

stagehouse
catering
company
somerset



We do the work and you take the credit.

stagehouse catering company

The Stage House Tavern is an everyday alternative to the commonly frequented chain restaurants and taverns in the area. We use the freshest ingredients available to serve intense, flavorful, rustic All-American fare all while emphasizing extreme value.

The Stage House Catering Company is proud to bring all of these same principles to you. Whether it be a private party or corporate event, we are confident that our wide array of classic or unique specialty dishes will ensure that any affair will be enjoyable and memorable without breaking the bank.

We know you have enough on your plate, so our event coordinator will be happy to work with you on devising a specific menu to suit your needs.

**Let us do the work for you
so you can sit back
and enjoy your event!**

Our location offers a variety of rooms and event spaces that can accommodate any occasion. Our experience and attention to the fine details will enable you to enjoy your special event, and the company of your guests, without concern. It would be our pleasure to answer any questions that you might have regarding a private function here at the Stage House Tavern.

**Please feel free to contact us at
732.873.3990
or via email: somersetparties@gmail.com**

Prices and menu effective October 2019 and subject to change

OFFICE BOXES TO-GO

Please allow 45 minutes prep time for same day orders

Feeds 8-12. \$74.99

Choose half pan of salad with dressing:

Caesar, Garden or Greek

And Choose either:

Wraps, Sandwiches or Pasta

WRAPS

Choose up to 3

16 pieces (4 wraps cut in 4)

California Turkey Wrap

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

Ham and Turkey Wrap

swiss cheese, coleslaw, russian dressing

Ham and Swiss Wrap

lettuce, tomato, onion, honey mustard

Tuna Salad Wrap

with mixed greens, balsamic vinaigrette

Buffalo Chicken Salad Wrap

mixed greens, blue cheese dressing

Cold Teriyaki Chicken Wrap

sesame marinated chicken, mixed greens, carrots, red onion, pickled ginger dressing

Cold Grilled Chicken and

Fresh Mozzarella Wrap

roasted peppers, basil pesto mayo

Grilled Vegetable Wrap

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

Turkey Club Wrap

bacon, lettuce, tomato, mayo

HOT SANDWICHES

Choose up to 4 Hot Sandwiches

16 pieces (4 sandwiches cut in 4)

Pulled Pork

brioche bun, house-smoked pulled pork, pepper jack cheese

French Onion Cheesesteak

garlic buttered ciabatta, shaved beef, swiss cheese, caramelized onions, mushrooms

Parmesan Crusted Chicken

ciabatta roll, lettuce, tomato, bacon, honey mustard

Alabama Chicken Wrap

shredded monterey jack and cheddar cheeses, cherry tomatoes, red onion, mixed greens, alabama white bbq sauce

PASTA

Choose 1 Half Tray

Penne Vodka

roasted red pepper, green peas

Fettuccine Marinara

marinara

Rigatoni with 4 cheese

four cheese cream

Rigatoni Primavera

mixed vegetables, white or red sauce

COLD APPS

Platters Serve 8-10 people

Fresh Fruit Platter	55.
Crudités Platter with jalapeño ranch dipping sauce	45.
Assorted Cheese Platter with water crackers and crostini	55.
Bruschetta Platter with crostini and shredded parmesan	55.
Tomato Caprese Platter with basil, mozzarella and crostini	45.
Chick Pea Hummus with crostini and red pepper jam	45.
Shrimp Cocktail large 16/20 count shrimp with house made cocktail sauce and lemon	Market Price

HOT APPS

	1/2 tray serves 15	full tray serves 30
Chicken Wings (available buffalo or bbq) served with celery/blue cheese dressing 45 wings in a half tray / 90 wings in a full tray	45.	75.
Spinach and Artichoke Dip with corn tortilla chips/crostini	45.	65.
Vegetarian Spring Rolls with sweet chili sauce	55.	75.
Chicken Tenders with honey mustard, buffalo or bbq dipping sauce	55.	75.
Swedish Meatballs filet mignon meatballs in a creamy brown gravy	55.	75.
Stage House Chili with garlic breads	65.	85.
Baked Cheddar Crab Dip mascarpone, cheddar, monterey jack, old bay chips	65.	85.

