



BRUNCH BUFFET MENU

Please choose two of the following options:

- * Spinach, Mushroom & Cheddar Quiche
- * Pan Seared Fish Cakes with Poached Farm Fresh Eggs
- * Biscuits and Sausage Gravy with Poached Farm Fresh Eggs
- * Sourdough French Toast – *berry compote, Vermont maple syrup*
- * Buttermilk Pancakes – *berry compote, Vermont maple syrup*
- * Breakfast Quesadillas – *jack cheese, scrambled egg, pico de gallo*
- * Braised Pork BLT Sliders

Please choose four of the following options:

- * Housemade Granola – *Greek yogurt, seasonal fruit*
- * Baby Arugula Salad – *Bibb lettuce, toasted hazelnuts, buttermilk herb vinaigrette*
- * Beet Salad – *arugula, bacon, Point Reyes blue cheese*
- * Caprese Salad – *tomatoes, fresh basil, red onion, Buffalo mozzarella*
- * House Smoked Salmon – *capers, dill, horseradish cream*
- * Assorted Charcuterie Plate
- * Roasted Seasonal Vegetables
- * Assorted Cheeses
- * Seasonal Fruit Plate

Includes:

- * Your choice of Home Fries or Anson Mills Grits
- * Sausage & Bacon
- * Bagels & Fresh Bread

OPTIONAL DESSERT

(\$5 supplement per person) Your choice of:

- * Housemade Chocolate Brownies & Caramel Blondies
- * Housemade Mini Cookie Assortment - Chocolate Chip, Double Chocolate Chip, & Pistachio Biscotti

(\$7 supplement per person) Your choice of:

- * Seasonal Fruit Cobbler
- * Cinnamon Apple Cake
- * Classic Sour Cream Coffee Cake

\$50 per person
(price includes service)



SEATED BRUNCH MENU

FIRST COURSE *Please choose two of the following options:*

- * Housemade Granola *Greek yogurt, seasonal fruit*
- * House Smoked Salmon – *capers, dill, horseradish cream, Bagel Hole bagel*
- * Frisée Salad – *bacon lardons, Yukon Gold potato, shiitake mushrooms, crispy poached egg*
- * Baby Arugula Salad – *Bibb lettuce, toasted hazelnuts, buttermilk herb vinaigrette*
- * Beet Salad – *arugula, bacon, Point Reyes blue cheese*
- * Corn Soup – *crème fraîche, smoked paprika oil*

SECOND COURSE *Please choose two of the following options:*

- * Sourdough French Toast – *berry compote, Vermont maple syrup*
- * Pan Seared Fish Cakes – *poached farm fresh eggs, celery root remoulade*
- * Shortrib Hash and Eggs – *poached farm fresh eggs, buttermilk biscuit*
- * Biscuits and Sausage Gravy – *poached farm fresh eggs*
- * Spinach, Mushroom & Cheddar Quiche – *mixed field greens, lemon olive oil vinaigrette*
- * Roasted Chicken Breast – *truffled whipped potatoes, roasted vegetables, pan jus*
- * Pan Seared Dayboat Chatham Cod – *cauliflower Purée, sautéed spinach, American caviar beurre*
- * Pan Seared Scottish Salmon – *ginger red quinoa, baby bok choy, jalapeño cucumber vinaigrette*
- * House Smoked Salmon – *capers, dill, horseradish cream, Bagel Hole bagel*

OPTIONAL DESSERT

(\$5 supplement per person) Your choice of:

- * Chocolate Brioche Pudding *fresh whipped cream*
- * Housemade Chocolate Brownies & Caramel Blondies
- * Housemade Mini Cookie Assortment - Chocolate Chip, Double Chocolate Chip, & Pistachio Biscotti
- * Seasonal Dessert

(\$7 supplement per person) Your choice of:

- * Seasonal Fruit Cobbler
- * Cinnamon Apple Cake
- * Classic Sour Cream Coffee Cake

\$55 per person
(price includes service)



