

Stone Hill Catering LLC

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Buffet and Plated Meals

Land Entrees

Our own smoked chicken thighs. Thighs are rubbed with a dry rub, then slow smoked. Topped with a delicious barbecue sauce. Includes your choice of salad, veggie, starch, rolls, and butter. \$21.00 per person.

Chicken Piccata. Lightly breaded escaloped chicken is topped with a lemon-wine-butter-caper sauce. Served with your choice of salad, veggie, starch, rolls, and butter. \$22.00 per person

Grilled chicken breast in a buttery basil sauce. The chicken breast is butterflied and grilled, and then smothered in a sauce of fresh basil, butter, and other seasonings. Served with your choice of salad, veggie, starch, rolls, and butter. \$21.00 per person.

Chicken marsala. We saute escaloped chicken, and then let it simmer in a marsala wine and mushroom sauce. Includes your choice of salad, starch, rolls, and butter. \$22.00 per person.

Tender Beef Brisket served au jus. We slow roast this well-seasoned brisket until it is extremely tender. It practically melts in your mouth! Includes your choice of salad, veggie, starch, rolls, and butter. \$23.00 per person.

Herb wrapped beef tenderloin. This delicious cut of beef is aged to perfection. Includes your choice of salad, veggie, starch, rolls, and butter. \$32.00 per person.

Slow roasted New York strip loin. We rub this cut of beef with a dry marinade, and then slow roast it to medium rare. It is served sliced. Includes your choice of salad, veggie, starch, rolls, and butter. \$27.00 per person.

Flank steak. We marinate the steak overnight in a spicy rub, and then grill it on site to medium rare. It is sliced thin. Includes your choice of salad, veggie, starch, rolls, and butter. \$25.00 per person.

Pulled Pork. We rub pork shoulder with a spicy dry marinade and then slow roast it in the oven until it falls apart. Sauce is served on the side. Includes your choice of salad (or our fresh homemade coleslaw), veggie, starch, rolls, and butter. \$21.00 per person.

Garlic chicken with sun dried tomatoes and spinach. This delicious dish is served with pasta and a garlic cream sauce. Includes your choice of salad, veggie, and rolls and butter. \$22.00 per person.

Sea Entrees

Flounder topped with crab meat. Includes your choice of salad, veggie, starch, rolls, and butter. \$25.00 per person.

Cod with roasted garlic and herb topping, served with your choice of salad, veggie, starch, rolls, and butter. \$23.00 per person.

Wild caught salmon with a creamy horseradish dill sauce, served with your choice of salad, veggie, starch, rolls and butter. \$27.00 per person.

Pasta Entrees

Manicotti stuffed with spinach and cheese. We hand stuff manicotti with three different types of cheese and spinach (grown locally). It is then baked in a marinara sauce. Served with your choice of salad, rolls, and butter. \$21.00 per person.

Baked ziti. Delicious blend of mozzarella, romano, asiago, ricotta, marinara sauce and mini meatballs. Served with your choice of salad, rolls, and butter. \$21.00 per person.

Six cheese lasagna. We use Romano, parmesan, ricotta, mozzarella, provolone, and asiago cheeses to make this delectable comfort food. Served with your choice of salad, rolls, and butter. \$21.00 per person.

Spinach and mushroom lasagna. Creamy Mornay sauce mixed with spinach, mushroom, romano, parmesan, and a blend of herbs. Served with your choice of salad, rolls, and butter. \$22.00 per person.

Vegan lasagna. This is a recipe even meat-eaters will love! Layers of pasta, veggies, and tofu ricotta make a savory version of this comfort food. Served with your choice of salad, rolls, and butter. \$25.00 per person.

*We can add an extra meat to any meal.
Price ranges between \$12 and \$20 per person.*

Barbecue

Pulled Pork. We rub pork shoulder with a spicy dry marinade and then slow roast it in the oven until it falls apart. Sauce is served on the side. Includes your choice of salad (or our fresh homemade coleslaw), veggie, starch, rolls, and butter. \$21.00 per person.

Our own smoked chicken thighs. Thighs are rubbed with a spicy marinade, then slow smoked. Topped with a delicious barbecue sauce. Includes your choice of salad, veggie, starch, rolls, and butter. \$21.00 per person.

Tender Beef Brisket served with sauce on the side. We slow roast this well seasoned brisket until it is extremely tender. It practically melts in your mouth! Includes your choice of salad, veggie, starch, rolls, and butter. \$23.00 per person.

Pork tenderloin with bourbon sauce. Tender and delicious! Includes your choice of salad, veggie, starch, rolls, and butter. \$22.00 per person.

We can add an extra meat to any meal. Price ranges between \$12 and \$20 per person.

Sides

Salads

Caesar salad with freshly grated parmesan cheese and croutons.

Tossed salad with apples, almonds, and blue cheese in a raspberry vinaigrette dressing.

Garden salad with lettuce mix and seasonal veggies served with Ranch and vinaigrette on the side.

