



STOVEWORKS
RESTAURANT & CATERING
Southern Fare with Flair

“Every Meal a Memory; Every Event An Occasion to Remember”

Thank you so much for your interest in **Stoveworks Restaurant & Catering!** Tucked inside the "Factory at Franklin," Stoveworks is a gem of a family-owned restaurant, offering delicious and authentic Southern cooking served with down home style.

Stoveworks Restaurant & Catering offers newly-renovated event space, full-service catering and bar service, plus an experienced event staff to make your event perfect! With rooms of all sizes available during the day, and the entire restaurant available in the evenings, Stoveworks will ensure that your guests are taken care of to the highest of standards. Stoveworks can also cater within any of the many unique spaces within the Factory with ease and precision.

WEDDING RECEPTIONS · REHEARSAL DINNERS · CORPORATE EVENTS ·

FUNDRAISERS · HOLIDAY PARTIES · BAR/BAT MITZVAHS

LUNCHEONS · BRIDAL & BABY SHOWERS · REUNIONS

CELEBRATIONS OF ANY KIND!

The following pages outline the culinary highlights of Stoveworks Restaurant & Catering. Please keep in mind, if you have your heart set on something that's not listed on the menu, just let us know! We have done everything from backyard barbeques to high-end fusion cuisine and we are more than happy to create a menu that best suits your needs.

Please also take a moment to check out our website at www.stoveworksrestaurant.com or our [Facebook](#) page. Here you will find pictures of various events that we have done, along with testimonials of our many satisfied clients.

All prices are subject to change
22% Service Charge and 9.25% Sales Tax apply to all sales



CATERING MENUS

BREAKFAST · BRUNCH · LUNCH · DINNER

BREAKFAST & BRUNCH

ALL AMERICAN BREAKFAST

Scrambled eggs, breakfast potatoes, smoked sausage links, hickory-smoked bacon and fresh fruit salad

OLD FASHIONED PANCAKE BREAKFAST

Homemade pancakes served with smoked sausage links, hickory-smoked bacon with warm maple syrup. Ask about additional toppings.

OPTIONAL ADD-ONS:

OMELETTE STATION

Cooked to order and served with assorted toppings

*All breakfast buffets come with regular and decaffeinated coffee and water
Add orange, apple, or cranberry juice for an additional charge*

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LUNCH

SOUP, SALAD & SANDWICH BUFFET

Broccoli Cheese Soup and Tomato Basil Soup

Choice of Organic Mixed Green Salad or Classic Caesar Salad

Fresh fruit tray

Chef's selection of sliced meats, cheeses, breads, garnishes and condiments

Sliced pickle spears

PASTA BUFFET

Choice of penne with Bolognese sauce OR linguini with Alfredo cream sauce. Served with a mixed green salad and garlic bread

FAJITA LUNCH BUFFET

Grilled chicken or beef with peppers and onions served with warm flour tortillas, Spanish rice, black or refried beans, tomatoes, lettuce, cheese, sour cream, salsa, and guacamole. Served with Queso and tortilla chips and dessert du jour

BOXED LUNCH

Includes a cold sandwich (assortment/choice of: turkey, pimento cheese, ham or pecan chicken salad), bag of chips, fruit salad, homemade cookie and a bottled water or soda. Vegetarian option available

All buffets include iced tea and water

**Plated lunch options and additional Vegetarian and Gluten-Free options are available
If interested, please contact the Catering and Special Events Manager for these options**

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DISPLAYS & STATIONS

DISPLAYS (25 person minimum)

FRESH FRUIT DISPLAY

FRESH VEGETABLE DISPLAY

INTERNATIONAL & DOMESTIC CHEESE DISPLAY

SHRIMP COCKTAIL DISPLAY

Served on ice with cocktail sauce and garnished with lemons

COMBINATION DISPLAY

Any combination of fruit, vegetables and/or cheese

STATIONS

MASHED POTATO STATION*

Served in martini glasses with tasty toppings, including butter, sour cream, cheese, hickory-smoked bacon and chives

SWEET POTATO STATION*

Served in martini glasses with succulent toppings, including brown sugar, maple syrup and mini marshmallows

