



# STONE CASTLE

## HOTEL & CONFERENCE CENTER

2023 Catering Menu



3050 Green Mountain Drive  
Branson, MO 65616

Revised 8/5/22

# Light Lunch Menu

*\*\* (20% up-charge for groups less than 25 adults) \*\**

## Boxed Lunch

One (1) ham or turkey sandwich with cheese, lettuce, tomato, mayo and mustard served on a fresh baked roll,

Chips

Fresh Baked Cookie

Bottle of water

\$12

## Soup & Salad Bar

Fresh cut salad greens, tomatoes, cucumbers, shredded cheese, onions, croutons, bacon bits, with ranch & Italian dressings.

Choice of soup

Fresh baked Cookies

Iced tea & water

\$15

## Soup & Sandwich Bar

Ham and turkey sandwiches served with cheese, lettuce, tomato, mayo & mustard on a fresh baked roll.

Choice of soup.

Fresh baked cookies

Iced tea & water

\$17

## Salad, and Baked Potato Bar

Fresh cut salad greens, served with diced ham, tomatoes, cucumbers, shredded cheese, onion, croutons, bacon bits with ranch & Italian dressings.

Baked potatoes, with diced ham, bacon bits, chives, butter, sour cream and shredded cheese.

Fresh baked cookies

Iced tea & water

\$17

**Add 1 Soup for \$5**

## Soup Choices

Broccoli & Cheese

Loaded Baked Potato

Ham & Beans

Vegetable Beef

All menus are subject to a 25% service charge - subject to change without notice.

# Classic American Buffet Menu

*\*\* (20% up-charge for groups less than 25 adults) \*\**

## Build your own Buffet

Your choice of 1 or 2 Entrees, 1 starch, 1 veggie, and 1 dessert from the items below.

Served with iced tea, and water

Garden Salad

**1 Entrée - \$24**

**2 Entrées - \$30**

### Entrees

Meatloaf

Pot Roast

Baked Chicken

Fried Chicken

Pulled Pork

### Starch

Mashed Potatoes with Gravy

Roasted Red Potatoes

Macaroni & Cheese

Baked Beans

### Vegetables

Corn

Green Beans

Cole Slaw

### Dessert

Apple Crisp

Peach Cobbler

Tiger Cake

Lemon Cake

## Children's Menu.

**Ages 10 & under**

*Choose 1 Entrée below to add to any Buffet*

Breaded Chicken Tenders

Mini Corn Dogs

Macaroni & Cheese

\$9.00 per child

## **Mexican Taco Buffet**

**\*\* (20% up-charge for groups less than 25 adults) \*\***

**\$24**

Hard and Soft Taco Shells  
Seasoned Ground Beef – Taco Meat  
Refried Beans  
Shredded Cheddar Cheese  
Shredded Lettuce  
Diced Tomatoes  
Sliced Black Olives  
Onions  
Sour Cream  
Salsa  
Tortilla Chips

Choice of Dessert: Apple Crisp, Peach Cobbler, Tiger Cake, or Lemon Cake.  
Iced Tea & Water

## **Italian Buffet**

### **1 Entrée**

Penne Chicken Alfredo OR Mostaccioli \$24

### **2 Entrées**

Add Chicken Parmigiana \$30

Served with garden salad, fresh baked bread,  
Choice of dessert: Apple Crisp, Peach Cobbler, Tiger Cake, or Lemon Cake.  
Iced Tea and water

## **Children's Menu.**

### **Ages 10 & under**

*Choose 1 Entrée below to add to any Buffet*

Breaded Chicken Tenders  
Mini Corn Dogs  
Macaroni & Cheese  
**\$9.00 per child**

# Hors d'Oeuvres

18" tray feeds approximately 25 people

Choose any combination of the following:

## Cold Hors d'Oeuvres

<b>Vegetable Tray</b> Assorted vegetables and dip	<b>\$75</b>
<b>Cheese Tray</b> Cubed cheddar, Swiss, and pepper jack cheeses with assorted crackers.	<b>\$70</b>
<b>Fruit Tray</b> Assorted seasonal fruits and dip	<b>\$85</b>
<b>Cheese &amp; Cracker Tray</b> Cubed cheddar, Swiss, and pepper jack cheeses with assorted crackers.	<b>\$90</b>
<b>Assorted Cookie Tray</b> Assorted fresh baked Cookies.	<b>\$45</b>
<b>Dessert Tray</b> Brownies, lemon bars, oreo bars, marble cheesecake bars (4 dozen)	<b>\$70</b>
<b>Chips &amp; Salsa</b> Two (2) pounds of tortilla chips and two (2) quarts of salsa	<b>\$39</b>

## Hot Hors d'Oeuvres

Hot hors d'oeuvres are on an 18" tray that feed approximately 25 people.

<b>Toasted Ravioli</b> 5 pounds of toasted ravioli served with warm marinara sauce.	<b>\$85</b>
<b>Sweet N Sour Meatballs</b> 5 pounds of sweet n sour meatballs	<b>\$85</b>
<b>Little Smokies</b> 5 pounds of Little Smokies, smothered in BBQ sauce	<b>\$85</b>
<b>Chicken Wings</b> 5 pounds of Chicken Wings tossed with mild, medium or hot sauces	<b>\$85</b>
<b>Spinach Artichoke Dip</b> Spinach artichoke dip with homemade wonton chips	<b>\$75</b>

## A La Carte

Choose any combination of the following:

<b>Coffee Service – per every two gallons (serves 32 – 9 oz cups.)</b>	<b>\$32</b>
<b>Iced Tea Service – per every two gallons (serves 32 – 9 oz cups)</b>	<b>\$25</b>
<b>Hot Tea – per bag</b>	<b>\$1</b>
<b>Fruit Juices, Fruit Punch, or Lemonade – per gallon</b>	<b>\$20</b>
<b>Assorted Soft Drinks – each</b> 20 oz bottles	<b>\$2</b>
<b>Bottle Water – each</b>	<b>\$2</b>
<b>Cookies – per dozen</b> Sugar or chocolate chip cookies.	<b>\$22</b>
<b>Danish – per dozen</b> Assorted Danishes.	<b>\$26</b>
<b>Muffins- per dozen</b> One (1) dozen assorted muffins	<b>\$22</b>

## Plated Dinners

Served with garden salad, bread, dessert, tea and water

MINIMUM OF 50 GUESTS

**Limit of 2 options**

<b>Pork Chop Dinner</b>	<b>\$51</b>
A plump, bone in, sugar-cured pork chop grilled over an open flame to juicy perfection. Served with roasted red potatoes and steamed vegetables.	
<b>Lasagna Della Casa</b>	<b>\$51</b>
Homemade with layer upon layer of fresh past, our house cheese blend, eggs, spinach, onions, garlic, fresh basil, meat sauce and Parmesan alfredo sauce.	
<b>Pollo Spinaci</b>	<b>\$51</b>
Chicken cutlets lightly floured and topped with a spinach artichoke cream sauce, our house cheese blend and diced tomatoes. Served with penne marinara.	
<b>Farmhouse Roasted Chicken</b>	<b>\$58</b>
An entire half chicken (leg, wing, thigh & breast) slow-roasted until it's fall-off-the-bone tender, topped with house mad gravy. Served with macaroni & cheese and steamed vegetables.	
<b>Sailor's Salmon</b>	<b>\$58</b>
Flaky and tender Atlantic salmon seasoned with a savory, sweet teriyaki glaze. Served with roasted red potatoes and steamed vegetables.	
<b>Pork Shank Osso Buco</b>	<b>\$70</b>
Marsala glazed pork shanks cooked to perfection, topped with our own homemade tomato-bacon jam, drizzled with a balsamic reduction and served on a bed of garlic parmesan risotto.	