAD

romaine, cucumber, red peppers, red onions, tomatoes,
olives, feta cheese

SPINACH SALAD

strawberries, goat cheese, sliced almonds

SUBS, SANDWICHES, WRAPS & SLIDER PLATTERS

minimum order of 1 dozen
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ITALIAN SUB

salami, soppressata, prosciutto, romaine, provolone,
italian vinaigrette

EGG SALAD SANDWICH

bibb lettuce, tomato & shaved red onion served

CALIFORNIA VEGGIE SANDWICH

hummus, avocado, roasted red pepper, cucumber,
watercress, sweet & spicy aioli

BEEF TENDERLOIN SANDWICH

sliced tenderloin, arugula, horseradish cream, caramelized
onions & fig jam

TRAYS

Small (Serves 20) Large (Serves 40)
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Veggie Tray:

mix of raw & roasted vegetables, served with hummus & ranch

Seasonal Fruit Tray

Cheese Tray:

selection of local & imported cheeses, grapes, crackers

BUILD A BAR

per person pricing
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NACHO BAR

tortilla chips, grilled chicken or ground beef, queso, pico de gallo,
sour cream, shredded lettuce, jalapeños

TACO BAR

mix or selection of ground beef, shredded chicken or carne asada,
soft or hard tortillas, shredded lettuce, cheese, pico de gallo,
jalapeños, sour cream

BAKED POTATO BAR

chili, cheddar cheese, bacon bits, sour cream, scallions, butter

SALAD BAR

chopped romaine or mixed greens, shaved carrots, tomatoes,
cucumbers, cauliflower & chickpea medley, pickled onions,
chopped egg, bacon bits, cheddar & mozzarella cheeses

TURKEY CLUB WRAP

Turkey, cheddar cheese, bacon, avocado and garlic aioli

BUFFALO CHICKEN WRAP

Grilled chicken, romaine, buffalo sauce blue cheese or ranch

GRILLED CHICKEN CAESAR WRAP

Romaine, parmesan, grilled red onions, caesar dressing

BBQ PULLED PORK SLIDERS

house slaw

FRIED CHICKEN SLIDERS

bacon, cheddar, mayo & pickle

STONewater GRADUATION CATERING

PROTEIN ENTREE'S

*minimum order of 1 dozen

STICKY SESAME GLAZED SALMON

CHICKEN PARMESAN
marinara sauce, provolone

PAN FRIED CHICKEN PICATTA
capers, lemon

CRISPY BREADED CHICKEN FINGERS
choice of two dipping sauces; ranch, honey mustard, buffalo
sauce, ketchup, BBQ sauce, sticky sesame, dill ranch

HOUSE SMOKED BBQ RIBS
minimum order 4 dozen

SLICED FLANK STEAK
served with chimichurri
ordered by the lbs

SMASH BURGERS
lettuce, tomatoes, mayo, ketchup, american cheese, pickles
**recommended with onsite chef*

PASTA ENTREE'S

Half Pan (serves 12) Full Pan (Serves 24)

PENNE WITH MARINARA

RIGATONI BOLOGNESE
classic meat sauce

PENNE WITH GARLIC CREAM SAUCE

LASAGNA BAKE

MAC 'N CHEESE
penne pasta

BUFFALO MAC 'N CHEESE
penne pasta & shredded chicken

COLD SIDES

Medium Bowl (serves 12) Large Bowl (Serves 24)

ROASTED BROCCOLI SALAD
shaved red onion, dried cranberries, sunflower seeds, roasted
garlic vinaigrette

CAPRESE PASTA SALAD
tomatoes, mozzarella, bow tie pasta, basil, olive oil vinaigrette

GERMAN POTATO SALAD

WATERMELON FETA SALAD

CUCUMBER SALAD

MEXICAN STREET CORN MEDLEY
corn, cojita, mayo, cilantro, chili powder

HOT SIDES

Half Pan (serves 12) Full Pan (Serves 24)

CLASSIC MASHED POTATOES

CHEESY TATOR TOT BAKE

ROASTED RED SKIN POTATOES

ASIAN RICE
jasmine rice, carrots, spinach, mushrooms,
sticky sesame & asian peanut sauce

ROASTED BROCCOLI & CARROT MEDLEY

CHILI CRISP BRUSSEL SPROUTS
sweet n' spicy aioli

LEMON RISOTTO WITH SUMMER VEGETABLES

ROASTED ASPARAGUS

MODERN GREEN BEAN CASSEROLE
béchamel sauce, mushrooms, parmesan, crispy shallots