NOTE: Above two stations may be combined

GOURMET MACARONI & CHEESE*

Chef's selection of assorted cheeses served with tantalizing toppings, including bacon, tomato, caramelized onions and chives

PASTA STATION*

Penne, farfalle, and linguini pasta made to order with pomodoro, creamy Alfredo and zesty pesto sauces. Assorted toppings to include: mushrooms, tomatoes, peppers, fresh garlic, and mozzarella and parmesan cheeses

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CARVING STATIONS*

Maple-Glazed Ham

Brined and Roasted Turkey Breast

Top Round of Beef

Herb-Roasted Pork Loin with Rosemary Gravy

Leg of Lamb with Whole Grain Mustard Crust and Red Wine Reduction

Roasted Prime Rib with Horseradish Cream

DESSERT STATION*

An assortment of divine miniature cakes, pies, and all things sweet!

S'MORES STATION*

Roast your own marshmallows in this make-your-own S'mores Station! Chocolate, graham crackers, and marshmallows available for creating the ultimate s'more!

****Stations require attendants and are \$100 per attendant.
The number of attendants is dependent upon the amount of guests expected.
Stations require a minimum of 50 guests.***

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HORS D'OEUVRES

All Hors d'Oeuvres are 2-4 servings
Hors d'Oeuvres may be butler-passed

SOUTHERN FRIED CHICKEN SKEWERS

Served with aioli or ranch dressing

TORTELLINI SKEWERS

Cheese tortellini with cherry tomatoes,
black olives & herb vinaigrette

MINI HAM ROLLS

Served with honey mustard dressing

VEGETABLE SPRING ROLLS

Deep fried rolls with cabbage, carrots, and
green onions

DEVILED EGGS

Southern-style with mayonnaise & mustard,
topped with paprika

BEEF TENDERLOIN CANAPES

Served with horseradish aioli

BBQ MEATBALLS

Glazed with a tangy barbeque sauce

SPINACH & ARTICHOKE DIP

Served with tortilla chips

SHRIMP COCKTAIL

Chilled shrimp with cocktail sauce

TOMATO & BASIL BRUSCHETTA

Toasted baguette topped with fresh
chopped tomatoes and basil

**ARTICHOKE & PARMESAN STUFFED
MUSHROOM CAPS**

Baked with artichoke and Parmesan

**FRESH MOZZARELLA AND ROMA
TOMATOES**

Served with a balsamic reduction

HUMMUS

Served with homemade pita chips

CHILLED ASPARAGUS

Served with a mustard herb vinaigrette

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DINNER BUFFET SELECTIONS

All buffet dinners include freshly baked rolls and butter, one salad selection, two side items, and one dessert. Buffet dinners also include iced tea and water. Coffee additional.

ENTRÉES

BBQ PORK

Slowly cooked and finely shredded juicy pork served with bakery buns and cornbread

CREAMY CHICKEN LINGUINI

Al dente linguini sautéed with herb-marinated grilled chicken breast, tomatoes, basil and garlic smothered in a white wine cream sauce. Shrimp may be substituted

SOUTHERN CREAMED CHICKEN

Roasted diced chicken breast served in a mouthwatering mushroom and water chestnut sherry cream sauce with homemade cornbread

SOUTHERN-STYLE FRIED CHICKEN

Crispy fried chicken marinated in our Southern-style seasonings

HERB-ROASTED CHICKEN BREAST

Roasted chicken breast marinated in special herbs and spices and roasted to a juicy excellence

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STUFFED CHICKEN BREAST

Mediterranean-style chicken breast stuffed with fresh spinach and feta cheese and topped with a lemon beurre blanc sauce

BLACKENED OR ROASTED SALMON

Fresh Atlantic salmon served blackened or pan-roasted and topped with a lemon caper beurre blanc sauce

ROASTED SIRLOIN*

Choice beef, pan-seared and roasted with butter and thyme and topped with a wild mushroom demi-glace

MAHI-MAHI

Seared and topped with spicy pineapple salsa and lemon beurre blanc sauce

FRESH SCALLOPS

Seared and served with a mango cilantro relish and lime butter
Add Shrimp at market price

LEG OF LAMB

Slow-roasted leg of lamb rubbed with garlic and herbs, marinated overnight for mouth-watering flavors and topped with red wine reduction sauce

PRIME RIB*

Only the finest aged domestic beef, slowly roasted to perfection and served with a classic au jus and horseradish cream

NEW YORK STRIP*

Grilled and topped with a red wine demi-sauce

*Prepared medium well unless otherwise requested.

