

Menu

STONE ARCH



Celebrations & Events

1101 S. Oneida St.

Appleton, WI 54915

920-997-3332

www.stonecellarriverview.com

Breakfast

Priced per person

Meals include coffee, tea, and juice

Buffets

Continental Breakfast	\$9
<i>Fresh seasonal fruit, assorted muffins, Danish, and doughnuts</i>	
Healthy Start	\$10
<i>Bagels with cream cheese, vanilla yogurt, granola, fresh fruit</i>	
Eye Opener	\$13.50
<i>Free-range scrambled eggs, choice of bacon or sausage, American fries, fresh seasonal fruit, assorted pastries</i>	
Great Morning Opener	\$14.95
<i>Free-range scrambled eggs, bacon, sausage, American Fries, fresh seasonal fruit, fresh Kringle</i>	

Plated

Strata Plated Breakfast	\$13
<i>Baked Strata Florentine, American fries, pastry or fruit</i>	
Breakfast Croissant	\$13.50
<i>Flaky croissant with egg, cheddar cheese, and grilled ham</i>	
<i>Add bacon or sausage for \$3</i>	
<i>Add French toast for \$2</i>	

A la Carte

Assorted Donuts	\$24 doz.
Assorted Danish	\$24 doz.
Assorted Cookies	\$18 doz.
Bagels with cream cheese	\$24 doz.
Jumbo Muffins	\$23 doz.
Donut Holes & Mini Muffins	\$11 doz
Whole fruit (apples, oranges, bananas)	\$1.75 ea.
Assorted yogurts	\$3.50 ea.
Coffee (regular & decaf)	\$12 carafe
Assorted soda (cans)	\$2 ea.
Bottled water	\$2 ea.
Carafes of Juice (orange, cranberry, lemonade) or Milk	\$15 ea.

Snack Breaks

Priced per person

Food will be set out for a maximum of one hour

Fresh Cookies	\$7
<i>Assortment of fresh baked cookies, brownies, milk, assorted soda, and coffee</i>	
Build-Your-Own Ice Cream Sundaes	\$8
<i>Vanilla ice cream with a variety of sauces and toppings</i>	
Jump Start	\$8
<i>Assorted Energy/Protein bars, trail mix, assorted 8oz energy drinks, coffee, and whole fruit</i>	
Health Nut	\$7
<i>Fresh, Organic vegetables & dip, assorted whole fruit, granola bars, herbal tea, and bottled water</i>	
 <u>A la Carte</u>	
Individual bags of chips, pretzels, peanuts	\$2 ea.
Granola Bars	\$2 ea.
Snickers Bars	\$2 ea.
Gluten Free Bars	\$2.50 ea.
Whole fruit (apples, oranges, bananas)	\$1.75 ea.
Assorted yogurts (Greek or Dairy free available upon request)	\$3.50 ea.
Popcorn	\$2 per person
Kettle Chips	
Serves 10	\$18
Serves 25	\$28
Coffee (regular & decaf)	\$12 carafe
Hot Chocolate	\$2 per packet
Herbal Tea	\$2 per packet
Assorted soda (cans)	\$2 ea.
Bottled water	\$2 ea.
Carafes of Juice (orange, cranberry, lemonade) or Milk	\$15 ea.

Lunch Menu

Pizza

16 inch, \$21 each

Vegetarian

Onion, mushrooms, tomatoes, green peppers, black olives and green olives

Mediterranean

Red sauce, olive oil, garlic, Greek olives, roma tomatoes and feta

Three Meat

Ground beef, sausage and pepperoni

Margarita

Unique combo of roma tomatoes, artichokes, garlic, fresh basil and olive oil

Chicken Bacon Ranch

Grilled chicken breast, smoked bacon and ranch sauce

BBQ Chicken

Free range chicken with our great BBQ sauce and red onions

New Orleans

Andouille sausage, chicken, shrimp, red onions, red peppers and Cajun spices

The Works

Sausage, pepperoni, onion, mushroom, tomatoes, green peppers, black olives and green olives

Add Organic Salad Bowl for \$4 per person

Add Garlic Bread for \$2 per person

**Standard cheese, cheese/pepperoni, cheese/sausage also available

Plated

*Priced per person, includes coffee, tea and water
Choose 3 or 4, pre-orders required*

