

STAGE HOUSE MOUNTAINSIDE
CATERING MENU

Half Trays are designed to serve approximately 10-15 and Full Trays 20-25

Delivery and set-up may be available. Please inquire for pricing and availability. All dishes are served in disposable aluminum trays.
Check out our rental page for information on items and services such as chafing dishes, plates and flatware, linen, or wait service staff.

COLD APPS
platters serve 8-10 people

Fruit Bowl \$60

selection of fresh cut seasonal fruits and berries

Crudites Platter \$40

selection of fresh cut seasonal vegetables with house made ranch or blue cheese dressing

Cheese Platter \$75

selection of imported and domestic cheeses, cubed and garnished, with crackers

Bruschetta Platter \$40

diced tomatoes, red onion, fresh basil, shredded parmesan, with crostini

Shrimp Cocktail \$25/dozen

large poached shrimp, house made cocktail sauce, lemon

Chips and Dips \$50

house made guacamole, pico de gallo, with corn tortilla chips

Hummus \$55

classic house made hummus, kalamata olives, cucumbers, pita chips

Caprese Skewers \$60 (2 dozen)

local made fresh mozzarella balls, cherry tomatoes, fresh basil, balsamic reduction, olive oil

HOT APPS

Spinach & Artichoke Dip \$40 half/\$75 full

locatelli, parmesan cheese, garlic, cream cheese, with corn tortilla chips

Chicken Tenders \$50 half/\$90 full

with honey mustard, chipotle bbq, or buffalo

Vegetable Spring Rolls \$50 half/\$90 full

with tamari chili sauce

Buffalo Chicken Dip \$50 half/\$90 full

topped with crumbled blue cheese, scallions, with corn tortilla chips

Sesame Brussels Sprouts \$50 half/\$90 full

crispy brussels sprouts, tamari chili sauce, sesame seeds, pickled onions, scallions

Buffalo Cauliflower \$50 half/\$90 full

tempura fried, buffalo sauce, blue cheese crumbles, scallions, with ranch dressing on side

Mini Arancini \$50 half/\$90 full

choice of meat or vegetable rice balls, with marinara on side

Jumbo Smoked Chicken Wings \$60/40pc \$105/80pc

house smoked, choice of buffalo, chipotle bbq, or jalapeno whiskey, honey-garlic with blue cheese dressing, celery on side

Buffalo Chicken Meatballs \$60 half/\$105 full

house-made meatballs, buffalo sauce, crumbled blue cheese, scallions, with house ranch on side

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SALADS

Garden Salad \$30 small/\$55 large
mixed greens, tomato, shaved carrot, red onion, balsamic vinaigrette

Caesar Salad \$40 small/\$65 large
romaine, parmesan, focaccia croutons, classic caesar dressing

Beet Salad \$40 small/\$65 large
large diced beets, almonds, black currants, crumbled goat cheese, chives, port wine vinaigrette

Ginger Salad \$40 small/\$65 large
mixed greens, toasted almonds, pineapple, red onion, grated carrots, ginger vinaigrette

Arugula Salad \$40 small/\$65 large
baby arugula, pine nuts, granny smith apples, sun-dried cranberries, crumbled blue cheese, port wine vinaigrette

Caprese Salad Market Price (seasonal availability)
vine ripe tomatoes, local made fresh mozzarella, fresh basil, balsamic reduction, olive oil

Tomato-Cucumber Salad \$40 small/\$65 large
red onion, fresh herbs, red wine vinaigrette

Iceberg Wedge Platter \$40 small/\$65 large
mini iceberg wedges, bacon, grape tomatoes, frizzled onions, blue cheese dressing

Seasonal Salad Market Price (seasonal availability)
please inquire about our current seasonal salads and pricing

CHICKEN

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Chicken Parmesan \$65 half/\$105 full
parmesan crusted chicken marinara, mozzarella, fresh basil

