

STONE CREEK®
— DINING COMPANY —



PRIVATE DINING GUIDE

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PRIVATE DINING *at* STONE CREEK

Stone Creek Dining Company 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.



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 housemade barbecue sauce		traditional southern fried chicken with house bbq sauce	
Filet Crostini	6	Spicy Garlic Shrimp	5
tomato jam, herb butter, baguette		scallion, chili-garlic sauce, baguette	
Baby Back Ribs	6	Brussels Sprouts Au Gratin vg	4
housemade barbecue sauce		crostini	

PLATTERS *priced 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, grain mustard	

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

Peanut Butter Pie vg	Carrot Cake vg	Yuzu Cheesecake Bar
chocolate cookie crust,	cream cheese icing,	graham cracker crust, raspberry,
peanut butter cream,	candied walnut, caramel sauce,	whipped cream
peanut butter cups, chocolate &	cinnamon sugar carrot curl	
caramel sauce, whipped cream		

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 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 6 oz* gf

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

Squash Wellington vg

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

Blackened Mahi-Mahi

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

Yuzu Cheesecake Bar

graham cracker crust, raspberry,
whipped cream

gf gluten free vg vegetarian

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PACKAGE II

\$55 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)*

Spicy Garlic Shrimp

scallion, chili-garlic sauce, baguette

Triple Dip vg

Brussels sprouts au gratin,
guacamole, roasted garlic hummus,
grilled flatbread, crostini

Crispy Calamari

sriracha aioli, mixed greens,
blackberry-balsamic vinaigrette

Shrimp Cocktail

lemon wedge, horseradish cocktail sauce

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 potato, 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 potato, bleu cheese,
mushroom, prosciutto, asparagus,
sherry cream sauce

Squash Wellington vg

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

Blackened Mahi-Mahi

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

Yuzu Cheesecake Bar

graham cracker crust, raspberry,
whipped cream

gf gluten free vg vegetarian

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GRAND PACKAGE

\$62 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

Triple Dip vg

Brussels sprouts au gratin,
guacamole, roasted garlic hummus,
grilled flatbread, crostini

SALADS *(choose one)*

Caesar

romaine, crouton, parmesan,
Caesar dressing

Iceberg Wedge gf

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 potato, asparagus, herb butter

New York Strip 12 oz.* gf

potato-bacon terrine,
honey-cumin glazed baby carrot, herb butter

Ribeye 14 oz.*

garlic mashed potato, green bean, herb butter

Orange-Miso Salmon*

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

Pork Chop 10 oz.*

apricot-onion marmalade, scallion,
dirty wild rice with bacon, herb butter

Blackened Mahi-Mahi

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

Chicken Scallopini

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

Squash Wellington vg

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

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

Yuzu Cheesecake Bar

graham cracker crust, raspberry,
whipped cream

gf gluten free vg vegetarian

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CONTACT

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