

STONECREEK

— DINING COMPANY —



Private Dining Guide

Stone Creek Dining Company

2498 Perry Crossing Way, Suite 105 Plainfield, IN 46168

317-837-9100 • www.crgdining.com • stonecreekplainfield@crgdining.com

PLATED PACKAGE ONE

Please choose one salad and one entrée from each group. Your Select Menus will be printed and ready upon your arrival. Package price includes non-alcoholic beverages and bread service with sundried tomato dipping oil.

Plated Package One: \$38 per person

Salad Choices: Choose One

- **House Salad:** Mixed Greens / Red Onion / Cheddar & Mozzarella / Bruschetta Tomatoes / Sprouts / Sunflower Seeds
- **Classic Caesar:** Romaine / Creamy Parmesan Dressing / House made Croutons / Parmesan

Entrée Choices Group I: Choose One

- **Chicken Scaloppine:** Mushrooms / Prosciutto-Sherry Cream Sauce / Bleu Cheese Mashed Potatoes / Asparagus
- **Twin Pork Chops:** 7oz. Cut / Apricot-Onion Marmalade / Mashed Potatoes / Chef's Vegetable
- **Smothered Chicken:** Grilled Chicken Breast / Bacon / Honey Mustard / Cheddar / Mozzarella / Mushrooms / Scallions / Mashed Potatoes / Chef's Vegetables

Entrée Choices Group II: Choose One

- **Horseradish Dijon Crusted Sirloin:** 10 oz. Cut / Mashed Potatoes / Chef's Vegetable
- **Filet Mignon:** 6 oz. Cut / Herb Butter / Mashed Potatoes / Chef's Vegetable
- **Kimchi Meatloaf:** Thai Ketchup / Mashed Potatoes / Green Beans

Entrée Choices Group III: Choose One

- **Orange Miso Salmon:** Ginger-Soy Sauce / Sesame Rice Cake / Leek / Spinach / Asparagus / Scallion
- **Chicken Parmesan:** Garlic-Alfredo Angel Hair Pasta / Marinara / Mozzarella / Parmesan
- **Campfire Fettuccini:** Andouille Sausage / Barbecued Shrimp / Chicken / Mushrooms / Spinach / Scallions / Spicy Red Chili Cream Sauce

Dessert Platter: Served Family Style

- Cranberry and Golden Raisin Bread Pudding with Whiskey Sauce
- Stone Creek Carrot Cake with Cream Cheese Icing
- Milk Chocolate Pot de Crème

PLATED PACKAGE TWO

Please choose one salad and one entrée from each group. Your Select Menus will be printed and ready upon your arrival. Package price includes non-alcoholic beverages and bread service with sundried tomato dipping oil.

Plated Package Two: \$44 per person

Appetizer Choices: Choose Two: Served Family Style

- **Crispy Calamari:** Sriracha Aioli / Spring Greens / Blackberry-Balsamic Vinaigrette
- **Spicy Garlic Shrimp:** Chili Garlic Sauce / Scallions / Grilled French Bread
- **Heirloom Tomato:** Fresh Mozzarella / Herb Focaccia Crostini / Basil & Chervil Pesto / Balsamic / Olive Oil
- **Spinach and Artichoke Dip:** Served with Housemade Tortilla Chips

Salad Choices: Choose One

- **House Salad:** Mixed Greens / Red Onion / Cheddar / Mozzarella / Bruschetta Tomatoes / Alfalfa Sprouts / Sunflower Seeds
- **Classic Caesar:** Romaine / Creamy Parmesan Dressing / House made Croutons / Parmesan

Entrée Choices Group I: Choose One

- **Chicken Scaloppine:** Mushrooms / Prosciutto Sherry Cream Sauce / Danish Bleu Cheese Mashed Potatoes / Roasted Asparagus
- **Twin Pork Chops:** 7 oz. Cut / Apricot-Onion Marmalade / Mashed Potatoes / Chef's Vegetable
- **Smothered Chicken:** Grilled Chicken Breast / Bacon / Mushrooms / Scallions / Honey Mustard / Cheddar / Mozzarella / Mashed Potatoes / Chef's Vegetables

Entrée Choices Group II: Choose One

- **Filet Mignon:** 6 oz. Cut / Herb Butter / Mashed Potatoes / Chef's Vegetable
- **New York Strip Steak:** 12 oz. Cut / Caramelized Onions / Mashed Potatoes / Chef's Vegetable
- **Braised Asian Short Ribs:** Udon Noodles / Cucumber / Pickled Onion / Almond / Sesame / Ginger-Soy Mushroom / Spicy Sauce / Pickled Daikon & Carrot / Citrus Vinaigrette

Entrée Choices Group III: Choose One

- **Orange Miso Salmon:** Ginger-Soy Sauce / Sesame Rice Cake / Leek / Spinach / Asparagus / Scallion
- **Sea Scallops:** Parmesan Risotto / Grilled Asparagus / Wood-Fired Tomato Jam
- **Lump Crab Cake:** Romesco Red Pepper Sauce / Mashed Potatoes / Chef's Vegetables

Dessert Platter: Served Family Style

- Cranberry and Golden Raisin Bread Pudding with Whiskey Sauce
- Stone Creek Carrot Cake with Cream Cheese Icing
- Milk Chocolate Pot de Crème

Premier Package

Please choose one salad and one entrée from each group. Your Select Menus will be printed and ready upon your arrival. Package price includes non-alcoholic beverages and bread service with sundried tomato dipping oil.

Premier Package: \$55 per person

Appetizer Choices: Choose Two: Served Family Style

- **Triple Dip:** Housemade Hummus / Spinach & Artichoke Dip / Guacamole / Tortilla Chips / Grilled Flatbread
- **Crispy Calamari:** Sriracha Aioli / Spring Greens / Blackberry-Balsamic Vinaigrette
- **Spicy Garlic Shrimp:** Chili Garlic Sauce / Scallions / Grilled French Bread
- **Heirloom Tomato:** Fresh Mozzarella / Herb Focaccia Crostini / Basil & Chervil Pesto / Balsamic / Olive Oil

Salad Choices: Choose One

- **Seven Field Greens:** Dried Cranberries / Red Onion / Spiced Pecans / Bleu Cheese / Blackberry-Balsamic Vinaigrette
- **Iceberg Wedge:** Iceberg Lettuce / Bleu Cheese / Applewood Smoked Bacon / Bruschetta Tomatoes / Cucumbers / French Vinaigrette
- **Classic Caesar:** Romaine / Creamy Parmesan Dressing / House made Croutons / Parmesan

Entrée Choices Group I: Choose One

- **Chicken Scaloppine:** Mushrooms / Prosciutto Sherry Cream Sauce / Danish Bleu Cheese Mashed Potatoes / Roasted Asparagus
- **Twin Pork Chops:** 7 oz. Cut / Apricot-Onion Marmalade / Mashed Potatoes / Chef's Vegetable
- **Smothered Chicken:** Grilled Chicken Breast / Bacon / Mushrooms / Scallions / Honey Mustard / Cheddar / Mozzarella / Mashed Potatoes / Chef's Vegetables

Entrée Choices Group II: Choose One

- **Filet Mignon:** 8 oz. Cut / Herb Butter / Mashed Potatoes / Chef's Vegetable
- **New York Strip Steak:** 12 oz. Cut / Caramelized Onions / Mashed Potatoes / Chef's Vegetable
- **Ribeye:** 14oz. Cut / Herb Butter / Mashed Potatoes / Chef's Vegetable

Entrée Choices Group III: Choose One

- **Orange Miso Salmon:** Ginger-Soy Sauce / Sesame Rice Cake / Leek / Spinach / Asparagus / Scallion
- **Lump Crab Cake:** Romesco Red Pepper Sauce / Mashed Potatoes / Chef's Vegetables
- **Halibut:** Lemon Beurre Blanc / Green Beans / Parmesan-Rosemary Potatas / Pea Shoot / Scallion

Dessert Platter: Served Family Style

- Cranberry and Golden Raisin Bread Pudding with Whiskey Sauce
- Stone Creek Carrot Cake with Cream Cheese Icing
- Milk Chocolate Pot de Crème

Buffet Package

Our Buffet Package is available for groups of 25 or more. Please choose one salad, two entrées and two side items. Package price includes non-alcoholic beverages and bread service with sundried tomato dipping oil.

Buffet Package: \$34 per person

Salad Choices: Choose One

- **House Salad:** Mixed Greens / Red Onions / Cheddar / Mozzarella / Bruschetta Tomatoes / Alfalfa Sprouts / Sunflower Seeds
- **Classic Caesar:** Romaine / Creamy Parmesan Dressing / House made Croutons / Parmesan

Entrée Choices: Choose Two

- **Kimchi Meatloaf:** Thai Ketchup / Mashed Potatoes / Haricot Verts
- **Orange Miso Salmon:** Ginger-Soy Sauce / Sesame Rice Cake / Leek / Spinach / Asparagus / Scallion
- **Smothered Chicken:** Honey Mustard / Bacon / Mushrooms / Scallions / Cheddar / Mozzarella Cheese / Mushrooms
- **Horseradish-Dijon Crusted Sirloin:** Seasoned Sirloin Prepared Medium / Herb Garlic Butter
- **Chicken Picatta:** Spinach / Lemon-Caper Buerre Blanc / Mushrooms / Angel Hair Pasta
- **Tuscan Penne:** Italian Sausage / Grilled Chicken / Mushrooms / Scallions / Smoked Gouda Cream

Side Choices: Choose Two

- Roasted Garlic Mashed Potatoes
- White Cheddar Au Gratin Potatoes
- Dirty Wild Rice with Prosciutto
- Green Beans
- Chef's Vegetable

Dessert Platter: Served Family Style

- Stone Creek Carrot Cake with Cream Cheese Icing
- Cranberry and Golden Raisin Bread Pudding with Whiskey Sauce
- Milk Chocolate Pot de Crème

ADDITIONS TO DINNER PACKAGES

Choose as many platters as you would like. Each platter serves 25 people.

