

## **BREAKFAST**

#### **Powerhouse Breakfast**

Homemade cinnamon French toast, fluffy scrambled eggs, crisp bacon, smoked sausage, home fries and freshly backed buttermilk cheddar biscuits, served with coffee, tea or juice.

#### **\$14.95 /PER PERSON**

#### Continental Breakfast

Delightful assortment of bagels, muffins, and danish. Beautifully garnished and arranged in a basket, accompanied by whipped cream cheese, butter, and jelly.

#### \$8.95 /PER PERSON

### Frittata Tray

Whipped whole eggs are mixed with an assortment of fresh seasonal vegetables, potato and cheddar jack cheese. Oven baked to perfection.

## \$50 SMALL \$95 LARGE

Add Meat: Bacon, Sausage or Ham for Additional \$5 per tray.

## Belgian Waffle Bar

Light, fluffy Belgian style waffles accompanied by fresh whipped cream, chocolate ganache, toasted almond & walnut mix, strawberry banana salsa and Vermont maple syrup.

#### \$11.95 /PER PERSON

## **Egg Wrap Platters**

Bacon, Sausage, or Ham with Egg and Cheese.

\$9.95 /PER PERSON | \$10.95- FOR EGG WHITES

#### **Breakfast Heros**

Bacon, Sausage, or Ham with Egg and Cheese.

\$22.95 /PER FOOT | \$25.95- FOR EGG WHITES



## **STARTERS**

#### Minimum Order 2 Dozen

### **Cheese Display**

Selection of imported and domestic cheeses with assorted flat breads & crisps garnished with fresh red grapes and strawberries

\$55 /SMALL \$90 /LARGE

## Tomato Mozzarella Caprese Platter

Fresh sliced Roma tomatoes with red onion, fresh basil leaves, served with garlic & herb marinated fresh mozzarella boccacini.

\$55 /SMALL \$90 /LARGE

### Jumbo Shrimp Cocktail

Served with fresh cocktail sauce and lemon wedges.

\$95 /SMALL \$185 /LARGE

## **Antipasto**

An arrangement of Italian favorites. Grilled vegetables, cured olives, salami & provolone trumpets, pesto tomato & mozzarella, pepperoncini, balsamic portobellos and Parmesan flats.

\$80 /SMALL \$150 /LARGE

Athenian Hummus & Pita Basket

\$50 /SMALL \$90/LARGE

**BBQ Pulled Pork Sliders** 

With cheddar \$35 /PER DOZEN

Mini Beef Wellington

**\$40 / PER DOZEN** 

**Chicken Fingers** 

Three styles, plain, buffalo or sesame ginger! Served with cool blue cheese dressing, carrots & celery.

\$60 /SMALL \$110 /LARGE

Chicken Wings

Buffalo, Asian or BBQ served with celery, carrots and dressing.

\$60 /SMALL \$110 /LARGE

### **PUB Burgers**

Mini handmade Angus burgers grilled and topped with or without cheese, ketchup & sliced dill pickle.

\$50 /SMALL \$90 /LARGE

#### Seared Tuna Tataki

Sesame crusted tuna with five spices and red pepper flakes served with rice crackers and a honey ginger wasabi dip.

#### **MARKET PRICE**

## **Pepper Crusted Filet Mignon**

Sliced black pepper crusted filet mignon served with toasted croustade & garlic aioli.