SALADS

	1/2 tray serves 10-15	full tray serves 20-25
Garden mixed greens, tomato, shaved carrot, onion, cucumber, balsamic vinaigrette	40.	60.
Caesar romaine, parmesan, garlic croutons, classic caesar dressing	40.	60.
Beet diced beets, almonds, goat cheese, black currants, port wine vinaigrette	45.	65.
Arugula baby arugula, pine nuts, apples, sun dried cranberries, crumbled bleu cheese, port wine vinaigrette	45.	65.
Mango mixed greens, diced mango, almonds, red onion, cucumber, shaved carrot, ginger vinaigrette	40.	60.
Greek romaine, banana peppers, olives, cucumbers, tomatoes, red onion, feta cheese, lemon pepper vinaigrette	45.	65.
Tomato Cucumber red onion, fresh herbs, vinaigrette	35.	55.
Classic Potato Salad hard cooked egg, onion, celery, fresh dill	35.	55.
Classic Macaroni Salad onion, shaved carrot, bell pepper	35.	55.



CHICKEN

	1/2 tray serves 10-15	full tray serves 20-25
Chicken Parmesan marinara, house made mozzarella, basil	45.	85.
Chicken Marsala marsala wine, pan gravy and braised mushrooms	45.	85.
Chicken Piccata white wine, lemon and caper butter sauce	45.	85.
Chicken Scampi white wine, roasted garlic, tomato, onions	45.	85.
Chicken Francaise egg battered and pan fried with lemon white wine sauce	45.	85.
Sesame Glazed Chicken carrots, zucchini, mushrooms, red peppers, and crushed peanuts	45.	85.
Chicken Murphy sweet Italian sausage, roasted potatoes, onion, red pepper, spicy cherry peppers, white wine garlic sauce	45.	85.
Balsamic Chicken balsamic marinated grilled chicken, roasted red peppers, grilled red onion, asparagus, scallions	45.	85.



We also offer other services such as providing disposable serving utensils and cutlery kits, linen rentals, disposable chafing dishes, wait service staff and more! Contact our event coordinator for details.

MEAT

	1/2 tray serves 10-15	full tray serves 20-25
Pepper Steak braised beef tips with onion, pepper, and tomato	65.	95.
Beef Tips with mushroom gravy	65.	95.
Braised Boneless Short Ribs with red wine demi	65.	95.
Pulled Beef Brisket bbq sauce	65.	95.
Sliced Meatloaf mushroom gravy	65.	95.



**All dishes are served in
disposable aluminum trays**

**We offer wire rack chafing dishes
which are available for
\$5 including sternos**

PORK

	1/2 tray serves 10-15	full tray serves 20-25
Sausage, Pepper and Onions (with or without marinara)	55.	85.
Herb Roasted Pork Loin with mushroom gravy or port wine demi	55.	85.
Apple Stuffed Pork Loin with port wine demi	55.	85.
BBQ Baby Back Ribs slow braised, bbq sauce	55.	85.
Pulled Pork slow braised, bbq sauce	55.	85.

SEAFOOD

	1/2 tray serves 10-15	full tray serves 20-25
Shrimp and Garlic Scampi with fettuccine	65.	95.
Baked Stuffed Flounder crab stuffing	65.	95.
Seafood Newburg seafood and shellfish in a sherry-tomato cream sauce	65.	95.
Sesame Glazed Salmon red pepper and scallion	65.	95.
Grilled Salmon	65.	95.
Seafood Fra Diavolo with fettuccine	65.	95.
Broiled Flounder Fillets with garlic butter	65.	95.

