



**STOVEWORKS**  
**RESTAURANT**  
*Southern Fare with Flair*

## BEVERAGES

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**DOMESTIC BEER**

*\$4.00 each*

**IMPORTED BEER**

*\$5.00 each*

**HOUSE WINE**

*\$5.00 each*

**LIQUOR**

*\$6.00 each*

*Additional brands and specialty/signature drinks available upon request.*

*Prices may vary and are subject to change.*

*Additional 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.*

**BARTENDERS**

\$100 per bartender, up to four hours

\$25 per bartender, per hour, after the first four hours

**SOFT DRINKS**

\$2.00 each

*Coke, Diet Coke, Sprite, Caffeine-Free Diet Coke, Dr. Pepper, Barq's Root Beer, Ginger Ale, Soda Water, and Tonic*

**BOTTLED WATER**

\$2.00 each

**MILK**

\$2.00 each

**JUICE**

\$2.00 each

*Apple, Grape, Cranberry, and Orange*

**COFFEE**

\$6.00 per gallon (approx. 15 glasses per gallon)

**ICED TEA**

\$6.00 per gallon (approx. 15 glasses per gallon)

**SWEET TEA**

\$10.00 per gallon (approx. 15 glasses per gallon)

**TEA PUNCH**

\$10.00 per gallon (approx. 15 glasses per gallon)

**HOT SPICED TEA**

\$10.00 per gallon (approx. 15 glasses per gallon)

22% Service Charge & 9.25% Sales Tax apply to all sales.

Prices subject to change.



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## DISPLAYS & STATIONS

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### DISPLAYS (25 person minimum)

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#### FRESH FRUIT DISPLAY

\$3.50 per person

#### FRESH VEGETABLE DISPLAY

\$3.50 per person

#### INTERNATIONAL & DOMESTIC CHEESE DISPLAY

\$4.00 per person

#### COMBINATION DISPLAY

*Any combination of Fruit, Vegetable, and/or Cheese*

\$5.50 per person

#### SMOKED SALMON DISPLAY

*Capers, red onion, & herbed cream cheese served with lavash*

\$4.00 per person

#### SHRIMP COCKTAIL DISPLAY

*Served on ice with cocktail sauce and garnished with lemons*

Market Price

### STATIONS

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#### MASHED POTATO STATION

*Served in martini glasses with toppings to include: butter, sour cream, cheese, bacon, and chives*

\$10.00 per person

#### SWEET POTATO STATION

*Served in martini glasses with toppings to include: brown sugar, maple syrup, and marshmallows*

\$10.00 per person

*The potato stations may be combined for \$12.00 per person*

#### GOURMET MACARONI & CHEESE

*Chef's selection of assorted cheeses served with toppings to include: bacon, tomato, caramelized onions, chives, lobster and crab*

\$10.00 per person

#### PASTA STATION\*

*Penne, farfalle and linguini pasta made to order with pomodoro, alfredo and pesto sauces. Assorted toppings to include: mushrooms, tomatoes, peppers, peas, zucchini, squash, spinach, fresh garlic, and mozzarella and parmesan cheeses.*

\$12.00 per person · \$14.50 per person with chicken

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**CARVING STATIONS\***

Maple Glazed Ham with Mango Chutney · \$7.50 per person

Top Round of Beef · \$ 7.50 per person

Herb Roasted Pork Loin with Rosemary Gravy · \$7.50 per person

Roasted Prime Rib with Horseradish Cream · \$8.00 per person

Spanish Flank Steak with Chimichurri Sauce · \$8.00 per person

Leg of Lamb with Whole Grain Mustard Crust and Red Wine Reduction · \$8.00 per person

Brined and Roasted Turkey Breast with Peach and Cranberry Apple Compote · \$8.00

**DESSERT STATION**

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

\$10.00 per person

**CHOCOLATE FOUNTAIN**

*White or Milk Chocolate served with an assortment of strawberries, pineapple, pretzels, sponge cake, marshmallows, kettle chips and miniature rice krispie treats.*

\$9.00 per person

**S'MORES STATION\***

*Roast your own marshmallows in this make-your-own s'more station! Chocolate, graham cracker and marshmallows available for creating the ultimate s'more!*

\$7.00 per person

*All stations have a \$50.00 set-up fee.*

*\* 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**

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**SOUTHERN FRIED CHICKEN SKEWERS**