CONTINENTAL BREAKFAST BUFFET MENU

Includes:

- * Assorted pastries
- * Housemade granola & Greek yogurt
- * House Smoked Salmon – *capers, dill, horseradish cream*
- * New York bagels and cream cheese
- * Seasonal Fruit Plate
- * Kobricks coffee, tea, and fresh squeezed juice

OPTIONAL SELECTIONS (*\$5 supplement per person*) *Your choice of:*

- * Spinach, Mushroom, and Cheddar Quiche
- * Bacon, Onion, and Cheese Frittata

\$30 per person
(price includes service)



LUNCH MENU

FIRST COURSE *Please choose two of the following options:*

- * Frisée Salad – *bacon lardons, Yukon gold potatoes, shiitake mushrooms, crispy poached egg*
- * Caprese Salad – *tomatoes, fresh basil, red onion, Buffalo mozzarella*
- * Corn Soup – *crème fraîche, smoked paprika oil*
- * Basil Risotto – *seasonal mushrooms, Parmigiano Reggiano*
- * Swiss Chard Raviolini – *mixed mushrooms, pine nuts, sage brown butter*
- * Grilled Octopus – *Spanish chorizo, preserved lemon, crispy fingerling potatoes*
- * Scottish Salmon Tartare – *avocado, scallion, sesame yuzu vinaigrette*
- * Organic Mixed Lettuces – *crispy goat cheese, lemon olive oil vinaigrette*

MAIN COURSE *Please choose two of the following options:*

- * Charcuterie & Cheese – *locally sourced meats and cheeses with traditional garnish*
- * Bibb Lettuce Caesar – *Giannone Farms organic chicken breast, poached egg in a hole*
- * Salad Niçoise – *olive oil poached tuna, bibb lettuce, egg, haricot verts, confit potatoes, olives*
- * Swiss Chard Raviolini – *mixed mushrooms, pine nuts, sage brown butter*
- * Ricotta Cavatelli – *tasso ham, sugar snap peas, garlic, maitake mushrooms*
- * Squid Ink Tagliatelle – *seared sea scallops, spicy sausage, broccoli rabe, saffron beurre*
- * Chicken Paillard – *frisée lettuce, bacon lardons, roast garlic citrus vinaigrette*
- * Pan Seared Scottish Salmon – *ginger quinoa, bok choy, cucumber jalapeño vinaigrette*
- * Pan Seared Chatham Cod – *cauliflower purée, sautéed spinach, American caviar beurre*
- * Grilled Hanger Steak – *truffle whipped potatoes, sautéed Swiss chard, red wine reduction*

DESSERT *Please choose two of the following options:*

- * Chocolate Brioche Pudding – *fresh whipped cream*
- * Housemade Chocolate Brownies & Caramel Blondies
- * Housemade Mini Cookie Assortment - Chocolate Chip, Double Chocolate Chip, & Pistachio Biscotti
- * Seasonal Dessert

(\$5 supplement per person) Your choice of:

- * Seasonal Fruit Cobbler
- * Cinnamon Apple Cake
- * Classic Sour Cream Coffee Cake

OPTIONAL CHEESE COURSE *(\$8 supplement per person)*

\$60 per person
(price includes service)



COCKTAIL & PASSED HORS D'OEUVRES MENU

Please choose eight of the following options:

- * Vegetable Spring Rolls *cabbage, cilantro, sweet soy dipping sauce*
- * Scallop Ceviche *lime, cilantro, tomato*
- * Smoked Salmon *corn blinis, crème fraîche, American caviar*
- * Seasonal Bruschetta *fresh tomatoes, basil, garlic*
- * Mini Parmesan Meatball *basil tomato sauce*
- * Foie Gras Mousse *brioche, fig jam*
- * Scottish Salmon or Hamachi Tartare *avocado, scallion, sesame yuzu vinaigrette*
- * Corn Soup Shooters *crème fraîche, smoked paprika oil*
- * Steak Tartare *horseradish whipped cream, sourdough crostini*
- * Assorted Deviled Eggs *caviar, crumbled bacon, pickled onion*
- * Crudité Shots *seasonal vegetables, blue cheese vinaigrette*
- * Kobe Beef Pigs in a Blanket *purple mustard*
- * Mushroom Pizettes *red wine onion marmalade, Parmigiano Reggiano*
- * Crispy Saffron Arancini *tomato sauce*
- * Mini Smoked Bluefish Cakes *caper aioli*
- * Asian BBQ Chicken Skewers
- * Shrimp Thai Skewers

