



Welcome to the Stables Event Center Catering and Bar Service!

Whether you are marking a personal milestone or celebrating a family graduation, we will do all that we can to make sure the event goes smoothly, festively, and without a hitch. We will take care of the big details and the little ones, leaving you free to get really caught up in the fun!

We strive to provide the finest meal and service that consistently exceeds your expectations and will impress your guests. Included in this packet are a variety of menus and services that we provide to make your event a success. Although there are a lot of different options, this is not all we can do! We can customize any menu to meet any budget and any style of food that you are looking to serve.

If you dream it, we can do it. From the simplest event to the most extravagant gala, our team has the experience and knowledge to make it happen. Contact us today to start the process and get your event off to a great start. Thank you for the opportunity to make your event successful!

GENERAL POLICIES

Menu selection must be confirmed at least 15 days prior to a scheduled event.

We require a guaranteed count 72 hours prior to your event. This count may be increased up to 48 hours prior to the event, but not decreased.

The bill is to be paid 48 hours prior to the event unless other arrangements have been made in advance.

**Cash, Card or Check are accepted methods of payment.
*(A 3.5% credit card processing fee will apply to all credit card payments)***

Off-site catering fee of \$250 will be applied to all off-site events and a travel fee may apply

All events at the Stables Event Center are required to have a minimum of 2 servers at \$25 per hour, per server. Additional staff needs will be addressed during the event consultation.

**No food, beverage, or alcohol may be brought onto the premises.
*There will be a \$500 fine if any unauthorized alcohol is brought in and found. Failure to comply could result in the cancellation of your event and loss of all payments made.***

No food or beverage items provided by the Stables Catering Company are permitted to leave the premises or be taken to go due to Board of Health regulations.

Twenty percent service charge and seven percent sales tax will be added to all food and beverage charges.

All other policies stated in the event contract apply as well.

Minimum of 25 People

BBQ MENU

House Salad with Ranch and French Dressings, Shredded Parmesan Cheese on the Side

*Rolls and Biscuits
Butter and Apple Butter*

*Shredded Pork with Sweet Honey
BBQ on the Side*

*Grilled Chicken with Smoked
Tomato Cream Sauce*

Macaroni and Cheese

Green Beans

\$18 Per Person

BRISKET MENU

House Salad with Ranch and French Dressings, Shredded Parmesan Cheese on the Side

*Rolls and Biscuits
Butter and Apple Butter*

*Beef Brisket with Sweet Honey
BBQ on the Side*

*Grilled Chicken with Creamy
Marsala*

1/2 Corn on the Cobb

Mashed Potatoes and Gravy

\$20 Per Person

All food charges are subject to twenty percent service charge and seven percent sales tax

Minimum of 25 People

**FRIED CHICKEN AND
PORK MENU**

*House Salad with Ranch and
French Dressings, Shredded
Parmesan Cheese on the Side*

Rolls and Butter

Fried Chicken Thighs

*Sliced Pork Loin with Pan
Gravy*

Roasted Potatoes

Country Green Beans

\$18 Per Person

**BEER BATTERED COD &
FRIED CHICKEN MENU**

*House Salad with Ranch and
French Dressings, Shredded
Parmesan Cheese on the Side*

Rolls and Butter

*Fried Beer Battered Cod with
Tarter Sauce*

Fried Chicken Thigh

Macaroni and Cheese

Baked Beans

1/2 Corn on the Cobb

\$22 Per Person

All food charges are subject to twenty percent service charge and seven percent sales tax

Minimum of 25 People

TACO BAR

Shredded Grilled Chicken

Seasoned Ground Beef

*Lettuce, Cheese, Sour Cream,
Pico de Gallo*

Salsa and Queso

Spanish Rice

Tortilla Chips

Cholula Hot Sauce

*Choice of: Flour or Corn
Tortillas (2 Per Person)*

\$16 Per Person

**Substitute Steak for Ground
Beef + \$3 per person**

Add Guacamole + \$2 per person

All food charges are subject to twenty percent service charge and seven percent sales tax

