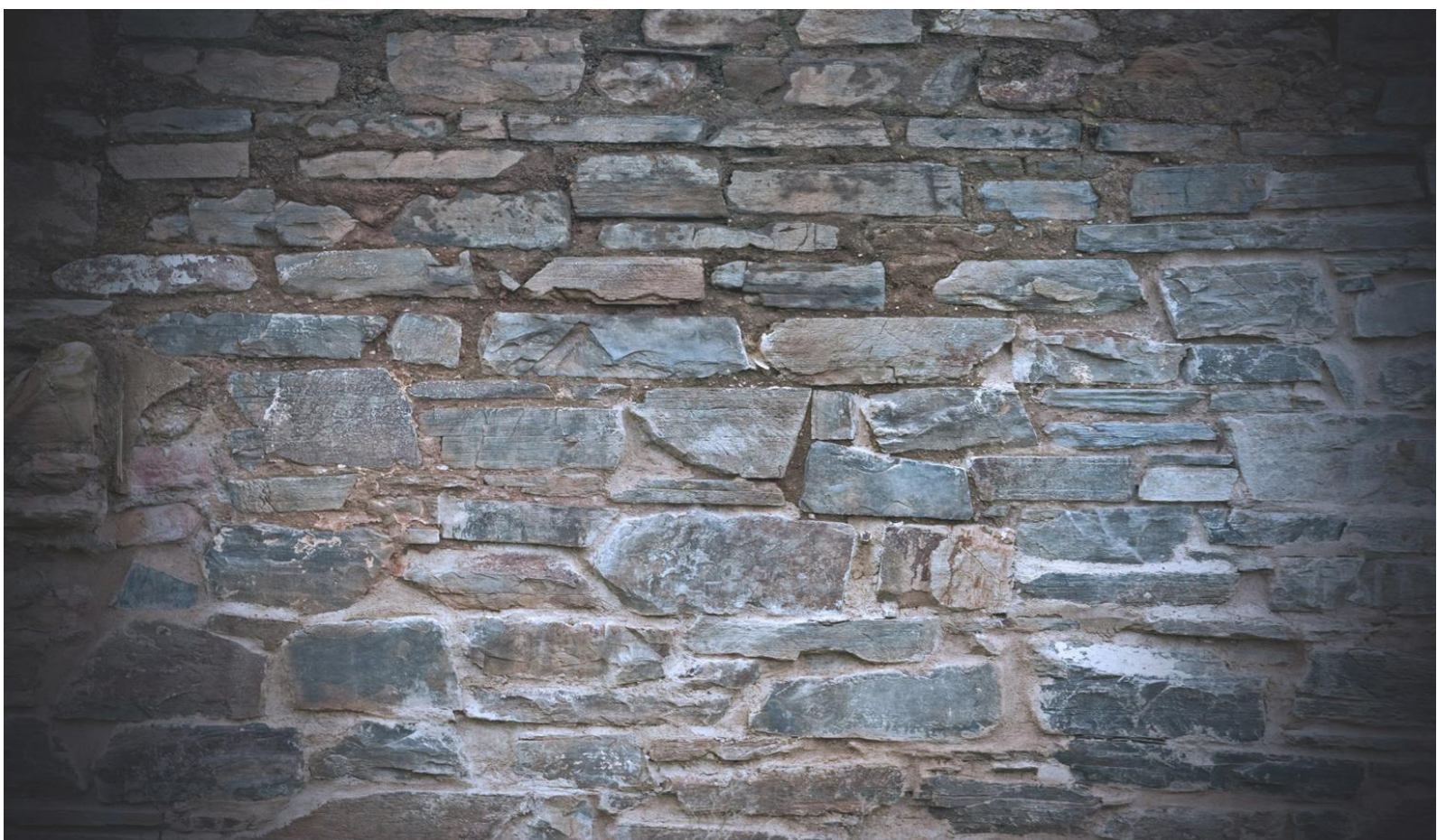




Catering & Events Menu

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





Appetizers

Each platter serves about 50 guests

Cold Appetizers

Assorted Vegetable Crudit�	\$100
Smoked Salmon Platter	\$230
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
Ham and Turkey Club Pinwheels	\$140
Sun Dried Tomato Pesto Bruschetta	\$175
Seasonal Salsa & Guacamole with Tortilla Chips	\$140

Hot Appetizers

Chicken Satay Skewers with Peanut Sauce	\$140
House Stout Barbeque Meatballs	\$125
Chicken Drumsticks & Wings– Hot, Barbeque or Thai Sauce	\$150
Vegan Italian Stuffed Mushrooms	\$100
Sausage Stuffed Mushrooms	\$125
Pulled BBQ Chicken or Pork Sliders	\$195
Roasted Buffalo Cauliflower Dip with Tortilla Chips	\$130
Soft Pretzel Bites with House Beer Mustard	\$150
Roasted Poblano Queso Dip with Tortilla Chips	\$130
Elote Dip with Tortilla Chips	\$140

*Service Charges, Gratuity, & Sales Tax Not Included
Prices are subject to change, can only be guaranteed 3 months prior to event.
Updated January 2023*



