

## FOOD PACKAGES

LOCATED IN  
THE ROLLING HILLS  
OF THE CATSKILL  
MOUNTAINS



COMPLETE  
EVENT PLANNING  
SO YOU DON'T  
HAVE TO, ON SITE  
AND OFF SITE.

COCKTAIL HOUR  
&  
RECEPTION  
PACKAGES

P. 607 464 5029 | 4206 TURNPIKE ROAD • DELHI, NEW YORK • 13753  
THESTONEWALLGROUP.COM

## CATSKILL MARKET DISPLAY ..... \$ 18 / PERSON

Our culinary team will create a beautiful display of cheeses, cured and fresh meats, fresh vegetables, pickled vegetables, fresh made breads, along with all the accoutrements: hummus, mustards, honey, jams, dips, and compotes. Also includes selection of four hors d'oeuvres. All house made and locally sourced!

ADDITIONAL HORS D'OEUVRES ARE \$2 PER PERSON AND CAN BE PASSED OR PLATED

### STONEWALL STANDARD

\$ 55 / PERSON

Salad or Soup selection  
2 Entrees + 2 Sides  
Dessert selection  
Classic Dinner Roll

### STONEWALL PREMIUM

\$ 65 / PERSON

2 First Course selections  
2 Entrees + 2 Sides  
2 Dessert selections  
Choice of Bread

### STONEWALL ELITE

\$ 80 / PERSON

3 First Course selections  
3 Entrees + 3 Sides  
2 Dessert selections  
Choice of bread with butter trio

### CATSKILL

\$ 95 / PERSON

3 First Course selections  
3 Entrees + 3 Sides  
2 Dessert selections  
Selection of breads with butter trio



## PACKAGE ENHANCEMENTS

Specialty  
Stations

\$ 5

Additional  
First Course  
Selection

\$ 3

Additional  
Entrée + Side

\$ 7

Additional  
Dessert Selection

\$ 2

All packages can be served buffet or family style  
Custom packages available  
20% Administrative Fee and 8% sales tax will be added

## HORS D'OEUVRES

## HOT

**STONEWALL BEEF SLIDERS**

**HOT SOUP SHOOTERS**

**BACON WRAPPED SCALLOPS +1**

**MINI LAMB CHOP +1**  
*blackberry gastrique*

**CHORIZO STUFFED MUSHROOMS**

**SESAME TUNA**  
*pesto, crostini*

**ARANCINI**  
*prosciutto, swiss*

**SEARED HALOUMI**  
*pickled fennel*

**STONEWALL MEATBALLS**  
*(house blend)*

**MINI CRAB CAKE**  
*with chipotle aioli*

**PROSCIUTTO WRAPPED SHRIMP**  
*chimichurri sauce*

**POTATO CAKES WITH SMOKED SALMON**  
*goat cheese crema*

**PORK BELLY**  
*sage brown butter*

**MAC & CHEESE BITES**

## COLD

**CAPRESE CROSTINI**  
*tomato, mozzarella, fresh basil*

**COLD SOUP SHOOTER**

**CLASSIC SHRIMP COCKTAIL**

**BEET & HERBED GOAT CHEESE**

**OYSTERS 3 WAYS (+1)**

**TUNA TARTAR**  
*with horseradish aioli*

**WATERMELON & FETA SKEWER**

**PORK RILLETTE ON CROSTINI**

**CHEERY TOMATO & WHIPPED RICOTTA CROSTINI**  
*agave nectar*

**ASSORTED DEVILED EGGS**  
*(display)*

**BRUSCHETTA**  
*avocado crema*

**SMOKED TROUT MOUSSE**  
*bacon, pickled fennel*

**PROSCIUTTO, FIG & GOAT CHEESE CROSTINI**  
*truffled honey*

**BLOODY MARY CEVICHE**  
*crostini*

**MELON SKEWERS**  
*macerated in vodka*

## PLATED FIRST COURSE SELECTIONS

## CHARCUTERIE BOARD

Each board includes: **Selection of 2 Local Cheeses & 2 Cured Meats.** Choose your package below.

