



Buffet Dinner Menu



CATERING BY:
**ROCKMAN'S
CATERING**

Entrées

Roast Chicken & Stuffing

Fresh chicken seasoned with our signature spice blend and roasted until juicy & tender; served with sage & onion bread stuffing

Sirloin Tips w/Mushrooms & Onions w/Egg Noodles

Tender sirloin, sautéed with mushrooms & onions in natural beef gravy; served with buttered egg noodles

Roast Porkloin w/Sautéed Peppers & Mushrooms

Boneless, center-cut porkloin; Italian seasoning rub, sliced and served with garlic & white wine sautéed fresh mushrooms & peppers

Parmesan-crusted Chicken Breast

Lightly breaded, boneless chicken breast pan fried golden-brown and topped with parmesan

Pan-seared, Herb-crusted Pork Cutlet

Creamy Dijon Sauce

Tender boneless porkloin in a crispy herb breading, pan-seared and topped with a mild Dijon mustard sauce

Chicken Breast Picatta

Boneless, chicken breast, lightly breaded and sautéed in lemon-butter

Apple Stuffed Porkloin

Boneless center-cut porkloin; stuffed with apple bread dressing, sliced

Lemon-pepper Cod

Atlantic cold-water Cod, baked with butter & lemon-pepper

Salads

Garden Salad
& Assorted Dressings

Caesar Salad
Caesar Dressing

Marinated Vegetables

Starches

Mashed Potatoes w/Gravy

Herb-roasted Potatoes

Scalloped Potatoes

Rice Pilaf

Add 1.00

Twice Baked Potatoes

Vegetables

Sautéed fresh Green Beans

Buttered Corn

Orange-glazed Baby Carrots

Roasted Vegetable Medley

Green Beans Almandine

Choose your entree(s), 1 salad, 1 starch and 1 vegetable.

All dinners include: assorted, fresh baked rolls w/butter & margarine and ice water

Buffet Style Service

1 Entree	28.50/person
2 Entrees	30.75/person
3 Entrees	32.50/person

Additional side dish: 1.00/person each
(Starch, salad and/or vegetable)

Family Style Service

1 Entree	30.75/person
2 Entrees	32.50/person
3 Entrees	34.25/person

Additional side dish: 1.00/person each
(Starch, salad and/or vegetable)

Add family-style Salad Service to buffet meal (salads, dressings, rolls & butter) ... 75¢/person

Add individually plated Salad Service to buffet meal (salads, dressings, rolls & butter) ... 1.25/person

Add Coffee station (decaf coffee, cream, sugar, stirrers & cups) to meal ... 1.00/serving

~ Minimum - 100 guests (add 20% for groups under 100) ~

~There will be a \$100.00 staff charge for delays of more than ½ hour past the agreed upon meal time~

~ **Cake cutting & plating fee - 80.00; Cake serving fee - 40.00** ~

~ Prices subject to 5.5% sales tax and 19% Stoney Creek Inn service charge ~

~ A \$200.00 "staff idle" fee will be charged if there is more than a 45 minute delay in allowing us to clear the dining room ~

Rev 11/11/23



Elegant Buffet Dinner Menu



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Entrées

Chicken Breast Fondue Bake

Our own creation! Roasted chicken breast, topped with cut broccoli & crumbled bacon; covered with a Swiss cheese fondue sauce

Smoked Beef Brisket

Juicy, tender Brisket, slow-smoked in-house; served with BBQ Sauce

Wild Rice Stuffed Chicken Breast w/Supreme Sauce

Boneless, skinless chicken breast stuffed with wild rice, lightly breaded

Butternut Squash Ravioli

Served in a thyme-cream sauce – our most popular vegetarian entrée

Amber Marinated Shoulder Tenderloin

Whole sirloin marinated 48 hours & roasted medium-rare; carved on-site and served with a bordelaise sauce

Herb-dusted Pork Tenderloin

Pork tenderloin seasoned w/fresh herbs, roasted whole & sliced

Baked Salmon Fillet

Roasted boneless salmon fillet, served with a dill hollandaise sauce

Wisconsin Chicken Breast

Boneless, chicken breast stuffed with caramelized apple, Wisconsin white cheddar cheese and topped with a Door County cherry chutney

Salads

Garden Salad
& Assorted Dressings

Vintner's Salad
Red Wine Vinaigrette

Lopez Island Salad
Sweet & Tangy Vinaigrette

Caesar Salad
Caesar Dressing

Harvest Salad
Balsamic Vinaigrette

Starches

Parslied Baby Red Potatoes

Herb-roasted Potatoes

Garlic Mashed Potatoes

Mashed Potatoes w/Gravy

Rice Pilaf

Add 1.00

Parmesan-Cilantro Potatoes

Twice Baked Potatoes

Orzo, Quinoa & Wild Rice blend

Vegetables

Sautéed fresh Green Beans

Orange-glazed Baby Carrots

Roasted Vegetable Medley

Zucchini, Pepper & Carrot Sauté

Add .50

Roasted Cauliflower
w/Garlic & Lemon

Roasted Root Vegetables

Choose your entree(s), 1 salad, 1 starch and 1 vegetable.

