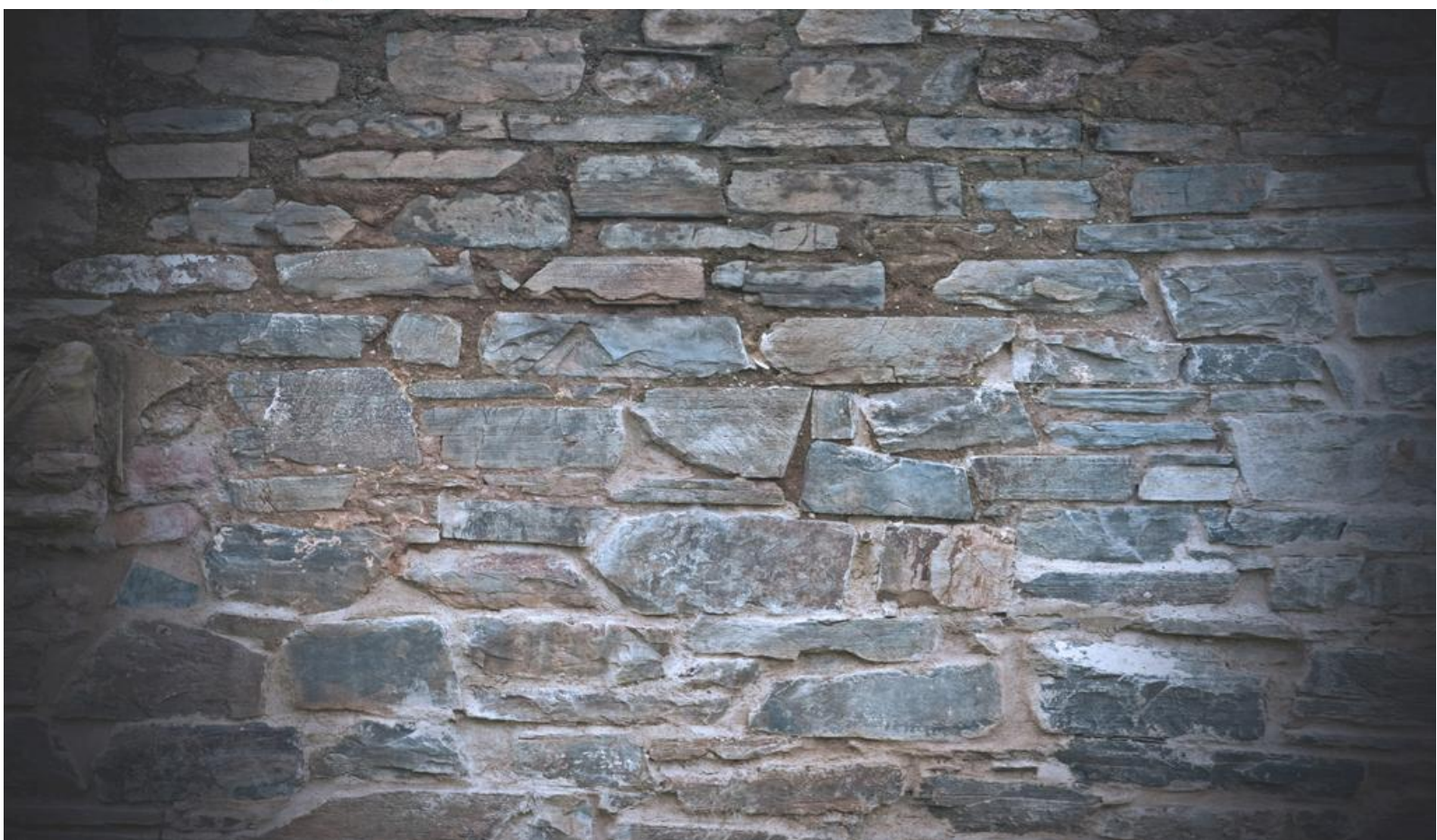




Catering & Events Menu

Contact us: Catering@StoneArchBrewpub.com
(920)997-3332





Appetizers

Each platter serves about 50 guests

(Half platters available, with minimum full platter order per variety)

