Stone House Restaurant and Inn
3023 National Pike
Farmington, PA 15437
Phone: 724-329-8876
www.stonehouseinn.com
Our Catering Services are available at several venues including but not limited to the Fernstone Retreat, the Barn at Fallingwater, Touchstone Center for Crafts, the Barn and Vineyard at Christian Klay Winery, on-site in our Ballroom or in your backyard! Please request a consultation with one of our Event Coordinators to discuss your endless possibilities.

Chef Jeremy Critchfield has over 20 years of experience in the kitchens of five star resorts and restaurants all over the country. Chef and his team will thrill your taste buds, delight your event guests and exceed your expectations.

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PLEASE NOTE:
We can accommodate any special menu request. Contact one of our Event Coordinators to discuss your endless event options.

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SMOKEHOUSE CATERS

The Little Pig
Pulled Pork with Rolls, Smoked Chicken Quarters,
Potato Salad, or Cole Slaw and Fudge Brownies

The Big Pig
Pulled Pork with Rolls, Smoked Chicken Quarters,
Potato Salad, Baby Back Ribs, Mac and Cheese,
Corn on the Cob, and Fudge Brownies

The Whole Hog
Pulled Pork with Rolls, Smoked Chicken Quarters,
Potato Salad, Baby Back Ribs, Mac and Cheese,
Corn on the Cob, Beef Brisket, Smoked Sausage,
BBQ Beans, and Fudge Brownies
Add on to any package: Sausage, Ribs or Brisket

ON SITE COOKING—minimum of 100 guests.
Plan your Hoe-down for any neck of the woods. We'll bring the smoker to your site
and serve the feast. One of our expert Pit Masters will accompany
the Smoker to your event. Larger gatherings may require additional Pit Masters.
Call for your custom quote today!

BUILD YOUR OWN BACKYARD BBQ

BUY THE POUND
Pulled Pork
Beef Brisket
Baby Back Ribs
Half Smoked Chicken
Smoked Chicken Salad
Smoked Sausage

MUST HAVES
Rolls by the Dozen
Grilling Rubs
Fudge Brownies
Memphis BBQ Sauce
Tarheel Sauce
Whole Pecan Pie

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Please choose one selection from each group below to build your own brunch.

Four Choices, Five Choices, Six Choices, Seven Choices.

Groups with less than 25 people will be served family style.

All brunch and luncheon buffets include Warm Bread, Coffee and Iced Tea.

**Group A**
- Fresh Fruit Platter with Melons, Pineapple and Yogurt Dipping Sauce
- Fresh Fruit Kabobs with Yogurt Dipping Sauce
- Assortment of Danishes and Muffins

**Group B**
- Croissants Filled with Ham, Scrambled Eggs and American Cheese
- Toasted English Muffin Filled with Bacon, Scrambled Eggs and Cheddar Cheese
- Traditional Eggs Benedict
- Quiche with Ham, Broccoli and Cheese
- Home Style Sausage Gravy with Buttermilk Biscuits

**Group C**
- Thick Cut French Toast, Maple Syrup and Strawberries
- Blueberry Pancakes, Maple Syrup and Butter
- Buttermilk Pancakes, Maple Syrup and Butter
- Sweet Ricotta Cheese Blintz with Raspberry Sauce

**Group D**
- Hash Browned Potatoes with Cheddar
- Home Style Creamy Cole Slaw
- Red Bliss Potato Salad
- Marinated Pennsylvania Mushroom Salad
- Tomato and Cucumber Salad
- Fresh Tossed Greens Salad with Two Dressings
- Stone House Cobb Salad
- Buttermilk Redskin Mashed Potatoes
- Sautéed Vegetables

**Group E**
- Smoked Bacon and Sausage Patties
- Brown Sugar Glazed Honey Ham

**Group F**
- Chicken Parmesan with Mozzarella and Stone House Red Sauce
- Pecan Crusted Rainbow Trout with Frangelico Sauce and Oranges
- Pasta Alfredo with Roasted Vegetables
- Baked Rigatoni with Sausage, Mushrooms and Roasted Peppers in Tomato Cream Sauce
- Stone House Chicken and Dumplings

**Group G**
- Stone House Bread Pudding with Vanilla Sauce
- Chocolate Fudge Cake with Raspberry Sauce
- Bumble Berry Pie

**Brunch Enhancements:**
- Chef Carved Prime Rib Station
- Stone House Crab Cakes
- Tuscan Baked Chicken
- Smoked Salmon with all the trimmings
- Chef’s Pasta Station with Two Pastas and Three Sauces
LUNCHEON BUFFET
Buffet includes Warm Bread, Coffee and Iced Tea.
Four Choices, Five Choices, Six Choices
Available for groups of 25 or more (under 25 will be served family style)

**Up to Three Choices:**
- New England Clam Chowder
- Minestrone
- Chicken and Corn Chowder
- Loaded Baked Potato Soup
- Wedding Soup
- Salad Bar with Two Dressings
- Spinach Salad with Apples, Pears and Almonds
- Iceberg Wedge Salad
- Home Style Creamy Cole Slaw
- Red Bliss Potato Salad
- Marinated Pennsylvania Mushroom Salad
- Tomato and Cucumber Salad
- Buttermilk Mashed Redskin Potatoes
- Pasta Marinara
- Parmesan Risotto
- Baked Idaho Potato
- Garlic and Herb Roasted Red Skin Potatoes

**Up to Two Choices:**
- Stone House Chicken and Dumplings
- Chicken Parmesan with Mozzarella and Stone House Red Sauce
- Pecan Crusted Rainbow Trout with Frangelico Sauce and Oranges
- Grilled Chicken Club Sandwiches
- Baked Rigatoni with Sausage and Shrimp in Tomato Cream Sauce
- Chicken, Tuna, or Egg Salad on Croissants
- Black and Bleu Steak Salad
- Tuscan Baked Chicken
- Cajun Fried Turkey Breast with Honey Mustard
- Stone House Lasagna
- Grilled Salmon BLT Sandwich

**One Choice:**
- Stone House Bread Pudding with Vanilla Sauce
- Chocolate Fudge Cake with Raspberry Sauce
- Bumble Berry Pie

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Please make one selection from each group below.
(Appetizer course is optional.) Available for groups over 25 people.
Entrée selection includes warm bread and butter, coffee, tea and one dessert.
Choice of 2 entrée selections.

**Appetizer Course**
- New England Clam Chowder
- Minestrone
- Loaded Baked Potato Soup
- Wedding Soup
- Tomato-Mozzarella Bruschetta
- Spinach Dip
- Fresh Fruit Plate
- Fresh Garden Salad

**Entrées**
*All sandwich platters served with hand cut fries or potato salad*
- Black and Bleu Steak or Chicken Salad
- Stone House Cobb Salad
- Salmon B.L.T.
- Chopped Greek Salad with Shrimp
- Grilled Farm Vegetable Sandwich
- BBQ Pulled Pork Sandwich
- French Dip Sandwich Au Jus
- Chicken Fontina Sandwich
- Stone House Lasagna
- Chicken and Broccoli Alfredo
- Pecan Crusted Mountain Trout Fillet with Parmesan Risotto
- Stone House Chicken and Dumplings

**Desserts**
- Stone House Bread Pudding with Vanilla Sauce
- NY Cheesecake
- Chocolate Fudge Cake
- Bumble Berry Pie
- Pecan Pie
RECEPTIONS

COLD HORS D’ŒUVRES PLATTERS

Serves 50 guests
Gourmet Cheese Display with Honey Mustard Sauce, Grapes and French Bread
Crisp Fresh Garden Vegetable Platter with Ranch and Bleu Cheese Dips
Fresh Seasonal Fruit Presentation with Melons, Berries, Grapes and Pineapple
Peel and Eat Shrimp (160-180 pieces) of Chilled Shrimp with Lemon and Cocktail Sauce
Chilled Jumbo Shrimp on Ice (125-140 pieces) of Old Bay Boiled Shrimp with Lemon and Cocktail Sauce
Tomato-Basil Bruschetta and Grilled Mushroom and Chive Bruschetta Platter
Grilled Vegetable and Goat Cheese Tarts with Parmesan Crisp and Lemon Aioli
Mushroom Basil Tarts
Italian Grazing Platter with Ripe Tomatoes, Fresh Mozzarella, Mixed Olives, Roasted Peppers, Salami, Prosciutto, Parmesan, Roasted Garlic, Crostini, Extra Virgin Olive Oil and Fresh Basil Pesto