All dinners include: assorted, fresh baked rolls w/butter & margarine

Buffet Style Service

1 Entree	30.75/person
2 Entrees	32.75/person
3 Entrees	34.50/person

Additional side dish: 1.00/person each
(Starch, salad and/or vegetable)

Family Style Service

1 Entree	32.50/person
2 Entrees	34.75/person
3 Entrees	36.50/person

Additional side dish: 1.00/person each
(Starch, salad and/or vegetable)

Add family-style Salad Service to buffet meal (salads, dressings, rolls & butter) ... 75¢/person
Add individually plated Salad Service to buffet meal (salads, dressings, rolls & butter) ... 1.25/person
Add Coffee station (decaf coffee, cream, sugar, stirrers & cups) to meal ... 1.00/serving

~ Minimum - 100 guests (add 20% for groups under 100) ~

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Large Group Dinner Menu



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(Minimum 100 guests)

Entrées - Choose 2

Roast Chicken

Fresh chicken seasoned with our signature spice blend; roasted until juicy & tender

Baked Ham

"Sunday"-style boneless ham, sliced and baked

Roast Beef, sliced

Tender roasted beef round, sliced and served in light, natural gravy

Parmesan-crusted Chicken Breast

Lightly breaded boneless chicken breast pan fried to a golden brown topped with parmesan

Roast Porkloin w/Sautéed Peppers & Mushrooms

Boneless, center-cut porkloin; slow roasted with an Italian seasoning rub
Sliced and served with sautéed fresh mushrooms & peppers

Swedish Meatballs

Flavorful, authentic Swedish meatballs in a creamy sauce

All Dinners include: mashed potatoes & gravy, buttered corn, garden salad, assorted dressings, fresh baked rolls, butter & margarine and ice water

Buffet-style Service

28.75/person

Additional side dish: 1.00/person each
(Starch, salad and/or vegetable)

Family-style Service

30.75/person

Additional side dish: 1.00/person each
(Starch, salad and/or vegetable)

Add family-style Salad Service to buffet meal (salads, dressings, rolls & butter) ... 75¢/person
Add individually plated Salad Service to buffet meal (salads, dressings, rolls & butter) ... 1.25/person
Add Coffee station (decaf coffee, cream, sugar, stirrers & cups) to meal ... 1.00/serving

~ Minimum - 100 guests (add 20% for groups under 100) ~
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Plated Dinner Menu



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Entrées

Amber-marinated Beef Bordelaise & Garlic Mashed Potatoes ... 33.25
(Marinated shoulder tenderloin; pan-seared & served medium-rare atop a red wine Bordelaise)

Roast Prime Rib, au jus (10-12 oz. average) & Twice Baked Potato ... 39.75

Tenderloin Medallions & Garlic Mashed Potatoes ... 36.50
Gorgonzola Cream and Whiskey-Balsamic Glaze

Applewood smoked Bacon-wrapped Pork Tenderloin & Parsley-buttered Red Potatoes ... 35.50

Parmesan-crusted Chicken Breast & Rice Pilaf ... 30.50

Wisconsin Chicken Breast & Herb-roasted Gold Potatoes ... 34.25
(Chicken breast stuffed with caramelized Apple, Cherries & WI white Cheddar Cheese; topped with a Cherry-Chutney sauce)

Pesto Cream-stuffed Chicken Breast & Herb-Buttered Linguine ... 31.00
(Chicken Breast stuffed with Cream Cheese & Basil Pesto, lightly breaded)

Chicken Cordon Bleu & Wild Rice blend ... 32.00
(Chicken Breast stuffed with Ham, Swiss Cheese & Basil, lightly breaded)

Rosemary-Lime roasted Haddock & Paella-style Rice ... 35.00
Mediterranean Salsa

Grilled Wild Alaskan Salmon fillet & Orzo, Quinoa, Wild Rice blend ... 35.75
Garlic-Lemon Maitre'd butter