BREAKFAST FOR

DINNER

Scrambled Eggs

Bacon and Sausage

Biscuits & Gravy

Fresh Sliced Fruit

Fried Potatoes O'Brien

*Choice of: Waffles with Syrup
& Whipped Cream or French
Toast*

\$16 Per Person

Minimum of 25 People

ITALIAN MENU

House Salad with Ranch and French Dressings, Shredded Parmesan Cheese on the Side

Rolls and Butter

Choice of: Chicken Parmesan or Chicken Marsala or Chicken Piccata

Choice of: Penne Pasta with Vodka Tomato Cream Sauce or Alfredo Sauce

Broccoli

Choice Of: Sausage, Peppers & Onions or Meatballs

\$18 Per Person

CHINESE MENU

House Salad with Ranch and French Dressings, Shredded Parmesan Cheese on the Side

Orange Chicken

Beef & Broccoli

Choice of: White Rice or Fried Rice

Red & Green Peppers, Onions, Carrots & Celery

Choice of: Pot Stickers with Sweet Chili Sauce or Vegetable Spring Rolls

\$16 Per Person

All food charges are subject to twenty percent service charge and seven percent sales tax

Minimum of 25 People

**RUSTLER'S
BREAKFAST
BUFFET**

Scrambled Eggs
*Choice of: Bacon
or Sausage*
Potatoes O'Brien
Fresh Sliced Fruit
*Blueberry Muffin
Tops*
\$14 Per Person

**BREAKFAST
BUFFET**

Scrambled Eggs
Bacon and Sausage
Biscuits & Gravy
Fresh Sliced Fruit
Fried Potatoes O'Brien
*Choice of: Waffles with
Syrup & Whipped
Cream or French Toast*
\$16 Per Person

**FRITTATA
BREAKFAST**

BUFFET
*Choice of:
Vegetable
Frittata
or Meat Frittata
with Sundried
Tomato Cream
Sauce*
Bacon
Potatoes O'Brien
Fresh Sliced Fruit
*Blueberry Muffin
Tops*
\$18 Per Person

All food charges are subject to twenty percent service charge and seven percent sales tax

Minimum of 25 People

DELI SANDWICH BUFFET

*House Salad with Ranch and French Dressings,
Shredded Parmesan Cheese on the Side*

Mustard Potato Salad

Potato Chips

Sliced Ham, Turkey and Roast Beef

Sliced American and Swiss Cheeses

Lettuce, Tomato, Onion, Pickle

Ketchup, Mayonnaise, Mustard

Brioche Buns

\$14 Per Person

All food charges are subject to twenty percent service charge and seven percent sales tax

Minimum of 25 People

HOT LUNCH BUFFET

House Salad with Ranch and French Dressings, Shredded Parmesan Cheese on the Side

Rolls & Butter

Choice of: Fresh Sliced Fruit or Southwest Pasta Salad

Roasted Pork Loin with Pan Gravy

Grilled Chicken with Smoked Gouda Cream Sauce

Roasted Red Potatoes

Fresh Seasonal Vegetables

\$15 Per Person

HOT SLIDER BUFFET

House Salad with Ranch and French Dressings, Shredded Parmesan Cheese on the Side

Cole Slaw

Southwest Pasta Salad

Potato Chips

Macaroni and Cheese

Beef and Chicken Sliders

Lettuce, Tomato, Onion, Pickle

Ketchup, Mayonnaise, Mustard

\$16 Per Person

All food charges are subject to twenty percent service charge and seven percent sales tax

CONTINENTAL BREAKS

Minimum of 15 People

BREAKFAST

Coffee Cake

*Assorted Muffin
Tops*

Breakfast Breads

Doughnut Holes

Fresh Sliced Fruit

\$9 Per Person

SWEET

*Assorted Cookies
and Brownie Bites*

Fresh Sliced Fruit

*Regular and Peanut
M&Ms*

*Assorted Mini Candy
Bars (Hersheys,
Hersheys Special
Dark, Krackel, Mr.
Goodbar)*

