



STONEWALL
RESORT

the knot
best of
weddings



HALL
OF
FAME



BUFFET OFFERINGS

BUFFET DINNER PACKAGES



Creativity and tradition are blended to craft our exciting cuisine and menus. Choose from both Appalachian and urban innovations to design your own unique menu!

FARM

\$65 PER PERSON

- (2) Hors d'Oeuvres
- (2) Meal Courses

STREAM

\$75 PER PERSON

- (4) Hors d'Oeuvre
- (2) Meal Courses

WOODS

\$90 PER PERSON

- (5) Hors d'Oeuvre
- (3) Meal Courses

*One meal course consists of choice of soup, salad or entrée, starch (1) and vegetable (1) included with entrée choice

A 21% service charge and 6% state tax will apply. Prices are subject to change without notice.

HORS D'OEUVRES



COLD PASSED

Mushroom Pâté

*Served on garlic toast
and garnished with
fresh herbs*

Wild Berry Skewers

*Fresh strawberries, blueberries and
blackberries tossed in a mint and
honey dressing*

Caprese Skewers

*Red and yellow heirloom teardrop
tomatoes with fresh buffalo
mozzarella, enlivened with an
olive oil
and balsamic reduction*

Leek & Mushroom Tartare

*A blend of mushrooms and leeks with
a truffle infused oil, served on garlic
toast and
garnished with fresh herbs*

Smoked Trout Mousse

*Whipped with fresh spices, herbs
and cream cheese, served on a
roasted garlic crostini*

Chive & Boursin Deviled Eggs

*Local farm fresh eggs
with whipped boursin
and fresh chive*



Smoked Salmon Caesar

Salad Focaccia Tart

*Smoked salmon, house-made
Caesar dressing, toasted
focaccia, shaved romaine with
fresh parmesan cheese*

HORS D'OEUVRES

HOT PASSED

Crab Stuffed Mushrooms

Lump crab, button mushrooms, panko, fresh herbs, parmesan cheese and red pepper

Beef Meatballs

Freshly ground beef seasoned with fresh herbs and spices, accompanied by Swedish and Italian sauces

Chicken Satay

Tender cuts of chicken marinated and skewered, accompanied by Asian and Creole sauces

Savory Sausage Stuffed

Mini Biscuits

Pan seared sage sausage, southern biscuits with chipotle cream

Jerk Shrimp

Jamaican jerk shrimp, served with a mango and vanilla coconut dipping sauce

Crawfish Fritter

Cast-iron fried, served with a Cajun-style rémoulade

Blackberry Pulled Pork Slider

House-smoked pulled pork, creamy slaw, blackberry BBQ sauce, served on a brioche bun

Tenderloin Lollipops

Grilled prime cuts of beef tenderloin, topped with bleu cheese, caramelized onions and fresh herbs
*\$5 per person upgrade

Skewered Honey Dijon

Boneless Wings

Breaded chicken breast with house-made honey-dijon dressing



HORS D'OEUVRES



ARTFUL DISPLAYS

Appalachian Hummus

Classic, white bean and edamame, served with grilled naan and assorted baby vegetables

Antipasto

Display of cured meats and cheeses, marinated and grilled fresh vegetables, imported olives and peppers

Tomato Shooter with Grilled Cheese

House-made tomato basil bisque, served with aged cheddar mini grilled cheese

Smoked Salmon & Trout

Brined overnight and slow smoked over cherrywood

Bruschetta Trio

Garden fresh vegetable and feta, heirloom tomato and fresh baby mozzarella and Feta Squash Fennel

Caprese

Trio of jumbo red, green and yellow heirloom tomatoes with fresh buffalo mozzarella, enlivened with an olive oil and balsamic reduction

Crab and Artichoke Dip

Lump crab, artichoke hearts, cream cheese, panko, fresh herbs served with Mediterranean crackers

Fresh Fruit

Cantaloupe, honeydew, pineapple, seasonal berries garnished with fresh mint



STATIONS & CARVERS



THE STATION

**A \$110 attendant fee is required for each station. 3-hour maximum.
Prices are subject to a 6% state sales tax and 21% service charge.*

Pasta Station

*Pasta, alfredo, house-made marinara, & pesto sauces, selection of fresh vegetables and assortment of toppings, parmesan cheese and red pepper flakes
\$11 per person*