**01.**  
CROSTINI &  
ACCOUTREMENTS

**02.**  
PICKLED VEG,  
DRIED FRUIT,  
CROSTINI,  
ACCOUTREMENTS  
*(add \$1 / person)*

**03.**  
1 HOUSE MADE  
PATE, PICKLED  
VEG, DRIED FRUIT,  
CROSTINI,  
ACCOUTREMENTS  
*(add \$2 / person)*

**04.**  
1 HOUSE MADE PATE,  
HUDSON VALLEY  
FOIE GRAS, PICKLED  
VEG, DRIED FRUIT,  
CROSTINI,  
ACCOUTREMENTS  
*(add \$3 / person)*

## SOUP

## HOT

**COCONUT CURRY**  
**SUMMER CORN & CRAB CHOWDER**

**ROASTED RED PEPPER BISQUE**  
**CAULIFLOWER & SMOKED GOUDA**

## COLD

**FRUIT GAZPACHO**  
**CANTALOUPE & HONEY**

**MINTED GREEN PEA & LEMON CREME FRAICHE**  
**CUCUMBER, YOGURT & DILL**

## SALAD

**MIXED GREENS**  
*tomato, cucumber, carrot, classic French vinaigrette*

**CAESAR**  
*asiago, parmesan, croutons, house-made Caesar*

**SUMMER PANZANELLA**  
*local tomato, shallot, cucumber, peaches, basil, red wine vinaigrette, house made croutons*

**ROASTED CHERRY TOMATO**  
*chickpeas, cucumber, feta*

**GRILLED CORN SALAD**  
*arugula, cherry tomato, pancetta, avocado vinaigrette*

**CHARRED ROMAINE**  
*baby radish, pickled red onion, parmesan, creamy parmesan vinaigrette*

**COBB SALAD**  
*diced avocado, crispy Stonewall bacon, bleu cheese, tomato, house vinaigrette*

**SPINACH SALAD**  
*pomegranate, walnut, bleu cheese*

**CAPRESE SALAD**  
*local tomato, mozzarella, fresh basil pesto*





WE ARE AS PASSIONATE ABOUT OUR FOOD  
AS WE ARE ABOUT OUR COMMUNITY.  
STONEWALL PROUDLY WORKS WITH LOCAL PRODUCERS.