\$12 Per Person

ENERGY

*Assorted Chewy
Granola Bars*

*Assorted Flavored
Fruit Yogurt with
Granola*

Fresh Sliced Fruit

Ultimate Trail Mix

*Celery & Carrots
with Ranch*

\$14 Per Person

All food charges are subject to twenty percent service charge and seven percent sales tax

HORS D'OEUVRES

Prices Based on 50 Pieces

Tomato Basil Bruschetta \$75

Tomatoes, onions, black olives, capers, parmesan, olive oil and fresh basil

Antipasto Skewer \$95

Italian-flavored marinated artichoke, sun-dried tomato, mozzarella cheese, and olive

Shrimp Cocktail \$150

Chilled shrimp, lemons and house made cocktail sauce

Peach Crostini \$65

Peaches, Goat's Cheese, Crushed Pistachios, Fig Balsamic Drizzle

Hummus with Pita Triangles \$75

Chickpeas, garlic and extra virgin olive oil

"VGS" Dip with Ritz Crackers \$75

Cream Cheese, Sour Cream, Ranch Seasoning, Bacon, Cheddar Cheese, Green Onions, Baked to Perfection

Silver Dollar Sandwiches \$100

Shaved Ham, Turkey and Roast Beef, Garnished with Lettuce and Tomato Ketchup, Mayonnaise, Mustard on the Side

Mini Chicken Salad Croissant Sandwiches \$100

House made chicken salad on mini croissant

All food charges are subject to twenty percent service charge and seven percent sales tax

HORS D'OEUVRES

Prices Based on 50 Pieces

Mini Beef Wellington	\$135
Pretzel Bites with Beer Cheese	\$85
Cheddar & Bacon Loaded Tater Tots	\$100
Bacon Wrapped Scallops	\$125
Bacon Wrapped Date Stuffed with Almond	\$125
Crab Cakes with Red Pepper Aioli	\$125
Teriyaki Glazed Chicken or Beef Skewers	\$115
Smoked Chicken Quesadillas	\$100
Asparagus and Asiago Cheese in Puff Pastry	\$110
Vegetable Spring Rolls	\$75
Pot Stickers Simmered in Sweet Mango Sauce	\$100
Stuffed Mushroom Caps	\$110
<i>Choice of: Florentine, Boursin, or Sausage</i>	
Mushroom Arancini Bites	\$85
Assorted Mini Quiche	\$95
Chicken Fingers with Dip	\$75
<i>Ketchup, Ranch, BBQ, Honey Mustard</i>	
Boneless Wings	\$125
<i>Choice of Sauce: BBQ, Hot Honey Glaze, Mild Buffalo or Hot Buffalo</i>	
Meatballs	\$75
<i>Choice of Sauce: Smoked Tomato, Cherry BBQ, Swedish, Asian BBQ or BBQ</i>	

All food charges are subject to twenty percent service charge and seven percent sales tax

RECEPTION DISPLAYS

Smoked Salmon Fillet

Smoked Salmon fillet with minced shallots, capers, hard-boiled eggs, red peppers, and dill cream sauce

\$150 Per Side

Fresh Sliced Seasonal Fruit Display

\$4 Per Person

Vegetable Tray with Ranch Dip

\$3 Per Person

Domestic Cheese Display with Crackers

\$6 Per Person

Gourmet & Domestic Cheese Display with Crackers

\$10 Per Person

Add Meat to Cheese Display

Salami, Pepperoni, Capicola, and a Variety of Other Meats

\$4 Per Person

Charcuterie Board

Fresh Sliced Fruit, Olives, Mixed Nuts, Pickles, Gourmet & Domestic Cheese with Crackers, Variety of Meats

\$16 Per Person

All food charges are subject to twenty percent service charge and seven percent sales tax