**MARKET PRICE** 

**Beef & Chicken Empanadas** 

\$35 /PER DOZEN

**Mac & Cheese Bites** 

\$45 /HALF \$80 /FULL

Mozzarella Sticks

\$50 /HALF \$90 /FULL

Fried Ravioli w/ marinara

\$50 /HALF \$90 /FULL



## **HORS D'OEUVRES**

Minimum Order 2 Dozen

Herbed Goat Cheese & Candied Walnut Truffles

\$18 / PER DOZEN

Scallops Wrapped In Bacon

\$22 /PER DOZEN

Pigs In Blanket

\$40 / HALF

\$70 / FULL

Beef Empanadas with Honey Chipotle Dip

\$20 /PER DOZEN

**Prosciutto Wrapped Asparagus** 

\$18 /PER DOZEN

Tomato Basil Mozzarella Skewers

**\$15 /PER DOZEN** 

Coconut Shrimp w/ Orange Teriyaki Marmalade

**\$24 /PER DOZEN** 

Pastrami Reuben Knishes

**\$18 / PER DOZEN** 

**Asian Chicken Sate** 

**\$18 / PER DOZEN** 

**Vegetable Cheddar Stuffed Mushroom Caps** 

**\$18 / PER DOZEN** 

Mango BBQ Shrimp Skewers

**\$25 / PER DOZEN** 

Teriyaki Swedish Meatballs

**\$15 / PER DOZEN** 

Mini Crab Cakes W/ Tartar Sauce

\$24 / PER DOZEN

Raspberry & Brie Puff Pastry Turnovers

**\$18 / PER DOZEN** 

**Homemade Mini Knishes** 

\$15 / PER DOZEN

Jamaican Beef Patties W/ Mango Chutney Dip

\$15 / PER DOZEN



## **PARTY BASKETS**

#### **Mexican Basket**

Homemade guacamole, pico de gallo, pineapple mango salsa, creamy Southwest sour cream, served in tortilla bowls, surrounded by tri-color tortilla chips.

\$50 /SMALL

**\$90 /LARGE** 

#### **Mediterranean Basket**

Greek hummus, Mideast eggplant puree, spinach artichoke dip, served with toasted pita points, sweet potato & olive chips and assorted flat breads.

\$50 /SMALL

\$90 /LARGE



#### **Bruschetta Basket**

Roma tomatoes, fresh basil, red onions, fresh mozzarella, roasted garlic & parmesan cheese served with toasted croutons.

\$45 /SMALL

**\$80 /LARGE** 

#### **Crudite Basket**

A lovely medley of fresh seasonal vegetables arranged in a basket served with creamy spinach ranch dip.

\$50 /SMALL

**\$90 /LARGE** 

## **SANDWICH BASKETS**

## Sandwich Extravaganza

All of our gourmet wraps & sandwiches served on artisan bread sliced & beautifully arranged in a basket. Served with choice of house salads. Includes 2L Soda's.

#### \$15.95 /PER PERSON

## Panini Napoli

Balsamic portobello, fresh mozzarella, breaded eggplant, roasted peppers with spinach artichoke spread on a ww focaccia square.

#### Plum Tomato Mozzarella

Roma plum tomatoes, fresh mozzarella, fresh basil, balsamic vinaigrette & roasted peppers on a rustic square.

#### **Toasted Almond**

Honey maple turkey, imported brie, oven dried apple slices & honey mustard almond aioli.

#### The S.O.B.

(South of the border, not what you're thinking) Ranchero grilled chicken, sliced avocado, pico de gallo & chipotle mayo spread.

#### Heatherwood

Grilled chicken, sun-dried tomatoes & fresh mozzarella w/ fresh pesto mayo, served on an eight grain whole wheat baguette.

## **Cranberry Pecan Chicken Salad**

Served w/ green leaf lettuce on 7-grain sliced bread.

## Turkey BLT Wrap

Oven gold turkey, Roma tomatoes, crisp bacon & lettuce w/buttermilk ranch spread, wrapped in a flour tortilla.

## **Seawolf Wrap**

Roast beef, aged horseradish cheddar, caramelized onions, cracked pepper garlic aioli, wrapped in a flour tortilla.

## Grilled Chicken Caesar Wrap

Chopped romaine, grilled herb chicken, baked croutons, shredded Parmesan, creamy Caesar dressing wrapped in a flour tortilla.

## **Wrap Platter**

An assorted selection of our freshly made wraps, filled with a variety of premium deli meats, cheeses, and fresh veggies-all cut in halves for easy serving. Perfect for meetings, events, or casual gatherings. Includes your choice of side salad (macaroni, potato, or tossed) and a 2-liter sodas to complete the meal.

#### **\$13.95 / PER PERSON**

#### **Toasted Almond**

Honey maple turkey, imported brie, oven dried apple slices & honey mustard almond aioli.

## Panini Napoli

Balsamic portobello, fresh mozzarella, breaded eggplant, roasted peppers with spinach artichoke spread on a ww focaccia square.

#### The S.O.B

Ranchero grilled chicken, sliced avocado, pico de gallo & chipotle mayo spread.