**Plated meals, Vegetarian and Gluten-Free options are also available.
If interested, contact the Catering and Special Events Manager for options and pricing.**

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SALADS

*All salad selections come with your choice of dressing:
Ranch, Bleu Cheese, Balsamic Vinaigrette or Honey Mustard*

ORGANIC MIXED GREENS

Mixed greens, shredded carrots, cucumbers and tomato

CLASSIC CAESAR

Served with parmesan garlic croutons

SPINACH SALAD

Goat cheese, candied pecans and red onions served atop a bed of fresh spinach

SIDE ITEMS

Garlic Mashed Potatoes

Herb Roasted Red Bliss Potatoes

Rice Pilaf

Macaroni & Cheese

Low Country Grits

Potato Salad

Roasted Red Pepper Polenta

Sautéed Seasonal Vegetable Medley

Maple-Glazed Carrots

Fresh Green Beans

Creamed Spinach

Corn Pudding Casserole

Corn Bread Stuffing

DESSERTS

CAKE

Banana, Carrot, Old Fashioned Chocolate

COBBLER

Apple, Blackberry or Peach

CHEESECAKE

Available with Blueberry, Raspberry and Strawberry Topping or Chocolate and Caramel Sauce

BREAD PUDDING

OLD FASHIONED BANANA PUDDING

PIE

Apple, Cherry, Peach, Pecan or Pumpkin

FUDGE BROWNIES

Decadent chocolate brownies

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ADDITIONAL BUFFET OPTIONS

ITALIAN BUFFET

Penne with meaty Bolognese sauce and linguini served with an Alfredo cream sauce. Buffet includes a mixed green salad, roasted vegetable medley and garlic bread. See dessert menu for one choice.

MEXICAN DINNER BUFFET

Enchiladas (Cheese, Chicken or Beef) along with Fajitas (Grilled Chicken or Beef with sautéed peppers and onions and served with warm flour tortillas), Spanish rice, black or refried beans, tomatoes, lettuce, cheese, sour cream, salsa and guacamole. Served with Queso dip, tortilla chips and Sopapillas.

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BEVERAGES & LIBATIONS

Domestic Beer
Premium Beer
House Wine
Premium Wine
Mixed Drinks

Soft Drinks
Iced Tea
Sweet Tea
Tea Punch
Coffee

Specialty brands and signature drinks available upon request.

Prices may vary and are subject to change.

Bar packages available upon request (i.e. Hosted Bar, Cash Bar, Drink Tickets, etc.)

Bartenders are required for any event which serves alcohol.

*The number required is dependent upon the number of guests
as well as the type of bar package selected.*

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ETC.

As with any event, there tends to be more involved than just the food! Below is a list of charges that may pertain to your event.

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| Room Rental | \$0—\$500 (for events taking place prior to 10 a.m.) \$0 —\$250 (for events taking place between 10 a.m.– 2:30 p.m.) Complimentary with \$2000 food & beverage minimum |
| Set-up Fee | \$0—\$500 depending on set-up requested |
| Service Ware Fee | TBD depending on service ware needs Average: \$2 per person china place-settings \$.75 per person elegant disposable place-settings |
| Servers | \$25 per server for plated dinners (approx. 1 server per 20 guests) |
| Attendant Fee | \$0—\$100 per station |
| Bartender Fee | \$100 per bartender (1 bartender per 50 guests), for 4 hours |
| Beverages | TBD – on consumption (prices from \$4 and up for alcoholic beverages) |
| Linen Tablecloths | \$10+ per linen Multiple colors available |
| Linen Napkins | \$2.50+ each (includes fold of your choice) Multiple colors available |
| Food Station/ Buffet Linens | Complimentary (standard black, white, or ivory) |
| Dessert Fee | \$2 per person if bringing in an outside dessert |
| Cake – Cutting Fee | \$2 per person |
| Delivery | TBD, depending on location |

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