PASTA

	1/2 tray serves 10-15	full tray serves 20-25
Baked Mac and Cheese house-made cheese sauce, bread crumbs, parsley	45.	75.
Penne Vodka roasted red pepper, green peas	45.	75.
Baked Penne ricotta, marinara, mozzarella	45.	75.
Fettuccine Bolognese ground beef and pork with onions, carrots, tomato, fresh herbs, touch of cream	45.	75.
Penne Alfredo roasted onion, button mushrooms, asparagus, four cheese cream	45.	75.
Rigatoni Primavera mixed vegetables, white or red sauce	45.	75.
Rigatoni and Broccoli broccoli, diced tomatoes, white wine garlic sauce	45.	75.
Basil Rigatoni artichoke hearts, roasted peppers, green peas, basil pesto cream sauce	45.	75.
Classic Baked Lasagna marinara, ricotta, mozzarella, basil	45.	75.
Classic Baked Lasagna with Meat Sauce	45.	75.
Goat Cheese and Vegetable Lasagna roasted veggies, ricotta, goat cheese, fresh herbs, vodka sauce	45.	75.



HOUSE MADE RAVIOLI

1/2 tray **full tray**
serves serves
10-15 20-25

Choice of Sauce:

Marinara, Vodka, Basil Cream Pesto, 4 Cheese Cream, Mushroom Cream

Classic Cheese	35.	65.
Seafood	40.	70.
Mushroom	35.	65.
Meatball	35.	65.
Luganiga Sausage	35.	65.
Goat Cheese	40.	70.
Chicken Saltimbocca	40.	70.

VEGETABLES/SIDES

1/2 tray **full tray**
serves serves
10-15 20-25

Roasted Garlic Potato Gratin	45.	65.
Rosemary Roasted Potatoes	35.	55.
Whipped Potatoes	35.	55.
Rice Pilaf	25.	45.
Seasonal Vegetables	35.	55.
Green Beans with Garlic Butter	35.	55.
Green Beans with Sliced Almonds	35.	55.
Broccoli and Cheese Gratin	45.	65.
Cauliflower and Cheese Gratin	45.	65.



WRAP PLATTERS

80. per platter

serves 16 to 20

(15 wraps cut in quarters 60 pieces total)

available in flour or whole wheat tortillas

choose up to three

California Turkey Wrap

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

Ham and Turkey Wrap

swiss cheese, coleslaw, russian dressing

Ham and Swiss Wrap

lettuce, tomato, onion, honey mustard

Tuna Salad Wrap

with mixed greens, balsamic vinaigrette

Buffalo Chicken Salad Wrap

mixed greens, blue cheese dressing

Cold Teriyaki Chicken Wrap

sesame marinated chicken, mixed greens, carrots, red onion, pickled ginger dressing

Cold Grilled Chicken and

Fresh Mozzarella Wrap

roasted peppers, basil pesto mayo

Grilled Vegetable Wrap

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

Turkey Club Wrap

bacon, lettuce, tomato, mayo

BREAKFAST

	1/2 tray serves 10-15	full tray serves 20-25
Scrambled Eggs	35.	55.
Peppers and Eggs	40.	60.
Cheese Omelettes	45.	65.
Vegetable Frittata	45.	85.
Bacon	55.	85.
Breakfast Sausage	55.	85.
Sliced Pit Ham	55.	85.

DESSERTS

Assorted Pastry Platters

Small - 40 pieces - 40.

Large - 80 pieces - 75.

Assorted

Brownies, Chocolate Covered Strawberries, Chocolate Chip Cookies,
Pecan Pie Bites, Cheesecake Bites, Apple Pie Bites

All food and equipment are subject to
NJ state sales tax.

All dishes are served in disposable aluminum pans.

Half trays are designed to serve approximately
10-15 people and full trays 20-25 people.

Sternos and wire racks are available for rent
at \$5 per set (one full size rack and 2 sternos).

Disposable Serving Utensils, Plates, Napkins
& Flatware are available for a fee.

Some functions may require a deposit to be
determined by the event coordinator.

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