### **Stone Soupe Diamond**

Grilled marinated chicken, cheddar cheese, crisp smoked bacon and BBQ ranch spread on panini bread.

#### **Setauket Star**

Oven roasted beef, crispy onion, black pepper bacon and garlic herb goat cheese spread, served on flatbread.

#### **Cubano Havana**

Oven braised pulled pork, smoked ham, sliced pickle, Swiss cheese and caper cilantro spread, served on flatbread.

#### Plum Tomato Mozzarella

Roma plum tomatoes, fresh mozzarella, fresh basil, balsamic vinaigrette & roasted peppers on a rustic square.

## **Salad Choices**

### Potato, Macaroni, Cole Slaw

#### Stone Pasta

Radiatore, Marinated sun-dried tomatoes, Fresh spinach in Parmesan, garlic & oil

## Crisp Stringbean Salad

Fresh mushroom, Bell peppers, Red onion, Red wine vinaigrette.

#### **House Salad**

Mixed greens, Carrot, Cucumber, Tomato, Balsamic vinaigrette.

#### Penne Caesar

Penne Pasta, Tomato, Romaine, Parmesan cheese, Caesar dressing.

## Oven Roasted Vegetables

# **PARTY HERO PACKAGES**

Choose any size and style, choice of house salads.

#### Classic Italian

Genoa Salami, cappy ham, pepperoni, provolone, lettuce, tomato, and Italian vinaigrette.

\$21.99/ FT.

#### **Classic American**

Oven gold turkey, deluxe ham, seasoned roast beef, Swiss and American cheese.

\$21.99/ FT.

#### **Italian Chicken**

Choice of herb grilled or breaded chicken, fresh mozzarella, roasted red peppers and balsamic vinaigrette.

\$24.99/ FT.

### The "MVP"

Crisp breaded chicken cutlet, cheddar jack cheese, lettuce & tomato with Russian dressing.

\$25.99/ FT.

#### **Toasted Almond**

Honey maple turkey, imported double cream brie, oven dried apple slices and honey mustard almond aioli.

\$21.99/ FT.

## Chicken Parmigiana

Tender breaded chicken cutlets smothered in our homemade marinara sauce and melted mozzarella cheese.

\$26.99/ FT.

#### The Touchdown

Sliced Angus Tri Tip Steak with lettuce, tomato, fried onions and horseradish cream.

3FT Min- 48 HR. Notice Required

\$33.99/ FT.

## **Grilled Vegetable Hero**

Balsamic marinated portobello mushrooms, fresh mozzarella, grilled zucchini & eggplant, roasted red peppers and pesto dressing.

\$26.99/ FT.



## **BEEF**

### Beef and Vegetable Harvest Stir Fry

Tender stir-fry Angus beef, assorted seasonal vegetables in a sesame ginger garlic sauce.

\$70 HALF \$130 FULL

## **Sliced Steak Tuscany**

Grilled, sliced tri tip steak, roasted peppers & onions, balsamic portobello mushrooms, garlic and herbs with pan au jus.

\$70 HALF \$130 FULL

### **Stone Soupe Beef Burgundy**

Tender Angus beef cubes, pearl onions, quartered mushrooms, smoked bacon and burgundy herb demi glaze.

\$70 HALF \$130 FULL

## **PORK**

#### Santa Fe Stuffed Pork Loin

Pounded boneless pork loin, chorizzo cornbread stuffing & Sofrito vinaigrette.

\$65 HALF \$125 FULL

## Pork Chops Chasseur

Seared boneless pork loin with wild mushrooms, garlic shallots & diced tomato in a Brandy wine reduction.

\$65 HALF \$120 FULL

## Spinach Stuffed Artichoke Pork Loin

Pounded boneless pork loin, stuffed with wilted fresh spinach, sautéed mushrooms and Parmesan cheese with Cabernet brown gray.

\$65 HALF \$125 FULL



## **Steak Poivrade**

Sautéed sliced Angus steak, onions, sautéed mushrooms, artichoke hearts with a creamy green peppercorn demi glaze.

\$65 HALF \$125 FULL

### **Filet Mignon**

Grilled, herb rubbed Angus filet mignon, sliced and served with herb burgundy sauce.