Cellarman Burger	\$11
<i>One third pound of natural Angus beef topped with lettuce, tomato and onion, served with kettle chips. Add cheese \$1</i>	
Chicken Caesar Salad	\$13
<i>Romaine lettuce tossed in our authentic Caesar dressing with local Wisconsin parmesan cheese, croutons and a tender grilled chicken breast</i>	
Mediterranean Chicken Wrap	\$12
<i>Grilled chicken wrapped with kalamata olives, feta cheese and roma tomatoes, served with kettle chips</i>	
Brewhouse Chicken Sandwich	\$13
<i>Grilled, seasoned chicken breast topped with smoked bacon, chipotle mayo and Wisconsin aged cheddar, served on a ciabatta roll with kettle chips</i>	
Chicken Fajita Salad	\$13.50
<i>Mixed greens topped with seasoned, grilled chicken breast, sautéed peppers, onions and tomatoes, topped with Wisconsin cheddar-jack cheese, salsa, sour cream and zesty ranch dressing</i>	
Sirloin Steak	\$19.75
<i>Aspen Ridge natural sirloin steak served with garlic mashed potatoes and fresh steamed vegetables</i>	
Pasta Alfredo	\$16
<i>Linguini with broccoli tossed in our creamy Alfred sauce Add chicken \$1 Add shrimp \$2</i>	
Seasoned Baked Haddock	\$17
<i>Baked haddock seasoned with herbs and spices and served with a wild rice medley and steamed vegetables</i>	
Fish and Chips	\$17
<i>An English favorite. Cold water hand-breaded haddock served with chips (fries), coleslaw and our house-made malt vinegar</i>	
Grilled Atlantic Salmon Filet	\$20
<i>Grilled salmon with herb compound butter, served over a medley of wild rice and steamed vegetables</i>	
Herb Chicken Breast	\$16
<i>A grilled chicken breast brushed with herbs and topped with a creamy mushroom and white wine sauce served with wild rice and steamed vegetables</i>	

Lunch Buffet

Priced per person, includes coffee, tea and water

Wisconsin Buffet	\$16
<i>Baked bone-in chicken and juicy steak tips served with mashed potatoes and corn</i>	
Barbeque Pulled Pork	\$15
<i>Pulled pork slow-roasted in six grain ale, buns, kettle chips and one cold salad</i>	
Barbeque Pulled Chicken	\$15
<i>Free range chicken cooked until juicy and tender then pulled and served with buns, Cajun fried kettle chips and your choice of one cold salad</i>	
Cold Cuts with Wisconsin Cheeses	\$15
<i>Assorted deli meats (turkey, beef, ham) served with numerous Wisconsin cheeses, choice of two cold salads, Cajun fried kettle chips, assorted breads</i>	
Brats and Burgers	\$14
<i>Hearty Wisconsin meats served on buns with sliced Wisconsin cheeses, choice of one cold salads and Cajun fried kettle chips</i>	
Pizza Buffet	\$15
<i>A rotation of our award winning pizzas. Presented in rotations of three. The first two will be one to two toppings with every third pizza being one of our delicious specialty pizzas</i>	

*Add bread for \$1.00 per person
Add organic salad bowl for an extra \$1.50 per person
Add Caesar salad bowl for \$2.50 per person*

Cold Salad Options

*Pasta Salad
German potato salad
Potato Salad
Orzo salad
Coleslaw
Tomato and cucumber salad
Gluten free pasta salad – add \$2 per person
Dairy free options available*

Appetizer Menu

Choose up to 4 cold & 4 hot

Each platter serves 50 people

Cold Appetizers

Assorted Vegetable Crudité	\$95
Smoked Salmon or Trout Platter	\$125
Fresh Seasonal Fruit Platter	\$125
Charcuterie-Tray of Cured Meats	\$135
Artisan Wisconsin Cheese Board	\$125
Standard Cheese and Sausage Platter	\$110
Curry Chicken Salad Lettuce Cups	\$110
Caprese Skewers with Fresh Mozzarella, Tomatoes and Basil	\$95
Hummus with Vegetables and Pita Chips	\$85
Shrimp Cocktail with Seafood Sauce	<i>Ask consultant for pricing</i>
Tapenade with Crostini	\$85
Olives and Nuts with Crackers	\$95
Deli Ham and Turkey Club Pinwheels	\$135

