

Stonehome Wine Bar and Restaurant

Sample Private Party Menu

Plan One

Passed Hors D'Ouvres at \$30 per person for one hour

Crostini with Roasted Beet Marmelade and Goat Cheese Mousse

Tomato Gaspacho Shooter with Cilantro Crema

Gougères with Gruyere Cheese Filling

Buffet Dinner at \$45 per person

Roast Beef Sirloin with Horseradish Whipped Potatoes and Garlicky Greens

House-made Cavatelli Pasta with Summer Vegetable Ragu, Basil and Parmigiano Reggiano

Plan Two

Passed Hors D'Ouvres at \$35 per person for one hour

Choice of FOUR of the following:

Scallop Ceviche on Crisp Plantain with Spicy Sweet Corn Salsa

Crostini with Roasted Beet Marmelade and Goat Cheese Mousse

Tomato Gaspacho Shooter with Cilantro Crema

Gougères with Gruyere Cheese Filling

Prosciutto Wrapped Melon with Aged Balsamic

House Cured Gravlox and Cucumber Canapé with Salmon Roe

Buffet Dinner at \$55 per person

Herb Crusted Lamb Chops

Nicoise Olive Tapenade Stuffed Chicken Breast

Both served with:

Potato and Portobello Mushroom Gratin, Mixed Greenmarket Wax Beans
and Red Wine Sauce

House-made Cavatelli Pasta with Summer Vegetable Ragu,
Basil and Parmigiano Reggiano

Chef: John Gibson

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