#### **MARKET PRICE**

### **Pepper Steak**

Grilled, herb rubbed Angus Steak sliced and mixed with oven roasted peppers and spinach onions in light brown gravy.

\$65 HALF \$125 FULL

## Meatball Parmigiana

Chef's secret recipe with homemade marinara and melted mozzarella.

\$65 HALF \$125 FULL

## Sicilian Sausage & Peppers

Sweet & spicy Italian sausages oven roasted with bell peppers & Spanish onion, balsamic portobello mushrooms, garlic and feta cheese.

\$60 HALF \$110 FULL

## Honey BBQ or Asian Baby Back Ribs

\$80 HALF \$150 FULL

## **CHICKEN**

\*48 HR. Notice on Specialty Items

#### **Bella Donna**

Sautéed Chicken seared with mushrooms & artichoke hearts in a silky sour cream sauce.

\$60 HALF \$110 FULL

## **Stuffed Florentine\***

Ricotta & mozzarella cheeses, sun-dried tomato, chopped spinach in a burgundy sauce.

\$65 HALF \$125 FULL

#### Sorrentino

Sautéed Chicken, fried Sicilian eggplant, Prosciutto de Parma, mozzarella cheese with a Marsala sauce.

\$60 HALF \$110 FULL

#### Francese

Tender chicken in a zesty lemon white wine sauce.

\$60 HALF \$110 FULL



#### **Alsace**

Sautéed Chicken, asparagus, sun-dried tomato in a lemon garlic sauce.

\$60 HALF \$110 FULL

## Parmigiana

Tender breaded boneless chicken smothered with homemade marinara and melted mozzarella.

\$60 HALF \$110 FULL

#### **Romeo & Juliet**

Chicken and eggplant parmigiana layered together for the perfect romance!

\$60 HALF \$110 FULL

#### Cacciatore

Sautéed Chicken smothered in a chunky house tomato basil sauce with bell peppers, onions & mushrooms.

\$60 HALF \$110 FULL

#### **Piccatta**

Sautéed chicken topped with artichokes, roasted peppers, onions & capers, served in a tangy lemon garlic sauce.

\$60 HALF \$110 FULL

#### Scarpiello

Sautéed chicken served with oven roasted sweet Italian sausage, potatoes, bell peppers, onions and garlic.

\$65 HALF \$120 FULL

#### General Tsao's

Fried boneless chicken, bell peppers onions & broccoli in a sweet & spicy dragon sauce.

\$60 HALF \$110 FULL

### **BBQ Mango**

Oven roasted marinated bone in chicken pieces glazed with Chef's BBQ Mango recipe.

\$60 HALF \$110 FULL

## Montego Bay Jerk

Walker's Woods marinated bone in chicken roasted golden and served with Rasta red beans.

\$60 HALF \$110 FULL

## Bourbon St. Jambalaya \*

Cajun chicken breast pieces, Andouille sausage, onions, celery, okra & baby shrimp.

\$60 HALF \$110 FULL



## **PASTA**

**\$60 HALF TRAY** \$110 FULL TRAY Serves 6-8 People Serves 12-15 people

**\$20 ADD CHICKEN \$30 ADD SHRIMP** 

Rigatoni Alla Vodka

Penne Chicken Pesto

Rigatoni Bolognese

Pasta Jambalaya

**Penne Farmer** 

Meat And/Or Cheese Baked Ziti

**Gourmet Lasagna** 

Rigatoni Palermo With Spinach and Prosciutto

Bowtie With Garlic Chicken & Broccoli

Penne Sun-dried Tomato Pesto

Tortellini Carbonara

Macaroni And Cheese

Southern Mac & Cheese

**Lobster Mac & Cheese** 

**MARKET PRICE** 



## **OCEAN OFFERINGS**

\*48 HR. Notice on Specialty Items

## Athenian Stuffed Flounder\*

Mild Flaky lemon sole, spinach feta stuffing, with a roasted red pepper pure.

**\$85 HALF** \$160 FULL

#### Stone Soupe Stuffed Shrimp\*

Jumbo Blue shrimp, lump crabmeat & crawfish vegetable stuffing in a vin blanc sauce.