Chicken Marsala \$65 half/\$105 full
wild mushroom marsala demi-glace

Chicken Piccata \$65 half/\$105 full
capers, white wine lemon butter sauce

Chicken Scampi \$65 half/\$105 full
garlic, diced tomatoes, fresh basil, white wine lemon butter sauce

Fajita Chicken \$65 half/\$105 full
peppers, onions, spicy enchilada sauce, with flour tortillas

Chicken Cacciatoro \$65 half/\$105 full
onions, peppers, mushrooms, herbs, white wine, marinara

Chicken Francese \$65 half/\$105 full
egg battered chicken, white wine lemon butter sauce

Buttermilk Fried Chicken Thighs \$65 half/\$105 full

Bourbon Chicken \$65 half/\$105 full
chicken thigh pieces, bourbon sauce, sesame seeds, scallions

Smoked BBQ Chicken Legs \$65 half/\$105 full
house brined and smoked, chipotle bbq sauce

Grilled Marinated Chicken Legs \$65 half/\$105 full
italian vinaigrette and fresh herb marinated, wood fire grilled

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BEEF

Pepper Steak \$80 half/\$130 full
braised beef tips, onions, bell peppers, tomato, beef stock, spices

Beef Bourguignon \$75 half/\$130 full
beef braised in red wine with root vegetables, herbs

Beef Tips \$75 half/\$130 full
beef braised in wild mushroom gravy

Herb Roasted Beef \$130 full
served sliced with garlic au jus

Smoked Beef Brisket \$150 full
house smoked and sliced, with chipotle bbq on side

Meatball Parmesan \$75 half/\$130 full
house made beef, pork, veal meatballs, marinara, mozzarella, fresh basil

Swedish Meatballs \$75 half/\$130 full
house meatballs, onions, creamy spiced demi-glace

Braised Short Ribs \$125 half/\$235 full
red wine braised, natural braising jus

PORK

Sausage, Pepper and Onion \$65 half/\$105 full
choice of with or without marinara

Smoked St. Louis Ribs \$75 half/\$130 full
house brined and smoked, choice of chipotle bbq or tamari-chili sesame

Smoked Pulled Pork \$65 half/\$105 full
house smoked, chipotle bbq sauce

Herb Roasted Pork Loin \$65 half/\$105 full
choice of mushroom gravy, whole grain mustard cream sauce, or smothered with onions, peppers, spicy cherry peppers, demi-glace



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SEAFOOD

Basa Francese \$65 half/\$105 full

egg battered basa filet, white wine lemon butter sauce

Fajita Shrimp \$50 half/\$90 full

baby shrimp, onions, peppers, spicy enchilada sauce, with flour tortillas

Cajun Shrimp \$55 half/\$90 full

baby shrimp, onions, peppers, scallions, cajun cream sauce

Shrimp Scampi \$55 half/\$90 full

baby shrimp, garlic, white wine lemon butter sauce

Shrimp Parmesan \$65 half/\$110 full

breaded shrimp, marinara, mozzarella, fresh basil

Garlic Chorizo Shrimp \$65 half/\$110 full

shrimp, smoked chorizo, garlic, white wine, bay leaves, paprika

Seafood Newburg \$65 half/\$110 full

assorted fish and shellfish in sherry tomato cream sauce

Seafood Fra Diavolo \$65 half/\$110 full

assorted fish and shellfish, calabrian chilis, spicy marinara, fresh basil

Sesame Glazed Salmon \$65 half/\$110 full

sesame glaze, sesame seeds, scallions, cilantro

Salmon Bruschetta \$65 half/\$110 full

baked salmon, tomato bruschetta, balsamic reduction, fresh basil



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PASTA

CBB Mac & Cheese \$45 half/\$85 full
grilled chicken, bacon, broccoli, ancho cheese sauce, garlic breadcrumbs

