



Stone Soup Culinary Creations takes great pride in delivering a genuinely satisfying experience for our customers. Please allow our staff to exceed your expectations with the personalized service you deserve and expect.

We are dedicated to excellence

On-Premise Catering

Food will be elegantly showcased in one of our catering rooms with buffet-style service
(Buffet will be self-service unless pre-arrangements have been made)

Ordering Guidelines

Stone Soup Culinary Creations takes great pride in using only the highest quality, freshest ingredients. We respectfully request you reserve your event a minimum of five (5) business days prior to your event with a final guest count at least three (3) business days prior. As always, we will do our best to accommodate last-minute requests.

Payment Policy

20% deposit required 5 business days prior to the event
Balance is due in full the day of the event

We accept cash, checks, Visa, MasterCard and American Express

Cancellation Policy

Deposits will not be refunded for orders canceled with less than 72 hours' notice

We are happy to accommodate smaller groups. Please call us for information and pricing.

For further information, please contact our event planner

Chef Paul Kapner

Phone: 908-242-3949 Email: pkapner@cfbnj.org

An Ingredient Of:



VOLUNTEER GROUP MENU SELECTION

BREAKFAST SELECTIONS

(minimum of 20 guests)

Continental Breakfast

\$8.95 per person

An assortment of our homemade fresh baked muffins, danish, bagels and fresh fruit salad. Accompanied with cream cheese, butter and preserves.

Heart Healthy Breakfast

\$8.95 per person

Assorted flavored yogurt, granola, cottage cheese, fresh cut fruit and oatmeal.

New York Bagel Bar

\$11.95 per person

Assorted bagels, smoked salmon, white fish salad, cream cheese and butter, jam, onion, sliced tomato and fresh fruit.

All breakfast options include regular and decaf coffee, tea, and fresh orange juice.

LUNCH SELECTION PACKAGES

(minimum of 20 people)

All sandwich packages come with a choice of TWO side dishes (potato salad, cole slaw, pasta salad, tossed or Caesar salad)

All selections come with assorted soft drinks and water

SANDWICH BOARD

\$13.95 per person

Classic deli sandwiches

*An assortment of hearty, pre-made deli favorites served on freshly baked assorted bread
(Please ask if you would like your sandwiches on flavored wraps)*

Choose three sandwich types:

1. Ham and Swiss
2. Roast beef with cheddar
3. Oven-roasted turkey breast
4. Tuna salad
5. Herb Roasted Vegetables

(Served with mustard, mayonnaise, lettuce, and tomato)

SPECIALTY SANDWICH SELECTIONS

\$15.95 per person

An assortment of hearty favorites made on freshly baked hearth bread

*Choose **four** sandwich types:*

Smoked Turkey

Swiss and cranberry chutney

Virginia ham and Brie

With honey mustard

Rosemary Grilled Chicken

Bacon, sharp cheddar and field greens

Roasted Chicken

Vermont cheddar and mango chutney

Prosciutto and Fresh Mozzarella

Sliced tomato, basil, and extra virgin olive oil

Grilled Balsamic Vegetables

Assortment of grilled seasonal vegetables (zucchini, yellow squash peppers, eggplant, Portobello mushrooms) and arugula, prepared on our homemade herb focaccia

Fresh Mozzarella

Sliced tomato, basil, and extra virgin olive oil prepared on our homemade herb focaccia

PIZZA (A la carte)

Each 14-inch pizza is made-to-order, using our homemade herb crust and sauce

Plain	\$18.00 per pie
With topping (pepperoni, sausage, mushroom, onions, peppers, extra cheese)	\$2.00 extra per item per pie.

PIZZA SIDES and BEVERAGES

(Serves 10)

House Salad	\$1.50 per person
Mixed greens with cucumber, tomato, pepper and onion (oil and balsamic vinegar)	

Caesar Salad	\$2.00 per person
Crisp romaine tossed with homemade croutons and creamy Caesar dressing	

Beverages

Assorted Soft Drinks, water	\$1.50 per person
Fresh Brewed Ice Tea	\$1.75 per person
Lemonade	\$1.75 per person

DESSERT PLATTERS

(feed approximately 20-22 people)

Cookies	\$2.25 per person
An assortment of our pastry chef's specialties	

Cookies and Brownies	\$2.50 per person
An assortment of our pastry chef's specialties	

Fresh Fruit Mélange	<i>Price is based on seasonal availability</i>
An assortment of seasonal fruit and Chantilly cream	

We are dedicated and committed to excellence

Are you holding an off-premise event you wish to have catered?
From a simple pickup to an elegant Cocktail Party or buffet

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An Ingredient Of:

