



Stage House Tavern
Somerset, New Jersey

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Catering Menu

COLD APPS

60 Fresh Fruit Platter **GF V**

50 Crudités Platter **GF V**
with jalapeno ranch dipping Sauce

60 Bruschetta Platter **V**
with crostini, shredded parmesan

65 Tomato Caprese Platter **V**
with basil, fresh mozzarella, crostini

65 Cheese & Crackers Platter **V**
assorted cheeses

75 Charcuterie Platter
assorted cured meats, cheeses, crackers & crostini

75 Mexican Shrimp Cocktail **GF**
avocado, tomato, cilantro, lime & tortilla chips

HOT APPETIZERS

75 half / 150 full Chicken Wings
(available buffalo or bbq) served with celery / bleu cheese dressing

65 half / 130 full Spinach and Artichoke Dip **V**
with crostini

65 half / 130 full Vegetarian Spring Rolls **V**
with sweet chili sauce

75 half / 150 full Chicken Tenders
with honey mustard, buffalo or bbq dipping sauce

55 half / 110 full Swedish Meatballs
filet mignon meatballs in creamy brown gravy

65 half / 130 full Stage House Chili **GF**
with garlic breads (*bread not gluten free*)

45 half / 90 full Jalapeno Popper Dip **GF V**
tortilla chips

75 Pastry Wrapped Baked Brie **V**
with crostini, almonds & berry coulis

65 half / 130 full Beef Taco Dip **GF**
with tortilla chips

55 half / 110 full Southwest Chicken Meatballs

60 half / 120 full Italian Style Meatballs
marinara, mozzarella

75 half / 150 full Baked Crab & Cheese Dip **GF**
with tortilla chips

55 half / 110 full Candied Sliced Kielbasa **GF**

65 small / 130 large Deconstructed Nachos **GF**
tortilla chips, pico de gallo, ancho cheese sauce & bacon

SALADS

45 half / 90 full Garden **GF V**
mixed greens, tomato, shaved carrot, red onion, cucumber, balsamic vinaigrette

45 half / 90 full Caesar
romaine, parmesan, garlic croutons, classic caesar dressing (contains anchovy & egg)

55 half / 110 full Beet **GF V**
diced beets, arugula, almonds, goat cheese, black currants, port wine vinaigrette

50 half / 100 full Arugula **GF V**
baby arugula, pine nuts, apples, sun dried cranberries, crumbled bleu cheese,
port wine vinaigrette

50 half / 100 full Pineapple **GF V**
mixed greens, diced pineapple, almonds, red onion, cucumber, shaved carrot, ginger vinaigrette

50 half / 100 full Greek **GF V**

romaine, banana peppers, olives, cucumbers, tomatoes, red onion, feta cheese, balsamic vinaigrette

45 half / 90 full Tomato Cucumber **GF V**

red onion, fresh herbs, red wine vinaigrette

50 half / 100 full Classic Potato Salad **GF V**

hard cooked egg, onion, celery, mayo, fresh dill

45 half / 90 full Classic Macaroni Salad **V**

onion, shaved carrot, bell pepper, mayo

50 half / 100 full Apple Fall Salad **GF V**

green apples, mixed greens, goat cheese, candied pecans, dried cranberries, ginger vinaigrette

45 half / 90 full Vegan Pasta Salad **V**

penne, carrots, red onion, broccoli, green peppers & red wine vinaigrette

CHICKEN

65 half / 130 full Chicken Parmesan

marinara, house made mozzarella, basil

65 half / 130 full Chicken Marsala

marsala wine, pan gravy, braised mushrooms

65 half / 130 full Chicken Piccata

white wine, lemon and caper butter sauce

65 half / 130 full Chicken Francaise

egg battered and pan fried with parsley and lemon white wine sauce

70 half / 140 full Pecan Crusted Chicken

cranberry cream sauce

70 half / 140 full Chicken Murphy

sweet Italian sausage, roasted potatoes, onion, red pepper, spicy cherry peppers,
white wine garlic sauce

BEEF

70 half / 140 full Beef Tips **GF**

with mushroom gravy

120 half / 240 full Braised Boneless Short Ribs **GF**
with red wine demi

120 half / 240 full Pulled Beef Brisket **GF**
bbq sauce

70 half / 140 full Beef Bourguignon **GF**
braised in red wine with carrots, onions & celery

65 half / 130 full Tavern Beef Stroganoff
sour cream & mushroom sauce over house made egg noodles

PORK

65 half / 130 full Sausage, Peppers and Onions **GF**
with marinara (can be ordered without)

65 half / 130 full Herb Roasted Pork Loin **GF**
with mushroom gravy or port wine demi glaze

65 half / 130 full Smoked Pulled Pork **GF**
bbq sauce

55 half / 110 full Glazed Sliced Pit Ham **GF**
with side of honey mustard

SEAFOOD

75 half / 150 full Shrimp & Garlic Scampi
over house made fettucine

75 half / 150 full Baked Stuffed Flounder
crab & ritz cracker stuffing

75 half / 150 full Sesame Glazed Salmon **GF**

75 half / 150 full Parmesan & Herb Crusted Salmon

75 half / 150 full Cod Oreganata

75 half / 150 full Seafood Paella **GF**
clams, mussels, shrimp, chorizo, over saffron rice