Brussel Sprout Station

*Fresh Brussel sprouts with a balsamic reduction, fresh garlic and butter, olive oil and roasted bell peppers
\$14 per person*

Mac & Cheese Station

*Macaroni noodles, cheddar and garlic sauces, assortment of toppings
\$11 per person
For an additional charge, add shrimp (\$10), chicken (\$6) or beef (\$9)
more per person, per item*

Risotto Station

*Made-to-order risotto with a selection of fresh vegetables and toppings
\$15 per person
For an additional charge, add shrimp, chicken or beef for \$5
more per person, per item*

Taco Station

*Hard and soft shell made to order with chicken, beef and black beans, cheddar cheese, salsa, lettuce, sour cream, tomato, red onion, hot sauce and jalapeños
\$17 per person*

Slider Station

*Fresh ground beef patties, veggie patties, chorizo patties, assortment of buns, toppings and sauces
\$14 per person*

STATIONS & CARVERS



THE CARVER

**A \$110 attendant fee is required for each station. 3-hour maximum.
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Whole Roasted NY Strip

With peppercorn horseradish sauce

\$280, serves 30 guests

Herb Crusted Beef Tenderloin

With chimichurri and bleu cheese chive butter

\$290, serves 30 guests

Slow Roasted Ham

With apple molasses glaze

\$200, serves 50 guests

Sweet Tea Brined Turkey

With apple and dry fruit compote

\$165, serves 30 guests

Salmon Wellington

With whole grain mustard

\$280, serves 25 guests





COURSE COMPLIMENTS

SOUP

Tomato Basil Bisque

Creamy blend of tomato

Lobster Bisque

Maine Lobster with sherry, cream, vegetables and fresh herbs and spices

Italian Wedding Soup

Lean beef meatballs with orzo, carrots, spinach, onion and stewed tomatoes

Sausage & White Bean Kale

House made with smoked sausage, fresh kale, cannellini beans in a light vegetable stock

SALAD

Caesar

Fresh romaine, shaved parmesan, heirloom tomatoes and garlic croutons

House Mixed Greens

Tender baby greens, fresh tomatoes, cucumber, and shaved baby rainbow carrots

Antipasto

Chopped iceberg with pepperoncini, olives, cured meats, feta, artichokes and roasted tomatoes

Spinach

Fresh spinach, hardboiled eggs, mushrooms and onions served with a bacon vinaigrette

Classic Iceberg

Fresh iceberg with tomato, onion, cucumber, boiled egg, cheddar cheese and fresh croutons

ENTRÉE SELECTIONS



Salmon

Pan seared and oven roasted with a honey and citrus peppercorn glaze

Cod Loin

Seasoned baked cod with fresh lemon, garlic, and herbs

Grilled Chicken Breast

Grilled, topped with a leek and caper cream sauce

Chicken Caprese

Pan-seared frenched breast topped with mozzarella, heirloom cherry tomatoes and fresh basil

Bistro Medallions

Beef medallions herb marinated, topped with red wine demi glaze

New York Strip

6 oz. steak, grilled medium and topped with House made red wine demi



ENTRÉE SELECTIONS



Grilled Cauliflower Steak

Grilled cauliflower steak with red chili, pickled fresh vegetables, olives, capers and vegan cheese

Stuffed Portobello

Summer squash, sweet red peppers, portobello mushroom caps with fresh herbs, olive oil and balsamic

Eggplant Parmesan

Breaded eggplant with ricotta, sautéed mushrooms and herbs on top of a house made pomodoro

Pork Chops and Apple Stuffing

With Fresh herbs, olive oil, cornbread and apple stuffing au jus

Pappardelle and Pomodoro

Herb noodles with fresh vegetables in a pomodoro sauce



COURSE COMPLIMENTS



STARCH

Herb Roasted Red Potatoes

Tossed with olive oil and fresh herbs and spices

Hash Brown Potato Gratin

Shredded russet potatoes with cheddar cheese, peppers, and onions

Boursin Whipped Potatoes

Yukon gold potatoes whipped with roasted garlic, herbs and boursin cheese

Baked Potato Casserole

*Idaho potatoes tossed with sour cream and scallions,
topped with aged cheddar and bacon*

Sweet Potato Casserole

*Mashed sweet potatoes with brown sugar and molasses,
topped with granola and toasted marshmallow*

Scalloped Potatoes

*Russet potatoes served with a creamy parmesan sauce
with fresh herbs and spices*



COURSE COMPLIMENTS



VEGETABLE

Sautéed Broccolini

Sautéed and tossed in a cashew tahini butter

Roasted Cauliflower

Fresh tossed in olive oil, chili flakes and topped with herb butter

Sweet Corn Gratin

Corn in a cream sauce with peppers, onions, sour cream and stewed tomatoes

Butter Glazed Carrots

Blanched and sautéed in butter and a touch of honey

Green Bean Almandine

Sautéed with roasted garlic butter and toasted almonds

Mixed Seasonal Vegetable

Sautéed blend of fresh seasonal vegetables





Bar packages are charged for all guests age 21 and over.

