

Private Dining Menu



Stone Creek Greenwood

Locally owned and independently operated Stone Creek Dining Company in Greenwood offers upscale casual dining in a warm and inviting environment. Part of the Cunningham Restaurant Group family, Stone Creek Greenwood is a unique getaway just outside of Indianapolis. Offering a private dining area with seating up to 120 people, our restaurant will expertly meet and exceed your banquet needs.

Please note, in addition to the private dining menus that follow, customized menus are available upon request. Our managers are always available to discuss the details of your event.

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Please choose one Entrée from each group and two Desserts. Dinner includes a House Salad with your guest's choice of Ranch, Cranberry Poppyseed or Mediterranean Vinaigrette Dressing. Your Select Menus will be printed and ready upon your arrival. Package price includes Non-Alcoholic Beverages and Bread Service with Sundried Tomato Dipping Oil.

Plated Package One: \$31.99 per person

Entrée Group One:

- **Chicken Scallopini:** Mushrooms/ Prosciutto Sherry Cream Sauce/ Danish Bleu Cheese Mashed Potatoes/ Roasted Asparagus
- **Chicken Parmesan:** Angel Hair Pasta/ Rosa Red Sauce/ Mozzarella/ Parmesan
- **Smothered Chicken:** Grilled Chicken Breast/ Bacon/ Honey Mustard/ Cheddar/ Mozzarella/ Vegetable Medley/ Mashed Potatoes

Entrée Group Two:

- **Horseradish Dijon Crusted Sirloin:** 10 oz. Cut/ Mashed Potatoes/ Vegetable Medley
- **Prime Rib:** 14 oz. Cut/ Au Jus/ Horseradish Cream/ Mashed Potatoes/ Vegetable Medley
- **Filet Mignon:** 6 oz. Cut/ Herb Butter/ Mashed Potatoes/ Vegetable Medley
- **Half Rack Baby Back Ribs:** Stone Creek Barbecue Sauce/ Mashed Potatoes/ Vegetable Medley
- **Pork Chop:** Apricot Onion Marmalade/ White Cheddar Potato Gratin

Entrée Group Three:

- **Applewood Smoked Bacon Wrapped Salmon:** Lime Teriyaki/ Napa Slaw/ Scallion Mashed Potatoes/ Crispy Wontons
- **Bell's Farm Fried Lemon Pepper Perch:** Corn Cake/ Pork Belly Baked Beans/ Pickled Mustard Seed Rémoulade
- **Blackened Mahi Mahi:** Cajun Dirty Rice/ Black Bean Cucumber Salsa/ Cilantro Aioli/ Guacamole
- **Tuscan Penne:** Italian Sausage/ Roasted Chicken/ Mushrooms/ Scallions/
- **Grilled Chicken Mezzi Rigatoni:** Cherry Tomatoes/ Roasted Asparagus/ Broccolini/ Goat Cheese Cream/ Pistachio Gremolata

Dessert Choices: Choose Two: Desserts will be Served Family Style

- Cranberry and Golden Raisin Bread Pudding with Whiskey Sauce
 - Stone Creek Carrot Cake with Cream Cheese Icing
 - Assorted Chocolate Truffles
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Please choose two Appetizers, two Salads, three Entrees and two Desserts for the day of the event. Your Select Menus will be printed and ready upon your arrival. Package price includes Non-Alcoholic Beverages and Bread Service with Sundried Tomato Dipping Oil.

Plated Package Two: \$37.99 per person

Appetizer Choices: Choose Two: Appetizers will be Served Family Style

- **Spinach and Artichoke Dip:** Focaccia Crostini
- **Crispy Calamari:** Blackberry Balsamic Greens/ Spicy Red Chili Aioli
- **Spicy Garlic Shrimp:** Chili Garlic Sauce/ Scallions/ Grilled French Bread
- **Baked Goat Cheese:** Italian Caponata/ Focaccia Crostini
- **Bistro Steak Bites:** Braised Short Rib/ French Bread/ Royal Trumpet Mushroom/ Cabernet Demi-Glace

Salad Choices: Choose Two:

