

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.

Add On's

Rentals-If you're in need of rentals, we can help you there too!

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

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

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 GRADUATION OFF-SITE CATERING

A 'La Carte Off-Site 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)

Buffalo Chicken Dip \$60 / \$110

House Guacamole \$60 / \$110

Spinach & Artichoke Dip \$55 / \$105

SALADS

Medium Pan (Serves 10) Large Pan (Serves 20)
can add chicken or shrimp to any salad +\$
price includes 1 dressing option

HOUSE SALAD \$70 / \$130
mixed greens, cherry tomatoes, shaved carrots,
cucumbers, mozzarella

CHOPPED CAESAR \$90 / \$170
romaine, shaved parmesan, grilled red onions, hard
boiled eggs, croutons

GREEK SALAD \$90 / \$170
romaine, cucumber, red peppers, red onions, tomatoes,
olives, feta cheese

SPINACH SALAD \$80 / \$150
strawberries, goat cheese, sliced almonds

Dressing Options: ranch, balsamic, lemon vinaigrette,
caesar, dill ranch, blue cheese, italian

SUBS, SANDWICHES, WRAPS & SLIDER PLATTERS

minimum order of 1 dozen

ITALIAN SUB (6 inch) \$84 / dz
salami, soppressata, prosciutto, romaine, provolone,
italian vinaigrette

CALIFORNIA VEGGIE SANDWICH \$72 / dz
hummus, avocado, roasted red pepper, cucumber,
watercress, sweet & spicy aioli on whole wheat

BEEF TENDERLOIN SANDWICH \$120 / dz
sliced tenderloin, arugula, horseradish cream, caramelized
onions & fig jam

SLIDER PLATTERS

minimum order of 1 dozen

SLOPPY JOE SLIDERS \$30 / dz
sloppy joe meat, cheddar cheese crispy onions on
hawaiian rolls

CHOPPED ITALIAN SLIDERS \$30 / dz
genoa salami, pepperoni, ham, provolone cheese,
roasted red peppers, pepperoncini on hawaiian rolls
brushed with olive oil and Italian seasoning topping

TRAYS

Small (Serves 20) Large (Serves 40)

Veggie Tray: \$80 / \$150
mix of raw & roasted vegetables, served with hummus & ranch

Seasonal Fruit Tray: \$85 / \$155

Cheese Tray: \$80 / \$150
selection of local & imported cheeses, grapes, crackers

BUILD A BAR

per person pricing / minimum order 10 people

NACHO BAR: Shredded Chicken \$10/per / Ground Beef \$12/per
• tortilla chips, queso, pico de gallo, sour cream, shredded
lettuce, jalapeños

TACO BAR: Shredded Chicken \$10/per / Ground Beef \$12/per
Carne Asada \$14/per (mix or choose one)
• soft or hard tortillas, shredded lettuce, cheese, pico de gallo,
jalapeños, sour cream

BAKED POTATO BAR \$6/per
• chili, cheddar cheese, bacon bits, sour cream, scallions, butter

SALAD BAR \$10/per
chopped romaine or mixed greens, shaved carrots, tomatoes,
cucumbers, cauliflower & chickpea medley, pickled onions,
chopped egg, bacon bits, cheddar & mozzarella cheeses

TURKEY CLUB WRAP \$84 / dz
turkey, cheddar cheese, bacon, avocado and garlic aioli

BUFFALO CHICKEN WRAP \$80 / dz
grilled chicken, romaine, buffalo sauce blue cheese or ranch

GRILLED CHICKEN CAESAR WRAP \$80 / dz
romaine, parmesan, grilled red onions, caesar dressing

BBQ PULLED PORK SLIDERS \$30 / dz
braised shredded pork, house slaw, hawaiian rolls

FRIED CHICKEN SLIDERS \$30 / dz
bacon, cheddar, mayo & pickle

HAM & CHEESE SLIDERS \$30 / dz
ham & swiss on hawaiian rolls brushed with buttery dijon mustard and
black sesame seed topping

STONewater GRADUATION OFF-SITE CATERING

PROTEIN ENTREE'S

minimum order of 1 dozen

STICKY SESAME GLAZED SALMON \$96 / dz

CHICKEN PARMESAN \$84 / dz
marinara sauce, provolone

PAN FRIED CHICKEN PICATTA \$84 / dz
capers, lemon

CRISPY BREADED CHICKEN FINGERS \$24 / dz
choice of two dipping sauces; ranch, honey mustard, buffalo sauce, ketchup, BBQ sauce, sticky sesame, dill ranch

HOUSE SMOKED BBQ RIBS \$32 / dz
minimum order 4 dozen

SLICED FLANK STEAK \$22 / lbs
served with chimichurri or balsamic steak sauce
ordered by the lbs

SMASH BURGERS \$72 / dz
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 \$72 / \$140

RIGATONI BOLOGNESE \$96 / \$185
classic meat sauce

PENNE WITH GARLIC CREAM SAUCE \$78 / \$145

LASAGNA BAKE \$75 / \$140

MAC 'N CHEESE \$60 / \$100
penne pasta

BUFFALO MAC 'N CHEESE \$65 / \$115
penne pasta & shredded chicken

HOT SIDES

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

CLASSIC MASHED POTATOES \$60 / \$110

CHEESY TATOR TOT BAKE \$65 / \$115

ROASTED RED SKIN POTATOES \$60 / \$110

ASIAN RICE \$96 / \$185
jasmine rice, carrots, spinach, mushrooms,
sticky sesame & asian peanut sauce

COLD SIDES

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

ROASTED BROCCOLI SALAD \$60 / \$110
shaved red onion, dried cranberries, sunflower seeds, roasted
garlic vinaigrette

CAPRESE PASTA SALAD \$60 / \$110
tomatoes, mozzarella, bow tie pasta, basil, olive oil vinaigrette

GERMAN POTATO SALAD \$60 / \$110
bacon, scallion, vinegar dressing

TRI-COLORED TORTELLINI ANTIPASTO SALAD \$60 / \$110

CUCUMBER SALAD \$60 / \$110
sour cream, dill

MEXICAN STREET CORN MEDLEY \$60 / \$110
corn, cojita, mayo, cilantro, chili powder

ROASTED BROCCOLI & CARROT MEDLEY \$72 / \$140

CHILI CRISP BRUSSEL SPROUTS \$72 / \$140
sweet n' spicy aioli

LEMON RISOTTO WITH SUMMER VEGETABLES \$84 / \$160

ROASTED ASPARAGUS \$72 / \$140

MODERN GREEN BEAN CASSEROLE \$84 / \$160
béchamel sauce, mushrooms, parmesan, crispy shallots

SAMPLE THEMED DINNER PACKAGES

minimum order 10 people

SMOKEHOUSE DREAMS \$34 / person

includes:
BBQ Baby Back Ribs (3 rib pp)
Crispy Breaded Chicken Fingers (3pp)
Coleslaw
Cornbread
Mac & Cheese
Choice of Vegetable
Selection of 2 desserts

THE ITALIAN BOOT \$28 / person

includes:
Chicken Parmesan or Chicken Piccata
Penne Pasta with choice of sauce
Garlic Bread
House Salad
Choice of Vegetable
Selection of 2 Desserts