CARVING STATION

Cracked Black Pepper and Herb Crusted Beef Tenderloin
with Condiments

Serves Approximately 20 Guests - Market Price

Roasted Pork Loin with Spiced Tomato Glaze

Serves Approximately 25 Guests \$150

Brown Sugar and Pineapple Glazed Flat Ham

Serves Approximately 100 Guests \$225

Horseradish Crusted Prime Rib of Beef

with Au Jus and Horseradish on the Side

Serves Approximately 25 Guests \$375

All food charges are subject to twenty percent service charge and seven percent sales tax

SLIDERS A LA CARTE

Prices Based on 25 Pieces

Angus Beef Burger

with Cheddar Cheese, Bistro Sauce, and Arugula

\$115

Sriracha Chicken

with Mozzarella and Arugula

\$90

Battered Cod

with Homemade Tartar Sauce and Slaw

\$115

Chicken Pesto and Mozzarella

with Oven Roasted Herb Tomato Spread and Arugula

\$90

All food charges are subject to twenty percent service charge and seven percent sales tax

Minimum of 25 People

HOUSE BUFFET

House Salad with Ranch and French Dressings, Shredded Parmesan Cheese on the Side

Rolls & Butter

Fresh Sliced Fruit

Choice of: Tenderloin Beef Tips or Smoked Brisket Tips with Tri-Color Peppers, Onions and Wild Rice

Lightly Breaded Chicken Thigh with Smoked Tomato Cream Sauce

Fresh Seasonal Vegetable Blend

Parmesan Roasted Potatoes

\$25 Per Person

BACK NINE BUFFET

House Salad with Ranch and French Dressings, Shredded Parmesan Cheese on the Side

Rolls and Butter

Broccoli Salad

Fresh Sliced Fruit

Carved Glazed Ham with Pineapple and Cherry Sauce

Lightly Breaded Chicken with Champagne Cream Sauce

Baked Cod with Lemon, Capers, White Wine

Roasted Baby Red New Potatoes with Sweet Onions and Bacon

Fresh Seasonal Vegetable Blend

\$30 Per Person

All food charges are subject to twenty percent service charge and seven percent sales tax

Minimum of 25 People

GRAND BUFFET

*House Salad with Ranch and French Dressings,
Shredded Parmesan Cheese on the Side*

Rolls & Butter

Fresh Sliced Fruit

Blue Cheese and Bacon Potato Salad

Chicken Marsala with Mushrooms

Oven Roasted Salmon with Dill Cream

*Carved Herb Crusted Prime Rib with Au Jus and
Horseradish Sauce*

Garlic Mashed Potatoes

Fresh Seasonal Vegetable Blend

\$38 Per Person

All food charges are subject to twenty percent service charge and seven percent sales tax

DESSERT

Assorted Cookies

\$2.25 Per Person

Brownie Bites

\$1.75 Per Person

Assorted Cookies and Brownie Bites

\$4.25 Per Person

Lemon Bars and Raspberry Bars

\$5.50 Per Person

Assorted Dessert Buffet

Chef's Selection of Assorted Bite Sized Desserts

\$6 Per Person

Assorted Dessert Buffet

Chef's Selection of Assorted Full Sized Desserts

\$10 Per Person

All food charges are subject to twenty percent service charge and seven percent sales tax

Plated entree and dessert selections are available upon request.

Pricing will be discussed during consultations.

We can customize any menu to fit your needs and budget.

We are able to accommodate dietary restrictions as needed.

Due to market fluctuation, prices are subject to an increase up to thirty (30) days prior to your event.

Twenty percent service charge and seven percent sales tax will be added to all food and beverage charges.

No food or beverage items provided by the Stables Catering Company are permitted to leave the premises or be taken to go due to Board of Health Regulations.