Cold Appetizers

Assorted Vegetable Crudit�	\$100
Smoked Salmon Platter	\$180
Chicken Pat� with Crackers	\$95
Fresh Seasonal Fruit Platter	\$130
Standard Cheese and Sausage Platter	\$115
Charcuterie-Tray of Cured Meats	\$140
Artisan Wisconsin Cheese Board	\$160
Caprese Skewers with Fresh Mozzarella, Tomatoes and Basil	\$120
Deli Ham and Turkey Club Pinwheels	\$140
Roasted Red Pepper Hummus and Pita Chips	\$140
Shrimp Cocktail with Seafood Sauce	\$185

Hot Appetizers

Chicken Satay Skewers with Peanut Sauce	\$140
House Stout Barbeque Meatballs	\$125
Chicken Drumsticks – Hot, Barbeque or Thai Sauce	\$105
Vegan Italian Stuffed Creminis	\$100
Sausage Stuffed Creminis	\$125
Pulled BBQ Chicken Sliders	\$195
Spinach and Artichoke Dip with Tortilla Chips	\$115
Bacon Wrapped BBQ Chestnuts	\$180

*Service Charges, Gratuity, & Sales Tax Not Included
Prices are subject to change, can only be guaranteed 3 months prior to event.
Updated December 2021*



Tier 1 Buffet

Priced per person

Wisconsin Buffet	\$20
<i>Bone-In baked chicken and juicy steak tips, served with mashed potatoes, vegetables, and rolls</i>	
Barbeque Pulled Pork or Chicken	\$15
<i>Pulled pork or chicken, slow-roasted in our Scottish Ale, buns, kettle chips and one cold salad</i>	
Burrito Bar	\$18
<i>Your choice of chicken, steak or pork carnitas. Served with rice, beans, and chips & salsa</i>	
Build Your Own Pasta Bar	\$19
<i>Cavatappi Pasta or Linguini, with your choice of our creamy artisan cheese sauce, alfredo sauce, or homemade marinara. Served with a garden salad, and cheesy garlic bread</i>	
Add andouille sausage or bacon	\$22
Aspen Ridge Burgers & Scottish Ale Brats	\$17
<i>Hearty Wisconsin meats served on buns with sliced Wisconsin cheeses, condiments (k,m,o,p), Choice of one cold salad and kettle chips</i>	
Boxed Lunches	\$14
<i>Sandwich or Wrap with lettuce & tomato, chips, cookie, & boxed water or Stone Arch Rootbeer</i>	
Sandwich choices: <i>Berkshire Ham & Cheddar, Turkey Club, or BLT</i>	
Wrap Choices: <i>Ham & Turkey, Roasted Veggie, or Waldorf Chicken Salad</i>	

