



Stables Catering Company

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!

Minimum of 25 People

**COUNTRY
BREAKFAST BUFFET**

Scrambled Eggs Ⓞ

Choice of:

Bacon or Sausage Ⓞ

Biscuits and Gravy

Fried Potatoes O'Brien Ⓞ

Assorted Mini Danishes

\$16 Per Person

**GRAND COUNTRY
BREAKFAST BUFFET**

Scrambled Eggs Ⓞ

Bacon and Sausage Ⓞ

Biscuits and Gravy

Fried Potatoes O'Brien Ⓞ

*Sliced Ham with Bourbon
Maple Glaze* Ⓞ

Assorted Mini Danishes

\$20 Per Person

BREAKFAST BUFFET ENHANCEMENTS

*Waffle Station - Mini Waffles, Whipped Cream, Whipped Butter,
Warm Syrup, Strawberries*
+ \$4 Per Person

Omelet Station Ⓞ - *Mushrooms, Diced Ham, Tomatoes, Bacon,
Peppers, Onions, Cheddar Jack Cheese, Swiss Cheese*
+ \$6 Per Person

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

CONTINENTAL BREAKS

BREAKFAST BREAK

Assorted Mini Danishes

Blueberry Muffin Tops

Fresh Sliced Fruit Ⓞ

Mini Doughnut Holes

\$12 Per Person

SWEET & SALTY BREAK

Chocolate Chip Cookies

Lemon Cookies

*Ghirardelli Chocolate
Brownies*

Fresh Sliced Fruit Ⓞ

Snack Mix

Roasted Peanuts Ⓞ

*Celery and Carrots with
Ranch Dip* Ⓞ

\$15 Per Person

CONTINENTAL BREAK ENHANCEMENTS

Individual Assorted Yogurt Cups Ⓞ *with Granola on the Side*
+ \$3 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* GF

Rolls and Butter

Choice of:

Fresh Sliced Fruit GF
or Southwest Pasta Salad

*Roasted Pork Loin with
Pan Gravy*

*Grilled Chicken with
Smoked Gouda Cream Sauce* GF

Roasted Red Potatoes GF

Fresh Seasonal Vegetables GF

\$18 Per Person

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

Minimum of 25 People

TACO BAR BUFFET 

Braised Chicken

Seasoned Ground Beef

*Shredded 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)*

\$18 Per Person

Add Guacamole + \$2 per person

**THE WHOLE
ENCHILADA BUFFET** 

*Shredded Lettuce,
Cheese, Sour Cream*

Diced Tomatoes

Salsa

*Roasted Street
Corn Casserole*

Refried Beans

Spanish Rice

Chicken Enchilada Casserole

Beef Enchilada Casserole

\$20 Per Person

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

Minimum of 25 People

BBQ BUFFET

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

Choice of:

Rolls and Butter or Biscuits and Apple Butter

Shredded Pork with Sweet Honey BBQ on the Side Ⓞ

Grilled Chicken with Smoked Tomato Cream Sauce Ⓞ

Macaroni and Cheese

Green Beans Ⓞ

\$20 Per Person

COOKOUT BUFFET

Loaded Potato Salad Ⓞ

Choice of:

Coleslaw Ⓞ, *Broccoli Salad* Ⓞ, *or Southwest Pasta Salad*

Fresh Sliced Fruit Ⓞ

Choice of:

Grilled Chicken Ⓞ *or Chicken Fingers with Dip*

Black Angus Burgers Ⓞ

Ketchup, Mayonnaise, Mustard

Sliced American and Swiss Cheeses

Lettuce, Tomato, Onion, Pickle

Hamburger Buns

\$20 Per Person

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

Minimum of 25 People

ITALIAN BUFFET

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

Rolls and Butter

Choice of:

Chicken Parmesan, Lemon Chicken Parmesan, Chicken Marsala, or Chicken Piccata

Choice of:

Penne Pasta with Vodka Tomato Cream Sauce or Alfredo Sauce

Broccoli GF

Choice Of:

Sausage, Peppers & Onions or Meatballs

\$22 Per Person

BRISKET BUFFET

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

Choice of:

Rolls and Butter or Biscuits and Apple Butter

Beef Brisket with Sweet Honey BBQ on the Side GF

Grilled Chicken with Creamy Marsala Sauce

Mashed Potatoes and Gravy

Sweet Corn GF

\$24 Per Person

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

Minimum of 25 People

CLASSIC BUFFET

*Choice of 1 Salad:
House Salad with Ranch and
French Dressings, Shredded
Parmesan Cheese on the Side* GF

*or
Caesar Salad*

Rolls and Butter

*Choice of:
Fresh Sliced Fruit* GF

*or
Pasta Salad*

*Beef Brisket with Wild Rice
and Teriyaki Glaze* GF

*Chicken Cordon Bleu Roulades
with Mornay Sauce* GF

Broccoli and Cheese Casserole

Herb Whipped Potatoes GF

Glazed Carrots GF

\$27 Per Person

HOUSE BUFFET

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

Rolls and Butter

Broccoli Salad GF

Fresh Sliced Fruit GF

*Carved Glazed Ham with
Pineapple and Cherry Sauce* GF

*Lightly Breaded Chicken with
Champagne Cream Sauce*

*Baked Cod with
Lemon, Capers, White Wine* GF

*Roasted Baby Red
New Potatoes with
Sweet Onions and Bacon* GF

*Fresh Seasonal
Vegetable Blend* GF

\$32 Per Person

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

Minimum of 25 People

SURF & TURF BUFFET

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

Caesar Salad

Rolls and Butter

*Choice of:
Fresh Sliced Fruit* GF
*or
Pasta Salad*

Braised Beef Tips with Peppers, Onions, and Wild Rice

Oven Roasted Cod with Lemon Cream Sauce and Creamy Risotto GF

Roasted Broccoli with Soy Glaze GF

Glazed Carrots GF

\$34 Per Person

GRAND BUFFET

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

Rolls and Butter

Fresh Sliced Fruit GF

Blue Cheese and Bacon Potato Salad GF

Chicken Marsala

Oven Roasted Salmon with Dill Cream GF

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

Garlic Mashed Potatoes GF

Fresh Seasonal Vegetable Blend GF

\$41 Per Person

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

Minimum of 25 People

EXECUTIVE BUFFET

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

Caesar Salad

Rolls and Butter

Fresh Sliced Fruit Ⓞ

Broccoli Salad Ⓞ

*Braised Brussel Sprouts
with Onions and Bacon* Ⓞ

*Spinach and Sun-Dried Tomato Stuffed Chicken with
Wild Rice and Herb Cream Sauce*