Sesame-crusted Tilapia & Herb-roasted Gold Potatoes ... 34.25
Ginger-Lime Butter

Maximum - 3 entrée choices (add 1.50/person for 4 or more selections)
We can prepare "dual-entrée" plates if you wish - call for a quote

Dinners include

Choice of: Salad and Vegetable,
Fresh Dinner Rolls, Butter & Margarine & Ice Water

Add Coffee station (decaf coffee, cream, sugar, stirrers & cups) to meal ... 1.00/serving

Salads - Choose 1

Garden Salad & Assorted Dressings
Caesar Salad w/Creamy Caesar Dressing
Vintner's Salad w/Red Wine Vinaigrette
Harvest Salad w/Balsamic Vinaigrette
Lopez Island Salad w/Sweet & Tangy Vinaigrette

Vegetables - Choose 1

Sautéed fresh Green Beans
Orange-glazed Baby Carrots
Julienne Zucchini, Pepper & Carrot Sauté
Add .50
Roasted Root Vegetables
Roasted Cauliflower

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Pig Roast Buffet Menu



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(Minimum of 100 guests)

American

25.75/person

Roast Pig
w/Smokey BBQ Sauce
Baked Potatoes
w/sour cream
Fresh Sweet Corn (seasonal)
Creamy Cole Slaw
Vegetable Relishes w/Dip
Dinner Rolls
w/ butter & margarine



Hawaiian

27.00/person

Roast Pig
w/Ono Sauce (Hawaiian BBQ)
Coconut Rice
Rum & Sweet Potato Bake
Black Bean & Corn Salad
Tropical Fruit Salad
in Watermelon Bowl
Hawaiian rolls
w/ butter & margarine

German

27.00/person

Roast Pig
w/Brown Mustard Sauce
Sauerkraut & Polish Sausage
German Potato Salad
Spaetzle w/Cheese
Marinated Vegetables
Rye Rolls
w/ butter & margarine

Southern-style

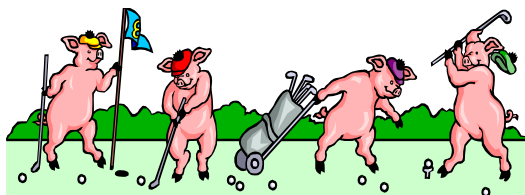
28.25/person

Roast Pig
w/Smokey BBQ Sauce
Smoked Beef brisket
Mashed Potatoes
w/Gingersnap Gravy
Cilantro-roasted Sweet Corn
Field Greens
w/Lime-poppysseed Dressing

Mexican

27.00/person

Roast Pig
w/Sweet & Spicy BBQ Sauce
Spanish Rice
Roasted Adobo Potatoes
Corn with Peppers
Mexican Salad
Tortillas Chips w/Salsa
Jalapeño Corn Muffins
w/ butter & margarine



~ Minimum - 100 guests (add 20% for groups under 100) ~

~There will be a \$100.00 staff charge for delays of more than 1/2 hour past the agreed upon meal time~

~ Cake cutting & plating fee - 80.00; Cake serving fee - 40.00 ~

~ Prices subject to 5.5% sales tax and 19% Stoney Creek Inn service charge ~

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Vegetarian Menu



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Vegetarian Selections

Cheese Tortellini w/Roasted Vegetables in Garlic Butter...32.75

Salad & Starch selection (from dinner menus)

*Vegetarian Pad Thai...32.75 *Vegan*

Salad & Vegetable selection (from dinner menus)

Spinach & Mushroom Lasagna...32.25

Salad & Vegetable selection (from dinner menus)

*Wild Mushroom Risotto...31.75 *Vegan*

Salad & Vegetable selection (from dinner menus)

Corn & Fresh Mozzarella Stuffed Red Peppers...32.75

Salad & Starch selection (from dinner menus)

Butternut Squash Ravioli in Thyme-cream Sauce...32.75

Salad & Vegetable selection (from dinner menus)

~ Vegetarian items may be added to any of the Buffet, Elegant Buffet or Plated dinner menus or selected as a vegetarian option ~

~ Prices include all the remainder of the menu items (salad, starch, vegetable, rolls & ice water) ~

~There will be a \$100.00 staff charge for delays of more than ½ hour past the agreed upon meal time~

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Children's Menu



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Plated (or Buffet) Menu Selections

Menu #1

16.00/child

Chicken Nuggets
w/Ranch & BBQ dipping Sauces
Macaroni & Cheese
Fresh Fruit Salad

Menu #2

16.75/child

Chicken Tenders
w/Ranch & BBQ Dipping Sauces
Macaroni and Cheese
Fresh Fruit Salad