75 half / 150 full Seafood Fra Diavolo
clams, mussels, shrimp, spicy marinara, over house made linguine

PASTA

(sub gluten free penne for \$10 per half pan upcharge)

60 half / 120 full Baked Mac & Cheese *V*
house made cheese sauce, bread crumbs, parsley

60 half / 120 full Penne Vodka *V*
roasted red pepper, green peas

60 half / 120 full Baked Penne *V*
ricotta, marinara, mozzarella

75 half / 150 full Fettuccine Bolognese
ground beef and pork with onions, carrots, tomato, fresh herbs, touch of cream

60 half / 120 full Penne Alfredo *V*
roasted onion, button mushrooms, asparagus, four cheese cream

60 half / 120 full Vegan Penne Marinara *V*
mushrooms, asparagus, broccoli (no cheese)

60 half / 120 full Rigatoni & Broccoli *V*
broccoli, diced tomatoes, white wine garlic sauce

65 half / 130 full Classic Baked Lasagna *V*
marinara, ricotta, mozzarella, basil

70 half / 140 full Classic Baked Lasagna with Meat Sauce

70 half / 140 full Goat Cheese & Layered Vegetable Lasagna ***GF V***
roasted veggies, ricotta, goat cheese, fresh herbs, vodka sauce (no pasta in this dish)

HOUSE MADE RAVIOLI

choice of sauce:

Marinara, Vodka, Basil Cream Pesto, Four Cheese Cream or Mushroom Cream

60 half / 120 full Classic Cheese *V*

70 half / 140 full Seafood

65 half / 130 full Spinach & Mushroom *V*

65 half / 130 full Meatball

65 half / 130 full Roasted Eggplant *V*

65 half / 130 full Luganiga Sausage

70 half / 140 full Goat Cheese *V*

70 half / 140 full Chicken Saltimbocca

VEGETABLES / SIDES

60 half / 120 full Roasted Garlic Potato Gratin *GF V*

50 half / 100 full Rosemary Roasted Potatoes *GF V*

50 half / 100 full Whipped Potatoes *GF V*

50 half / 100 full Garlic Whipped Potatoes *GF V*

40 half / 80 full Rice Pilaf *GF V*

50 half / 100 full Seasonal Vegetables *GF V*

45 half / 90 full Green Beans with Garlic Butter *GF V*

50 half / 100 full Roasted Vegetable Medley *GF V*

60 half / 120 full Broccoli & Cheese Gratin *V*

60 half / 120 full Cauliflower & Cheese Gratin *V*

WRAP PLATTERS

100 per platter - (12 wraps cut into three - 36 pieces)
available in flour or whole wheat tortillas - choose up to three

California Turkey

monterey jack cheese, avocado, lettuce, red onion, chipotle mayo

Ham & Swiss

lettuce, tomato, red onion, honey mustard

Tuna Salad

with mixed greens, tomato, red onion

Buffalo Chicken Salad

mixed greens, blue cheese dressing

Roast Beef

swiss cheese, lettuce, tomato, mayo

Cold Grilled Chicken & Fresh Mozzarella

roasted peppers, mixed greens, balsamic reduction

Grilled Vegetable *V*

grilled squash, tomato, mushroom, goat cheese, basil pesto mayo

Turkey Club

bacon, lettuce, tomato, mayonnaise

BREAKFAST

45 half / 90 full Scrambled Eggs **GF V**

50 half / 100 full Peppers & Eggs **GF V**

50 half / 100 full Home Fried Potatoes **GF V**

60 half / 120 full Broccoli & Cheddar Frittata **GF V**

75 half / 150 full Bacon **GF**

65 half / 130 full Breakfast Sausage **GF**

65 half / 130 full Sliced Ham **GF**

40 half / 80 full Belgian Waffles *V*
side of maple syrup

65 Assorted Breakfast Pastry Platter *V*

DESSERT

Assorted Dessert Platter

Chef's selections

100 per platter (50 pieces)

45 half / 90 full Carrot Cake with Cream Cheese Icing *V*

45 half / 90 full Apple Spice Cake with Maple Cream Cheese Icing *V*

55 half / 110 full German Chocolate Cake with Coconut Pecan Icing *V*

GF = gluten free ingredients

V = vegetarian

- *All food and equipment is subject to the 6.625% NJ state sales tax.*
- *All food is served in disposable aluminum pans.*
- *Sternos, wire racks & deep pans are available for \$12 a set (one full size rack, one deep pan for water and two sternos).*
- *Disposable Serving Utensils, Plates, Napkins & Flatware are available for a fee based on event headcount.*
- *Delivery available within a 15 mile radius for orders over \$300. Please inquire about delivery fees to your home or business.*
- *All Off Site Deliveries & Events will be charged a Travel Fee.*
- *We can also provide set up, serving & clean-up for additional fees.*
- *Buffet Tables & Linens are available for additional fees (only for caterings with full service).*