

STONECREEK

— DINING COMPANY —



PRIVATE DINING GUIDE

911 NORTH STATE ROAD 135 | GREENWOOD, IN 46142

317.889.1200

STONECREEKGREENWOOD@CRGDINING.COM

WWW.CRGDINING.COM

PRIVATE DINING
— *at* —
STONE CREEK GREENWOOD

Stone Creek Dining Company Greenwood blends elegance and comfort with incredible food and excellent service. The menu includes a wide variety of sandwiches, salads, seafood, pastas, steaks, chops, and chicken. The luxurious decor and ideal location make Stone Creek a perfect setting for business meetings and social gatherings. Let us customize your one-of-a-kind event. We offer a variety of personalized options that will exceed your expectations.

— *contact* —

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RECEPTION PACKAGE

COLD APPETIZERS *priced per person*

Ahi Tuna* 6

sesame-crust, Napa slaw, spicy sweet mustard, horseradish cream, pickled ginger, wasabi

Shrimp Cocktail *gf* 6

horseradish cocktail sauce, lemon wedge

HOT APPETIZERS *priced per person*

Meatballs 4

San Marzano tomato or housemade barbeque sauce

Filet Crostini 6

tomato jam, baguette

Crab Cakes 7

pickled onion, cilantro aioli

Baby Back Ribs 6

housemade barbeque sauce

Buttermilk Chicken Tenders 5

traditional southern fried chicken with house bbq sauce

Spicy Garlic Shrimp 5

chili-garlic sauce, scallion, baguette

Brussels Sprouts Au Gratin *vg* 4

crostini

PLATTERS *priced per person*

Vegetable *vg* 3

seasonal variety

Cheese *vg* 4

assorted

Chef Charcuterie Board 7

crostini, pear-bacon jam, bread & butter pickle

Fresh Fruit *vg* 3

seasonal variety

APPETIZER PLATTER *\$75 per platter (serves 8-10 people)*

Shrimp Cocktail, Triple Dip, Ribs, Crispy Calamari, Ahi Tuna

DESSERT PLATTER *\$25 per platter* *(all three desserts will be served family style)*

Chocolate Terrine *vg*

double chocolate stout brownie, chocolate mousse, chocolate sauce, whipped cream

Carrot Cake *vg*

cream cheese icing, candied walnut, caramel sauce, cinnamon sugar carrot curl

Cheesecake *vg*

seasonal

gf gluten free *vg* vegetarian

**Consuming raw or undercooked foods increases chance of foodborne illness. Please inform your server of any allergies.*

Menu items and pricing are updated seasonally and subject to change based on availability

PACKAGE I

\$39 per person

Please choose one salad and three entrées for your event.

Your selected menu will be printed and ready upon your arrival.

Package price includes non-alcoholic beverage and dessert.

SALADS *(choose one)*

House gf vg
mixed greens, red onion, cheddar,
mozzarella, bruschetta tomato,
alfalfa sprout, sunflower seed

Caesar
romaine, crouton, parmesan,
Caesar dressing

ENTRÉES *(choose three)*

Steak Frites 10 oz.*
sirloin, parmesan fries, broccolini,
truffle aioli

Campfire Fettuccine
andouille sausage, barbequed shrimp, chicken,
spinach, mushroom, scallion, spicy red chili
cream sauce

Orange Miso Salmon*
ginger-soy sauce, sesame rice cake, leek,
spinach, asparagus, scallion

Chicken Scallopini
garlic mashed potatoes, bleu cheese,
mushroom, prosciutto, asparagus,
sherry cream sauce

Squash Wellington vg
phyllo pastry, butternut squash,
mushroom duxelles, Brussels sprouts,
sweet corn cream, tomato jam

Blackened Mahi-Mahi
cajun dirty rice with bacon,
black bean-cucumber salsa,
cilantro crema, avocado

DESSERT PLATTER

(all three desserts will be served family style)

Chocolate Terrine vg

Carrot Cake vg

Seasonal Cheesecake vg

gf gluten free vg vegetarian

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PACKAGE II

\$46 per person

Please choose two appetizers, one salad, and three entrées for your event.

Your selected menu will be printed and ready upon your arrival.

Package price includes non-alcoholic beverage and dessert.

APPETIZERS *(choose two)*

Spicy Garlic Shrimp

chili-garlic sauce, scallion, baguette

The Board

Spanish hot chorizo, capicola, beef peperone, manchego, smoked cheddar, goat cheese-stuffed peppadew pepper, served with crostini, pear-bacon jam, bread & butter pickle

Triple Dip *vg*

Brussels sprouts au gratin, San Marzano tomato & goat cheese, spicy quinoa hummus, grilled flatbread, crostini

Crispy Calamari

sriracha aioli, spring greens, blackberry-balsamic vinaigrette

SALADS *(choose one)*

House *gf vg*

mixed greens, red onion, cheddar, mozzarella, bruschetta tomato, alfalfa sprout, sunflower seed

Caesar

romaine, crouton, parmesan, Caesar dressing

ENTRÉES *(choose three)*

Filet Mignon 6oz* *gf*

herb butter, garlic mashed potatoes, asparagus

Campfire Fettuccine

andouille sausage, barbequed shrimp, chicken, spinach, mushroom, scallion, spicy red chili cream sauce

Orange Miso Salmon*

ginger-soy sauce, sesame rice cake, leek, spinach, asparagus, scallion

Chicken Scallopini

garlic mashed potatoes, bleu cheese, mushroom, prosciutto, asparagus, sherry cream sauce

Squash Wellington *vg*

phyllo pastry, butternut squash, mushroom duxelles, Brussels sprouts, sweet corn cream, tomato jam

Pork Chop 10 oz.*

apricot-onion marmalade, scallion, dirty wild rice with bacon

Blackened Mahi-Mahi

cajun dirty rice with bacon, black bean-cucumber salsa, cilantro crema, avocado

DESSERT PLATTER

(all three desserts will be served family style)

Chocolate Terrine *vg*

Carrot Cake *vg*

Seasonal Cheesecake *vg*

gf gluten free *vg* vegetarian

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GRAND PACKAGE

\$55 per person

Please choose two appetizers, one salad, and three entrées for your event.

Your selected menu will be printed and ready upon your arrival.

Package price includes non-alcoholic beverage and dessert.

APPETIZERS *(choose two)*

Crispy Calamari

sriracha aioli, spring greens,
blackberry-balsamic vinaigrette

Shrimp Cocktail *gf*

horseradish cocktail sauce, lemon wedge

Ahi Tuna*

sesame-crust, Napa slaw,
spicy sweet mustard, horseradish cream,
pickled ginger, wasabi

The Board

Spanish hot chorizo, capicola, beef peperone,
manchego, smoked cheddar, goat cheese-
stuffed peppadew pepper, served with crostini,
pear-bacon jam, bread & butter pickle

Triple Dip *vg*

Brussels sprouts au gratin, San Marzano tomato
& goat cheese, spicy quinoa hummus,
grilled flatbread, crostini

SALADS *(choose one)*

Caesar

romaine, crouton, parmesan,
Caesar dressing

Iceberg Wedge *gf*

bleu cheese, cucumber,
applewood smoked bacon,
bruschetta tomato,
French vinaigrette

House *gf vg*

mixed greens, red onion,
cheddar, mozzarella,
bruschetta tomato,
alfalfa sprout, sunflower seed

ENTRÉES *(choose three)*

Filet Mignon 8oz* *gf*

herb butter, garlic mashed potato, asparagus

New York Strip 12 oz.* *gf*

potato-bacon terrine, broccolini, peppadew relish

Durango Ribeye 14 oz.*

garlic mashed potato, portobello, bleu cheese,
tomato, spinach, bacon

Orange Miso Salmon*

ginger-soy sauce, sesame rice cake, leek,
spinach, asparagus, scallion

Pork Chop 10 oz.*

apricot-onion marmalade, scallion,
dirty wild rice with bacon

Blackened Mahi-Mahi

cajun dirty rice with bacon,
black bean-cucumber salsa,
cilantro crema, avocado

Chicken Scallopini

garlic mashed potatoes, bleu cheese,
mushroom, prosciutto, asparagus,
sherry cream sauce

Sea Scallops* *gf*

parmesan risotto, asparagus,
wood-fired tomato jam

Squash Wellington *vg*

phyllo pastry, butternut squash,
mushroom duxelles, Brussels sprouts,
sweet corn cream, tomato jam

DESSERT PLATTER

(all three desserts will be served family style)

Chocolate Terrine *vg*

Carrot Cake *vg*

Seasonal Cheesecake *vg*

gf gluten free vg vegetarian

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BUFFET PACKAGE

\$35 per person

Please choose one salad, two entrées, and two side items for your event.

Your selected menu will be printed and ready upon your arrival.