PASSED OR STATIONED HORS D’ŒUVRES

50 pieces
Parmesan Risotto Croquettes
Green Chili Shrimp Skewers
Seafood Fritters with Sweet Thai Chili Sauce
Croquettes with Prosciutto and Pecorino
Chorizo and Cheddar Pinwheels
BBQ Bacon Wrapped Scallops
Swedish Meatballs
Bacon Wrapped Shrimp
Sweet Soy Grilled Chicken Skewers
Teriyaki Grilled Beef Skewers
Sausage and Cheese Stuffed Mushroom Caps
Miniature Maryland Crab Cakes with Remoulade Sauce
Famous Stone House Jumbo Chicken Wings- 120 wings
Choose from our 21 Sauces and Rubs
BUILD YOUR OWN DINNER BUFFET

Customize your Buffet by making up to three selections from each group! Six Choices, Seven Choices, Eight Choices. All Buffets include Warm Bread, Coffee and Iced Tea. Available for groups of 25 or more (under 25 will be served family style)

Up to Three Choices:

Minestrone
Loaded Baked Potato Soup
Wedding Soup
Stone House Cobb Salad
Spinach Salad with Apples, Pears and Almonds
Tossed Garden Greens with Ranch and Balsamic
Home Style Creamy Cole Slaw
Red Bliss Potato Salad
Marinated Pennsylvania Mushroom Salad
Tomato and Cucumber Salad
Grilled Vegetable Medley
Buttermilk Mashed Redskin Potatoes
Pasta Marinara
Parmesan Risotto
Garlic and Herb Roasted Red Skin Potatoes
Southern Style Macaroni and Cheese
Country Style Green Beans

Up to Three Choices:

Chicken and Dumplings
Chicken Parmesan with Mozzarella and Stone House Red Sauce
Pecan Crusted Rainbow Trout
Grilled Chicken Breast Fontina
Baked Rigatoni with Sausage and Shrimp
Traditional Stuffed Chicken Breast with Pan Gravy
Black and Bleu Steak Salad
Cajun Stuffed Pork Chops
Tuscan Baked Chicken
Cajun Fried Turkey Breast with Honey Mustard
Stone House Lasagna
Brown Sugar Cured Salmon with Bourbon Sauce
Pasta Alfredo with Sautéed Vegetables

Up to Two Choices:

Stone House Bread Pudding with Vanilla Sauce
Chocolate Fudge Cake with Raspberry Sauce
Bumble Berry Pie, Caramel Apple Pie or Pecan Pie

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THE FANNY ROSS BUFFET

Buffet includes warm Bread, Coffee and Iced Tea.
Tossed Garden Greens Salad with Ranch and Balsamic
Marinated Tomato and Cucumber Salad
“Big as a Brick” Lasagna
Chicken Parmesan with Mozzarella and Stone House Red Sauce
Garlicky Green Beans and Mushrooms
Stone House Bread Pudding with Vanilla Sauce

THE TRADITIONAL WEDDING BUFFET

Buffet includes warm Bread, Coffee and Iced Tea.
Choice of Sliced Baked Ham or Sliced Roast Beef Au Jus
Crispy Fried Chicken
Choice of Cabbage Rolls or Pasta Marinara
Parsley or Mashed Potatoes
Garlicky Green Beans
Tossed Garden Greens Salad with Ranch and Balsamic

DINNER BUFFET ENHANCEMENTS

Chef Carved Prime Rib
Stone House Crab Cakes
Seafood and Alfredo Baked Rigatoni
Chicken Breast “Oscar” with Lump Crab, Asparagus and Hollandaise
Chef Carved Smoked Beef Brisket
Chef’s Pasta Station with Two Pastas and Three Sauces
Stone House Style Fried Chicken

ADD ON A SELF SERVE BAKED POTATO OR MASHED POTATO BAR

Toppings: Assorted Cheeses, Crumbled Bacon, Scallions, Sour Cream and Roasted Garlic.
FULL SERVICE PLATED DINNER OPTIONS

Minimum of 30 Guests – Please make up to two Entrée Selections.
There is an additional charge for 3rd Entrée choice.
All Entrée Selections include a House Salad with two dressing options, fresh vegetable,
one side dish, warm bread and butter, choice of dessert, and coffee and iced tea.

