



Stone Soup 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 and committed to excellence

We specialize in

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

Stone Soup is a full service on and off premise catering company specializing in seasonally available venue selection with professionally trained staff

Waiter service available upon request

Please inquire for pricing based on event type and needs

Sample menu below

Pricing starts at \$40 per person

For further information, please contact our event planner

Chef Paul Kapner CEC

Phone: 908-242-3956

Email: Stonesoupcc@cfbnj.org

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Cocktail Hour

*(Choose Four *Only Samples, please ask about our extended Cocktail Reception Hors D'oeuvres Menu)*

Thai Chicken Skewers

tenders of chicken marinated and presented on a wood skewer

Chicken and Cashew Spring Rolls

with delectable dipping sauces

Southern-Style Pizzette

mini pizza topped with bbq pulled pork and monterey jack cheese

Creole Catfish Tenders

in a cajun mustard sauce

Crab Cakes

miniature crab cakes topped with avocado aioli

Boursin Cheese Tarts

savory pastry shells filled with creamy boursin cheese and herb

Vegetable Quesadillas

cone-shaped tortillas filled with smoked vegetables and pepper jack cheese

Tuna Carpaccio

marinated and seared ahi-tuna loin, medium rare, presented on a wonton crisp with wasabi cream

Red Wine Biscuits

red wine biscuits topped with creamy gorgonzola cheese and Mission fig chutney, poached in port wine

Grilled Vegetable Lavosh

thinly-sliced grilled vegetables rolled in an herb flour tortilla laced with herb cheese

Grilled Tuna and Mango Salsa

grilled yellow fin tuna tossed with a sweet and spicy mango salsa served in a phyllo cup

Bruschetta

ripe plum tomatoes tossed with basil, garlic olive oil and shaved parmesan cheese served with garlic toast crisps

Beef Carpaccio (warm)

rare marinated sirloin thinly-sliced on toasted croustades, topped with caramelized Vidalia onions and horseradish dill cream

Tequila Lime Shrimp Cocktail (warm)

our take on shrimp cocktail, marinated and poached in an aromatic tequila lime marinade presented with a citrus gazpacho

Pulled Pork Sliders

southern-style pulled pork topped with our homemade coleslaw

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Cold station

Grilled Seasonal Vegetable Crudit  and Cheese

selection of seasonal vegetables, chef selection of local and artisanal cheeses, and an assortment of artisan breads

Hummus and Tapenade

homemade traditional hummus and roasted red pepper hummus, black olive and sun-dried tomato spread, served with crusty pita points

Fresh Mozzarella, Basil, Tomato Salad

with fire-roasted peppers and prosciutto

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Chef Stations

(Choose one)

Pasta Station

Penne or Bowtie Pasta, with a choice of two sauces:
Pesto, White, Sun-Dried Tomato, Carbonara, Marinara and Pink Vodka
all served with parmesan cheese and crushed red pepper

Carving station

Choice of
Roast Turkey with cranberry chutney and buttermilk biscuits or London broil with creamy horseradish sauce and
grilled flat bread

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Dinner Buffet Selections

Salad Course

(Choose one)

Baby Field Greens

Tossed with spiced pecans, crumbled blue cheese, sun-dried cranberries with pear vinaigrette

Caesar Salad

with homemade focaccia croutons shaved parmigiano and creamy caesar dressing

Tricolor Salad

arugula, endive, radicchio and roasted fennel with a balsamic vinaigrette

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Entree Course

(Choose two)

Poultry

Chicken Breast

Your choice of, Truffled Jus, Marsala. Francese, Piccata, or Milanese

Chicken Wellington

spinach and portabello mushrooms in a porcini wine sauce

Parmesan Crusted French Breast of Chicken

in a dijon cognac sauce

Fish

Herb Crusted Salmon

with citrus herb beurre blanc sauce

Pan Seared Sea Scallops

Jersey Creamless Corn Sauce

Pan-Seared Tilapia

in a tomato, olive, caper and leek sauce

Broiled Sole

stuffed with crab and shrimp

Meat

Roasted Pork Loin

in a wild mushroom cognac glaze

Marinated Grilled Sliced Flank Steak

with a brandied mushroom demi

Beef Tips Bourguignon

beef tips sautéed with pearl onions and wild mushrooms, presented in a rich burgundy sauce

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Accompaniments

dinner buffets come with seasonal vegetable medley and
choice of wild rice with cranberries and toasted walnuts, or Truffled Whipped Potatoes
fresh-baked dinner rolls

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Dessert and Coffee table

a delectable assortment of finger desserts
coffee and assorted teas

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Alcoholic Beverages

we will be happy to serve alcoholic beverages provided by you

Non-Alcoholic Beverages

supplied and served per your request

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Pricing

**All our parties are unique. Please call and discuss with our event planner your party and we
will be happy to provide you with a quote.**

Additional charges may apply

- No Service Catering (drop off) add 8% Service Fee
 - Full Service add 18% Service Fee
 - Rentals will be priced accordingly
 - Travel and Set-up Fees may apply

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Thank you for using Stone Soup Culinary Creations for your next party!