Package price includes non-alcoholic beverage and bread service with sundried tomato dipping oil.

SALADS *(choose one)*

House *gf vg*

mixed greens, red onion, cheddar, mozzarella, bruschetta tomato, alfalfa sprout, sunflower seed

Caesar

romaine, crouton, parmesan, Caesar dressing

ENTRÉES *(choose two)*

Meatloaf

Thai ketchup

Sirloin* *gf*

herb-garlic butter

Floro Salmon* *gf*

citrus vinaigrette

Chicken Scallopini

mushroom, prosciutto, sherry cream sauce

Baby Back Ribs

housemade barbecue

Bucatini Pomodoro *vg*

tomato sauce, basil, parmesan

Smothered Chicken *gf*

bacon, mushroom, scallion, honey mustard, cheddar, mozzarella

SIDES *(choose two)*

Roasted Garlic

Mashed Potatoes *vg*

Broccolini *vg gf*

Brussels Sprouts *vg gf*

Green Beans *vg gf*

Dirty Wild Rice with Bacon

DESSERT PLATTER

(all three desserts will be served family style or buffet)

Chocolate Terrine *vg*

Carrot Cake *vg*

Seasonal Cheesecake *vg*

gf gluten free *vg* vegetarian

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DAY PACKAGE

\$20 per person (add a choice of soup or salad +2)

Please choose four entrées for your event.

Your selected menu will be printed and ready upon your arrival.

Package price includes non-alcoholic beverage.

ENTRÉES *(choose four)*

Steak Frites 6 oz.*

sirloin, parmesan fries, broccolini, truffle aioli

Applewood Chicken Salad *gf*

spring greens, egg, spiced pecan, dried cranberry, bleu cheese, applewood smoked bacon, cranberry-poppseed dressing

Grilled Salmon Salad* *gf*

romaine, bruschetta tomato, red onion, caper, egg, parmesan, garden herb dressing (blackened upon request)

Campfire Fettuccine

andouille sausage, barbequed shrimp, chicken, spinach, mushroom, scallion, spicy red chili cream sauce

Grilled Shrimp & Linguine

asparagus, garlic, bruschetta tomato, parmesan

Grilled Chicken Sandwich

dry rubbed, barbeque aioli, bread & butter pickle, slaw served with parmesan fries, sweet potato fries, cole slaw, or fruit

White Cheddar Bacon Burger*

mayo, lettuce, onion, tomato, brioche bun served with parmesan fries, sweet potato fries, cole slaw, or fruit

Floro Salmon* *gf*

caramelized onion, toasted pine nut, spinach, citrus vinaigrette

Barbeque-Rubbed Shrimp (grilled or fried)

dirty rice with bacon, asparagus, spinach, cilantro pesto

Smothered Chicken *gf*

bacon, mushroom, scallion, honey mustard, cheddar, mozzarella, mashed potatoes, green beans

DESSERT PLATTER *\$25 per platter* *(all three desserts will be served family style)*

Chocolate Terrine *vg*

Carrot Cake *vg*

Seasonal Cheesecake *vg*

gf gluten free *vg* vegetarian

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DAY BUFFET PACKAGE

\$20 per person

Please choose one salad and two pastas for your event.

Your selected menu will be printed and ready upon your arrival.

Package price includes non-alcoholic beverage and bread service with sundried tomato dipping oil.

SALADS *(choose one)*

House gf vg

mixed greens, red onion, cheddar, mozzarella, bruschetta tomato, alfalfa sprout, sunflower seed

Caesar

romaine, crouton, parmesan, Caesar dressing

PASTAS *(choose two)*

Calamarata

chorizo, herbed mascarpone, pesto, kale, basil, peppadew pepper, golden raisin, pine nut, parmesan

Grilled Shrimp & Linguine

asparagus, garlic, bruschetta tomato, parmesan

Campfire Fettuccine

andouille sausage, barbequed shrimp, chicken, spinach, mushroom, scallion, spicy red chili cream sauce

Bucatini Pomodoro vg

tomato sauce, basil, parmesan

DESSERT PLATTER *\$25 per platter* *(all three desserts will be served family style)*

Chocolate Terrine vg

Carrot Cake vg

Seasonal Cheesecake vg

gf gluten free vg vegetarian

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THE CONFERENCE ROOM

Up to 28 guests

60" Mounted LCD screen

*Newly renovated to
accommodate private meetings*



THE BANQUET ROOM

Semi-Private

Up to 120 guests

55" Mobile LCD screen



contact

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