Includes:

- * Smoked Mixed Nuts

Stationary Cheese Board (*\$8 per person*)

- * Imported and Domestic Selections

Stationary Charcuterie & Cheese Board (*\$12 per person*)

- * Locally sourced meats and cheeses with traditional garnish

Optional Dessert Hors d'Oeuvres (*\$8 per person*)

- * Assorted Housemade Petit Fours

HORS D'OEUVRES (8 selections)

\$25 per person one hour/\$45 per person two hours/\$60 per person three hours

WINE & BEER

\$16 per person per hour/\$25 per person per two hours/\$32 per person for three hours

FULL PREMIUM BAR

\$20 per person per hour/\$29 per person per two hours/\$35 per person for three hours
(prices include service)



CAVIAR & RAW BAR

CAVIAR *Served with crème fraîche, blinis, and chopped egg whites, egg yolks, Spanish onion, and parsley*

- * California White Sturgeon, Petrossian Royal Transmontanus Caviar
Light gray to dark gray, medium-sized, farmed, mild, almost flowery, nutty, and smooth
 - 4 3/8 ounces serves 6 to 8 \$300
 - 8 3/4 ounces serves 12 to 16 \$600
 - 13 1/4 ounces serves 18 to 24 \$900
 - 17 5/8 ounces serves 24 to 32 \$1,200
 - 35 1/4 ounces serves 48 to 64 \$2,400

OYSTERS *Served with mignonette, cocktail sauce, Tabasco sauce, fresh lemon, horseradish*

- * 3 pieces per guest \$18 per person
- * 4 pieces per guest \$22 per person
- * Oyster Shucker - \$200 for approximately 1 hour of Raw Bar

OPTIONAL RAW BAR ADDITIONS

- * Clams 2 pieces per guest \$2.50
- * Shrimp 3 pieces per guest \$15.00

SMOKED FISH STATION *Served with crème fraîche, large blinis or black bread, capers, lemon, and chopped egg whites, egg yolks, Spanish onion, and parsley*

\$12.50 per person for:

- * House Smoked Salmon
- * Sturgeon
- * Chubbs Smoked Whole White Fish



DINNER MENU A

FIRST COURSE *Please choose one of the following options:*

- * Mixed Lettuces – *crispy goat cheese, lemon olive oil vinaigrette*
- * Arugula Salad – *red onion, toasted pecans, blue cheese vinaigrette*
- * Heirloom Beet Salad – *frisée lettuce, toasted hazelnuts, crème fraîche vinaigrette*
- * Frisée Salad – *bacon lardons, Yukon gold potatoes, shiitake mushrooms, crispy poached egg*
- * Jumbo Shrimp Scampi – *garlic crouton, lemon gremolata*
- * Scottish Salmon Tartare – *avocado, scallion, sesame yuzu vinaigrette*
- * Grilled Octopus – *Spanish chorizo, frisée, preserved lemon, olive oil poached fingerling potatoes*
- * Steak Tartare – *horseradish whipped cream, sourdough crostini*
- * Corn Soup – *crème fraîche, smoked paprika oil*

SECOND COURSE *Please choose one of the following options:*

- * Basil Risotto – *seasonal mushrooms, Parmigiano Reggiano*
- * Swiss Chard Raviolini – *mixed mushrooms, pine nuts, sage brown butter*
- * Ricotta Cavatelli – *tasso ham, sugar snap peas, garlic, maitake mushrooms*
- * Squid Ink Tagliatelle – *seared sea scallops, spicy sausage, broccoli rabe, saffron beurre*

