



Stone Soup Culinary Creations takes great pride in delivering a truly 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

Ordering Guidelines for A La Carte Pickup

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 and or food quantity at least three (3) business days prior. As always, we will do our best to accommodate last-minute requests.

Pick Up Times

You may pickup your order Monday to Friday 12 pm to 5 pm. All food will be cold with heating instructions on the lids. If you require food to be pickup hot or if you are in need of a different pickup time, please call for pricing and scheduling

Payment Policy

20% deposit required 5 business days prior to event for any event over \$500
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 48 hours' notice

Customizing Your Menu

This is just a sampling of what our chefs can create. If you would like to create a more personalized menu, our chefs would be happy sit down with you to create a menu tailored to your vision.

Additional charges may apply

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

We specialize in

Cocktail Parties
Elegant Buffet Dining
Classic Barbeques
Intimate In-home Parties

Venues

Residential Parties
Corporate Offices
Community FoodBank of New Jersey catering space

~We are an on-site and off-premise catering company~

Waiter service available upon request

Please inquire for pricing based on event type and needs

Phone: 908-242-3956

Email: Stonesoupcc@cfbnj.org

A la-cart Item

By the Sandwich Platters (serves 8-10 people)

\$68

(Includes paper products)

Classic Deli Sandwiches

An assortment of hearty, pre-made deli favorites (Turkey, Ham, Roast beef) served on Freshly baked assorted breads:
(Please ask if you would like your sandwiches on flavored wraps)

Three-Foot Hero (Serves 10-12 people)

\$75

1. Turkey, ham or roast beef, Swiss lettuce tomato and onion
2. Traditional Italian - Salami, ham, Capicola, provolone, lettuce, tomato and onion, mayonnaise, mustard, olive oil and vinegar

By the Pan

Serves	10-12 people	20-24 people
Pasta	½ pan	full pan
Cheese ravioli (marinara)	\$38	\$75
Lobster ravioli (marinara)	\$50	\$95
Catelli and broccoli	\$35	\$65
Pasta Primavera	\$35	\$65
Penne Alla Vodka	\$35	\$65

Baked Pasta

Eggplant Rollatini	\$40	\$78
Baked Ziti (veg)	\$40	\$78
Baked Ziti (meat)	\$46	\$89
Lasagna (veg)	\$40	\$78
Lasagna (meat)	\$46	\$89

Chicken,

Chicken Marsala, Francese, Piccata	\$46	\$85
Roasted or BBQ Chicken (bone in)	\$43	\$80
Chicken Murphy	\$46	\$85
Lemon Rosemary grilled chicken breasts	\$46	\$85
Parmesan crusted chicken with Pomodori (Chicken breast encrusted with grated parmesan)	\$48	\$89
Stuffed chicken breast (Boneless chicken breast stuffed with gouda cheese and wrapped in prosciutto)	\$50	\$95

Beef and Pork

Meatballs	\$40	\$79
Meatballs and Sausage	\$49	\$82
Sausage and Peppers (Peppers, onions and marinara)	\$45	\$80

Fish and Seafood

Shrimp Marinara, Scampi	\$60	\$115
Flounder	call for pricing	
Salmon	call for pricing	

Sides

Vegetable Medley	\$ 29	\$55
Seasonal blend of vegetables sautéed with fresh herbs		
Rice Pilaf	\$29	\$55
Potato	\$29	\$55
Red potatoes roasted with garlic and fresh herbs		
Tossed Salad	\$25	\$40
Baby Greens, tomato, cucumber and shredded Carrot		
Caesar Salad	\$25	\$40
Crisp Romaine, homemade croutons and creamy Caesar Dressing		
With grilled chicken	\$32	\$47
Pasta Salad	\$25	\$40
Tossed with vegetables and fresh herbs		

Serving utensils (included)

Deposable china \$1.50 per person extra