

STONECREEK®
— DINING COMPANY —



PRIVATE DINING GUIDE

WWW.CRGDINING.COM

PRIVATE DINING *at* STONE CREEK MONTGOMERY

Stone Creek Dining Company Montgomery blends elegance and comfort with incredible food and excellent service. The menu includes a wide variety of sandwiches, salads, seafood, pastas, steaks, chops, and chicken. The luxurious decor and ideal location make Stone Creek a perfect setting for business meetings and social gatherings. Let us customize your one-of-a-kind event. We offer a variety of personalized lunch and dinner options that will exceed your expectations.

contact

STONECREEKMONTGOMERY@CRGDINING.COM

513.489.1444



RECEPTION PACKAGE

COLD APPETIZERS *Priced per person*

Shrimp Cocktail 6
lemon wedge, horseradish cocktail sauce

HOT APPETIZERS *Priced per person*

Meatballs 4	Buttermilk Chicken Tenders 5
san marzano tomato or	traditional southern fried chicken
housemade barbecue sauce	with housemade bbq sauce
Filet Crostini 6	Spicy Garlic Shrimp 5
tomato jam, herb butter, baguette	scallion, chili-garlic sauce, baguette
Baby Back Ribs 6	Brussels Sprout Au Gratin vg 4
housemade barbecue sauce	crostini

PLATTERS *(per person)*

Vegetable vg gf 3	Cheese 4
seasonal variety	assorted
Fresh Fruit vg gf 3	Chef Charcuterie Board 6
seasonal variety	crostini, pickled onion, dijon mustard

DESSERT PLATTER *\$25 per platter* *(all three desserts will be served family style)*

Peanut Butter Pie vg chocolate cookie crust, peanut butter cream, peanut butter cups, chocolate & caramel sauce, whipped cream	Carrot Cake vg cream cheese icing, candied walnut, caramel sauce, cinnamon sugar carrot curl	Strawberry Cheesecake vg graham cracker crust, strawberry, whipped cream
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gf gluten free vg vegetarian

*Consuming raw or undercooked foods increases chance of foodborne illness. Please inform your server of any allergies.
Menu items and pricing are updated seasonally and subject to change based on availability

PACKAGE I

\$45.00 per person

Please choose one salad and three entrées for your event.

Your selected menu will be printed and ready upon your arrival.
Package price includes non-alcoholic beverage and dessert.

SALADS *(choose one)*

House gf vg

iceberg, romaine, red onion, cheddar, mozzarella, bruschetta tomato, alfalfa sprout, sunflower seed

Caesar

romaine, crouton, parmesan, caesar dressing

ENTRÉES *(choose three)*

Filet Mignon 6oz* gf

garlic mashed potatoes, asparagus, herb butter

Campfire Fettuccine

andouille sausage, barbecued shrimp, chicken, spinach, mushroom, scallion, spicy red chili cream sauce

Orange-Miso Salmon*

sesame rice cake, leek, spinach, asparagus, scallion, ginger-soy sauce, orange-miso glaze

Chicken Scallopini

garlic mashed potatoes, bleu cheese, mushroom, prosciutto, asparagus, sherry cream sauce

Squash Wellington vg

phyllo pastry, butternut squash, mushroom duxelles, brussels sprout, sherry cream sauce, tomato jam

Blackened Mahi-Mahi

cajun dirty rice with bacon, black bean-cucumber salsa, cilantro crema, guacamole

DESSERT PLATTER

(all three desserts will be served family style)

Peanut Butter Pie vg

chocolate cookie crust, peanut butter cream, peanut butter cups, chocolate & caramel sauce, whipped cream

Carrot Cake vg

cream cheese icing, candied walnut, caramel sauce, cinnamon sugar carrot curl

Strawberry Cheesecake vg

graham cracker crust, strawberry, whipped cream

gf gluten free vg vegetarian

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PACKAGE II

\$60.00 per person

Please choose two appetizers, one salad, and three entrées for your event.

Your selected menu will be printed and ready upon your arrival.

Package price includes non-alcoholic beverage and dessert.

APPETIZERS *(choose two)*

Crispy Calamari
mixed greens, sriracha aioli,
blackberry-balsamic vinaigrette

Spicy Garlic Shrimp
scallion, chili-garlic sauce, baguette

Shrimp Cocktail
lemon wedge, horseradish cocktail sauce

Triple Dip vg
brussels sprout au gratin,
guacamole, roasted garlic hummus,
grilled flatbread, crostini

SALADS *(choose one)*

House gf vg
iceberg, romaine, red onion, cheddar, mozzarella,
bruschetta tomato, alfalfa sprout, sunflower seed

Caesar
romaine, crouton, parmesan, caesar dressing

ENTRÉES *(choose three)*

Filet Mignon 6oz* gf
garlic mashed potatoes, asparagus, herb butter

Campfire Fettuccine
andouille sausage, barbecued shrimp,
chicken, spinach, mushroom, scallion,
spicy red chili cream sauce

Orange-Miso Salmon*
sesame rice cake, leek, spinach, asparagus,
scallion, ginger-soy sauce, orange-miso glaze

