

STONECREEK®
— 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.

locations

PLAINFIELD • ZIONSVILLE • NOBLESVILLE • GREENWOOD



RECEPTION PACKAGE

COLD APPETIZERS *priced per person*

Shrimp Cocktail lemon wedge, horseradish cocktail sauce	6
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HOT APPETIZERS *priced per person*

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

PLATTERS *priced per person*

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

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 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 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, 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

Strawberry Cheesecake vg

graham cracker crust, strawberry, whipped cream

gf gluten free vg vegetarian

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PACKAGE II

\$60 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 sprout 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 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,
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

Strawberry Cheesecake vg

graham cracker crust, strawberry,
whipped cream

gf gluten free vg vegetarian

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GRAND PACKAGE

\$65 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 sprout 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

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

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 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*

romaine greens, egg, spiced pecan, dried cranberry, bleu cheese, applewood smoked bacon, cranberry-poppseed 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, garlic aioli, 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

Smothered Chicken *gf*

bacon, mushroom, scallion, honey mustard, cheddar, mozzarella, green bean

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

*This package is not available at the Greenwood location

gf gluten free *vg* vegetarian

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CONTACT

PLAINFIELD

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