

 **STALLION**  
RESTAURANT

**CATERING MENU**

*Appetizers*

**SERVES 25 GUESTS**

**AHI TUNA CRISPS \$120**

SOY SAUCE - AVOCADO - JALAPENO - OLIVE OIL -  
GARLIC AIOLI - CRISPY WONTONS

**PIGS IN A PUFF PASTRY \$90**

BEEF HOT DOG - PASTRY

**CHARRED OCTOPUS \$450**

HERB OIL - NAKED TOMATOES - FINGERLING  
POTATOES - AIOLI - MICRO GREENS - LEMON

*Salad*

**SERVES 25 GUESTS**

**CAESAR SALAD \$85**

ROMAINE - PARMESAN - HOUSE MADE CAESAR  
DRESSING - CROUTONS

**BEEFSTEAK TOMATO SALAD \$85**

RED ONION - GORGONZOLA - BASIL - BALSAMIC -  
BASIL OIL

**FENNEL & APPLE SALAD \$90**

FRISÉE - BIBB LETTUCE - ARUGULA - ENDIVE  
PROSECCO VINAIGRETTE - WARM PISTACHIO -  
CRUSTED GOAT CHEESE

*Main Course*

**SERVES 25 GUESTS**

**TRUFFLE RISOTTO \$350**

ONION - WILD MUSHROOMS - BLACK TRUFFLE - PARMIGIANO REGGIANO - STRACCIATELLA

**SHRIMP & PENNE ALLA VODKA \$375**

CREAMY TOMATO SAUCE - GARLIC - SHALLOTS - BASIL - OLIVE OIL - PARMESAN

**BEEF BOURGUIGNON \$375**

BACON - MUSHROOM - ONION - CARROT - POTATO PUREE

**CHICKEN PARMESAN \$300**

PASTA - HOUSE MADE SAUCE - MOZZARELLA - PARMESAN

**PETITE PEPPERCORN CRUSTED FILET MIGNON \$560**

FINGERLING POTATOES - AU POIVRE SAUCE

**WHOLE ROASTED PRIME RIB \$450**

POTATO PUREE - AU POIVRE SAUCE

 **STALLION**  
RESTAURANT  
CATERING MENU

*Sides*

SERVES 25 GUESTS

SAUTEED SPINACH \$80

FINGERLING POTATOES \$80

ASPARAGUS \$80

VEGETABLE MEDLEY \$80

*Dessert*

SERVES 25 GUESTS

ASSORTED COOKIES \$65

FRESH ASSORTED COOKIES

MINI DESSERTS \$90

CHOOSE ONE: BLUEBERRY COBBLER -  
CHEESECAKE - KEY LIME PIE - CREME BRULEE -  
CHOCOLATE MOUSSE - STRAWBERRY SHORTCAKE

*Delivery & Serveware*

Delivery and set up will be based on availability & cost will be dependent on distance from the restaurant.

For larger orders, please call 24 hours ahead.

For corporate and office lunches under 20 people, individual lunch menu items are available. We are able to separate by name as well. please call 3 hours prior to lunch pick-up.

\$30: disposable chafing dishes, fuel, serving ware

\$1.75 per guest: disposable plates, cups, napkins & utensils.

To rent serving ware, please inquire.

To have staff cater your event and pour beverages: \$350 per staff member for a 4 hour event.