Fresh, homemade coleslaw from our secret recipe.

Veggies *(please note, we prefer to serve local, in-season veggies, so these selections may change)*

Roasted broccoli and cauliflower tossed with olive oil and roasted garlic.

Roasted carrots served with thyme.

Green peas and pearl onions served in an herbed cream sauce.

Roasted Brussel sprouts with olive oil, salt, and pepper. Simple but delicious! Available in October, November, and December.

Green beans cooked with garlic, butter, and almonds.

Grilled mixed in-season veggies.

Starch

Macaroni and cheese. Everyone's favorite comfort food! Want a little zip? We can add pickled jalapenos.

Calico baked beans. A yummy mixture of three types of beans slowed cooked with bacon.

Roasted potatoes. Potatoes are tossed with rosemary, garlic, and olive oil and roasted until they are crispy on the outside and tender on the inside.

Garlic smashed potatoes. Not your typical mashed potatoes! Red potatoes are cooked until tender then smashed with butter, oregano, roasted garlic, more butter, parmesan and romano cheese, and more butter.

Scalloped potatoes. Simple but delicious! Sliced potatoes, onion, and garlic baked together in a cream sauce.

Jasmine rice with lime and cilantro.

Jasmine rice cooked in chicken stock and garlic.

Please Note: We can add an extra side to any entrée for \$5 per person.

Stations

Choose a minimum of three stations for a delicious dinner

Carving Station

Choose from our carved-to-order meats:

<i>Marinated flank steak, grilled on site</i>	\$21.00 per person
<i>Slow roasted New York strip roast</i>	\$23.00 per person
<i>Herb encrusted beef tenderloin</i>	\$28.00 per person
<i>Balsamic glazed pork loin</i>	\$18.00 per person

Philly Cheesesteak Bar

Ribeye steak served on a Philly roll. Toppings include fried onions, cherry peppers, cheese wiz (a Philly tradition), marinara sauce, and ketchup

\$ 13.00 per person

Salad Bar

Crisp romaine and toppings, including tomatoes, peppers, red cabbage, cucumbers, cheddar cheese, blue cheese, bacon, croutons, and dressings

\$ 12.00 per person

Pasta Bar

Penne pasta and tortellini served with a blush vodka sauce, mornay sauce, marinara sauce, grilled veggies and mini meatballs

\$ 20.00 per person

Mashed Potato Bar

White mashed potatoes with toppings to include sour cream, cheddar cheese, bacon & chives

\$ 15.00 per person

Taco Bar

Soft flour tortillas and hard corn taco shells loaded with your choice of seasoned ground beef or chicken strips. Toppings include lettuce, tomato, shredded cheese, salsa, sour cream, and guacamole.

\$ 20.00 per person

Mac 'n Cheese Bar

Classic macaroni and cheese with toppings to include chopped ham, broccoli, shredded cheddar cheese, and jalapeno peppers.

\$ 15.00 per person

Appetizers

Vegetable Crudite \$ 4.50 per person
Artfully arranged seasonal vegetables served with appropriate dips and sauces.

Cheese & Cracker Tray \$ 6.50 per person
Local and imported cheeses served with crackers and flatbreads.

Grazing Table \$ 10.00 per person
Our cheese and cracker tray on steroids! We include cheese, homemade Boursin, crackers, flat breads, fresh bread, meats, fruit, and pickled veggies (olives, peppers, etc.) served on butcher block.

Coconut Encrusted Chicken Tenders with Mustard Sauce \$ 6.00 per person
House made chicken tenders covered in toasted coconut and served hot with a mustard sauce.

Fresh Fruit Tray \$ 6.50 per person
Seasonal fruit carefully arranged and served with appropriate dip.

Shrimp bowls \$ 10.00 per person
Pick and peel shrimp served with house made cocktail sauces and Japanese sauce.

Herb Focaccia \$ 4.00 per person
Savory homemade focaccia (traditional Italian flat bread) topped with fresh tomato, Mozzarella, Parmigiana, and Romano cheeses, fresh herbs, and spices.

Meatballs Two Ways \$ 5.00 per person
Mini meatballs, served in your choice of a tangy sweet and sour sauce, or a Swedish cream sauce.

Stuffed Dates \$ 5.50 per person
Dates stuffed with goat cheese, wrapped in bacon, and broiled until hot. Served with a balsamic reduction.

Stuffed Mushrooms \$ 6.00 per person
Portobello mushrooms stuffed with blue cheese, ricotta, parmesan, spinach and sausage.

