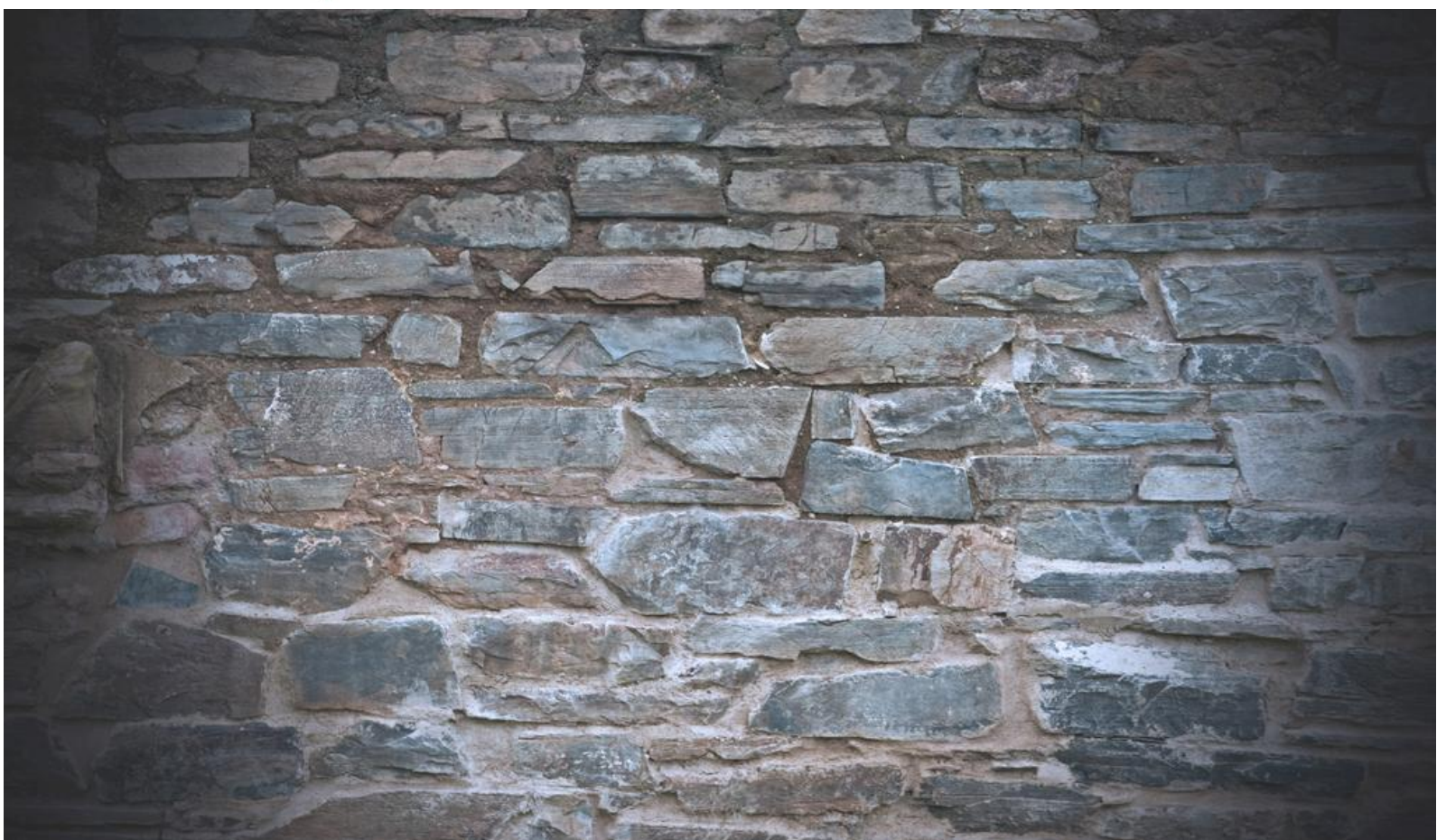




Catering & Events Menu

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





Appetizers

*Each platter serves 50 people
(Half platters available)*

Cold Appetizers

Assorted Vegetable Crudit 

Smoked Salmon Platter

Fresh Seasonal Fruit Platter

Charcuterie-Tray of Cured Meats

Artisan Wisconsin Cheese Board

Standard Cheese and Sausage Platter

Caprese Skewers with Fresh Mozzarella,
Tomatoes and Basil

Hummus with Vegetables and Pita Chips

Shrimp Cocktail with Seafood Sauce

Deli Ham and Turkey Club Pinwheels

Hot Appetizers

Chicken Satay Skewers with Peanut
Sauce

Boneless Chicken Wings – Hot,
Barbeque or Thai

House Stout Barbeque Meatballs

Assorted Quesadillas – Vegetable and
Chicken

Spinach and Artichoke Dip

Tropical Shrimp Skewers with Mango
Glaze

Pulled Chicken Sliders

Bacon Wrapped Scallops



Tier 1 Buffet

Priced per person

Wisconsin Buffet

Baked bone-in chicken and juicy steak tips served with mashed potatoes, vegetables and rolls