## ENTRÉES

### PORK

GRILLED PORK CHOP,  
GRILLED CORN & JALEPEÑO RELISH

BACON WRAPPED PORK LOIN,  
SPICED PEACH CHUTNEY

SPICED PORK CHOP,  
MANGO SLAW

GRILLED PORK TENDERLOIN,  
MARINATED IN ACIOTE WITH PINEAPPLE SALSA

PORK TAMALES WITH HARISSA CREAM

### CHICKEN

ROSEMARY & LEMON  
GRILLED MEDALLIONS

ACIOTE CHICKEN  
CUCUMBER & MELON  
RELISH

AIRLINE CUT  
BACON, TOMATO RELISH

HONEY & LIME GLAZED  
BLACK BEAN SALSA

HERBED BREAST  
STUFFED WITH PANCETTA  
& GOUDA

GRILLED  
ARTICHOKE & FENNEL  
SALAD

### BEEF

GRILLED SKIRT STEAK, CHIMICHURRI

PRIME RIB, AU JUS  
*(add \$3 per person)*

FILET MIGNON, BEARNAISE  
*(add \$5 per person)*

BRAISED SHORT RIBS, ACIOTE, CHILI,  
CITRUS, GREEN ONION

HERB STUFFED TENDERLOIN  
GORGONZOLA & WILD MUSHROOMS

FLAT IRON, BACON, BRIE, FIGS

### SEAFOOD

SEARED SALMON, MANGO & BLACK BEAN SALSA

BLACKENED TUNA, ARUGULA, AVOCADO, CHIMICHURRI

CRAB CAKES, ROASTED CORN, AVOCADO CREAMA

SPICED RED SNAPPER, TOMATO, CAPERS, PRESERVED  
LEMON

HONEY MUSTARD TROUT, SUMMER BEANS, PANCETTA

### VEGETABLE

GRILLED PORTABELLA, ROSEMARY, WHITE BEAN SALAD

ROASTED CAULIFLOWER STEAK CAULIFLOWER PUREE, BLACK  
BEAN SALSA

GRILLED SEITAN, ROASTED CORN RELISH, CHIMICHURRI

STUFFED POBLANO, QUINOA, TOFU, WILD MUSHROOM, GOAT  
CHEESE

SUMMER VEGETABLE FRANGIPANE TART

## SIDES

### VEGETABLES

SPICED GRILLED CORN

ZUCCHINI FRIES

GRILLED ASPARAGUS,  
LEMON CREAM FRAICHE

MARINATED ARTICHOKE,  
TOMATOES & HERBS

SUMMER BEAN SALAD

BRUSSEL SPROUTS,  
PANCETTA

SUMMER SQUASH, CAPER  
GREMOLATA

GRILLED BROCCOLINI,  
PRESERVED LEMON

WATERMELON & CUCUM-  
BER SALAD

GRILLED EGGPLANT,  
OLIVE TAPENADE

### POTATOES & STARCHES

POLENTA, SAGE, BROWN  
BUTTER

SAFFRON RISOTTO

GRILLED TRUFFLE  
POTATOES, PEPPERS,  
ONIONS

CLASSIC GARLIC  
SMASHED POTATOES

FARRO, SUN-DRIED  
TOMATOES, ARTICHOKE

BARLEY, WILD MUSH-  
ROOMS

THREE CHEESE MAC &  
CHEESE

COUSCOUS, MINT,  
YOGURT

### BREAD SELECTIONS

CLASSIC DINNER ROLLS

BRIOCHE

RYE BOULE

BAGUETTE

CIABATTA

CORN BREAD MUFFINS

BUTTERMILK BISCUITS

SOUDDOUGH

All menus and pricing are subject  
to change based on seasonality  
and availability. Our team will  
help you create any menu for  
your event. Please note this is a  
sample of offerings and custom  
menus are available. We are  
excited to work with you!

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## BAR PACKAGES



FULLY LICENSED  
& INSURED

COCKTAIL HOUR  
&  
RECEPTION  
PACKAGES

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## STONEWALL STANDARD

BASIC BAR

### House Wine

Red, White, & Sparkling

### 2 Beers

Choice of Bottled, Canned, or Draft

### + Vodka, Rum, Gin, Tequila, Whisky

Mixers to include: orange juice, cranberry juice, pineapple juice, grapefruit juice, tonic, triple sec, bitters, dry + sweet vermouth

Cola, Diet Cola, Ginger Ale, Sprite,

Club Soda, Lemonade, Iced tea, Coffee, Tea

\$ 25 / PERSON

(\*5 HOUR SERVICE STARTING AT COCKTAIL HOUR)

\$ 5 / PERSON (EACH ADDITIONAL HOUR)

## STONEWALL ELITE

BEER + WINE + FULL BAR

### Premium Wine

Red, White, & Sparkling

### 3 Beers

Choice of Bottled, Canned, or Draft

### 2 Signature Cocktails

### + Vodka, Rum, Gin, Tequila, Whisky

Mixers to include: orange juice, cranberry juice, pineapple juice, grapefruit juice, tonic, triple sec, bitters, dry + sweet vermouth

Cola, Diet Cola, Ginger Ale, Sprite,

Club Soda, Lemonade, Iced tea, Coffee, Tea

\$ 35 / PERSON

(\*5 HOUR SERVICE STARTING AT COCKTAIL HOUR)

\$ 7 / PERSON (EACH ADDITIONAL HOUR)

## STONEWALL PREMIUM

PREMIUM SELECTIONS

### Premium Wine

Red, White, & Sparkling

### 2 Beers

Choice of Bottled, Canned, or Draft

### 1 Signature Cocktail

### + Vodka, Rum, Gin, Tequila, Whisky

Mixers to include: orange juice, cranberry juice, pineapple juice, grapefruit juice, tonic, triple sec, bitters, dry + sweet vermouth

Cola, Diet Cola, Ginger Ale, Sprite,

Club Soda, Lemonade, Iced tea, Coffee, Tea

\$ 30 / PERSON

(\*5 HOUR SERVICE STARTING AT COCKTAIL HOUR)

\$ 6 / PERSON (EACH ADDITIONAL HOUR)

## CATSKILL

ALL BEER, WINE, CIDER, & SPIRITS ARE  
MADE IN THE CATSKILLS

### Premium Wine

Red, White, & Sparkling

### Cider

### 3 Beers

Choice of Bottled, Canned, or Draft

### 2 Signature Cocktails

### + Vodka, Rum, Gin, Tequila, Whisky

Mixers to include: orange juice, cranberry juice, pineapple juice, grapefruit juice, tonic, triple sec, bitters, dry + sweet vermouth

Cola, Diet Cola, Ginger Ale, Sprite,

Club Soda, Lemonade, Iced tea, Coffee, Tea

\$ 40 / PERSON

(\*5 HOUR SERVICE STARTING AT COCKTAIL HOUR)

\$ 8 / PERSON (EACH ADDITIONAL HOUR)



STANDARD | PREMIUM | ELITE | CATSKILL

BAR PACKAGES

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Custom Packages are also available. Offsite catering permit fee may apply.  
20% Administrative Fee and 8% sales tax will be added. Staffing fee may apply for offsite events.

PEOPLE x FOOD x FARM | DELHI, NY