BAR PACKAGES

Prices Apply Towards All Guests Aged 21+

These Packages Include Unlimited Liquor, Domestic* Draft Beer (2 selections), House Wines, and Soft Drinks

	Call Liquors Only	Call & Premium Liquors
1 Hour Open Bar	\$14	\$22
2 Hour Open Bar	\$16	\$24
3 Hour Open Bar	\$18	\$26
4 Hour Open Bar	\$20	\$28
5 Hour Open Bar	\$22	\$30
6 Hour Open Bar	\$24	\$32

**5 Hour Unlimited Domestic* Draft Beer (2 Selections), House Wines and Soft Drinks
\$16 Per Person**

**3 Hour Unlimited Domestic* Draft Beer (2 Selections), House Wines and Soft Drinks
\$12 Per Person**

**5 Hour Unlimited Domestic* Draft Beer (2 Selections) and Soft Drinks
\$14 Per Person**

**3 Hour Unlimited Domestic* Draft Beer (2 Selections) and Soft Drinks
\$10 Per Person**

Cash Bar - Guests pay for their own beverages

On Consumption Bar - Host pays for all beverages served

****A Bartender is required for all events offering bar services****

(1 bartender recommended for every 100 people, \$25 per hour per bartender)

\$250 bar set up fee applies to all off-site events with bar services

All bar/beverage charges are subject to twenty percent service charge and seven percent sales tax

ADDITIONAL BAR PRICING

Domestic* Draft Beer	\$325 Per Keg
Craft or Import Draft Beer	\$425 Per Keg
House Wine	\$20 Per Bottle
House Champagne	\$18 Per Bottle
Mimosas <i>Champagne and Orange Juice - Premixed</i>	\$85 Per Gallon
Champagne Toast - Plastic Stemless Flutes	\$3 Per Person
Champagne Toast - Glass Champagne Flutes	\$4 Per Person

***Domestic Draft Beer Choices: Bud Light, Budweiser, Miller Lite, Coors Light, Michelob Ultra and Busch Light**

***Substitute a craft/import draft beer selection for an additional \$2 per person**

Call Liquors: Tito's Vodka, Bacardi Rum, Captain Morgan Spiced Rum, Malibu Rum, Beefeater Gin, Jose Cuervo Silver, Evan Williams Bourbon, Canadian Club, Jim Beam, Jim Beam Apple, Johnny Walker Black Scotch, and Amaretto

Premium Liquors: Kettle One Vodka, Tanqueray Gin, Bombay Sapphire Gin, Makers Mark, Jack Daniels, Crown Royal, Bulleit Bourbon, Bulleit Rye Bourbon, Woodford

White Wines: Chardonnay, Moscato, Pinot Grigio

Red Wines: Merlot, Cabernet, Oliver Sweet Red

****A Bartender is required for all events offering bar services****

(1 bartender recommended for every 100 people, \$25 per hour per bartender)

All bar/beverage charges are subject to twenty percent service charge and seven percent sales tax

NON ALCOHOLIC BEVERAGES

Unlimited Soft Drinks, Tea, Lemonade and Water

Available at the bar for the duration of the event

\$3 Per Person

Add Coffee Service for +\$1.50 Per Person

SELF SERVE BEVERAGE STATIONS

*Cups, Ice, Sugar, Stir Sticks, Creamer, Etc. Provided with
Each Beverage Station as Needed*

Water, Tea, Lemonade

\$2.50 Per Person

Coffee - Regular and Decaf

\$2 Per Person

Water, Tea, Lemonade

Coffee - Regular and Decaf

\$3.50 Per Person

Water, Tea, Lemonade

Can Sodas - Coke, Diet Coke, Sprite

\$4.50 Per Person

Water, Tea, Lemonade

Coffee - Regular and Decaf

Can Sodas - Coke, Diet Coke, Sprite

\$5.50 Per Person

All bar/beverage charges are subject to twenty percent service charge
and seven percent sales tax

GROOM AND BRIDAL SUITES

Arrangements for alcohol service in the bridal and groom suites must be made in advance. Absolutely NO ALCOHOL can be brought onto the grounds or into the building. We reserve the right to enter and inspect the bridal and groom suites to ensure compliance. In the event that unauthorized alcohol has been brought into the facility, it will be removed and disposed. There will be a \$500 fine if any unauthorized alcohol is brought in and found. Failure to comply could result in the cancellation of your event and loss of all payments made.