Hot Appetizers

Chicken Satay Skewers with Peanut Sauce	\$120
Lump Crab Cakes with Red Pepper Remoulade	\$140
Boneless Chicken Wings – Hot, Barbeque or Thai	\$120
House Stout Barbeque Meatballs	\$120
Assorted Quesadillas – Vegetable and Chicken	\$110
Bavarian Pretzel Rolls with House Beer Mustard	\$95
Cajun Fried Mahi-Mahi Finger with Red Pepper Remoulade	\$130
Tropical Shrimp Skewers with Mango Glaze	\$130
Lamb Sliders	\$130
Pulled Chicken Sliders	\$120
Bacon Wrapped Scallops	\$175
Caprese Crostini with Fresh Mozzarella, Tomatoes and Basil	\$95

Dinner Menu

Plated

Priced per person (Choose 3 or 4 items for your event – pre-orders required)

*Includes Mixed Green Salad, Bread, and Coffee, Tea, and Milk

Chicken Breast with Cajun Bleu Cheese Sauce	\$19
<i>Served with Garlic Mashed Potatoes and Brussel Sprouts</i>	
Chicken Breast Smothered with Mushrooms and Cream Sauce	\$19
<i>Served with Wild Rice Blend and Seasonal Vegetable</i>	
Chicken Breast with Parmesan Marinara and Mozzarella	\$19
<i>Served with Linguini, Olive oil, Garlic and Brussel Sprouts</i>	
Crispy Fried Chicken Breast	\$19
<i>Served with Garlic Mashed Potatoes, Country Gravy and Glazed Carrots</i>	
Beef Tenderloin Tips with Cabernet Demi Glaze	\$20
<i>Served with Garlic Mashed Potatoes and Glazed Carrots</i>	
Sirloin Steak with Bordeaux Sauce and Mushrooms	\$23
<i>Served with Garlic Mashed Potatoes and Glazed Carrots</i>	
Tenderloin Filet with Gorgonzola Crust	\$25
<i>Served with Garlic Mashed potatoes and Glazed Carrots</i>	
Deluxe Prime Rib with Caramelized Onion Jus	\$26
<i>Served with Garlic Mashed Potatoes and Glazed Carrots</i>	
Pork Loin with Honey Mustard and Herbs	\$20
<i>Served with Cinnamon Mashed Sweet Potatoes and Glazed Carrots</i>	
Pork Shanks with In-House Stout Barbeque Sauce	\$21
<i>Served with Garlic Mashed Potatoes and Sauerkraut</i>	
Maple Butter Pork Chops	\$22
<i>Served with Cinnamon Mashed Sweet Potatoes and Glazed Carrots</i>	
Pulled Pork Dinner	\$18
<i>Served with Baked Beans and Cole Slaw</i>	

Baked or Deep Fried Haddock <i>Served with Wild Rice Blend and Glazed Carrots</i>	\$20
Grilled Salmon with Cilantro/Lemongrass Compound Butter <i>Served with Wild Rice Blend and Glazed Carrots</i>	\$22
Blackened Salmon <i>Served with Wild Rice Blend and Glazed Carrots</i>	\$22
Grilled Mahi-Mahi with Mango Glaze or Plain <i>Served with Wild Rice Blend and Glazed Carrots</i>	\$21
Alfredo with Chicken and Broccoli <i>Served with Garlic Bread</i>	\$18
Pasta Fresco <i>Served with Garlic Bread</i>	\$18
Beer Mac 'n' Cheese <i>Served with Andouille Sausage and Bacon</i>	\$19

Kids Meals

(for guests under 12)

Plated - Priced per person

*All kids meals come with a side of sautéed vegetables,
fresh berries, or French fries*

Chicken Tenders	\$7
Mac 'n' Cheese	\$7
Grilled Cheese Sandwich	\$7
Vegetable Stir-fry	\$7
Cheese Quesadilla	\$7

Buffet

(Salads, bread baskets and beverages are table served)