- **House:** Mixed Greens/ Red Onion/ Cheddar/ Mozzarella/ Basil Tomatoes/ Alfalfa Sprouts/ Sunflower Seeds
- **Classic Caesar:** Romaine/ Creamy Parmesan Dressing/ Housemade Croutons
- **Stone Creek Salad:** Field Greens/ Candied Pecans/ Dried Cranberries/ Bleu Cheese / Cranberry Poppy Seed Dressing

Entrée Choices: Choose Three:

- **Filet Mignon:** 6 oz. Cut/ Mashed Potatoes/ Vegetable Medley
- **Prime Rib:** 14 oz. Cut/ Au Jus/ Horseradish Cream/ Mashed Potatoes/ Vegetable Medley
- **Horseradish Dijon Crusted Sirloin:** 10 oz. Cut/ Mashed Potatoes/ Vegetable Medley
- **Chicken Scaloppini:** Mushrooms/ Prosciutto Sherry Cream Sauce/ Danish Bleu Cheese Mashed Potatoes/ Roasted Asparagus
- **Smothered Chicken:** Grilled Chicken Breast/ Bacon/ Honey Mustard/ Cheddar/ Mozzarella/ Vegetable Medley/ Mashed Potatoes
- **Blackened Mahi Mahi:** Cajun Dirty Rice/ Black Bean Cucumber Salsa/ Cilantro Aioli/ Guacamole
- **Grilled Shrimp and Angel Hair:** White Wine Butter Sauce/ Basil Tomatoes/ Garlic/ Asparagus
- **Lump Crab Cakes:** Lemon-Caper Aioli/ Tomato Chutney/ Spring Greens
- **Half Rack Baby Back Ribs:** Stone Creek Barbecue Sauce/ Mashed Potatoes/ Vegetable Medley
- **Grilled Pork Chops:** Apricot Onion Marmalade/ White Cheddar Potato Gratin

Dessert Choices: Choose Two: Desserts will be Served Family Style

- Cranberry and Golden Raisin Bread Pudding with Whiskey Sauce
- Stone Creek Carrot Cake with Cream Cheese Icing
- Assorted Chocolate Truffles
- Apple Strudel with Vanilla Ice Cream

Please choose one Salad, two Entrees, two Side Items and one Dessert. Package price includes Non-Alcoholic Beverages and Bread Service with Sundried Tomato Dipping Oil.

Buffet Package One: \$24.99 per person

Salad Choices:

- **Classic Caesar:** Crisp Romaine/ Creamy Parmesan Dressing/ Housemade Croutons
- **House Salad:** Mixed Greens/ Red Onion/ Cheddar/ Mozzarella/ Basil Tomatoes/ Alfalfa Sprouts/ Sunflower Seeds/ Ranch/ French

Entrée Choices:

- **Traditional Beef Tips** with mushroom demi-glace
- **Sliced Roast Beef** with Housemade Au Jus
- **Chicken Marsala** with Marsala Mushroom Sauce
- **Smothered Chicken:** with Honey Mustard, Bacon, Cheddar and Mozzarella Cheeses
- **Blackened Mahi Mahi:** with Black Bean Cucumber Salsa, Cilantro Aioli and Guacamole
- **Grilled Pork Tenderloin:** with White Bean-Asparagus Salad, Tomato Jus and Pistachio Gremolata

Side Choices:

- Roasted Garlic Mashed Potatoes
- White Cheddar Au Gratin Potatoes
- Roasted Fingerling Potatoes
- Garden Long Grain and Wild Rice
- Bacon Braised Green Beans
- Steamed Broccoli
- Steamed Vegetable Medley

Dessert Choices

- Chocolate Chip Cookies and Chocolate Fudge Brownies
- Cranberry and Golden Raisin Bread Pudding with Whiskey Sauce

❖ Prices do not include sales tax, service fees or room fees if applicable

Please choose one Salad, two Entrees, two Side Items and one Dessert. Package price includes Non-Alcoholic Beverages and Bread Service with Sundried Tomato Dipping Oil.