Cold Salad Options

Garden Salad, Pasta Salad, Potato Salad, Or Coleslaw



Tier 2 Buffet

Two Entrée Selections, Three Side Selections, Rolls - \$26/guest

Three Entrée Selections, Three Side Selections, Rolls - \$29/guest

Start with a fresh mixed green salad at your seat - \$4/guest

Chicken

Herb Baked, Bone-In

Smothered with Mushrooms
and Cream Sauce

Parmesan Marinara and Mozzarella

Cordon Bleu with Ham and Swiss

Beef

Braised Short Ribs with Stout and
Mushroom Demi glaze

Shaved Sirloin with Caramelized
Onion Jus

Shaved Prime Rib with Caramelized
Onion Jus

Tenderloin Medallions with
Horseradish Cream

Fish

Dill Butter or Blackened
Grilled Salmon

Baked Haddock with Lemon,
Olive Oil and Herbs

Sautéed Shrimp with Sweet
and Spicy Sauce

Citrus Baked Mahi-Mahi with
Pineapple Salsa and Herbs

Vegetarian

Vegetable Stir-Fry

Artisan Mac 'n' Cheese

Linguini with Mushroom Alfredo

Quinoa with Sautéed Vegetables

Sides

Honey Glazed Carrots, Roasted Brussels Sprouts
with Bacon, Seasonal Local Vegetables, Sweet &
Spicy Green Beans, Garlic Mashed Potatoes,
Wild Rice Blend, Quinoa with Sautéed
Vegetables, Garlic Parmesan Linguini, Potato
Salad, Coleslaw, Baked Beans, Mushroom Risotto



Plated Entrées

Priced per person (Choose 3 items for your guests to choose from – pre-orders & seating chart required)

Includes Fresh Mixed Green Salad & Rolls

Chicken Smothered with Mushrooms & Cream Sauce <i>Served with Wild Rice Blend and Seasonal Vegetables</i>	\$25
Chicken Parmesan Marinara & Mozzarella <i>Served with Linguini, Olive Oil, Garlic, and Brussels Sprouts</i>	\$26
Chicken Cordon Bleu with Ham & Swiss <i>Served with Garlic Mashed Potatoes and Seasonal Vegetables</i>	\$25
Braised Short Ribs with Stout & Mushroom Demi Glaze <i>Served with Garlic Mashed Potatoes and Glazed Carrots</i>	\$28
Tenderloin Medallions with Horseradish Cream <i>Served with Garlic Mashed Potatoes and Glazed Carrots</i>	\$30
Dill Butter or Blackened Grilled Salmon <i>Served with Wild Rice Blend and Seasonal Vegetables</i>	\$28
Baked Haddock with Lemon, Olive Oil, & Herbs <i>Served with Quinoa and Sautéed Vegetables</i>	\$26
Citrus Baked Mahi Mahi with Pineapple Salsa & Herbs <i>Served with Wild Rice Blend and Glazed Carrots</i>	\$27
Grilled Pork Chops with Cider & House Beer Barbeque <i>Served with Garlic Mashed Potatoes and Glazed Carrots</i>	\$27
Linguini with Mushroom Alfredo <i>Served with Garlic Bread</i>	\$19

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After Dinner Offerings

Our Favorite Local Sweet Treats

We work directly with these 3 local bakeries that we love. The price stays the same; you can still work directly with them to create your selections.

We coordinate your order with them, add it to our invoice, and take care of your day of services and delivery/setup, reducing one step for you.

Bakery on Terrace

<https://bakeryonterrace.com>

The Main Celebration

<https://www.facebook.com/TheMainCelebration>

Mom and Pop's Bakery

<https://momandpopsbakery.com>

Late Night Munchies –

Each order serves about 50 guests

Tortilla Chips & Pico de Gallo	\$150
Pulled Pork Sliders	\$140
Cajun Snack Mix	\$95
Pretzels & Port Wine Cheese	\$115
Kettle Chips with Beer Dip	\$160

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Stone Arch Beverages

Soda Flavors:

- Root Beer (all natural)
- Diet Root Beer
- Blue Raspberry
- Orange
- Orange Cream
- Vanilla Cream
- Gourmet Grape
- Wild Cherry
- Green Apple
- Cinnamon
- Ginger Ale (all natural)
- Ginger Beer

Full-time Beers:

- Honey Wheat
- Six Grain Ale
- Pilsner
- Scottish Ale
- I.P.A. (India Pale Ale)
- Stout
- Vanilla Stout

Seasonal Hard Seltzers & Limited Release Beers:

- Ask your catering director for availability and pricing

PRICING:

*Please note this pricing is for private parties only.

If you are working with a licensed bar/venue, you will have to order our product through them*

Size	Soda	Full Time Beers	Hard Seltzer
1/6 barrel	\$50	\$70	\$85
1/4 barrel	\$70	\$95	\$120
1/2 barrel	\$125	\$185	\$225

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