Stone Plated Entrée Selections

Chicken Parmesan with Mozzarella and Stone House Red Sauce
Chicken Breast with Traditional Bread Stuffing and Mushroom Sauce
Pecan Crusted Rainbow Trout with Frangelico Butter Sauce
Boneless Center Cut Pork Chops with Roasted Mushrooms and Peppers
Stone House Veal Parmesan with Stone House Red Sauce and Mozzarella
Lemon and Herb Crusted Atlantic Cod with Lemon-Caper Butter Sauce
12oz Char Grilled Ribeye Steak with Sautéed Mushrooms and Onions

Diamond Plated Entrée Selections

Chicken Breast Oscar topped with Lump Crab, Asparagus and Hollandaise
Spice Rubbed Atlantic Salmon Fillet
Queen Cut of Stone House Prime Rib Au Jus
Brown Sugar Cured Atlantic Salmon Fillet with Bourbon Butter Sauce
Rainbow Trout Oscar Topped with Lump Crab, Asparagus and Hollandaise
Cajun Stuffed and Smoked Double Cut Pork Chop

Sapphire Plated Entrée Selections

6oz Filet Mignon with Roasted Mushrooms and Cabernet Sauce
Marinated and Grilled Swordfish with Lemon Caper Sauce
Sautéed Shrimp, Scallops, and Lump Crab over Risotto
Cajun Seafood Fettuccini with Shrimp and Scallops

Ruby Plated Entrée Selections

5oz Filet Mignon and 6 Grilled Jumbo Shrimp with Cabernet Sauce
5oz Filet Mignon and 4oz Cold Water Lobster Tail with Drawn Butter
5oz Filet Mignon and Maryland Crab Cake
King Cut of Stone House Prime Rib Au Jus

Plated Entrée Side Dish Selections – one choice
Buttermilk Mashed Redskin Potatoes, Pasta Marinara, Parmesan Risotto, Baked Idaho Potato, or Garlic and Herb Roasted Red Skin Potatoes

Plated Dinner Dessert Selections – one choice
Stone House Bread Pudding with Vanilla Sauce
NY Cheesecake with Strawberries
Bumble Berry Pie, Pecan Pie, or Caramel Apple Pie
Chocolate Fudge Cake with Raspberry Sauce
When it comes to the details of your wedding, we leave no stone unturned!

We introduce to you The Stone Collection of Weddings:

Ruby Package
Diamond Package
Brides, Boots, and BBQ

Rock solid details you will find in each wedding package:

Planning services provided by our Wedding Director
Banquet Captain for the duration of your event
Detailed diagram of your event space
Dinner buffet, family style, or plated dinner

Complimentary accommodations in one of our guest rooms for the Bride and Groom for the night of the wedding with house champagne and chocolate covered strawberries

Overnight guest rooms for friends and family available on site

Schedule an appointment to discuss your wedding day please contact us at 724.329.8876
BRIDES BOOTS AND BBQ PACKAGE

Buffet Dinner
Minimum of 50 Guests
Buffet prices include Coffee, Lemonade and Iced Tea

Buffet includes:
Pulled Pork with Rolls
Smoked Chicken Quarters
Smoked Beef Brisket or Baby Back Ribs
Tossed Salad with Two dressings
Potato Salad or Cole Slaw
Southern Style Mac and Cheese
Ears of Corn with Butter and BBQ Beans

Cold Hors D'oeuvres Platters - serves 50 guests
Add on to compliment your package!
Gourmet Cheese Display with Honey Mustard Sauce, Crackers and Grapes
Crisp Fresh Garden Vegetable Platter with Ranch and Bleu Cheese Dips
Fresh Seasonal Fruit Presentation with Melons, Berries, Grapes and Pineapple,

Stationed Hot Hors D'oeuvres - 50 pieces per tray
BBQ Bacon Wrapped Scallops
Swedish Meatballs
Sweet Soy Grilled Chicken Skewers
Sausage and Cheese Stuffed Mushroom Caps
Bacon Wrapped Shrimp

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THE RUBY PACKAGE

Full Service Plated Dinner Menu

- Minimum of 50 Guests
- All Entrée Selections Include a House Salad with Two Dressings,
  Fresh Vegetable, One Side Dish Selection, Warm Bread and Butter,
  Coffee, Hot Tea, and Iced Tea

**Reception**

Select a combination of two:

**Cold Hors D’oeuvres Platters**

(One and a half pieces per person)
- Gourmet Cheese Display with Honey Mustard Sauce, Grapes and Crackers
- Crisp Fresh Garden Vegetable Platter with Ranch and Bleu Cheese Dips
- Seasonal Fruit Presentation with Melons, Berries, Grapes and Pineapple
- Ripe Melon wrapped in Prosciutto Ham with Honey Pepper Syrup

