

STONECREEK
— DINING COMPANY —



PRIVATE DINING GUIDE

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PRIVATE DINING

— *at* —

STONE CREEK

Stone Creek Dining Company blends elegance and comfort with incredible food and excellent service. The menu includes a wide variety of sandwiches, salads, seafood, pastas, steaks, chops, and chicken. The luxurious decor and ideal location make Stone Creek a perfect setting for business meetings and social gatherings. Let us customize your one-of-a-kind event.

We offer a variety of personalized lunch and dinner options that will exceed your expectations.

locations

**GREENWOOD • PLAINFIELD • ZIONSVILLE
NOBLESVILLE**



RECEPTION PACKAGE

COLD APPETIZERS *priced per person*

Ahi Tuna* 6

sesame crusted, Napa slaw, spicy sweet mustard, horseradish cream, pickled ginger, wasabi

Shrimp Cocktail *gf* 6

horseradish cocktail sauce, lemon wedge

HOT APPETIZERS *priced per person*

Meatballs 4

San Marzano tomato or housemade barbeque sauce

Short Rib Crostini 6

tomato jam, baguette

Crab Cakes 7

cilantro aioli

Baby Back Ribs 6

housemade barbeque sauce

Buttermilk Chicken Tenders 5

traditional southern fried chicken with house bbq sauce

Spicy Garlic Shrimp 5

chili-garlic sauce, scallion, baguette

Brussels Sprouts Au Gratin *vg* 4

crostini

PLATTERS *priced per person*

Vegetable *vg* 3

seasonal variety

Fresh Fruit *vg* 3

seasonal variety

Cheese *vg* 4

assorted

APPETIZER PLATTER *\$75 per platter (serves 8-10 people)*

Shrimp Cocktail, Triple Dip, Ribs, Crispy Calamari, Ahi Tuna

DESSERT PLATTER *\$25 per platter*

(all three desserts will be served family style)

Chocolate Terrine *vg*

double chocolate stout brownie, chocolate mousse, chocolate sauce, whipped cream

Carrot Cake *vg*

cream cheese icing, candied walnut, caramel sauce, cinnamon sugar carrot curl

Cheesecake *vg*

seasonal

gf gluten free *vg* vegetarian

*Consuming raw or undercooked foods increases chance of foodborne illness. Please inform your server of any allergies.

Menu items and pricing are updated seasonally and subject to change based on availability

PACKAGE I

\$39 per person

Please choose one salad and three entrées for your event.

Your selected menu will be printed and ready upon your arrival.

Package price includes non-alcoholic beverage and dessert.

SALADS *(choose one)*

House *gf vg*

iceberg, romaine, red onion, cheddar, mozzarella, bruschetta tomato, alfalfa sprout, sunflower seed

Caesar

romaine, crouton, parmesan, Caesar dressing

ENTRÉES *(choose three)*

NY Strip 12 oz*

garlic mashed potato, broccolini, herb butter

Campfire Fettuccine

andouille sausage, barbequed shrimp, chicken, spinach, mushroom, scallion, spicy red chili cream sauce

Orange Miso Salmon*

ginger-soy sauce, sesame rice cake, leek, spinach, asparagus, scallion

Chicken Scallopini

garlic mashed potato, bleu cheese, mushroom, prosciutto, asparagus, sherry cream sauce

Squash Wellington *vg*

phyllo pastry, butternut squash, mushroom duxelles, Brussels sprout, corn, sherry cream sauce, tomato jam

Blackened Mahi-Mahi

cajun dirty rice with bacon, black bean-cucumber salsa, cilantro aioli, avocado

DESSERT PLATTER

(all three desserts will be served family style)

Chocolate Terrine *vg*

double chocolate stout brownie, chocolate mousse, chocolate sauce, whipped cream

Carrot Cake *vg*

cream cheese icing, candied walnut, caramel sauce, cinnamon sugar carrot curl

Cheesecake *vg*

seasonal

gf gluten free *vg* vegetarian

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PACKAGE II

\$46 per person

Please choose two appetizers, one salad, and three entrées for your event.

Your selected menu will be printed and ready upon your arrival.

Package price includes non-alcoholic beverage and dessert.

APPETIZERS *(choose two)*

Spicy Garlic Shrimp

chili-garlic sauce, scallion, baguette

Triple Dip *vg*

Brussels sprouts au gratin, San Marzano tomato & goat cheese, roasted garlic hummus, grilled flatbread, crostini

Crispy Calamari

sriracha aioli, mixed greens, blackberry-balsamic vinaigrette

SALADS *(choose one)*

House *gf vg*

iceberg, romaine, red onion, cheddar, mozzarella, bruschetta tomato, alfalfa sprout, sunflower seed

Caesar

romaine, crouton, parmesan, Caesar dressing

ENTRÉES *(choose three)*

Filet Mignon 6oz* *gf*

garlic mashed potato, asparagus, herb butter

Campfire Fettuccine

andouille sausage, barbequed shrimp, chicken, spinach, mushroom, scallion, spicy red chili cream sauce

Orange Miso Salmon*

ginger-soy sauce, sesame rice cake, leek, spinach, asparagus, scallion

Chicken Scalopini

garlic mashed potato, bleu cheese, mushroom, prosciutto, asparagus, sherry cream sauce