Tier 1 Buffet

Priced per person

Wisconsin Buffet	\$23
<i>Stone Arch beer brined, bone-in chicken and juicy steak tips Served with mashed potatoes, wild rice, vegetables, and rolls</i>	
Barbeque Pulled Pork or Chicken	\$18
<i>Pulled pork or chicken (choose 1), slow roasted in our Scottish Ale Served with buns, kettle chips, and your choice of one of our cold salads</i>	
Soft Shell Taco Bar	\$18
<i>Your choice of 2 proteins, (chicken, steak, shrimp, or pork carnitas) Served with rice, beans, and chips & salsa</i>	
Lasagna	\$19
<i>House made lasagna, your choice of meat or vegetarian Served with a fresh garden salad with Stone Arch Hazy IPA Citrus Vinaigrette</i>	
Grass-fed Burgers & Scottish Ale Brats	\$18
<i>Hearty Wisconsin meats served on buns with sliced Wisconsin cheeses, & condiments (k,m,o,p) Served with kettle chips, and your choice of one of our cold salads</i>	
Boxed Lunches	\$14
<i>Sandwich or Wrap with lettuce & tomato Served with chips, cookie, & a water or a Stone Arch Root Beer</i>	
Sandwich choices: Berkshire Ham & Cheddar, Turkey Club, or BLT	
Wrap Choices: Ham & Turkey, Roasted Veggie, or Waldorf Chicken Salad	

Cold Salad Options

*Garden Salad with Stone Arch Hazy IPA Citrus Vinaigrette, Seasonal Pasta Salad,
Stone Arch Honey Wheat Yukon Gold 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 with Stone Arch Hazy IPA citrus vinaigrette at your seat - \$4/guest

Chicken

Beer Brined, Bone-In Chicken
Chicken Smothered in Mushroom Tarragon
Cream Sauce
Creamy Roasted Poblano Chicken
Chicken Cordon Bleu with Ham and Swiss

Beef

Braised Short Ribs in Dancing Billy's
Doppelbock, with Root Vegetable Demi-Glace
Shaved Prime Rib with Caramelized
Onion Jus
Tenderloin Medallions with
Horseradish Cream
Short Rib Ragu

Fish

Grilled Salmon, your choice of
Dill Butter or Blackened
Baked Haddock with Lemon,
Olive Oil and Herbs
Chipotle Lime Shrimp
Citrus Herb Mahi-Mahi with Pineapple Salsa &
Herbs

Vegetarian

Vegetable Stir-Fry
Artisan Mac 'n' Cheese
Pasta Primavera with Seasonal Vegetables
Quinoa with Sautéed Vegetables

Sides

Wild Rice
Honey Glazed Carrots
Garlic Mashed Potatoes
Seasonal Local Vegetables
Mixed Garden Salad Bowl
Chipotle Sweet Potato Mash
Bacon Parmesan Brussels Sprouts
Quinoa & Wild Rice Vegetable Blend
Honey Wheat Yukon Gold Potato Salad

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Plated Entrées

Includes Fresh Mixed Green Salad with Stone Arch Hazy IPA Citrus Vinaigrette & Rolls pre-set at tables

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

Chicken Smothered with Mushroom Tarragon Cream Sauce \$25
Served with Wild Rice and Seasonal Vegetables

Chicken Parmesan Marinara & Mozzarella \$26
Served with Linguini, Olive Oil, Garlic, and Asparagus

Chicken Cordon Bleu with Ham & Swiss \$25
Served with Garlic Mashed Potatoes and Seasonal Vegetables

Short Rib Ragu \$28
Braised Short Ribs in a creamy red wine & herb tomato sauce, over Pappardelle pasta

Tenderloin Medallions with Horseradish Cream \$30
Served with Garlic Mashed Potatoes and Bacon Parmesan Brussels Sprouts

Bison Meatloaf \$24
Served with Chipotle Sweet Potato Mash and Garlic Green Beans

Grilled Pork Loin with Roasted Poblano Apple Cider Demi \$27
Served with Chipotle Sweet Potato Mash and Garlic Green Beans

Grilled Salmon - Your Choice of Dill Butter or Blackened \$28
Served with Wild Rice and Seasonal Vegetables

Seared Salmon \$29
Served with Sweet Potato Andouille Hash, Cumin Tzatziki Sauce, and Seasonal Vegetables

Baked Haddock with Lemon, Olive Oil, & Herbs \$26
Served with Quinoa & Wild Rice Vegetable Blend

Pasta Primavera with Seasonal Vegetables \$20

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After Dinner Offerings

Our Favorite Local Sweet Treats

We work directly with these 2 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>

Mom and Pop's Bakery

<https://momandpopsbakery.com>

Late Night Munchies –

Each order serves about 50 guests

Seasonal Salsa & Guacamole with Tortilla Chips	\$140
Soft Pretzel Bites with House Beer Mustard	\$150
Kettle Chips with Beer Dip	\$125
Pulled Pork or Pulled Chicken Sliders	\$195
Taco Dip with Chips	\$125
Standard Cheese and Sausage Platter with Crackers	\$115

Stone Arch Beverages

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Soda Flavors:

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

Full-time Beers:

- Honey Wheat
- Adler Brau
- Ankle Biter
- Scottish Ale
- I.P.A. (India Pale Ale)
- Stout
- Vanilla Stout

Seasonal Hard Seltzers & Limited Release Beers:

- Ask your catering director for seasonal flavor 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	\$65	\$65
1/4 barrel	\$70	\$90	\$90
1/2 barrel	\$100	\$165	\$165

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