THIRD COURSE *Please choose one of the following options:*

- * Pan Seared Scottish Salmon – *ginger quinoa, bok choy, cucumber jalapeño vinaigrette*
- * Pan Seared Chatham Cod – *roasted cauliflower, sautéed spinach, American caviar beurre*
- * Grilled Hanger Steak – *truffle whipped potatoes, sautéed Swiss chard, red wine reduction*
- * Grilled Heritage Pork Chop – *potato rosti, baby carrots, red wine reduction*
- * Roasted Chicken Breast – *rosemary polenta, seasonal greens, roasted garlic jus*

(\$5 supplement per person) Your choice of:

- * Grilled Dry Aged Sirloin – *truffle whipped potatoes, sautéed Swiss chard, red wine reduction*
- * Petit Duck Breast – *duck confit spaetzle, sautéed bok choy, sour cherry reduction*
- * Australian Free Range Leg of Lamb

DESSERT *Please choose one of the following options:*

- * Chocolate Brioche Pudding – *fresh whipped cream*
- * Housemade Chocolate Brownies & Caramel Blondies
- * Housemade Mini Cookie Assortment - Chocolate Chip, Double Chocolate Chip, & Pistachio Biscotti
- * Seasonal Dessert

(\$5 supplement per person) Your choice of:

- * Seasonal Fruit Cobbler
- * Cinnamon Apple Cake
- * Classic Sour Cream Coffee Cake

OPTIONAL CHEESE COURSE *(\$8 supplement per person)*

\$80 per person
(price includes service)



DINNER MENU B

FIRST COURSE *Please choose two of the following options:*

- * Frisée Salad – *bacon lardons, Yukon gold potatoes, shiitake mushrooms, crispy poached egg*
- * Heirloom Beet Salad – *frisée lettuce, toasted hazelnuts, crème fraîche vinaigrette*
- * Scottish Salmon Tartare – *avocado, scallion, sesame yuzu vinaigrette*
- * Jumbo Shrimp Scampi – *garlic croutons, lemon gremolata*
- * Steak Tartare – *horseradish whipped cream, sourdough crostini*
- * Grilled Octopus – *preserved lemon, frisée, Spanish chorizo, olive oil poached fingerling potatoes*
- * Corn Soup – *crème fraîche, smoked paprika oil*

SECOND COURSE *Please choose two of the following options:*

- * Swiss Chard Raviolini – *mixed mushrooms, pine nuts, sage brown butter*
- * Ricotta Cavatelli – *tasso ham, sugar snap peas, garlic, maitake mushrooms*
- * Squid Ink Tagliatelle – *seared sea scallops, spicy sausage, broccoli rabe, saffron beurre*
- * Grilled Hanger Steak – *truffle whipped potatoes, sautéed Swiss chard, red wine reduction*
- * Pan Seared Chatham Cod – *roasted cauliflower, sautéed spinach, American caviar beurre*
- * Pan Seared Branzino – *cous cous salad, haricot verts, tomato vinaigrette*
- * Cedar Plank Salmon – *ginger quinoa, baby bok choy, cucumber-jalapeno vinaigrette*
- * Pan Seared Diver Sea Scallops – *corn risotto, grilled asparagus, lobster demi glace*
- * Grilled Heritage Pork Chop – *rosemary polenta, seasonal vegetables, red wine reduction*

(\$5 supplement per person) Your choice of:

- * Grilled Dry Aged Sirloin – *truffle whipped potatoes, sautéed Swiss chard, red wine reduction*
- * Petit Duck Breast – *duck confit spaetzle, sautéed bok choy, sour cherry reduction*
- * Australian Free Range Leg of Lamb

DESSERT *Please choose two of the following options:*

- * Chocolate Brioche Pudding – *fresh whipped cream*
- * Housemade Chocolate Brownies & Caramel Blondies
- * Housemade Mini Cookie Assortment - Chocolate Chip, Double Chocolate Chip, & Pistachio Biscotti
- * Seasonal Dessert