Buffet Package Two: \$27.99 per person

Salad Choices:

- **House Salad:** Mixed Greens/ Red Onion/ Cheddar/ Mozzarella/ Basil Tomatoes/ Alfalfa Sprouts/ Sunflower Seeds/ Ranch/ French
- **Classic Caesar:** Crispy Romaine/ Creamy Parmesan Dressing/ Housemade Croutons
- **Stone Creek Salad:** Field Greens/ Candied Pecans/ Dried Cranberries/ Bleu Cheese / Cranberry Poppy Seed Dressing

Entrée Choices:

- **Peppered Beef Tenderloin Tips** with Mushroom Demi
- **Floro Salmon** with Spinach, Caramelized Onion, Toasted Pine Nuts and Valencia Orange Citrus Vinaigrette
- **Pesto Chicken** with Fresh Mozzarella and Basil Tomatoes and Balsamic Glaze
- **Blackened Mahi Mahi** with Black Bean Cucumber Salsa and Cilantro Aioli
- **Grilled Pork Loin** with Apricot Onion Marmalade
- ❖ **Herb Crusted Prime Rib** with Au Jus and Horseradish Cream *
- ❖ **Filet Medallions** with choice of one topping *
 - Portabella and Brandy Peppercorn Cream Sauce
 - Crab and Béarnaise
 - Danish Bleu Cheese Cream Sauce
 - ****Item choices with an asterisk require an additional charge of \$6.00 per person***

Side Choices:

- Roasted Garlic Mashed Potatoes
- White Cheddar Au Gratin Potatoes
- Roasted Fingerling Potatoes
- Garden Long Grain and Wild Rice
- Bacon Braised Green Beans
- Steamed Broccoli
- Steamed Vegetable Medley

Dessert Choices

- Stone Creek Carrot Cake with Cream Cheese Icing
- Cranberry and Golden Raisin Bread Pudding with Whiskey Sauce
- Chocolate Chip Cookies and Fudge Brownies

❖ Prices do not include sales tax, service fees or room fees if applicable

Reception Package

Our Reception Package is available for groups of 25 or more and includes your choice of three Hot Appetizers and three Cold Appetizers.

Reception Package: \$16.00 per person

Cold Appetizers choose three:

- **Fresh Fruit Platter** with Assorted Seasonal Fruit Served with Cream Cheese Dip
- **Fresh Vegetable Platter** with an Assortment of Crisp Vegetables Served with Ranch Dip
- **Cheese Platter** with an Assortment of Domestic and Imported Cheeses Served with Crackers
- **Smoked Salmon Brushetta** with Lemon Aioli Dill Cream and Capers Served on Crostinis

Hot Appetizers choose three:

- **Three Cheese Stuffed Mushrooms**
- **Spinach and Artichoke Dip** with Focaccia Crostini
- **Spicy Garlic Shrimp** with Chili Garlic Sauce, Scallions and Grilled French Bread
- **Bistro Steak Bites** with French Bread, Royal Trumpet Mushroom and Cabernet Demi-Glace
- **Baked Goat Cheese** with Italian Caponata and Focaccia Crostini

Ala Carte Pre Dinner Appetizers served Buffet Style (25 person minimum)

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| • Spinach and Artichoke Dip with Focaccia Crostinis | \$3.00 per person |
| • Lump Crab Cake with Lemon-Caper Aioli, Tomato Chutney and Spring Greens | \$4.00 per person |
| • Fresh Fruit and Vegetable Platter with Dipping Sauce | \$3.00 per person |
| • Fresh Fruit and Vegetable and Cheese Platter with Dipping Sauces and Crackers | \$5.00 per person |
| • Ahi Tuna with Napa slaw, Spicy Sweet Mustard and Horseradish Cream | \$5.25 per person |
| • Shrimp Cocktail with Horseradish Cocktail Sauce and Lemon Wedges | \$5.50 per person |

A la Carte Desserts

Choose one for \$3.00 per person or Choose two for \$5.00 per person

- Assorted Cheesecake Bites
- Assorted Chocolate Truffles
- Carrot Cake with Cream Cheese Icing
- Chocolate Chip Cookies and Fudge Brownies
- Cranberry and Golden Raisin Bread Pudding with Whiskey Sauce

Please choose two items from the Entrée Salad and Pasta Menu as well as two Entrée Sandwiches. Your Select Menus will be printed and ready upon your arrival. Package price includes a Non-Alcoholic Beverage.