Barbeque Pulled Pork or Chicken

Pulled pork or chicken slow-roasted in six grain ale, buns, kettle chips and one cold salad

Burrito Bar

Choice of chicken, steak or carnitas. Served with rice, beans and chips & salsa

Grass-fed Meatloaf

House made grass-fed meatloaf with choice of 2 sides, and rolls

Artisan Mac-n-Cheese

*Creamy homemade mac-n-cheese with fresh artisan cheeses, served with salad and corn bread or artisan rolls
Add andouille sausage and bacon for \$2/person*

Cold Cuts with Wisconsin Cheeses

Assorted deli meats (turkey, beef, ham) served with numerous Wisconsin cheeses, choice of two cold salads, kettle chips, assorted breads

Aspen Ridge Burgers & Green Bay Brats

*Hearty Wisconsin meats served on buns with sliced Wisconsin cheeses, condiments (k,m,o,p),
Choice of one cold salad and kettle chips*

Boxed Lunches

Sandwich or Wrap with lettuce & tomato, chips, cookie, & bottled water or Stone Arch Rootbeer

Sandwich choices: *Berkshire Ham & Cheddar, Turkey Avocado Club, or BLTA*

Wrap Choices: *Ham & Turkey, Roasted Veggie, or Curry Chicken Salad*

Cold Salad Options

Bowl of Garden Salad, Cottage Cheese

Pasta Salad, German Potato Salad, Potato Salad

Coleslaw, Tomato Cucumber Salad

Service Charges & Sales Tax Not Included

Prices are subject to change, can only be guaranteed 3 months prior to event.

Updated December 2020



Tier 2 Buffet

Two Entrée Selections, Three Side Selections
Three Entrée Selections, Three Side Selections

Chicken

Herb Baked, Bone-In
Smothered with Mushrooms
and Cream Sauce
Parmesan Marinara and Mozzarella
Cordon Bleu with Ham and Swiss

Beef

Braised Short Ribs with Stout and
Mushroom Demi glaze
Shaved Sirloin with Caramelized
Onion and Jus
Shaved Prime Rib with Caramelized
Onion Jus
Tenderloin Medallions with
Horseradish Cream

Pork

Grilled Chops with Cider and
House Beer Barbeque
Pulled Shoulder with Carolina
Style Barbeque

Fish

Dill Butter or Blackened
Grilled Salmon
Baked Haddock with Lemon,
Olive Oil and Herbs
Beer Battered Shrimp with Sweet
and Spicy Sauce
Citrus Baked Mahi-Mahi with
Pineapple Salsa and Herbs

Vegetarian

Vegetable Stir-Fry
Mac 'n' Cheese
Linguini with Mushroom Alfredo
Quinoa with Sautéed Vegetables

Sides

Honey Glazed Carrots, Roasted Brussel Sprouts
with Bacon, Seasonal Local Vegetables, Szechuan
Green Beans, Garlic Mashed Potatoes, Wild Rice
Blend, Quinoa with Sautéed Vegetables,
Pasta with Olive Oil, Garlic and Parmesan,
Potato Salad, Coleslaw, Baked Beans, Mushroom
Risotto, Garden Salad



Plated Entrées

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

Includes Fresh Mixed Green Salad & Rolls

Chicken Smothered with Mushrooms & Cream Sauce

Served with Wild Rice Blend and Seasonal Vegetables

Chicken Parmesan Marinara & Mozzarella

Served with Linguini, Olive Oil, Garlic, and Brussel Sprouts

Chicken Cordon Bleu with Ham & Swiss

Served with Garlic Mashed Potatoes and Seasonal Vegetables

Braised Short Ribs with Stout & Mushroom Demi Glaze

Served with Garlic Mashed Potatoes and Glazed Carrots

Tenderloin Medallions with Horseradish Cream

Served with Garlic Mashed Potatoes and Glazed Carrots

Dill Butter or Blackened Grilled Salmon

Served with Wild Rice Blend and Seasonal Vegetables

Baked Haddock with Lemon, Olive Oil, & Herbs

Served with Quinoa and Sautéed Vegetables

Citrus Baked Mahi Mahi with Pineapple Salsa & Herbs

Served with Wild Rice Blend and Glazed Carrots

Grilled Pork Chops with Cider & House Beer Barbeque

Served with Garlic Mashed Potatoes and Glazed Carrots

Linguini with Mushroom Alfredo

Served with Garlic Bread

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After Dinner Offerings

Mixed Dessert Bars

Sliced Chocolate Cake

Sliced Carrot Cake

Sliced Cheesecake with Seasonal Fruit Sauce

Sliced Seasonal Pie

Cheesecake Bites

Brownies

Mini Éclairs

Tortilla Chips & Pico de Gallo

Pulled Pork Sliders

Cajun Snack Mix

Pretzels

Kettle Chips with Beer Dip



Stone Arch Beverages

Soda Flavors:

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

Full-time Beers:

- Honey Wheat
- Six Grain Ale
- Pilsner
- Scottish Ale
- I.P.A. (India Pale Ale)
- Stout
- Vanilla Stout

Seasonal Hard Seltzers & Limited Release Beers:

- Ask your catering director for availability and pricing