Chicken Scallopini
garlic mashed potatoes, bleu cheese, mushroom,
prosciutto, asparagus, sherry cream sauce

Squash Wellington vg
phyllo pastry, butternut squash,
mushroom duxelles, brussels sprout,
sherry cream sauce, tomato jam

Blackened Mahi-Mahi
cajun dirty rice with bacon,
black bean-cucumber salsa,
cilantro crema, guacamole

DESSERT PLATTER

(all three desserts will be served family style)

Peanut Butter Pie vg
chocolate cookie crust,
peanut butter cream,
peanut butter cups,
chocolate & caramel sauce,
whipped cream

Carrot Cake vg
cream cheese icing,
candied walnut, caramel sauce,
cinnamon sugar carrot curl

Strawberry Cheesecake vg
graham cracker crust, strawberry,
whipped cream

gf gluten free vg vegetarian

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GRAND PACKAGE

\$65.00 per person

Please choose two appetizers, one salad, and three entrées for your event.

Your selected menu will be printed and ready upon your arrival.

Package price includes non-alcoholic beverage and dessert.

APPETIZERS *(choose two)*

Crispy Calamari
mixed greens, sriracha aioli,
blackberry-balsamic vinaigrette

Shrimp Cocktail
lemon wedge, horseradish cocktail sauce

Spicy Garlic Shrimp
scallion, chili-garlic sauce, baguette

Triple Dip vg
brussels sprout au gratin,
guacamole, roasted garlic hummus,
grilled flatbread, crostini

SALADS *(choose one)*

Caesar
romaine, crouton, parmesan,
caesar dressing

Iceberg Wedge
bleu cheese, cucumber,
applewood smoked bacon,
bruschetta tomato,
bleu cheese dressing

House gf vg
iceberg, romaine, red onion,
cheddar, mozzarella,
bruschetta tomato,
alfalfa sprout, sunflower seed

ENTRÉES *(choose three)*

Filet Mignon 8oz* gf
garlic mashed potatoes, asparagus, herb butter

Baby Back Ribs
andouille sausage, brussels sprout,
parmesan fries

New York Strip 12 oz.* gf
potato-bacon terrine,
honey-cumin glazed baby carrots, herb butter

Chicken Scallopini
garlic mashed potatoes, bleu cheese, mushroom,
prosciutto, asparagus, sherry cream sauce

Ribeye 14 oz.*
garlic mashed potatoes, green bean, herb butter

Squash Wellington vg
phyllo pastry, butternut squash,
mushroom duxelles, brussels sprout,
sherry cream sauce, tomato jam

Orange-Miso Salmon*
sesame rice cake, leek, spinach, asparagus,
scallion, ginger-soy sauce, orange-miso glaze

Blackened Mahi-Mahi
cajun dirty rice with bacon,
black bean-cucumber salsa, cilantro crema,
guacamole

DESSERT PLATTER

(all three desserts will be served family style)

Peanut Butter Pie vg
chocolate cookie crust,
peanut butter cream,
peanut butter cups,
chocolate & caramel sauce,
whipped cream

Carrot Cake vg
cream cheese icing,
candied walnut, caramel sauce,
cinnamon sugar carrot curl

Strawberry Cheesecake vg
graham cracker crust, strawberry,
whipped cream

gf gluten free vg vegetarian

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DAY PACKAGE MON-SAT 11AM-4PM

\$25.00 per person

Please choose four entrées for your event.

Your selected menu will be printed and ready upon your arrival.
Package price includes non-alcoholic beverage and family-style desserts..

ENTRÉES *(choose four)*

Applewood Chicken Salad *gf*

mixed greens, egg, spiced pecan, dried cranberry, bleu cheese, applewood smoked bacon, cranberry-poppysseed dressing

Grilled Salmon Salad* *gf*

romaine, bruschetta tomato, red onion, caper, egg, parmesan, garden herb dressing
(blackened upon request)

Campfire Fettuccine

andouille sausage, barbecued shrimp, chicken, spinach, mushroom, scallion, spicy red chili cream sauce

Shrimp & Linguini

asparagus, garlic, bruschetta tomato, parmesan

Blackened Chicken Sandwich

bacon, white cheddar, pickled onion, mayo, guacamole, brioche bun

White Cheddar Bacon Burger*

lettuce, onion, tomato, mayo, brioche bun
served with parmesan fries, sweet potato fries, cole slaw, or fruit

Orange-Miso Salmon*

sesame rice cake, leek, spinach, asparagus, scallion, ginger-soy sauce, orange-miso glaze

DESSERT PLATTER

(all three desserts will be served family style)

Peanut Butter Pie *vg*

chocolate cookie crust,
peanut butter cream,
peanut butter cups,
chocolate & caramel sauce,
whipped cream

Carrot Cake *vg*

cream cheese icing,
candied walnut, caramel sauce,
cinnamon sugar carrot curl

Strawberry Cheesecake *vg*

graham cracker crust, strawberry,
whipped cream

gf gluten free *vg* vegetarian

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BOARDROOM

14 people



**PRIVATE
DINING ROOM**

36 people

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