

# **A LA CARTE MENU #1**

## **PASTA**

**SELECTION OF ONE:**

### **Rigatoni Bolognese**

Hearty Meat Sauce made of Veal, Beef and Vegetables. Pecorino Romano and Grana Padano

or

### **Penne Filetto di Pomodoro**

Plum Tomato Sauce with Onions & Basil

## **SALAD**

### **Stony Hill Inn Salad**

Romaine Lettuce, Tomato, Onion, Cucumber, Olives with House Dressing

## **ENTRÉE SELECTION**

**SELECTION OF THREE:**

### **Chicken Matone**

Crispy Boneless Chicken Under the Brick with Tuscan Beans and Escarole  
**Also Available: Francaise, Marsala, Piccata, Milanese, Sanzari or Parmigiana**

or

### **Grilled Salmon**

**Also Available: Horseradish Crust**

OR

### **Boneless Short Ribs of Braised Beef**

Boneless Short Ribs of Beef Braised in Red Wine. Balsamic Glazed Cippolini topped with Horseradish Chive Butter

## **DESSERT**

**SELECTION OF ONE:**

**Cheesecake, Tiramisu or Cake of the Occasion**

**Coffee & Tea Included**

**CUSTOMER'S OWN CAKE: CUTTING FEE \$2.50PP**

**Espresso \$4 PER CUP Cappuccino\$4 PER CUP**

**\$45 PP PLUS TAX & GRATUITY**

**Excludes Friday & Saturday Nights**

**A LA CARTE PARTY MENU #2**  
**FAMILY STYLE APPETIZERS**

**SELECTION OF THREE:**

**Cold Antipasto Plate, Crispy Calamari  
Eggplant Rollatini, Clams Oreganata or  
Mushrooms Oreganata**

**PASTA**

**SELECTION OF ONE:**

**Rigatoni Bolognese**

Hearty Meat Sauce made of Veal, Beef and Vegetables. Pecorino Romano and Grana Padano  
or

**Penne Alla Vodka**

Vodka Laced Creamy Tomato Sauce  
or

**Rigatoni All'amatriciana**

Prosciutto di Parma, Vidalia Onions, Fresh Herbs, EVO, San Marzano Tomatoes.

**SALAD**

**SELECTION OF ONE:**

**Stony Hill Inn Salad**

Romaine Lettuce, Tomato, Onion, Cucumber, Olives with House Dressing  
or

**Caesar Salad**

Hearts of Romaine Lettuce tossed with Caesar Dressing, Garlic Croutons

**ENTRÉE SELECTION**

**SELECTION OF THREE:**

**Chicken Parma Prosciutto**

Chicken Breast Sautéed with Parma Prosciutto, Asparagus, Fontina Cheese.  
Madeira Wine Sauce

**Also Available Francaise, Piccata, Marsala, Parmigiana, Sanzari or Milanese**  
or

**Grilled Salmon**

Roasted Fennel, Oyster Mushrooms, Leeks, Pinot Noir sauce

**Also Available Salmon with A Horseradish Crust**

or

**Veal Scallopine with Wild Mushrooms**

Sauteed Veal Scallopine . Porcini and Forest Mushrooms, Rosemary, Thyme, Lemon. White  
Wine Sauce

**Also Available Francaise, Piccata, Marsala, Parmigiana or Milanese**

or

**Short Ribs of Beef**

Boneless Short Ribs of Beef Braised in Red Wine. Balsamic Glazed Cippolini topped with  
Horseradish Chive Butter

**DESSERT**

**SELECTION OF ONE:**

**Cheesecake, Carrot Cake, Tiramisu or Cake of the Occasion**

**Coffee & Tea Included**

**CUSTOMER'S OWN CAKE: CUTTING FEE \$2.50PP**

**Espresso \$4 PER CUP Cappuccino\$4 PER CUP**

**\$55.00 PP PLUS TAX & GRATUITY**

**A LA CARTE PARTY MENU #4**  
**ONE HOUR PASSED PREMIUM HORS D'OEUVRE**

**SELECTION OF SIX:**

**Mushrooms Oreganata**  
**Coconut shrimp**  
**Quiche Lorraine or Spinach/Cheddar Quiche**  
**Baby Lamb Chops, marinated and grilled**  
**Lori's Famous Meatballs**  
**Scallops Wrapped in Apple Wood Smoked Bacon**  
**Vegetable Spring Rolls**  
**Shrimp Cocktail**  
**Crab Cake Sliders**  
**Pigs in a Blanket**  
**Shrimp Tempura**  
**Spinach and Feta Triangles**  
**Filet Mignon Tidbits**  
**Brie Cheese and Raspberry Puffs**  
**Beef Wellington**  
**Sesame Chicken Stick with Ginger Sauce**  
**Smoked Salmon on toast**  
**Cold Crabmeat Salad**

