



# Catering Package

**For More Information and to Book a Catering Function  
Please Contact:**

**Joseph Nahman: Owner, Stone House Restaurant  
home@stonehouserestaurant.ca**

**Mitchell Lamb: Executive Chef, Stone House Restaurant  
mitch.lamb@stonehouserestaurant.ca**

**3106 South Service Road  
Burlington, Ontario  
www.stonehouserestaurant.ca  
TEL: 905-632-1316 FAX: 905-632-9329**

# Hors d'Oeuvres Selections

*\*Each order consists of 12 pieces unless otherwise specified*

## Meat

- Grilled Chicken Satays with a sweet chilli sauce \$35
- Beef Tenderloin Brochettes with honey vanilla yoghurt \$40
- Mini Gourmet Chicken Burgers \$35
- Mini Veal Parmigiano \$40
- Roasted Garlic and Parmesan Crusted Lamb Lollypop \$60

## Vegetarian

- Spanakopita \$24
- Mini tomato and feta bruschetta \$20
- Wild Mushroom and Goat cheese crostini \$24
- Mini Baked Brie with roasted garlic and cranberry wrapped in phyllo \$30
- Chilled Gazpacho Shot \$17
- Barley Salad Shot \$20
- Couscous Salad Shot \$20
- Spinach and pumpernickel dip (will serve 20 guests) \$20
- Assorted Vegetable Platter (will serve 20 guests) \$30

## Seafood

- Chilled Gulf Shrimp served with cocktail sauce \$46
- Grilled Garlic Prawns with remoulade sauce \$45
- Prosciutto wrapped shrimp \$48
- Bacon Wrapped Scallops \$65
- Oysters Rockefeller \$45
- Oysters on the Half Shell \$30
- Smoked Salmon on marble rye with crème fraiche \$38
- Crab Cakes with a pineapple curry relish \$54

## Dessert

- Profiteroles \$25
- Fruit Kabobs \$30
- Mini Assorted Tarts \$24
- Mini Cheesecake Dessert Shooters (Assorted flavours) \$27

**Disposable Serving Trays, Cutlery and Tableware are Available Upon Request  
Additional Cost of Items Will be Applied to Order**

**All Prices are Per Dozen. Custom Platters are Priced Accordingly**

# **Full Service Dinner Menu Options**

## **A la carte – Dinner**

All a la carte menu prices require a minimum of 20 guests (taxes and gratuity are extra)

To build your menu, please select **one** appetizer for all your guests, select **three** entrees for your guests to choose from, and select **one** dessert for all your guests.

### **Appetizers – Choose 1**

- Organic Greens with roasted bell pepper, Asiago, and red onion in a balsamic vinaigrette
- Classic Caesar Salad
- Soup or chowder (many options available)
- Baked Brie with cranberry over grilled vegetables, reduced balsamic and red pepper jelly
- Baby Spinach with goat cheese, walnuts, red onions and peppers, honey mustard dressing
- Crostini with bruschetta, roasted garlic, and feta
- Warm walnut crusted goat cheese with roasted garlic, cranberry preserve and crostini (add \$2)
- Grilled Garlic Shrimp Cocktail (add \$5)

### **Entrees – Choose 3 (parties of 75+ Choose 2)**

- Pan Seared Salmon Fillet with roasted potatoes and Ratatouille Provençal \$40
- Oven Baked Chicken Supreme, mushroom, roasted pepper and brie stuffing, sage jus \$39
- Grilled Vegetable Stack with goat cheese and crispy leek \$35
- Veal Parmigiano with garlic pasta \$43
- Pan Seared Pork Tenderloin with caramelized apple and calvados cream sauce \$41
- 8oz Prime Rib with garlic whipped potatoes, seasonal vegetable and jus \$42
- 16oz Prime Rib with garlic whipped potatoes, seasonal vegetable and jus \$47
- Double Bone Pork Chop with wild mushroom and caramelized onion marsala sauce \$41
- Herb encrusted Rack of lamb with wild mushroom risotto and garlic thyme jus \$50
- Braised Lamb Shank with pesto whipped potatoes and seasonal vegetable \$43
- Pan Seared Rainbow trout with sweet Cajun aioli \$40
- Paella: Shrimp, scallop, chicken, sausage, mussels, vegetables, saffron rice \$42
- Beef Tenderloin with caramelized onion whipped potato and honey mustard jus \$48

Make any entrée surf and turf by adding Shrimp - \$6 or 2oz Lobster Tail - \$8

### **Dessert – Choose 1**

- Chocolate Mousse with fresh berries
- Tiramisu
- Blueberry Cheesecake
- Caramel Fudge Cheesecake
- Tartufo
- Lindt Chocolate Paté (add \$2)
- Peach Melba
- Crème Brulee (add \$3)

**There are many more available options. Please ask about our other menu items to create your customized menu.**

# **Buffet**

All prices are per guest, minimum 20 guests. (taxes and gratuity are extra)

## **Buffet Option #1 - \$23**

- Two salads
- Bread & Butter
- Roasted Garlic and Rosemary Potatoes
- Seasonal Vegetable
- Choice of Grilled Lemon and Herb Chicken or Roasted Chicken Marsala with wild mushroom and caramelized onion

