



# STIR

OFF SITE  
CATERING MENU

# LARGE PLATTERS

EACH PLATTER SERVES APPROXIMATELY 25 PEOPLE

## COLD HORS D'OEUVRES

Ham Wrapped Asparagus	\$52
Tomato Bruschetta with Parmesan	\$58
Caprese Skewers	\$75
Pimento Cheese Dip with Pita & Crostini	\$76
Specialty Cheese Tray	\$85
Shrimp Cocktail	\$157
Seared Tuna Platter*	\$185

## HOT HORS D'OEUVRES

Parmesan Truffle Fries	\$53
Tillamook Sliders	\$84
Steak Bao Sliders	\$84
Ham & Pimento Grilled Cheese Sandwiches	\$85
Fried Green Tomatoes with Pimento Cheese	\$70
Cheeseburger Eggrolls	\$85
Chicken Samosas	\$92
Blackened Fish Tacos	\$94
Crab Cakes	\$171
Crab Stuffed Mushrooms	\$138
Oysters Rockefeller	\$124

Customer advisory: There is an increased health risk associated with eating under cooked or raw meats, poultry, seafood, shellfish or eggs. GF denotes gluten free. V denotes vegetarian

## SALADS

Caesar Salad	\$62
Potato Salad	\$55
Seasonal Fresh Fruit	\$78
Tomato, Cucumber & Red Onion Salad	\$76
Cavatappi Pasta Salad	\$70
Vegetable Chopped Salad	\$100
STIR Chopped Salad	\$105
Shrimp Louie Salad	\$113



## DESSERTS

Chocolate Chip Cookie Tray	\$58
Chocolate Chip Brownies	\$68
Chocolate Espresso Flourless Cake	\$76
Matcha Green Tea Cheesecake	\$105

## OYSTER COLD BAR PER 100 OYSTERS

House*	\$215
Specialty*	\$320
Signature STIR Seafood Tower*	*MKT
<i>*Priced per Seafood Tower</i>	

## COLD SANDWICHES & WRAPS

BLTs	\$73
Chicken Caesar Wraps	\$80
Chicken Salad Sandwiches	\$68
Ham & Tillamook Cheddar Sandwiches	\$85



# PRE-SELECTED BUFFETS

## **STIR BUFFET**

**\$38 PER PERSON**

*Select 3 Entree Options*

### **SHRIMP & GRITS**

*mushrooms, green onions, shrimp stock, white cheddar stone ground grits*

### **SESAME SHOYU BOWL**

*sesame soy-marinated beef, rice cake*

### **CHICKEN PICCATA**

*white wine, butter, capers, farro with roasted vegetables*

### **GRILLED SALMON**

*citrus dill sauce, pickled red onions, farro with roasted vegetables*

### **STEAK FRITES**

*marinated sirloin, hand-cut fries, house-made steak sauce*



## **PREMIUM BUFFET**

**\$55 PER PERSON**

*Select 3 Entree Options*

### **SHRIMP AND SCALLOP MAC N' CHEESE**

*cavatappi pasta, asparagus, white truffle oil*

### **SEARED HALIBUT**

*roasted tomatoes, roasted vegetables, farro, buerre blanc, basil oil, micro greens*

### **GRILLED SALMON**

*citrus dill sauce, pickled red onions, farro with roasted vegetables*

### **CHICKEN PICCATA**

*white wine, butter, capers, farro with roasted vegetables*

### **CENTER CUT FILET**

*grilled broccolini, crispy diced potatoes, mushrooms, porcini butter, Bordelaise sauce*

# BRUNCH OFFERINGS

*Available any day of the week*

## BRUNCH BUFFET \$25 PER PERSON

*SELECT 3 BRUNCH ENTRÉE OPTIONS AND 2 SIDES*

### SCRAMBLED EGGS

*eggs scrambled to perfection*

### BISCUITS & GRAVY

*fresh baked biscuits, house-made sausage gravy*

### HOUSE MALTED WAFFLES

*syrup and butter*

### CHARLESTON SCRAMBLE

*eggs, bacon, green onions, cheese blend*

### BAJA SCRAMBLE

*eggs, peppers, onions, cheese blend, pico de gallo, crema, charred salsa*

### SHRIMP & GRITS

*mushrooms, green onions, shrimp stock, white cheddar stone ground grits*

### BREAKFAST CHICKEN PICCATA

*white wine, spinach, beurre blanc sauce, capers*

## SIDES

GRITS  
BACON  
SAUSAGE

FRESH FRUIT  
BREAKFAST POTATOES  
COFFEE CAKE

## BUILD YOUR OWN WAFFLE BAR \$22 PER PERSON

*SERVED WITH BREAKFAST POTATOES*

Whipped Butter

Breakfast Syrup

Fresh Seasonal Berries

Honey

Strawberry Syrup

Chocolate Chips

Whipped Cream

Fried Chicken



## BRUNCH PLATTERS

### STIR DEVILED EGGS \$52

*classic, pimento cheese, bacon, avocado*

### ASSORTED BRUNCH \$72

*fresh fruit with mint, chicken salad, pita bread, coffee cake*



# DRINK PACKAGES

Prices are listed per person, per hour.  
All drink packages have a 2 hour minimum

## BEER & WINE \$17

Draft & Canned Beers  
2 House Red Wines  
2 House White or Sparkling Wines

## SIGNATURE PACKAGE \$19

2 Guest Selected Draft Cocktails  
Canned Beers  
2 House Red Wines  
2 House White or Sparkling Wines

## PREMIUM PACKAGE \$21

3 Guest Selected Craft Cocktails  
Draft & Canned Beers  
2 House Red Wines  
2 House White or Sparkling Wines

## ULTIMATE PACKAGE \$23

2 Guest Selected Draft Cocktails  
3 Guest Selected Craft Cocktails  
Canned Beers  
2 House Red Wines  
2 House White or Sparkling Wines

## OPEN BAR

*Pricing will be based on consumption*



# AVAILABLE SERVICES

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- PROFESSIONAL CRAFT BARTENDER
- SKILLED OYSTER SHUCKER
- SERVING STAFF
- EVENT LINENS
- DECORATIONS
- EQUIPMENT RENTALS AND MORE!