Cold Appetizers: \$75 per platter

- **Fresh Fruit Platter:** Assortment of Seasonal Fruit / Cream Cheese Dip
- **Fresh Vegetable Platter:** Assortment of Crisp Vegetables / Ranch Dip
- **Cheese Platter:** Assortment of Domestic and Imported Cheeses / Assortment of Crackers

Cold Appetizers: \$125 per platter

- **Shrimp Cocktail:** Jumbo Shrimp / Horseradish Cocktail Sauce
- **Ahi Tuna:** Sesame Crusted / Napa Slaw / Spicy Sweet Mustard / Horseradish Cram / Pickled Ginger / Wasabi

Hot Appetizers: \$100 per platter

- **Spinach and Artichoke Dip:** with Chips
- **Spicy Garlic Shrimp:** Chili Garlic Sauce / Scallions / Grilled French Bread
- **Short Rib Potstickers:** Asian Barbecue Sauce / Seaweed Salad / Homemade Sweet Chili Sauce

Hot Appetizers: \$150 per platter

- **Lump Crab Cakes:** Lump Crab / Romesco Red Pepper Aioli
- **Filet Crostini:** Sliced Filet Mignon / Grilled Crostini / Wood-Fired Tomato Jam / Demi-Glace / Scallions

LUNCH PACKAGE

Please choose one item from each group. Your Select Menus will be printed and ready upon your arrival. Package price includes non-alcoholic beverages and bread service with sundried tomato dipping oil

Lunch Package: \$19 per person

Entrée Salad Choices: Choose One

- **Applewood Chicken Salad:** Field Greens / Applewood Smoked Bacon / Egg / Grilled Chicken / Spiced Pecans / Dried Cranberries / Danish Bleu Cheese / Cranberry Poppyseed Dressing
- **Sirloin Steak Salad:** Mixed Greens / Roasted Mushrooms / Caramelized Onion / Carrots / Applewood Smoked Bacon / Bleu Cheese / Tortilla Chips / Chipotle-Lime Vinaigrette
- **Calamari Caesar:** Romaine / Spicy Red Chili Aioli / Parmesan / Housemade Croutons / Creamy Parmesan Dressing (May Substitute Chicken)

Entrée Pasta Choices: Choose One

- **Campfire Fettuccini:** Andouille Sausage / Barbecue Shrimp / Chicken / Mushrooms / Spinach / Scallions / Spicy Red Chili Cream Sauce
- **Tuscan Penne:** Italian Sausage / Roasted Chicken / Mushrooms / Scallions / Smoked Gouda Cream

Entrée Sandwich Choices: Choose One

- **Breaded Pork Tenderloin:** Lettuce / Tomatoes / Red Onion / Dijon Mayo / Brioche Roll
- **Grilled Chicken:** Applewood Smoked Bacon / Lettuce / Tomato / Red Onion / Swiss Cheese / Mayo / Brioche Roll
- **Beer Battered Cod:** Lettuce / Tomato / Jalapeno Tartar Sauce / Brioche Roll
- **BLTA:** Applewood Smoke Bacon / Lettuce / Tomato / Guacamole / Brioche Bread
- **Bacon Cheddar Burger:** Lettuce / Tomato / Red Onion / Mayo / Brioche Roll

❖ **Sandwich Entrée will be served with your guest's choice of Fresh Fruit or French Fries**

STONE CREEK PRIVATE DINING POLICIES

Guarantees

A guaranteed head count is required for all meal functions 3 days prior to your event. This figure will be considered the minimum for billing purposes. Final billing will be based on your guarantee or the actual number in attendance, whichever is higher.

Deposits and Contracts

We require a signed contract and valid credit card information upon booking an event in our banquet space. This information is required as a deposit and guarantees your event date and time. Nothing will be charged to your credit card unless the event is cancelled, in which case you will be charged a cancellation fee of \$150. If the event is cancelled less than 7 days prior to the event, half of the cancellation fee will be charged and if the event is cancelled less than 5 days prior to the event, the entire cancellation fee will be charged to your credit card.

Payment/Billing

Payment is due immediately upon completion of the event unless other arrangements have been made prior to the event. An itemized invoice will be presented at the completion of the event. All charges will be based upon the guaranteed or actual attendance, whichever is greater. Acceptable forms of payment include cash, Visa, Master Card, Discover and American Express. All final payments include 9% sales tax.

Room Charges and Minimums

Various types of events require minimum guest guarantees in order to waive room charges. General guidelines can be discussed with your event manager.

Placement of Events

Stone Creek Dining Company makes every attempt to accommodate all of its guests. If you are requesting a specific location in the restaurant for your event, please be sure that the location is noted on your contract. If no specific location is requested, management reserves the right to determine your event's location based on reservations for that date.

Decorations/Access to the Room

In most cases, you will have access to your event room prior to your event for set-up and decoration. There may be rare cases where an event is booked prior to yours which would limit the time you are allowed access. Decorations including flowers and balloons are permitted but confetti of any kind is not allowed in the restaurant.

Additional Fees

The menu prices include table linens, china, flatware, napkins, glassware, but do not include sales tax or service charge.