**Passed or Stationed Hot Appetizers**

(One and a half pieces per person)
- Parmesan Risotto Croquettes
- BBQ Bacon Wrapped Scallops
- Swedish Meatballs
- Sweet Soy Grilled Chicken Skewers
- Sausage and Cheese Stuffed Mushroom Caps

**Plated Entrée Selections**

- Pre-Selection of Two-
  - Chicken Breast Oscar topped with Lump Crab, Asparagus and Hollandaise
  - 12oz Char Grilled Ribeye Steak with Sautéed Mushrooms and Onions
  - Brown Sugar Cured Atlantic Salmon Fillet with Bourbon Butter Sauce
  - Rainbow Trout Oscar Topped with Lump Crab, Asparagus and Hollandaise
  - Vegetarian Choice: Mushroom Risotto—Roasted Mushrooms in our House Risotto Finished
    with Aged Parmesan and Herbs
  - Chicken Parmesan with Mozzarella and Stone House Red Sauce

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**Linen Upgrade** - Linen Offering from Windswept Linen Company -
Consult with our Wedding Director to find a linen upgrade in a color and pattern best suited to fit your day.
Package includes Napkins and Round Table Linens with 12” over hang from Class A.

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THE DIAMOND PACKAGE

Full Service Plated Dinner Menu

Minimum of 50 Guests
All Entrée Selections Include a House Salad with Two Dressings,
Fresh Vegetable, One Side Dish Selection, Warm Bread and Butter, Coffee, Hot Tea and Iced Tea

Reception
Select a combination of two:

**Cold Hors D’oeuvres Platters**
One and a half pieces per person
Chilled Jumbo Shrimp on Ice, Old Bay Boiled Shrimp with Lemon and Cocktail Sauce
Italian Grazing Platter with Ripe Tomatoes, Fresh Mozzarella, Mixed Olives, Roasted Peppers, Salami,
Prosciutto, Parmesan, Roasted Garlic, Bread, Extra Virgin Olive Oil and Fresh Basil Pesto
Tomato-Basil Bruschetta and Grilled Mushroom and Chive Bruschetta Platter

**Passed or Stationed Hot Appetizers**
One and a half pieces per person
Parmesan Risotto Croquettes
BBQ Bacon Wrapped Scallops
Sweet Soy Grilled Chicken Skewers
Miniature Maryland Crab Cakes with Remoulade
Baked Brie Cheese Wheel in Pastry with Raspberry Sauce, Fresh Fruit, Candied Pecans and Toast Points

**Plated Entrée Selections**
-Pre-Selection of Two-
Marinated and Grilled Swordfish with Lemon Caper Sauce
16oz Char Grilled Ribeye Steak with Sautéed Mushrooms and Onions
5oz Filet Mignon and 6 Grilled Jumbo Shrimp with Cabernet Sauce
5oz Filet Mignon and 4oz Cold Water Lobster Tail with Drawn Butter
5oz Filet Mignon and Maryland Crab Cake
King Cut of Stone House Prime Rib Au Jus

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Linen Upgrade - Linen Offering from Windswept Linen Company -
Consult with our Wedding Director to find a linen upgrade in a color and pattern best suited to fit your day.
Package includes Napkins and Floor Length Round Table Linens from Class A.

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BEVERAGE PACKAGES

HOSTED OPEN BAR
This option is priced per person. The total will be charged to your master bill. There is a three hour minimum with unlimited drinks based on your selection.

<table>
<thead>
<tr>
<th>Beer and Wine</th>
<th>Call Brands</th>
<th>Premium Brands</th>
</tr>
</thead>
<tbody>
<tr>
<td>Three Hours</td>
<td>Three Hours</td>
<td>Three Hours</td>
</tr>
<tr>
<td>Four Hours</td>
<td>Four Hours</td>
<td>Four Hours</td>
</tr>
</tbody>
</table>

HOST CONSUMPTION BASED BAR
This option is priced per drink. The total will be charged to the master bill at the end of the bar.

