

# STEVENS PARTY MENU

EVERYTHING FROM OUR PARTY MENU IS AVAILABLE FOR EVENTS HELD AT OUR FACILITY OR YOURS. THAT MEANS YOU CAN SET UP A PARTY HERE AT STEVENS AND LET US HANDLE THE REST OR SIMPLY GIVE US A CALL AND LET US KNOW WHAT YOU NEED AND WHEN YOU NEED IT SO WE CAN HAVE IT READY FOR YOUR PICKUP. THERE ARE OPTIONS FOR APPETIZERS, SALADS, ENTREES AND DESSERTS SERVED IN A VARIETY OF WAYS IN ORDER TO MEET YOUR INDIVIDUAL NEEDS. ALTHOUGH THESE MENUS ARE LAID OUT ON PAPER WE PRIDE OURSELVES IN PROVIDING CUSTOM OPTIONS SO PLEASE FEEL FREE TO ASK QUESTIONS AND TELL US EXACTLY WHAT YOU ARE LOOKING FOR. WHETHER ITS A CASUAL COCKTAIL AND APPETIZER PARTY IN OUR PRIVATE WINE ROOM, A DINNER BUFFET FOR A 75TH BIRTHDAY OR AN ELEGANT SIT-DOWN DINNER FOR YOUR MOST VALUABLE CLIENTS AND COLLEAGUES STEVENS IS HERE FOR YOU. PARTIES OF 20 OR MORE PLANNING ON DINING AT STEVENS MUST PRE-SELECT A MENU FROM THE FOLLOWING MENUS – 20 OR LESS ARE PERMITTED

TO ORDER

FROM OUR DINNER MENU

PRIVATE DINING/MEETING SPACE IS AVAILABLE WITH ROOM

AVAILABLE FOR UP TO 150 GUESTS

ALL PARTIES HELD AT STEVENS WILL INCLUDE AN  
ADDITIONAL 20% GRATUITY AND 8.5% SALES TAX

ALL PARTIES HELD OUTSIDE OF STEVENS WILL INCLUDE AN  
ADDITIONAL 5% EQUIPMENT CHARGE

(DISPOSABLE CHAFFING DISHES, STANDS, FUEL, AND PLATTERS WITH  
INSTRUCTION FOR SETUP) AND 8.5% SALES TAX

## **APPETIZERS / FINGER FOODS**

SERVED IN MULTIPLES OF 50 PIECES – SUGGESTED AMOUNTS DEPEND HEAVILY ON THE TYPE OF EVENT YOU ARE HOSTING – OUR EXPERIENCED PARTY PLANNING STAFF WILL GUIDE YOU THROUGH THE PROCESS ACCORDING TO YOUR OWN PERSONAL NEEDS

- DEEP FRIED CHICKEN WINGS \$52/50pcs.  
Deep-fried then prepared either traditional buffalo style, BBQ or plain served with ranch and bleu cheese dressings with fresh celery
- CHICKEN TENDERS \$65/50pcs.  
3 oz tenders prepared buffalo style, BBQ or plain served with ranch dressing
- CHICKEN TERIYAKI KABOBS \$100/50pcs.  
Seasoned chicken breast skewered with red bell pepper, onion, mushroom and pineapple grilled then glazed with our sweet teriyaki sauce
- BEEF TERIYAKI KABOBS \$180/50pcs.  
Seasoned tenderloin skewered with red bell pepper, onion, mushroom and pineapple grilled then glazed with our sweet teriyaki glaze
- MINI MEATBALLS \$65/100pcs.  
Perfectly seasoned hand rolled meatballs pan fried then baked tossed in either marinara or BBQ
- CHILLED JUMBO SHRIMP COCKTAIL mkt.pce.  
Peeled and de-veined jumbo shrimp served on ice with cocktail sauce and freshly sliced lemon on the side
- JUMBO COCONUT SHRIMP mkt.pce.  
Butter fried jumbo shrimp drenched in coconut milk and beer then rolled in coconut then deep-fried and served with a side of our sweet and sour sauce
- MINI LOUISIANA CRAB CAKES \$95/50pcs.  
Mini crab cakes lightly dusted in corn flour and pan sautéed to a golden brown served with a side of fresh mango salsa and Cajun mayonnaise
- BLACK AND BLUE AHI TUNA \$125/50pcs.  
Fresh Ahi tuna seared rare and sliced into medallions served over ice with soy sauce and wasabi on the side
- SESAME SEED LAMB CHOPS \$225/50pcs.

New Zealand lamb chops crusted with white and black sesame seeds then grilled and topped with garlic aioli and balsamic vinegar reduction

•RAW BLUE POINT OYSTERS \$135/50pcs.

Freshly shucked Blue Point Oysters served on ice with a side of cocktail sauce, horseradish and fresh sliced •PROSCIUTTIO ASPARAGUS \$75/50pcs.

Grilled fresh asparagus wrapped in goat cheese and prosciutto drizzled with balsamic vinegar reduction – served cold

mon

•BLUE POINT OYSTERS ROCKEFELLER \$145/50pcs.