Baked Mac & Cheese \$40 half/\$75 full
ancho cheese sauce, garlic bread crumbs

Penne Vodka \$40 half/\$75 full
with red bell peppers, green peas

Baked Penne \$40 half/\$75 full
whipped ricotta, marinara mozzarella

Basil Rigatoni \$40 half/\$75 full
artichoke hearts, red bell peppers, basil pesto cream sauce

Penne Alfredo \$40 half/\$75 full
roasted onions, wild mushrooms, green peas, four cheese cream sauce

Rigatoni Bolognese \$50 half/\$90 full
ragout of ground beef and pork, onions, carrots, tomato, herbs, cream

Sausage Rigatoni \$40 half/\$75 full
house made crumbled italian sausage, broccoli, white wine garlic sauce

Classic Baked Lasagna \$40 half/\$75 full
whipped ricotta, mozzarella, marinara

Roasted Vegetable Goat Cheese Lasagna \$60 half/\$110 full
roasted seasonal vegetables, whipped ricotta, goat cheese, mozzarella, fresh basil, vodka sauce

Bolognese Lasagna \$60 half/\$110 full
house bolognese sauce, whipped ricotta, mozzarella, marinara

House Made Ravioli \$50 half/\$90 full
choice of sauce: marinara, vodka, four cheese cream, basil pesto cream, cajun cream, garlic and oil, bolognese (add \$12 half/\$24 full)

Classic Cheese
medium rectangle ravioli filled with ricotta, parmesan, mozzarella

Seafood
medium half moon ravioli filled with salmon, crab, shrimp, sherry, cream cheese, Dijon, parsley

Spinach & Mushroom
large half moon ravioli filled with wild mushrooms, mushroom cream, parmesan, truffle oil

Meatball
small round ravioli filled with ground beef, garlic, parmesan

Goat Cheese
small round ravioli filled with goat cheese, ricotta, fine herbs

Chicken Saltimbocca
large half moon ravioli filled with ground chicken, prosciutto, swiss, parmesan, basil, sage in a sage pasta dough

Roasted Eggplant
medium rectangle ravioli filled with roasted eggplant, garlic, tomato, basil, ricotta, parmesan

Luganiga Sausage
medium rectangle ravioli filled with pork sausage, parmesan



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WRAP PLATTERS

\$120 per platter

serves 16-20 | 15 wraps cut in quarters, 60 pcs. total

mix of plain and whole wheat flour tortillas | all wraps served cold; choose up to three

California Turkey

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

Ham and Turkey Wrap

swiss cheese, coleslaw, shredded lettuce, tomato, russian dressing

Buffalo Chicken Salad Wrap

mixed greens, tomato, blue cheese dressing

Grilled Chicken and Fresh Mozzarella Wrap

roasted peppers, basil pesto mayo

Grilled Vegetable Wrap

grilled squash, tomato, eggplant, portobello mushroom, fresh mozzarella, basil pesto mayo

Turkey or Chicken Club

bacon, shredded lettuce, tomato, mayo

Roast Beef Wrap

swiss cheese, shredded lettuce, tomato, red onion, horseradish mayo

Stage House Sloppy Joe Wrap

roast beef, turkey, swiss, coleslaw, cherry pepper russian dressing

VEGETABLE DISHES/SIDES

Eggplant Parmesan \$60 half/\$108 full

breaded eggplant, marinara, mozzarella, parmesan

Roasted Garlic Potato Gratin \$36 half/\$65 full

Rosemary Roasted Potatoes \$25 half/\$45 full

Roast Garlic Whipped Potatoes \$30 half/\$55 full

Rice Pilaf \$25 half/\$45 full

Saffron Rice \$30 half/\$55 full

Dill Red Potato Salad \$30 half/\$55 full

Classic Macaroni Salad \$25 half/\$45 full

BBQ Baked Beans \$30 half/\$55 full

tri-colored beans, roasted onion, bacon, chipotle bbq

Cilantro Rice & Black Beans \$30 half/\$55 full

Seasonal Vegetables \$30 half/\$55 full

Garlic Green Beans \$30 half/\$55 full