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Call and Premium Brand Options Available.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cocktails</td>
<td>Contact Us for Details</td>
</tr>
<tr>
<td>Domestic Beer</td>
<td>724-329-8876</td>
</tr>
<tr>
<td>Imported Beer</td>
<td><a href="mailto:info@stonehouseinn.com">info@stonehouseinn.com</a></td>
</tr>
<tr>
<td>House Wine</td>
<td></td>
</tr>
<tr>
<td>Soft Drinks or Tea</td>
<td></td>
</tr>
</tbody>
</table>

CASH BAR
This option is priced per drink. Guests pay individually.

<table>
<thead>
<tr>
<th>Beverage</th>
<th>Call and Premium Brand Options Available.</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cocktails</td>
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<td>House Wine</td>
<td></td>
</tr>
<tr>
<td>Soft Drinks or Tea</td>
<td></td>
</tr>
</tbody>
</table>

BRAND LIST

Call Brands
Absolut Vodka
Bacardi Rum
Captain Morgan Spiced Rum
Beefeater Gin
J and B Scotch
Jim Beam Bourbon
Jose Cuervo Tequila
Canadian Club Whiskey

Premium Brands
Ketel One Vodka
Bacardi Silver Rum
Myers Dark Rum
Tanqueray Gin
Chivas Regal Scotch
Jack Daniels Bourbon
Hornitos Tequila
Crown Royal

BEVERAGE ENHANCEMENTS
SANGRIAS
BLOODY MARY BAR
CHAMPAGNE TOAST
WINE SERVICE

We specialize in creating Signature Drinks to honor the Bride, Groom, Birthday Girl or Boy, etc. Ask your coordinator for a Signature Drink to celebrate the occasion!

We can meet any beverage budget by setting limits on consumption, types of liquor available, limit beer selection, etc. We also can customize any bar with your favorite liquor, wine or beer. Be sure to ask your coordinator for additional information.

Please note: All beverage bars require a minimum in bar sales. A bartender fee applies for each bartender required. A service charge will be charged on all alcohol sales. This amount will be charged to your master bill.
LET US STOCK YOUR FRIDGE
Minimum order required for delivery. Delivery fee will apply.

Farm Fresh Breakfast
Eggs by the dozen
Stone House Smoke House Bacon
Stone House Fresh Ground Sausage Patties
Assortment of Bagels, Muffins and Danishes
Orange Juice or Apple Juice
Stone House Italian Roast Coffee

Cold Appetizer Platters - Serves 25 guests
Gourmet Cheese Platter with Honey Mustard Sauce, Crackers, Grapes and French Bread
Crisp Fresh Garden Vegetable Platter with Ranch and Bleu Cheese Dips
Fresh Seasonal Fruit Platter with Melons, Berries, Grapes and Pineapple. Served with Yogurt Dipping Sauce
Peel and Eat Shrimp. (100 pieces)
Chilled Jumbo Shrimp on Ice. (75 Old Bay Boiled Shrimp)
Sliced Meats and Cheeses - Provolone, Pepper Jack and American cheese, Genoa Salami, Pepperoni, Baked Ham, with Olives, Roasted Red Peppers, Pepperoncini and honey mustard dip with two dozen rolls

Great for the Grill
10 - 8oz. Burger Patties with American cheese, lettuce, tomato, onion, buns, and pickles
10 - Herb Marinated Chicken Breast
10 - 12oz. Ribeye Steaks with Stone House steak seasoning
10 - 8oz. Filet Mignon with Stone House steak seasoning
10 - 12oz. Center Cut, Bone-in Pork Chops
10 Baked Potatoes with Sour Cream and Butter
2 dozen Grill Ready Ears of Corn

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READY TO SERVE

Enjoy your next event!! Let the Stone House cook for you!
All items hot and ready to serve in convenient disposable foil pans.
Minimum order required for delivery. Delivery fee will apply.

SIDES - sold by half pan or full pan
Buttermilk Mashed Potatoes
Loaded Mashed Potatoes
Garlic and Herb Roasted Potatoes
Country Style Green Beans
Red Bliss Potato Salad
Cole Slaw
Southern Mac and Cheese
BBQ Baked Beans
Pasta Marinara
Pasta Salad
Fresh Fruit Salad
Corn on the Cob
Tossed Salad with Dressing
Grilled Vegetables

MAIN DISHES - sold by half pan or full pan
Crispy Fried Chicken
Stuffed Chicken Breast
Chicken and Dumplings
    Chicken Marsala
    Sliced Baked Ham
Sliced Roast Beef Au Jus
    Cabbage Rolls
    Lasagna
Chicken and Broccoli Alfredo
    Pasta with Meat Sauce