*Bing Bang Shrimp and
Parmesan Risotto*

*Braised Short Rib with Rich Red Wine Demi Glaze and
Herb Whipped Potatoes* Ⓞ

\$50 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 ❶	\$75
<i>Tomatoes, onions, black olives, capers, parmesan, olive oil and fresh basil</i>	
Antipasto Skewer ❶ ❸	\$95
<i>Italian-flavored marinated artichoke, sun-dried tomato, mozzarella cheese, and olive</i>	
Caprese Skewer ❶ ❸	\$150
<i>Cherry tomatoes, mozzarella cheese, and basil leaves drizzled with balsamic glaze</i>	
Stuffed Mini Peppers ❶	\$90
<i>Colorful mini peppers filled with a creamy cheese mixture and herbs</i>	
Shrimp Cocktail ❸	\$150
<i>Chilled shrimp, lemons and house made cocktail sauce</i>	
Silver Dollar Sandwiches	\$130
<i>Shaved Ham, Turkey, and Roast Beef Garnished with Lettuce and Tomato Ketchup, Mustard, and Mayonnaise on the Side</i>	
Mini Chicken Salad Croissant Sandwiches	\$150
Mini Beef Wellington	\$135
Pretzel Bites with Beer Cheese	\$85
Cheddar & Bacon Loaded Potato Tots	\$100
Bacon Wrapped Scallops ❸	\$125
Bacon Wrapped Date Stuffed with Goat's Cheese ❸	\$125
Crab Cakes with Red Pepper Aioli	\$125
Bing Bang Shrimp	\$150
Teriyaki Glazed Chicken or Beef Skewers	\$115
Smoked Chicken Quesadillas	\$100
Boursin Stuffed Mushroom Caps ❶	\$110
Sausage Stuffed Mushroom Caps	\$110
Asparagus and Asiago Cheese in Puff Pastry ❶	\$110
Vegetable Spring Rolls ❶	\$75
Cheese Stuffed Jalapeno Poppers ❶	\$90
Pot Stickers Simmered in Sweet Mango Sauce ❶	\$100
Spanakopita Bites ❶	\$95
Mushroom Arancini Bites ❶	\$85
Pimento Cheese Poppers ❶	\$95
Chicken Fingers with Dip (Ketchup, Ranch, BBQ, Honey Mustard)	\$75
Boneless Wings - BBQ, Hot Honey Glaze, Mild Buffalo <u>or</u> Hot Buffalo	\$125
Meatballs - Smoked Tomato, Cherry BBQ, Swedish, Asian BBQ <u>or</u> BBQ	\$75

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SLIDERS A LA CARTE

Prices Based on 25 Pieces

Angus Beef Burger \$115

with Cheddar Cheese, Bistro Sauce, and Arugula

BBQ Pulled Pork \$110

with Crunchy Coleslaw on a Pretzel Slider Bun

Chicken Pesto and Mozzarella \$90

with Oven Roasted Herb Tomato Spread and Arugula

Chicken Parmesan \$90

with Tomato Basil Aioli and Melted Mozzarella Cheese

Buffalo Chicken \$100

with Blue Cheese Slaw

Battered Cod \$115

with Homemade Tartar Sauce and Slaw

Caprese 🍷 \$100

Fresh Mozzarella, Basil Pesto, and Tomato Slices Drizzled with Balsamic Glaze

Portobello Mushroom 🍷 \$115

Grilled Portobello Mushrooms Marinated in Balsamic Vinegar

Topped with Roasted Red Peppers and Spinach

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RECEPTION DISPLAYS

Smoked Salmon Fillet **GF**

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

\$150 Per Side

Fresh Sliced Seasonal Fruit Display **V GF**

\$4 Per Person

Vegetable Tray with Ranch Dip **V GF**

\$3 Per Person

Domestic Cheese Display with Crackers **V**

\$6 Per Person

Gourmet & Domestic Cheese Display with Crackers **V**

\$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

Hummus with Pita Triangles **V**

Chickpeas, garlic, and extra virgin olive oil

\$4 Per Person

Spinach and Artichoke Dip with Pita Triangles **V**

\$6 Per Person

Salsa and Guacamole **V**

Fresh salsa and guacamole served with tortilla chips

\$6 Per Person

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

DESSERT

Ghirardelli Chocolate Brownies

\$1.75 Per Person

Blondie Brownies

\$2 Per Person

Assorted Cookies

Chocolate Chip, M & M, Lemon

\$2.25 Per Person

Assorted Cookies and Brownies

\$4.25 Per Person

Lemon Bars and Raspberry Bars

\$5.50 Per Person

Assorted Dessert Buffet

Includes all desserts listed above plus Chef's Selection of Additional Desserts

\$10 Per Person

All food served at your event must be provided by Stables Catering Company. Requests to bring in outside desserts must be submitted for approval in advance of the event. If approved, an additional fee may apply based on the specific request. Any outside desserts must be purchased from a business licensed to prepare and sell food to the public. Items prepared in unlicensed or home kitchens are not permitted under any circumstances.

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

GENERAL POLICIES

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.

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% processing fee will apply to all card payments)

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.