*Served with Aioli or Ranch Dressing*  
\$3.00 per person

**SEASONAL VEGETABLE SKEWERS**

*Served with Herb Vinaigrette*  
\$3.00 per person

**TORTELLINI SKEWERS**

*With Cherry Tomatoes, Black Olives and Herb Vinaigrette*  
\$3.00 per person

**ASSORTED TEA SANDWICHES**

\$3.00 per person

**MINI HAM ROLLS**

*Served with Honey Mustard Dressing*  
\$3.00 per person

**VEGETABLE PINWHEELS**

\$2.50 per person

**VEGETABLE SPRING ROLLS**

\$2.50 per person

**DEVEILED EGGS**

\$2.00 per person

**BEEF TENDERLOIN CANAPES**

*Served with Horseradish Aioli*  
\$2.00 per person

**BBQ MEATBALLS**

\$2.00 per person

**FRIED ARTICHOKE**

*Served with Lemon Aioli*  
\$2.00 per person

**SPINACH & ARTICHOKE DIP**

*Served with Tortilla Chips*  
\$3.00 per person

**CHILI CON QUESO**

*Served with Tortilla Chips*  
\$3.00 per person

**CHICKEN WINGS**

*Buffalo, BBQ, or Asian Sesame*  
\$2.50 per person

**SHRIMP COCKTAIL**

Market Price

**TOMATO & BASIL BRUSCHETTA**

\$2.50 per person

*\*Some hors d'oeuvres may be butler-passed*

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**LUNCH SELECTIONS**

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All plated dinners include freshly baked rolls and butter, one salad selection, two side items and one dessert. Plated dinners also include coffee, iced tea and water.

**ENTRÉES**

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**BBQ PORK**

*Shredded pork served atop your choice of a bun, open-faced bread, or cornbread*  
\$16.00

**CREAMY LINGUINI PASTA**

*Linguini sautéed with tomatoes, basil, and garlic and served in a white wine sauce*  
\$17.00 with chicken · \$20.00 with shrimp

**CREAMED CHICKEN**

*Chicken breast in a mushroom sherry cream sauce over homemade cornbread*  
\$17.00

**SOUTHERN STYLE FRIED CHICKEN**

\$17.00 per person

**PAN-SEARED CHICKEN BREAST**

*Chicken breast topped with a mushroom marsala or bourbon au jus*  
\$18.00

**MARINATED & GRILLED PORTABELLA MUSHROOM**

*Served in a balsamic reduction*  
\$18.00

**FRIED CATFISH & HUSPUPPIES**

\$18.00

**STUFFED CHICKEN BREAST**

*Stuffed with spinach and feta cheese and topped with a lemon beurre blanc*  
\$20.00

**CAJUN CHICKEN**

*With crawfish & shrimp etouffee*  
\$22.00

**BLACKENED OR ROASTED SALMON**

*Served with lemon caper beurre blanc*  
\$25.00

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## SALADS

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*All salad selections come with your choice of dressing:*

*Creamy Herb, Italian, Balsamic Vinaigrette, Raspberry Vinaigrette, or Honey Mustard*

### ORGANIC MIXED GREENS

*Mixed greens, shredded carrots, cucumber and tomato*

### CLASSIC CAESAR

*Served with parmesan cheese and garlic croutons*

### SPINACH SALAD

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

### SOUP DU JOUR

*Chef's choice of soup to best compliment your entrée selection*

\$4.00 per person if in addition to a salad

## SIDE ITEMS

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**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 Baby Carrots**

**Green Beans**

**Braised Greens**

**Creamed Spinach**

**Corn Pudding Casserole**

**Corn Bread Stuffing**

**Roasted Mushrooms**

**Fried Okra**

## DESSERTS

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### CAKE

*Banana, Carrot, Old Fashioned Chocolate, or  
Peanut Butter Graham Cracker*

### CHEESECAKE

*New York Style, Raspberry or Blueberry*

### PIE

*Apple, Blueberry, Caramel, Cherry,  
Key Lime, Peach, Pecan or Pumpkin (in season)*

### COBBLER

*Apple, Blackberry, Cherry or Peach*

### FRUIT TART

**CHOCOLATE MOUSSE**

**BREAD PUDDING**

**BANANA PUDDING**

**BROWNIES**

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## **BUFFETS**

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*All buffet dinners include freshly baked rolls and butter, as well as coffee, iced tea and water.*

### **DUAL ENTRÉE BUFFET**

*Choice of two Entrees  
Choice of one Salad  
Choice of two Side Items  
Choice of one Dessert*

\$24.00 per person

### **TRIPLE ENTRÉE BUFFET**

*Choice of three Entrees  
Choice of one Salad  
Choice of two Side Items  
Choice of two Desserts*

\$26.00 per person

### **FAJITA LUNCH BUFFET**

*Grilled chicken and beef with peppers and onions served with warm flour tortillas, Spanish rice, black or refried beans, tortilla chips, tomatoes, lettuce, cheese, sour cream, salsa, and guacamole*

\$17.00 per person

\$19.75 per person with Chile Con Queso with tortilla chips

### **BOXED LUNCH**

*Includes a cold sandwich (assortment/choice of: turkey, roast beef, ham and chicken salad), a bag of chips, fresh fruit salad, a homemade cookie, appropriate condiments, and a bottled water or soda.*

*Vegetarian option also available*

\$12.00 per person

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