## **Buffet Option #2 - \$30**

- Two salads
- Two soups
- Bread & Butter
- Seasonal Vegetable x 2
- Mashed Potato & Roasted Garlic and Rosemary Potatoes
- Sliced Prime Rib in a red wine and rosemary jus
- Fusilli Primavera

## **Buffet Option #3 - \$35**

- Two salads
- Two soups
- Bread & Butter
- Seasonal Vegetable x 2
- Mashed Potato & Roasted Garlic and Rosemary Potatoes
- Sliced Prime Rib in a red wine and rosemary jus
- Choice of Grilled Lemon and Herb Chicken or Roasted Chicken Marsala with wild mushroom and caramelized onion
- Fusilli Primavera

## **Steak and Seafood Buffet - \$45**

- Raw Bar (see stations)
- Carving Station (one choice of meat)
- Lobster (limit one per person)
- Assorted Salads
- Bread & Butter
- Mashed potato, Roasted Potato, Rice, Braised Red Cabbage, Ratatouille
- Tortellini Bolognese, Penne Primavera
- Choice of Grilled Lemon and Herb Chicken or Roasted Chicken Marsala with wild mushroom and caramelized onion
- Dessert Station

# **Food Stations**

All prices are per guest, minimum 20 guests (taxes and gratuity are extra)

## **Raw Bar - \$19**

Shrimp, mussels, clams, crab salad, squid, oysters\*, smoked salmon, poached salmon  
\*Included in the raw bar price is 2 oysters per guest, any additional may be ordered at a per dozen price

## **Salad Bar - \$10**

Assorted salads may include but not limited to: Caesar, Mixed Greens, Pommery Mustard and Potato Salad, Barley Salad, Orzo Pasta Salad, Tabouleh Salad, Curried Chickpea Salad, Mediterranean Salad, Caprese Salad, Wild Mushroom and Grilled Vegetable.

## **Pasta Bar – Staffing required (pending facility approval) - \$15**

Wide variety of customized fresh gourmet pastas cooked to order

## **Carving Station – Staffing required**

One choice - \$17 Two choices - \$19 Three choices - \$21

Beef Striploin, Beef Tenderloin, Prime Rib, Bone-in Smoked Ham, Leg of Lamb, Rosemary Roasted Pork Loin, Roasted Turkey Breast, rolls and condiments

## **Antipasto Station - \$10**

Assorted cured meats, assorted artisanal cheeses, grilled marinated vegetables, breads and dips

## **Panini Station – Staffing required – \$12**

Assorted artisanal breads, assorted meats and cheeses, wide variety of gourmet toppings all made fresh to order

## **Dessert Station - \$8**

Assorted mini desserts, fresh fruit platters, homemade cakes, freshly baked squares and tarts, brownies, chocolate mousse

## **Chocolate Fondue Station - \$7\* Rental of Chocolate fountain is extra**

Choice of white or milk chocolate with assorted fresh fruit, marshmallow, pretzels, mini biscotti etc.

# **A la carte - Lunch**

**Minimum 10 guests**

## **Casual Lunch #1 - \$16.95**

**Mixed Greens Salad or Caesar Salad**

----

**Grilled Chicken Wrap with avocado, roasted red peppers,  
red onion, goat cheese and a sweet Cajun aioli.**

**Or**

**Smoked Ham and Brie Baguette with spinach, sweet onion, and a  
honey and pommery mustard aioli**

**Or**

**Grilled Vegetable Panini with pesto and goat cheese**

----

**Tiramisu or Selection of Mini Desserts**

**\*please ask about our other sandwiches available for substitution on this menu\*  
(surcharge may apply)**

## **Formal Lunch #2 - \$26.95**

**Mixed Greens or Caesar Salad or Baked Brie**

----

**Grilled Marinated Chicken Breast with garlic whipped potatoes, seasonal vegetables,  
and a light lemon and herb cream sauce**

**Or**

**Oven Baked Tilapia with Putanesca Sauce served with garlic  
whipped potatoes and seasonal vegetables**

**Or**

**8 oz Prime Rib with garlic whipped potatoes, seasonal vegetables, and a red wine and  
rosemary jus**

---

**Cheesecake or Tiramisu**

**\*please ask about our other items available for substitution on this menu\*  
(surcharge may apply)**

# Additional Services & Charges

## Rentals

- Stone House Catering is happy to coordinate any necessary rentals and apply the incurred rental expenses directly to your bill.

## Set-up

- For some events, a set-up fee may be required \$200.00

## Travel Expenses

- \$20 flat delivery fee for any in-town event
- Some additional out of town travel expenses may occur (ask for details)

## Labour

- Executive Chef/Event Organizer      \$45
- Chef's Assistants                         \$20
- Server                                         \$25
- Bartender                                    \$25
- Busser                                         \$15

Minimum of 3 hours, labour is also charged for travel time.  
For some events staffing will be both necessary and mandatory.

## Additional Services

- Non-Alcoholic beverage selection    \$2.50 per guest
- Coffee and Tea Service                 \$2.00 per guest
- Bread and Butter service               \$1.00 per guest

### **\*Full Service Menu Pricing**

Price Per Person will be Determined by Selections Made  
(plus Service Charge & 13% tax) Number of servers based on guest guarantee

### **\*Hors d'Oeuvres Menu Pricing**

Price will be Determined by Selections Made  
(plus Service Charge & 13% tax)

**\*Taxes and gratuity are extra. A 15% automatic gratuity will be applied.**