**PASTA**

**SELECTION OF TWO:**

**Stony Hill Inn Signature Pasta**  
Hearty Meat Sauce with Peas  
or  
**Fusilli All'amatriciana**  
Prosciutto di Parma, Vidalia Onions, Fresh Herbs, EVO, San Marzano Tomatoes.  
or  
**Tagliatelle with Assorted Forest Mushrooms**  
Fresh Tagliatelle, Assorted Forest Mushrooms. White Truffle Oil, Italian Parsley  
or  
**Rigatoni Alla Norma**  
Eggplant, Heirloom Cherry Tomato, Mozzarella, Garlic, EVO & Shaved Parmigiano Reggiano

**SALAD**

**SELECTION OF TWO:**

**Stony Hill Inn Salad**  
Romaine Lettuce, Tomato, Onion, Cucumber, Olives with House Dressing  
or  
**Caesar Salad**  
Hearts of Romaine Lettuce tossed with Caesar Dressing, Garlic Croutons,  
or  
**Tricolor Salad**  
Belgian Endive, Arugula & Radicchio  
or  
**Beet Salad**  
Red and Golden Roasted Beets, String Beans, Crumbled Blue Cheese, Shallots, Red Wine Vinaigrette.

*Continued on the next page*

**ENTRÉE SELECTION**

**SELECTION OF THREE:**

**Chicken and Shrimp Sanzari**  
Chicken Breast and Shrimp Sautéed with in a White Wine Sauce



or

**Also Available: Francaise, Marsala, Piccata, Milanese or Parmigiana**

or

**Rack of Lamb \$6pp Additional**

Roast Rack of Lamb. Mint Pesto. Forest Mushrooms, Zucchini. Fresh Mint

or

**Oven Roasted Chilean Seabass \$6pp Additional**

Rock Shrimp Risotto, Porcini Mushroom in a White Wine Sauce

or

**16 oz Prime Organic Pork Chop**

Maple Syrup, Served with Sweet Potato Fries

or

**Grilled Filet Mignon \$6pp Additional**

Topped with Herb Truffle Butter. Red Wine Balsamic Sauce

**DESSERT**

**SELECTION OF ONE:**

**Cheesecake, Tiramisu, Lori's Coconut Cake or Cake of the Occasion**

**Coffee & Tea Include**

**CUSTOMER'S OWN CAKE: CUTTING FEE \$2.50PPd**

**Espresso \$4 PER CUP Cappuccino\$4 PER CUP**

**\$75.00 PP PLUS TAX & GRATUITY**

## **A LA CARTE MENU #3**

### **FAMILY STYLE APPETIZERS**

#### **SELECTION OF FOUR:**

Cold Antipasto Plate, Crispy Calamari, Eggplant Rollatini,  
Lori's Famous Meatballs, Mushrooms Oreganata or  
Scallops Wrapped with Apple Wood Smoked Bacon

### **PASTA**

#### **SELECTION OF TWO:**

##### **Cheese Ravioli**

or

##### **Fusilli All'amatriciana**

Prosciutto di Parma, Vidalia Onions, Fresh Herbs, EVO, San Marzano Tomatoes  
or

##### **Tagliatelle with Assorted Forest Mushrooms**

Fresh Tagliatelle, Assorted Forest Mushrooms. White Truffle Oil, Italian Parsley  
Or

##### **Cavatelli Tuscany**

Sausage, Broccoli, Sundried Tomatoes, Garlic in Extra vVirgin Olive Oil  
Or

##### **Penne Vodka**

Vodka Laced Creamy Tomato Sauce

### **SALAD**

#### **SELECTION OF TWO:**

##### **Stony Hill Inn Salad**

Romaine Lettuce, Tomato, Onion, Cucumber, Olives with House Dressing  
or

##### **Caesar Salad**

Hearts of Romaine Lettuce tossed with Caesar Dressing, Garlic Crouton  
or

##### **Tri Color Salad**

Belgian Endive, Arugula & Radicchio

### **ENTRÉE SELECTION**

#### **SELECTION OF THREE:**

##### **Chicken Parma Prosciutto**

Chicken Breast Sautéed with Parma Prosciutto, Asparagus, Fontina Cheese.  
Madeira Wine Sauce

**Also Available: Francese, Marsala, Piccata, Milanese, Sanzari or Parmigiana**

or

##### **Veal Piccata**

Sauteed with Capers, Lemons, Butter & White Wine

**Also Available: Francaise, Marsala, Saltimbocca, Milanese or Parmigiana**

or

##### **Filet of Sole Francese**

Sauteed Spinach

or

**Jumbo Shrimp In A Scampi Sauce \$5pp Additional**

or

**Prime Angus Hand Cut New York Strip Steak \$5pp Additional**

Prime Angus Hand Cut New York Strip. Simply Grilled served with Onion Rings

### **DESSERT**

#### **SELECTION OF ONE:**

**Cheesecake, Tiramisu, Lori's Coconut Cake or Cake of the Occasion  
Coffee & Tea Included**

**CUSTOMER'S OWN CAKE: CUTTING FEE \$2.50PP**

**Espresso \$4 PER CUP Cappuccino\$4 PER CUP**

**\$65.00 PP PLUS TAX & GRATUITY**