Freshly shucked Blue point Oysters baked in the shell with fresh spinach, onions and cream

•BLUE POINT OYSTERS CASINO \$145/50pcs.

Freshly shucked Blue Point Oysters baked in the shell with bacon, red bell peppers, onions and breadcrumbs

## **PARTY TRAYS AND PLATTERS**

EACH PARTY TRAY AND PLATTER WILL COMFORTABLY FEED 20 GUESTS

•STUFFED PORTOBELLO MUSHROOM PLATTER \$75

Portobello mushroom caps stuffed with spinach and artichoke dip then sprinkled with paprika

•BRUSCHETTA "CAPRESE" PLATTER \$65

Grilled pita bread topped with fresh buffalo mozzarella cheese, plum tomatoes, basil, olive oil, salt, pepper and kalamata olives then drizzled with balsamic vinegar reduction

•FRIED CALAMARI PLATTER \$65

Calamari soaked in milk then tossed in corn flour, salt, pepper, thyme and oregano. Deep-fried and prepared either traditional Italian or buffalo style and served with a side of cocktail sauce, Cajun mayonnaise and freshly sliced lemon

•CHIPS WITH SALSA AND GUACAMOLE TRAY \$55

Tortilla chips served with Rosa' s homemade tomato and cilantro salsa and guacamole

•CHEESE AND CRACKER TRAY \$45

Assorted crackers served with goat cheese topped with sun dried tomatoes and fresh basil and pine nut pesto sauce

•FRESH VEGETABLE AND CHEESE TRAY \$55

Fresh seasonal vegetables sliced and plated with Swiss and cheddar cheeses served with ranch dressing

•IMPORTED BRIE CHEESE AND FRESH APPLE TRAY

\$55

Fresh imported Brie cheese sliced and served with slices of fresh Granny Smith apples

**BUFFET STYLE SIDE AND ENTRÉE SALADS**

**SIDE SALADS**

THE FOLLOWING SALADS ARE AVAILABLE IN HALF PANS AND FULL PANS. HALF PANS FEED APPROXIMATELY 15 GUESTS AND FULL PANS APPROXIMATELY 30 GUESTS.

•HOUSE SALAD

\$45/90

Chopped iceberg lettuce tossed with cucumber, tomato, onion and carrot with choice of 2 dressings on the side (ranch, bleu cheese, French, Italian, 1000 island)

•STEVENS SALAD

\$75/150

Organic greens, granny smith apples, bleu cheese and candied walnuts all tossed in a dry sherry wine vinaigrette

•CAESAR SALAD

\$75/150

Romaine lettuce tossed with our homemade zesty Caesar dressing, Parmesan cheese and croutons

•SPINACH SALAD

\$75/150

Fresh spinach, hard boiled egg, bacon bits and caramelized onions served with a side of warm apple wood smoked bacon vinaigrette

**ENTRÉE SALADS**

THE FOLLOWING ENTREE SALADS ARE AVAILABLE IN HALF PANS AND FULL PANS. HALF PANS FEED APPROXIMATELY 15 GUESTS AND FULL PANS APPROXIMATELY 30 GUESTS

•CRAB CAKE SALAD

\$120/240

Spring mix, cucumbers, red onion and mango salad tossed in a lemon vinaigrette and topped with mini crab cakes

•PEPPERED STEAK AND TOMATO SALAD

\$145/290

Pepper crusted filet medallions, romaine lettuce, tomatoes and bleu cheese tossed in balsamic vinaigrette

- CHICKEN CAESAR SALAD \$135/270  
Our classic Caesar topped with grilled chicken breast
- STEAK CAESAR \$145/290  
Our classic Caesar topped with grilled filet medallions
- JUMBO SHRIMP CAESAR \$150/300  
Our classic Caesar topped with grilled jumbo shrimp

### **BUFFET STYLE ENTREES AND SIDES**

The following entrees are available in half pans and full pans.

Half pans feed approximately

15 guests and full pans approximately 30 guests

### **ENTREES**

- BLACKENED CHICKEN \$120/240  
Blackened and grilled chicken breast served over white rice with a side of mango salad
- ITALIAN BEEF \$100/200  
Perfectly seasoned Italian beef served with French bread, mozzarella cheese and a side of hot jardinière
- CHICKEN PARMESAN \$105/210  
chicken breast pounded thin, breaded and baked served over linguini then topped with marinara, Parmesan and mozzarella cheeses
- BEEF KABOB \$210/420  
Filet medallions with roasted vegetables, grilled then glazed with teriyaki sauce served over wild rice
- CHICKEN PENNE PESTO PASTA \$140/280  
Penne pasta tossed with roasted red bell pepper, chicken, Parmesan cheese and basil and pine nut pesto
- SEAFOOD PASTA \$150/300  
Mussels, calamari and baby shrimp tossed with linguini and a spicy marinara
- FETTUCINI ALFREDO W/ CHICKEN/BROCCOLI \$95/190  
Fettuccini and creamy Alfredo sauce tossed with Parmesan cheese, chicken and broccoli
- 4 CHEESE RAVIOLI \$85/170

