



 THE STONEBREAKER HOTEL

WEDDING CATERING MENU

479-350-1000

163 N. CABIN RIDGE RD, FAYETTEVILLE, AR, 72701

Hors d'Oeuvres

minimum order of 24 each, priced by the piece

Crispy Prosciutto Skewers

melon and basil hot honey \$6 per piece

Roasted Local Tomato and Mozzarella

crostini and balsamic reduction \$6 per piece

Bourbon Togarashi Seared Tuna

tortilla chip, avocado mousse, finger lime \$8 per piece

Rock Shrimp Cocktail

yuzu and wakame \$9 per piece

Fig and Goat Cheese Phyllo Cup

smoked almonds \$6 per piece

Lobster Hush Puppy

lemon aioli \$9 per piece

Bacon Wrapped Scallop

citrus herb aioli \$9 per piece

Vegetable Spring Roll

thai chili \$6 per piece

Mini Crab Cake

southern remoulade \$9 per piece

Stuffed Mushroom

choice of sausage or vegetarian \$7 per piece

Mini Hot Chicken Biscuit

chicken confit with nashville hot spice and hot honey \$9 per piece

Spinach and Artichoke Tartlet

pickled jalepeno and peppadew jam \$6 per piece

Southern Squash Fritter

creme fraiche, chive, house pickled squash \$6 per piece

Boards/Displays*

Charcuterie Board
assorted cured meats, vegetables, olives, dried fruits,
nuts, honeycomb serves 25 | \$200

Cheese Board
assorted local artisan cheeses, crackers, crostini, nuts,
honeycomb, fruits serves 25 | \$200

Fruit Board
assorted fresh fruits, berries, herbs serves 25 | \$175

Mediterranean Display
roasted garlic hummus, baba ghanoush, olive tapenade,
crispy pita chip, whipped feta with cucumber and dill,
fresh vegetables \$18 per guest

Fresh Greens Display
baby spinach, arugula, baby gem lettuces, shaved farm
vegetables, crispy bacon lardons, local tomatoes, assorted
cheeses, house-made croutons, buttermilk ranch, white
balsamic vinaigrette, red wine vinaigrette \$18 per guest

*Add Grilled Chicken, Steak, or Shrimp for an additional fee.
(\$5 for chicken or beef, \$7 for shrimp per guest)*

Macaroni and Cheese Display
pimiento bacon mac and cheese, truffle parmesan, lobster
mac and cheese \$20 per guest

Pasta Display
sundried tomato fettucine alfredo, farm vegetable and
pesto farfalle, tomato and basil tortellini \$20 per guest

*Add Grilled Chicken, Steak, or Shrimp for an additional fee.
(\$5 for chicken or beef, \$7 for shrimp per guest)*

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Boards/Displays

Taco Station

pulled chicken, pork carnitas, carne asada, chorizo, farm vegetables, corn tortillas, pico de gallo, pickled onions, pickled jalapeno, shredded lettuce, guacamole, house salsa, cilantro lime crema \$22 per guest

Sliders

grilled hamburger, brined chicken, pulled pork served with spicy ketchup, whole grain mustard, house babecue sauce, house-made pickles, sliced tomato, local lettuce, southern cole slaw, bacon jam, farm vegetables \$28 per guest

Fried Rice

steamed rice, sweet soy chicken, sweet chili shrimp, stir fry vegetables, crispy broccoli, crispy wontons, rice noodle salad, vegetable spring roll \$20 per guest

Shrimp and Grits

grilled shrimp with creamy grits, sweet corn, roasted local tomatoes, andouille sausage gravy, scallions, bacon lardons, sauteed mushrooms \$19 per guest

Salads

Ceasar

hearts of romaine, pulled bread crouton, parmesan,
caesar dressing \$10 per guest

Garden Greens

baby greens, heirloom tomato, cucumber, carrot,
fresh herb ranch or house vinaigrette \$9 per guest

Fresh Greens

field greens, corn, marinated tomato, basil, dates,
spiced pecans, sweet onion vinaigrette \$11 per guest

Strawberry Spinach

fresh baby spinach, strawberries, candied pecan,
parmesan cheese, white balsamic vinaigrette \$11 per guest

Bacon and Beet

roasted beets and carrot, feta cheese, frisee and spinach with
warm bacon dressing or sherry vinaigrette \$11 per guest

Mains-Bufferet Style

cost includes salad and sides

Beef

slow roasted beef tenderloin with bordelaise and mushroom ragout \$55 per guest

grilled tenderloin medallions with collard green kimchi \$50 per guest

braised beef pot roast with dr. pepper demi glace \$45 per guest

sliced tenderloin and grilled shrimp with bordelaise
and a chimichurri butter \$60 per guest

Chicken

parmesan crusted chicken and braised red onion \$38 per guest

chicken calvados with an apple bread stuffing and
balsamic glaze \$40 per guest

seared airline chicken breast topped with tomato
bacon jam and compressed melon \$40 per guest

chicken breast with blackberry barbecue bordelaise \$38 per guest

Pork

spiced honey glazed pork chop with chili apple slaw \$40 per guest

pork shoyu-seared pork loin with ginger, soy, brown sugar glaze and a pineapple bell pepper slaw \$42 per guest

pulled pork barbecue—classic pork barbecue \$35 per guest

Fish

grilled mahi mahi with mango salsa \$45 per guest

atlantic cod piccata with a lemon caper sauce \$45 per guest

blackened atlantic salmon with chili lemon butter \$50 per guest

Starches

garlic mashed potatoes
wild rice pilaf
chimichurri sweet potatoes
green olive smashed potatoes
herb roasted red bliss potatoes
creamy cheddar polenta
wild mushroom and herb risotto

Vegetable

honey glazed carrot
crispy brussels sprouts
roasted broccoli and cauliflower with pesto
southern green beans
grilled asparagus
wilted greens

Desserts

- Individual Lava Cakes \$8 each
- Red Velvet Cake, Chocolate Layer Cake \$6 slice
- Cheesecake with Seasonal Berry Compote \$8 slice
- White Chocolate Cherry Bread Pudding \$7 slice
- Ice Cream Bar \$9 per person
- Individual Red Velvet Beetroot Cake *(vegan)* \$9 each
- Assorted Cookies \$50 for 24 person tray
- Brownies/Blondies \$50 for 24 person tray



THE

STONEBREAKER

HOTEL

ARKANSAS FAYETTEVILLE