- Soup Shooter (seasonal selection) \$ 4.50 per person
One of our homemade seasonal soups served in a shooter glass. Our most popular are our butternut squash bisque and our tomato soup with a grilled cheese crouton.
- Smoked pork belly \$ 6.00 per person
We smoke these delicious morsels in our smoker and then smother them in a bourbon barbecue sauce. Topped with a house pickled pearl onion.
- Thai Chicken Satay \$ 6.50 per person
We marinate chicken in a spicy Thai sauce and then skewer and roast it. It's served on the skewer with a delicious peanut sauce.
- Mini Crab Cakes \$ 5.50 per person
We hand make these little morsels using our secret recipe. Delicious!
- Crostini Topped with Beef Brisket \$ 4.50 per person
Our own slow roasted brisket in barbecue sauce on our homemade crostini. Topped with sour cream.
- Crostini Topped with Bacon \$ 4.50 per person
Homemade crostini topped with a warm bacon and onion mix, with blue cheese on top.
- Bruschetta \$ 4.50 per person
Homemade crostini topped with chopped tomatoes, garlic, and fresh basil.
- Crostini topped with Goat Cheese, Cranberry Chutney \$ 6.00 per person
Our very popular house made Cranberry Chutney tops a slice of goat cheese. Served on top of our homemade crostini.
- Jalapeno Rellenos \$ 4.50 per person
Pickled jalapeno peppers are stuffed with cheese, onions, and spices, and then topped with more cheese and baked. Lots of kick!
- Twice Baked Potato Bites \$ 5.00 per person
Mini potato slices are topped with cheese, onions, bacon, sour cream and spices, and then topped with more cheese and baked.
- Lobster Puffs \$ 7.00 per person
A bite size puffed pastry filled with lobster, cheese, and herbs.

Dessert

Dessert Board

A delicious display of bite size desserts, fruit, chocolate, nuts, candy, and pretzels presented on our 6' x 4' butcher block. It's perfect for grabbing a bite and heading to the dance floor!

\$7.00 per person

'Smores Bar

Your guests roast marshmallows over an open flame (safe for indoors!) and then choose from a Hershey's chocolate bar, Reese's PB cup, or Peppermint Patty to make their perfect 'smore.

\$5.50 per person

Ice Cream Bar

Includes two flavors of ice cream and 5 toppings

\$6.50 per person

Pie Bar

Who doesn't love pie? Your guests will choose from pies displayed on plates and cake stands. Choose from a variety of fruit, nut, and cream pies.

\$6.50 per person

Cookies and Milk

The ultimate comfort dessert! We bake a variety of cookies in our kitchen and serve them with milk from our local dairy.

\$6.50 per person

Doughnuts and Long Johns

Why not have your favorite breakfast food for dessert?

Your guests can choose from a variety of locally made doughnuts and long johns.

\$5.00 per person

Cupcakes

Our in house bakers can make you a variety of cupcakes. Please ask about flavors.

\$3.50 per person

Wedding Cakes

Looking for a simple yet elegant wedding cake to cut? Choose from our large selection of cake and frosting flavors.

Two tier cutting cake (6" and 8" tiers)

\$180

6" Cutting Cake

\$90

Sheet cake \$3.50

per person

Beverage Service

Lemonade and Iced Tea

Our unlimited homemade lemonade and iced tea.

\$4.00 per person

Soda

Coke, Diet Coke, and Sprite

\$5.00 per person

Barista Service

Our on-staff barista creates individual espresso, latte, and cappuccino drinks for your guests. Includes vanilla, caramel, and mocha flavorings. Regular, decaf, hot tea, and iced coffee also included.

\$6.00 per person

Bartender Service

All of our bartenders are RAMP certified* and insured.

\$60 per bartender per hour

*RAMP (Responsible Alcohol Management Program) bartenders do not allow shots or any self-service of alcohol

Ice and Tubs

We supply tubs and ice to keep your bottles and cans cold. \$180

Mixer package

We supply the mixers for your bar.

\$6.50 per person

The Fine Print and Other Items

All prices are for buffet. Plated meals and family style add \$15.00 per person for the extra staff required.

We will prepare enough food based on your final head count. No food will be left on site.

Kids' entrees are available for guests 8 years old and younger.

Please remember to include your DJ, emcee, photographers, videographers, wedding coordinator, pastor/officiant, etc. in your final head count.

We offer tablecloth rental for tables for \$24 per table. Napkins are \$1.50 each.

If your venue charges a "kitchen fee," that fee will be passed on to you. A kitchen fee is charged by the venue to the caterer. It is above the fee that you are paying to the venue, and typically ranges between \$75 and \$200.

If your venue requires us to remove our trash, there will be a \$400 fee.

There will be an 18% service charge added to your final bill. This does not apply to drop offs.

6% PA sales tax will be added to your bill.

Price includes upscale disposable plates, cups, and flatware. China, glassware, and stainless steel flatware is extra.

Getting your dessert from us? We will happily cut and plate your dessert at no extra charge. Getting your cake from your favorite bakery? We will cut and plate your dessert for \$2.00 per person. Price includes upscale disposable plate and fork.

To reserve your date, we require a 25% **non-refundable** retainer. Balance of payment is due one week before the event. We accept cash, checks and credit cards via Paypal (4% fee applies).

Guest count is due 25 days before the event. You may increase the final count up to 12 days prior to your event; you may not decrease the final count after it has been received.