Squash Wellington *vg*

phyllo pastry, butternut squash, mushroom duxelles, Brussels sprout, corn, sherry cream sauce, tomato jam

Pork Chop 10 oz.*

apricot-onion marmalade, scallion, dirty wild rice with bacon

Blackened Mahi-Mahi

cajun dirty rice with bacon, black bean-cucumber salsa, cilantro aioli, avocado

DESSERT PLATTER

(all three desserts will be served family style)

Chocolate Terrine *vg*

double chocolate stout brownie, chocolate mousse, chocolate sauce, whipped cream

Carrot Cake *vg*

cream cheese icing, candied walnut, caramel sauce, cinnamon sugar carrot curl

Cheesecake *vg*

seasonal

gf gluten free vg vegetarian

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GRAND PACKAGE

\$55 per person

Please choose two appetizers, one salad, and three entrées for your event.

Your selected menu will be printed and ready upon your arrival.

Package price includes non-alcoholic beverage and dessert.

APPETIZERS *(choose two)*

Crispy Calamari

sriracha aioli, mixed greens,
blackberry-balsamic vinaigrette

Shrimp Cocktail *gf*

horseradish cocktail sauce, lemon wedge

Triple Dip *vg*

Brussels sprouts au gratin,
San Marzano tomato & goat cheese,
roasted garlic hummus, grilled flatbread, crostini

Ahi Tuna*

sesame crusted, Napa slaw,
spicy sweet mustard, horseradish cream,
pickled ginger, wasabi

SALADS *(choose one)*

Caesar

romaine, crouton, parmesan,
Caesar dressing

Iceberg Wedge *gf*

bleu cheese, cucumber,
applewood smoked bacon,
bruschetta tomato,
bleu cheese dressing

House *gf vg*

iceberg, romaine, red onion,
cheddar, mozzarella,
bruschetta tomato,
alfalfa sprout, sunflower seed

ENTRÉES *(choose three)*

Filet Mignon 8oz* *gf*

garlic mashed potato, asparagus, herb butter

New York Strip 12 oz.* *gf*

potato-bacon terrine, broccolini, herb butter

Ribeye 14 oz.*

garlic mashed potato, green bean, herb butter

Orange Miso Salmon*

ginger-soy sauce, sesame rice cake, leek,
spinach, asparagus, scallion

Pork Chop 10 oz.*

apricot-onion marmalade, scallion,
dirty wild rice with bacon

Blackened Mahi-Mahi

cajun dirty rice with bacon,
black bean-cucumber salsa,
cilantro aioli, avocado

Chicken Scallopini

garlic mashed potato, bleu cheese,
mushroom, prosciutto, asparagus,
sherry cream sauce

Sea Scallops* *gf*

parmesan risotto, asparagus,
wood-fired tomato jam

Squash Wellington *vg*

phyllo pastry, butternut squash,
mushroom duxelles, Brussels sprout,
corn, sherry cream sauce, tomato jam

DESSERT PLATTER

(all three desserts will be served family style)

Chocolate Terrine *vg*

double chocolate stout brownie,
chocolate mousse, chocolate sauce,
whipped cream

Carrot Cake *vg*

cream cheese icing, candied walnut,
caramel sauce, cinnamon sugar carrot curl

Cheesecake *vg*

seasonal

gf gluten free vg vegetarian

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DAY PACKAGE MON-SAT 11AM-4PM

\$20 per person

Please choose four entrées for your event.

Your selected menu will be printed and ready upon your arrival.
Package price includes non-alcoholic beverage.

ENTRÉES *(choose four)*

Applewood Chicken Salad *gf*

mixed greens, egg, spiced pecan, dried cranberry, bleu cheese,
applewood smoked bacon, cranberry-poppseed dressing

Grilled Salmon Salad* *gf*

romaine, bruschetta tomato, red onion, caper, egg, parmesan, garden herb dressing
(blackened upon request)

Campfire Fettuccine

andouille sausage, barbequed shrimp, chicken, spinach, mushroom, scallion,
spicy red chili cream sauce

Grilled Shrimp & Linguini

asparagus, garlic, bruschetta tomato, parmesan

Blackened Chicken Sandwich*

avocado, bacon, white cheddar, pickled onion, garlic aioli, brioche bun

White Cheddar Bacon Burger*

mayo, lettuce, onion, tomato, brioche bun
served with parmesan fries, sweet potato fries, cole slaw, or fruit

Floro Salmon* *gf*

caramelized onion, toasted pine nut, spinach, citrus vinaigrette

Smothered Chicken *gf*

bacon, mushroom, scallion, honey mustard, cheddar, mozzarella,
mashed potato, green bean

Sirloin 6 oz.*

asparagus, parmesan fries, herb butter

DESSERT PLATTER *\$25 per platter* *(all three desserts will be served family style)*

Chocolate Terrine *vg*

double chocolate stout brownie,
chocolate mousse, chocolate sauce,
whipped cream

Carrot Cake *vg*

cream cheese icing, candied walnut,
caramel sauce, cinnamon sugar carrot curl

Cheesecake *vg*

seasonal

gf gluten free *vg* vegetarian

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CONTACT

GREENWOOD

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