Coolers with ice, cups and garnishes are provided with the purchase of alcohol and set up in the suite.

Domestic* Can Beer (24 Beers) <i>Bud Light, Budweiser, Miller Lite, Coors Light, Michelob Ultra and Busch Light</i>	\$72 Per Case
Craft or Import Can Beer (24 Beers)	\$96 Per Case
House Wine -by the Bottle (750 ML) <i>White: Chardonnay, Moscato, Pinot Grigio</i> <i>Red: Merlot, Cabernet, Oliver Sweet Red</i>	\$20 Per Bottle
Premium Wine - by the Bottle (750 ML)	Market Price
House Champagne - by the Bottle	\$18 Per Bottle
Premium Champagne - by the Bottle	Market Price
Bottle of Liquor (750 ML)	Market Price
Mimosas <i>Champagne and Orange Juice - Premixed</i>	\$85 Per Gallon

Mini Bar Access

Arrangements for access to the mini bar in both the bridal and groom suites must be made in advance with the Stables Event Center. A credit card must be put on file for access to the mini bars. Charges are based on consumption and the tab is to be paid at the end of the event with the bartender on duty. The mini bars are locked when the ceremony starts and will not be unlocked for the duration of the event.

All bar/beverage charges are subject to twenty percent service charge and seven percent sales tax

DISPOSABLE SERVICE

Choice of: White with Silver Rim or

Ivory with Gold Rim

Disposable Rolled Silverware

\$2.00 Per Person

CHINA SERVICE

Includes a Salad Plate, Dinner Plate,

either a Bread & Butter Plate or

Dessert Plate, Salad Fork, Dinner

Fork, Knife, Spoon and Water Goblet

\$10 Per Person

*****Pricing for Additional China**

is Based on Need***

STAFF FEES

All events are required to have a minimum of 2 Servers. Additional staff needs will be addressed during the consultation.

Server

Minimum 2 Required Per Event, Additional Needs Based on Event

\$25 Per Hour, Per Server

Bartender

1 Bartender Per 100 People Recommended

\$25 Per Hour, Per Bartender

Off-site Event Fee \$250

Off-site Bar Set Up Fee \$250

All equipment charges are subject to seven percent sales tax

EVENT INFORMATION CHECKLIST

Contact Information

Host Name

Phone Number

Email Address

Company Information

Event Information

Guest Count

Set Up Arrival Time

Start Time/Guest Arrival Time

End Time

Bar Service/Non-Alcoholic Needs

Alcohol Disclaimer

Hors D'Oeuvres

Dinner

Dessert

Disposable or China Service

Food Disclaimer

Staff Needs - Servers & Bartenders

Other Vendors

Due Dates

All Event Details Finalized - 15 Days Prior to the Event

Final Count - 72 Hours Before the Event

Final Meeting & Final Payment - 48 Hours Before the Event

WEDDING CHECKLIST

Getting Ready - Bridal and Groom Suites

Bridal Suite Arrival
Bridal Suite Alcohol Needs
Groom Suite Arrival
Groom Suite Alcohol Needs
Alcohol Disclaimer

Ceremony Information

Ceremony Start Time
Location
Inside or Outside

Reception Information

Guest Count
Reception Start Time
Reception End Time
Bar Service/Non-Alcoholic Needs
Hors D'Oeuvres
Dinner
Dessert - Wedding Cake Details
Disposable or China Service
Food Disclaimer
Staff Needs - Servers & Bartenders
Other Vendors

Due Dates

All Event Details Finalized - 15 Days Prior to the Event
Final Count - 72 Hours Before the Event
Final Meeting & Final Payment - 48 Hours Before the Event