- Ravioli pasta stuffed with 4 cheeses tossed in a prosciutto, asparagus and basil cream sauce
- GRILLED SALMON \$130/260  
6oz. pieces of grilled Atlantic salmon served over white rice and topped with a light lemon white wine sauce
  - STUFFED WHITEFISH \$180/360  
Lake Superior whitefish stuffed with crab cake dressing and baked. Served over julienne vegetables then topped with a roasted red pepper and baby shrimp sauce
  - RED SNAPPER \$180/360  
Hazelnut crusted red snapper served over white rice topped with a pommery butter sauce
  - BONE IN PORK CHOPS \$155/310  
bone in chops grilled to medium and topped with our famous BBQ butter
  - FILET MIGNON \$340/660  
8oz filets cooked to medium rare served with a side of marshand de vin
  - NEW YORK STRIP \$360/720  
14oz strip steaks cooked to medium rare served with a side of marshand de vin
  - ROYAL FILET MIGNON \$370/740  
8oz filet mignon stuffed with crab meat and green onion served over asparagus then drizzled with hollandaise sauce

## SIDE DISHES

- |                        |          |                               |          |
|------------------------|----------|-------------------------------|----------|
| •WILD RICE             | \$45/90  | •SAUTEED MUSHROOMS            | \$60/120 |
| •STEAK FRIES           | \$45/90  | •SAUTEED MUSHROOMS & ONIONS   | \$55/110 |
| •AU GRATIN POTATOES    | \$60/120 | •NEW ORLEANS SMASHED POTATOES | \$50/100 |
| •BAKED POTATOES        | \$40/80  | •SAUTEED BROCCOLI AND GARLIC  | \$55/110 |
| •FRESH ASPARAGUS       | \$75/150 | •ROASTED VEGETABLES           | \$50/100 |
| •MASHED SWEET POTATOES | \$55/110 | •CREAMED SPINACH              | \$60/120 |
| •SAUTEED ONIONS        | \$40/80  |                               |          |

## SIT DOWN DINNER SERVICE

Please choose 3 of the following choices along with two side dishes - each person will receive a house salad & complimentary soda & tea – minimum 15 guest for private menus

You will be charged solely on what is consumed I.E. if someone orders Chicken Picatta you will be charged for the Picatta rather than a set price per person

Once choices are made we will construct a private menu with your own personalized greeting and the choices for your guests. We recommend a chicken, beef, & seafood choice with vegetarian options always available per request

### ENTREES

ALL STEAKS WILL BE SERVED ON THE RARE SIDE OF MEDIUM

•FILET MIGNON 8OZ	\$36
•FILET MIGNON 12OZ	\$46
•NEW YORK STRIP 14OZ	\$39
•BONE-IN RIBEYE "COWBOY" 18 OZ	\$42
•SIRLOIN 12OZ	\$32
•NEW ZEALAND RACK OF LAMB 14OZ	\$37
•BONE IN PORK CHOPS 14OZ	\$24
•ROYAL FILET MIGNON 8OZ	\$40
•ROYAL FILET MIGNON 12OZ	\$50
•FILET NAPOLEON 8OZ	\$40
•FILET NAPOLEON 12OZ	\$50
•BEEF WELLINGTON 8OZ	\$40
•BEEF WELLINGTON 12OZ	\$50
•BEEF KABOB	\$30
•HAZELNUT CRUSTED PORK CHOPS	\$27
•WHISKEY RIBS	\$27
•BLACKENED CHICKEN	\$24
•CHICKEN PARMESAN	\$24
•CHICKEN PICATTA	\$24
•CHICKEN PENNE PESTO PASTA	\$21
•SEAFOOD PASTA	\$28
•FOUR CHEESE RAVIOLI	\$20
•GRILLED SALMON	\$28
•AHI TUNA	\$31
•STUFFED WHITEFISH	\$30
•RED SNAPPER	\$30

## SIDE DISHES

PLEASE CHOOSE TWO. EACH ENTRÉE WILL BE ACCOMPANIED BY THE TWO SIDE DISHES YOU CHOOSE

- WILD RICE
- AU GRATIN POTATOES
- BAKED POTATOES
- STEAK FRIES
- FRESH ASPARAGUS
- MASHED SWEET POTATOES
- SAUTEED MUSHROOMS
- SAUTEED ONIONS
- SAUTEED MUSHROOMS AND ONIONS
- NEW ORLEANS SMASHED POTATOES
- SAUTEED BROCCOLI AND GARLIC
- ROASTED VEGETABLES
- CREAMED SPINACH

## DESSERTS

- Apple Crisp \$5 per dessert
- Tiramisu \$5 per dessert
- Frangelico Mousse Cake \$5 per person
- Cheesecake \$50 per cake/feeds 12 people
- Key lime Pie \$40 per pie/feeds 8 people
- Chocolate Mousse Cake \$140 per cake/feeds 40 people
- Mini Assortment \$3 per person
  - Cheesecake (strawberry/cherry)
  - Tiramisu
  - Brownie
  - Red Velvet (cream cheese)
  - Streusel
  - Chocolate
  - White
  - Lemon Tart