



**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](mailto: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)*

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

<b>Caesar Salad</b>	\$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)*

<b>Cookies</b>	\$2.25 per person
An assortment of our pastry chef's specialties	

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

<b>Fresh Fruit Mélange</b>	<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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