Lunch Package: \$14.99 per person

Entrée Salad or Pasta (Choose Two):

- **Applewood Chicken Salad:** Field Greens/ Applewood Smoked Bacon/ Egg/ Grilled Chicken/ Spiced Pecans/ Dried Cranberries/ Danish Bleu Cheese/ Cranberry Poppyseed Dressing
- **Black and Bleu Salad:** Marinated Skirt Steak/ Romaine/ Roasted Red Peppers/ Asparagus/ Bleu Cheese/ Creamy Peppercorn Parmesan Dressing
- **Calamari Caesar:** Romaine/ Spicy Red Chili Aioli/ Parmesan/ Housemade Croutons/ Caesar Dressing/ May Substitute Chicken
- **Iceberg Wedge:** Iceberg Lettuce/ Danish Bleu Cheese/ Applewood Smoked Bacon/ Tomatoes/ Cucumbers/ French Vinaigrette
- **Campfire Fettuccini:** Andouille Sausage/ Barbecue Shrimp/ Chicken/ Mushrooms/ Spinach/ Scallions/ Spicy Red Chili Cream Sauce
- **Grilled Chicken Mezzi Rigatoni:** Cherry Tomatoes/ Roasted Asparagus/ Broccolini/ Goat Cheese Cream/ Pistachio Gremolata
- **Tuscan Penne:** Italian Sausage/ Roasted Chicken/ Mushrooms/ Scallions/ Smoked Gouda Cream

Entrée Sandwich (Choose Two):

- **Breaded Pork Tenderloin:** Lettuce/ Tomato/ Red Onion/ Dijon Mayo/ Kaiser Roll
- **Chicken Melt:** Applewood Smoked Bacon/ Tomato/ Red Onion/ Cheddar/ Honey Mustard/ Ciabatta
- **Beer Battered Cod:** Lettuce/ Tomato/ Tartar Sauce/ Kaiser Roll
- **Classic Reuben:** Corned Beef/ Sauerkraut/ Swiss/ Thousand Island/ Rye/ May Substitute Turkey
- **Short Rib:** Braised Short Ribs/ Giardiniera Pepper Mix/ Provolone/ Lettuce/ Tomato Jam/ Mayo/ Brioche Roll
- **Bacon Cheddar Burger:** Lettuce/ Tomato/ Red Onion/ Mayo/ Kaiser Roll
- **Ale House Burger:** Ale Braised Onions/ Mushrooms/ Lettuce/ Tomato Jam/ Swiss/ Brioche Roll

Sandwich Entrée will be served with your guest's choice of Fresh Fruit or French Fries

❖ Prices do not include sales tax, service fees or room fees if applicable

Guarantees

A guaranteed head count is required for all meal functions 7 days prior to your event. This figure will be considered the minimum for billing purposes. Final billing will be based on your guarantee or the actual number in attendance, whichever is higher.

Deposits and Contracts

We require a signed contract and valid credit card information upon booking an event in our banquet space. This information is required as a deposit and guarantees your event date and time. Nothing will be charged to your credit card unless the event is cancelled, in which case you will be charged a cancellation fee of \$150. If the event is cancelled less than 30 days prior to the event, half of the cancellation fee will be charged and if the event is cancelled less than 14 days prior to the event, the entire cancellation fee will be charged to your credit card.

Payment/Billing

Payment is due immediately upon completion of the event unless other arrangements have been made prior to the event. An itemized invoice will be presented at the completion of the event. All charges will be based upon the guaranteed or actual attendance, whichever is greater. Acceptable forms of payment include cash, Visa, Master Card, Discover and American Express. Personal and business checks are accepted if arrangements are made prior to the event. All final payments include 9% sales tax.

Room Charges and Minimums

Various types of events require minimum guest guarantees in order to waive room charges. General guidelines can be discussed with your event manager.

Placement of Events

Stone Creek Dining Company makes every attempt to accommodate all of its guests. If you are requesting a specific location in the restaurant for your event, please be sure that the location is noted on your contract. If no specific location is requested, management reserves the right to determine your event's location based on reservations for that date.

Decorations/Access to the Room

In most cases, you will have access to your event room prior to your event for set-up and decoration. There may be rare cases where an event is booked prior to yours which would limit the time you are allowed access. Decorations including flowers and balloons are permitted but confetti of any kind is not allowed in the restaurant.

Additional Fees

The menu prices include table linens, china, flatware, napkins, glassware, but do not include sales tax or service fees.