**\$85 HALF \$160 FULL** 

## North Fork Shrimp & Scallops\*

Fresh baby shrimp, scallops, diced tomato & onions, artichokes, asparagus in a savory scampi sauce.

#### **MARKET PRICE**

### Tokyo Salmon Teriyaki\*

Fresh Atlantic grilled salmon & stir-fry vegetables with a teriyaki glaze.

**\$85 HALF \$160 FULL** 

#### Seafood Paella Valencia\*

Little Neck clams, blue shrimp & bay scallops with Mexican chorizo cooked on a bed of spanish rice.

**\$85 HALF \$160 FULL** 

## Rising Sun Blackened Salmon\*

Seared blackened Atlantic salmon with a creole succotash.

**\$85 HALF \$160 FULL** 

#### Shrimp Parmigiana\*

Jumbo shrimp breaded and smothered with homemade marinara & melted mozzarella.

**\$85 HALF \$160 FULL** 

#### Shrimp Scampi\*

Sautéed Jumbo shrimp in a savory garlic & herb sauce.

**\$85 HALF \$160 FULL** 

#### Shrimp Francese\*

Breaded Jumbo shrimp in a zesty lemon white wine sauce.

**\$85 HALF \$160 FULL** 

#### Prince Edward Island Mussels\*

Fra Diavolo, Marinara, or White Wine & Garlic Style.

**\$85 HALF** \$160 FULL

## THEME BUFFETS

Minimum of 10 guests are required for complimentary cookie platter when included with applicable catering packages.

## All Packages Include:

2 Liter Sodas & Paper Goods

**48 HR. MINIMUM NOTICE** 



Grilled Marinated Chicken " Gyro Style' | Served with Grilled Pita | Tangy house tzatziki sauce Fresh falafels | Traditional greek salad | Cookie & Brownie Tray

\$16.95-PP

## Roman Holidav

Chicken Parmigiana | Eggplant Rollatini Rigatoni Ala Vodka | Caesar Salad Fresh Bread Basket Cookie & Brownie Tray

\$16.95- PP

## Asian Takeout

General Tsao Chicken Steak & Vegetables Stir Fry Vegetable Fried Rice Sesame Noodle Salad | Hibachi Salad Cookie & Brownie Tray

\$17.95- PP







## The Rockefellar

Roast Filet Mignon with herbed burgundy Demi Glaze | Stuffed chicken Florentine | Marsala Pesto crusted Atlantic salmon filet | Oven roasted Red bliss potatoes | Roasted vegetable Medley Waldorf Salad | Viennese Pastries

### All American Burger Bar

1/2lb. Handmade Angus Beef Toasted Buns Cheese, Lettuce, Tomato, Onion, & Pickle, Coleslaw, Tater Tots + Small Cookie & Brownie Tray

\$17.95- PP

## Mexican Fiesta

Pulled Ranchero chicken fajita Angus beef enchilada Red Bean & Cheese Quesadilla Tex Mex Rice & Black Beans Crunchy Taco Salad w/ Chipotle Ranch . Cookie & Brownie Tray





#### Santa Cruz Power Bowl

Choice of Quinoa OR Brown Rice Almonds|Tomato|Herb grilled Chicken Black Beans | Cheddar Jack Cheese | Tortilla Rajas|Fresh Fruit Salad Dressings: Red Wine Viniagrette Tzatiki Ranch

\$17.95- PP

## Low Carb Mix Grill

Grilled Sliced Tri Tip Steak Lemon Herb Grilled Chicken Grilled Seasonal Vegetables Mixed Field Greens Tossed Salad Organic Brown Rice Pilaf Fresh Fruit Salad

\$19.95- PP

#### Salad Bar

Fresh cut greens, Assorted toppings including: Chicken, Cheese, Chick peas, Tomato, Cucumbers, Carrots, Tortilla Rojas Assorted dressings Cookie & Brownie tray





# **ADD A SPECIAL TREAT!**

## David's Cookie & Brownie Tray

\$29.99 SMALL \$49.99 LARGE







Stone Soupe specializes in a wide range of catered Events. Cocktails Parties, Birthdays, Graduations, Showers, Office Lunches, Backyard Barbecues.. We do it all!

We're sure to exceed your expectations- If there's something you don't see on our menu, just ask!