(\$5 supplement per person) Your choice of:

- * Seasonal Fruit Cobbler
- * Cinnamon Apple Cake
- * Classic Sour Cream Coffee Cake

OPTIONAL CHEESE COURSE *(\$8 supplement per person)*

\$85 per person
(price includes service)



BUFFET DINNER MENU

SALADS *Please choose two of the following options:*

- * Charcuterie & Cheese – *locally sourced meats and cheeses with traditional garnish*
- * Asparagus Salad – *toasted hazelnuts, crispy shallots, sherry vinaigrette*
- * Heirloom Beet Salad – *frisée lettuce, toasted hazelnuts, crème fraîche vinaigrette*
- * Arugula Salad – *red onion, toasted pecans, blue cheese vinaigrette*
- * Caprese Salad – *tomatoes, fresh basil, red onion, Buffalo mozzarella*
- * Cous Cous Salad – *tomatoes, Moroccan olives, feta cheese, lemon vinaigrette*

PASTAS *Please choose one of the following options:*

- * Garganelli Pasta with choice of:
 - *seasonal mushrooms, garlic, roasted tomatoes, baby arugula*
 - *arugula pesto, cherry tomatoes, spinach, Parmigiano Reggiano*

MAINS *Please choose two of the following options:*

- * Roasted Chicken Breast – *roasted garlic jus*
- * Pan Seared Seasonal Fish – *beurre fondue*
- * Grilled Hanger Steak – *red wine reduction*
- * Cedar Plank Salmon – *beurre fondue*
- * Grilled Heritage Pork Chop – *sour cherry balsamic*

(\$5 supplement per person) Your choice of:

- * Grilled Dry Aged Sirloin – *red wine reduction*
- * Petit Duck Breast – *port wine reduction*
- * Australian Free Range Leg of Lamb – *lamb demi*

SIDES *Please choose two of the following options:*

- * Roasted Seasonal Vegetables
- * Rosemary Polenta
- * Seasonal Mushrooms
- * Garlic Haricot Verts
- * Crispy Fingerling Potatoes
- * French Fries
- * Grilled Asparagus

DESSERT *Please choose one of the following options:*

- * Chocolate Brioche Pudding – *fresh whipped cream*
- * Housemade Chocolate Brownies & Caramel Blondies
- * Housemade Mini Cookie Assortment - *Chocolate Chip, Double Chocolate Chip, & Pistachio Biscotti*
- * Seasonal Dessert

(\$5 supplement per person) Your choice of:

- * Seasonal Fruit Cobbler
- * Cinnamon Apple Cake
- * Classic Sour Cream Coffee Cake

\$75 per person
(price includes service)



SAMPLE CUSTOMIZED TASTING MENU

AMUSE BOUCHE

Tomato Bisque

truffle pecorino grilled cheese 'sandwich'

APPETIZER

Foie Gras Torchon

balsamic pear jam, almond brioche French toast

FIRST COURSE

Pan Seared Maine Diver Sea Scallop

lobster risotto, spring onion emulsion

FISH COURSE

Pan Roasted Atlantic Halibut

cauliflower puree, Jersey asparagus, rock shrimp beurre

MEAT COURSE

Organic Colorado Lamb Chops

crispy fingerling potatoes, sautéed mini bok choy, ginger demi glace

OPTIONAL CHEESE COURSE

\$10 supplement per person

DESSERT

Chocolate Mousse Cake

hazelnut tuilles, Frangelico whipped cream

ASSORTED PETIT FOURS

\$95 per person

(Note that this is a sample menu, showing a range of options at a given price point.

All tasting menus are be customized by taste and season.)