Menu #3

15.00/child

Hot Dogs w/Condiments
Hot Dog Buns
Tater Tots
Fresh Fruit Salad

~ For children ages 3 to pre-teen (11-12 year olds) ~

~ There is no charge for infants/toddlers unless a specific meal is ordered for them ~

~ Children's menu items may be added to any of the Buffet, Elegant Buffet or Plated dinner menus. ~

~ Prices subject to 5.5% sales tax and 19% Stoney Creek Inn service charge ~

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Dessert Menu



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Cheesecake Selections

(10 inch - can be cut 12-18 pieces)

Amaretto Chocolate Chip - 39.00
Double Chocolate - 37.00
Strawberry - 41.00
Autumn (Apple) - 38.00
Caramel Macchiato - 40.00

Chocolate - 37.00
Key Lime - 40.00
Blueberry - 39.00
Plain - 33.00

Lemon - 37.00
Raspberry - 38.00
Turtle - 44.00
Irish Coffee - 38.00

Individual "One-Bite" Selections

(Minimum 4 dz per item)

Chocolate-dipped Strawberries - 18.00/dz
Strawberry Mousse Puffs - 16.00/dz
Mini Cheesecakes, asst - 22.50/dz
Raspberry Crème in Chocolate Cups - 30.00/dz
Mini Cookies, asst - 11.00/dz
Dessert Bar Diamonds, asst - 11.00/dz
Chocolate Truffles, asst - 16.00/dz
Mini Cream Puffs - 14.50/dz

Mini Chocolate Éclairs - 18.00/dz
Mascarpone & Choc Ganache Phyllo Cups - 24.50/dz
Mini Cannoli - 30.00/dz
Pecan Tassies - 18.00/dz
Pumpkin Tassies - 18.00/dz
Mixed Berry & Cream Cheese Phyllo Cups - 26.00/dz
Mini Cupcakes, asst - 15.00/dz
Sandbakelsers (Swedish almond cookies) - 18.00/doz

Specialty Dessert Selections

(House-made cakes & tortes are cut into 16 pieces)

Chocolate Sour Cream Torte - 31.00
Lemon Poppyseed Puddingcake - 26.00
Almond Poppyseed Puddingcake - 28.00
Double Chocolate Mousse Cake - 31.00
Strawberry Cake - 26.00
Pumpkin Torte - 40.00
w/Maple Cream Cheese Frosting
Fruit "Pizza" - 48.00
Carrot Cake - 38.00
Cannoli Cake - 43.00
Decadent Chocolate Cake w/Raspberry Coulis - 48.00
Tiramisu Cake - 44.00
German Chocolate Cake - 43.00
Chocolate Fudge Cake - 40.00
Irish Whiskey Cake - 44.00



~ Prices include disposable dessert plates & forks ~

~ Minimum order may apply to some items ~

~ **Cake cutting & plating fee - 80.00; Cake serving fee - 60.00** ~

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Dessert Menu



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Dessert Bar Selections

(Minimum 2 dz per flavor)

Standard - 16.00/dz

Brownies
Mud Bars (chocolate chip cookie)
Pumpkin Spice
Frosted Cranberry
Peanut Butter
Caramel Apple
Fruit Bars

(Apple, Lemon, Raspberry, Blueberry, Cherry)

Deluxe - 17.75/dz

Cream Cheese Brownies
Praline Cheesecake
Turtle Pecan
Seven Layer
Rocky Road



Pies

(House-made 10" pies - cut 10-12 pieces)

Key Lime - 26.00
Peanut Butter - 23.00
Pecan - 26.00
Pumpkin - 23.00
Apple - 24.00
Cherry - 25.00



Cupcakes & Sheet Cakes

~ Cupcakes available in small or large size ~
(Minimum 2 dz per flavor)

Standard flavors - 17.75/dz (small)	19.75/dz (large)
Deluxe flavors - 19.75/dz (small)	21.75/dz (large)

~ Sheet Cakes are 2-layer and are available in full or half sheets ~

Standard flavors - 75.00/half sheet	130.00/full sheet
Deluxe flavors - 80.00/half sheet	140.00/full sheet

Standard flavors: Chocolate, Vanilla (white), Marble, Lemon, Strawberry

Deluxe flavors: Carrot, Almond Poppyseed, Cinnamon Spice, Chocolate Chip, Red Velvet, Chocolate Peanut Butter

~ Prices include disposable dessert plates & forks ~

~ Minimum order may apply to some items ~

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