OPTION ONE

House Salad with Mango Vinaigrette

Two Entrée Selections

Three Side Selections

Dinner Bread Basket

Coffee, Milk, Water

\$21 per person

OPTION TWO

House Salad with Mango Vinaigrette

Three Entrée Selections

Three Side Selections

Dinner Bread Basket

Coffee, Milk, Water

\$24 per person

Chicken

Herb Baked, Bone-In

Breast Smothered with Mushrooms
and Cream Sauce

Breast, Parmesan Marinara and Mozzarella

Breast, Cordon Bleu with Ham and Swiss

Breast, Lemon Garlic

Beef

Braised Short Ribs with Stout and
Mushroom Demi glaze

Shaved Sirloin with Caramelized
Onion and Jus

Shaved Prime Rib with Caramelized
Onion Jus

Tenderloin Medallions with
Horseradish Cream

Pork

Grilled Chops with Cider and
House Beer Barbeque

Sliced Loin with Mustard and Honey

Sliced Brisket with Cajun Cream
and Red Peppers

Pulled Shoulder with Carolina
Style Barbeque

Fish

Dill Butter or Blackened
Grilled Salmon

Baked Haddock with Lemon,
Olive Oil and Herbs

Beer Battered Shrimp with Sweet
and Spicy Sauce

Citrus Baked Mahi-Mahi with
Pineapple Salsa and Herbs

Vegetarian

Beer Mac 'n' Cheese

Linguini with Mushroom Alfredo

Seasonal Sautéed Vegetables with

Soba Sesame Noodles

Vegetable Risotto

Quinoa and Root Vegetables

Sides

Choose additional sides for \$2 each per person

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| Honey Glazed Carrots | Baked or Fried Potato Wedges |
| Roasted Brussel Sprouts with Bacon | Bourbon and Cinnamon Mashed Sweet Potatoes |
| Seasonal Riverview or Local Vegetables | Wild Rice Blend |
| Santa Fe Corn | Israeli Cous Cous Pilaf |
| Szechuan Green Beans | Pasta with Olive Oil, Garlic and Parmesan |
| Garlic Mashed Potatoes | Potato Salad |

Carving Stations

Available for the duration of your buffet

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| Roasted Tenderloin | \$225 |
| <i>Pepper crusted and roasted tenderloin served with artisan rolls, mustard, mayonnaise, and horseradish sauce.</i> | |
| Herb Roasted Turkey Breast | \$160 |
| <i>Oven roasted boneless turkey breast with seasonal herbs. Served with fresh artisan rolls.</i> | |
| Dark Ale Glazed Ham | \$130 |
| <i>Served with assorted mustards and fresh artisan rolls</i> | |
| Slow Roasted Prime Rib | \$395 |
| <i>Served with au jus, horseradish cream sauce, and sliced rolls</i> | |

Desserts

Priced per person

Cheesecake with Seasonal Fruit Sauce

\$7

Carrot Cake

\$7

Mixed Bars

\$3

Seasonal Pie

\$6

Beverages

Draft Soda Selections

Stone Arch

1/6 Barrel

(5.16 gals/50 pint glasses)

\$90

FLAVORS

Root Beer

Diet Root Beer

Blue Raspberry

Orange Cream

Orange

Vanilla Cream

Grape

Ginger Ale

Cinnamon

Bubblegum

Wild Cherry

Draft Beer Selections

Domestic and Stone Arch

½ Barrel

(15.5 gals / 124 pint glasses)

\$230

¼ Barrel

(7.75 gals. / 62 pint glasses)

\$ 120

For other craft, import and premium beers see our consultant for pricing.

Wines

Douglas Hill Winery, CA

750 ml. Bottle

\$16

An extensive list of wines is available. Our consultant can assist you in properly matching wine to your meal and budget.

Hosted (Open) Bar

Beer \$5

House Wines \$6

Premium Drinks \$5-7

Soft Drinks \$2.00

Package Bar

(Priced Per Person)

One Hour Cocktail \$15

Full Evening (5 hours)

Rail \$25

Premium \$30

Ultra \$35

All 3 Tiers \$40

Beverage Policy

A 20% service charge is added to all beers, hosted bars and package bars.

Drink tickets are available. Contact our consultant for details.