(price includes service)



BRUNCH & LUNCH BEVERAGE PACKAGES

NON-ALCOHOLIC BEVERAGE PACKAGE *includes:*

- * Hot and Iced Kobrick's Coffee
- * A Selection of Twining's Teas
- * Fresh Brewed Harney & Sons Iced Tea
- * Fresh Squeezed Orange Juice
- * Fresh Squeezed Grapefruit Juice

\$12 per person

BRUNCH & LUNCH BASIC BEVERAGE PACKAGE *includes:*

- * Stone Park Bloody Marys
- * Mimosas, Bellinis, and Stone Park Blood Orange and Passion Fruit Champagne Cocktails
- * Our Choice of Two Beer Selections
- * Our Choice of One White and One Red Wine
- * Hot and Iced Kobrick's Coffee
- * A Selection of Twining's Teas
- * Fresh Brewed Harney & Sons Iced Tea
- * Fresh Squeezed Orange Juice
- * Fresh Squeezed Grapefruit Juice

\$25 per person

BRUNCH & LUNCH FULL BEVERAGE PACKAGE *includes:*

- * Your Choice of Two Beers from our Offerings
- * Your Choice of One White and One Red Wine from our Offerings
- * A Full Premium Bar, Including Several Stone Park Signature Cocktails
- * Stone Park Bloody Marys
- * Mimosas, Bellinis, and Stone Park Blood Orange and Passion Fruit Champagne Cocktails
- * Hot and Iced Kobrick's Coffee
- * A Selection of Twining's Teas
- * Fresh Brewed Harney & Sons Iced Tea
- * Fresh Squeezed Orange Juice
- * Fresh Squeezed Grapefruit Juice

\$35 per person
(prices include service)

The packages above are based on a 3-hour event.



FULL BEVERAGE PACKAGE

Includes:

- * Your Choice of Two Beers from our Offerings
- * Your Choice of One White and one Red Wine from our Offerings
- * Gruet Brut Blanc de Noirs NV
- * A Full Premium Bar, Including Several Stone Park Signature Cocktails
- * Juice, Soda, Fresh Brewed Kobrick's Coffee and Twining's Tea

\$40 per person

all wines are subject to availability

(price includes service)

WINE & BEER BEVERAGE PACKAGE

Includes:

- * Your Choice of Two Beers from our Offerings
- * Your Choice of One White and One Red Wine from our Offerings
- * Gruet Brut Blanc de Noirs NV
- * Juice, Soda, Fresh Brewed Kobrick's Coffee and Twining's Tea

\$30 per person

all wines are subject to availability

(price includes service)

*The packages above are based on a 4-hour event.
Alternate wines are available; additional charges may apply.*



CAKE MENU

FROSTED CUPCAKES (*\$5 per piece; \$50 minimum*)

MINI CUPCAKES (*\$3 per piece; \$50 minimum*)

DECORATED CUPCAKES

- * Small, Single Flower (*\$1 supplemental per piece*)
- * Ornate Flowers (covering the cupcake) (*\$2 supplemental per piece*)
- * Names; Custom Decorations (*\$3 supplemental per piece*)

Cupcakes are available in Vanilla, Chocolate, Red Velvet, Lemon, or Mocha Chocolate Mousse. Buttercream or Cream Cheese frosting.

LAYER CAKES

- * 8" round (serves 10-15) (*\$75*)
- * 10" round (serves 20-25) (*\$125*)
- * 12" round (serves 30-40) (*\$250*)
- * 14" round (serves 40-50) (*\$375*)

For larger groups, customized cakes are available.

Pricing includes simple decorative motifs, such as a cluster of small flowers or all-over dots.

Cakes are available in Vanilla, Chocolate, Red Velvet, Lemon, or Mocha Chocolate Mousse. Buttercream or Cream Cheese frosting.

MARZIPAN DECORATIONS

In lieu of buttercream decorations, we can offer customized marzipan "toppers" for individual cakes. Examples include baby booties, a toy train, flowers, and doves. Prices start at \$25.

TIERED CAKES

Tiered cakes are all customized to order and priced on request. Please inquire for more details.

Custom flavors and decorations are available and priced on request.