A 21% service charge and 6% state tax will apply. Prices are subject to change without notice.

LIBATIONS

Package	Hosted	Cash
<i>Unlimited Consumption</i>	<i>Limited Consumption</i>	<i>Limited Consumption</i>
<i>Host to pay</i>	<i>Host to pay</i>	<i>Guests to pay</i>

Select Your Liquor Choice

Bottled Beer: Domestic: \$6 | Import: \$7

Budweiser, Bud Light, Coors Light, Michelob Ultra, Miller Lite, Samuel Adams, Yuengling, Amstel Light, Corona, Heineken, O'Douls

Wine Selections: \$9 - \$10 per glass

Moscato, White Zinfandel, Chardonnay, Pinot Grigio, Sauvignon Blanc, Merlot, Cabernet

Well Liquor: \$10 per glass

Smirnoff Vodka, Gordon's Gin, Bacardi Rum, Seagram's 7, Jim Beam Bourbon, Christian Brothers Brandy, Johnnie Walker Red Whiskey, Sauza Gold Tequila

Premium Liquor: \$12 per glass

Ketel One Vodka, Tanqueray Gin, Bacardi 8-year Rum, Crown Royal, Knob Creek Bourbon, Christian Brothers Brandy, Jose Cuervo Tequila, Johnnie Walker Black Scotch Whiskey



LIBATIONS

Bourbon and Cigars

Pricing based on a 2 ½ Hour Event

Choice of 1 cigar and 1 bourbon sample:

\$40 per person

Ashton, Macanudo or Punch Cigars

Buffalo Trace, Colonel E.H. Taylor

or Freedom Small Batch

Choice of 2 cigars and 2 bourbons samples:

\$55 per person

Arturo Fuente, Montecristo, Romeo or Julieta

Blanton's, Woodford Reserve, Wild Turkey, Longbranch or

Cleveland Brothers Cherry-Aged

**Additional bourbons available upon request*

Specialty Cocktail

Our in-house craft cocktail expert will help create that perfect complement for the special day.

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LIBATIONS

BAR PACKAGES

PER PERSON, PER HOUR

Hours of Service	Beer and Wine Only	Beer, Wine and Well Liquor Only	Beer, Wine and Premium Liquor
1 Hour	\$18 Per Person	\$26 Per Person	\$34 Per Person
2 Hour	\$28 Per Person	\$36 Per Person	\$44 Per Person
3 Hour	\$36 Per Person	\$44 Per Person	\$56 Per Person
4 Hour	\$44 Per Person	\$52 Per Person	\$66 Per Person
5 Hour	\$52 Per Person	\$58 Per Person	\$76 Per Person

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LATE NIGHT CRAVINGS



Oven Baked Pretzels

With mustard and queso

\$7 per person

Stonewall Cookie Bar

Assortment of freshly made cookies

\$9 per person

Cascading Chocolate Fountain

With an assortment of dippers

\$13 per person

House-made Hummus Selection

With fried pita and grilled naan

\$13 per person

Appalachian Snack Bar

Home-made pepperoni rolls with buffalo or BBQ wings

\$22 per person

Nacho Bar

Fresh tortilla chips with chicken, beef and black beans, cheddar cheese, salsa, lettuce, sour cream, tomato, red onion, hot sauce and jalapeños

\$16 per person

Pizza

Choice of 3 cheese, classic pepperoni and margherita

\$17 per person

Almost Hog Heaven

Assortment of house-made bacon

\$19 per person



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THE FAMILY GATHERING



Buffets require a minimum number of 30 people or an additional 10% per person will be incurred.

Stonewall Continental

Apple cinnamon cereal bars, yogurt with house-made granola, freshly made pastries, selection of whole fresh fruit
\$16 per person

Deli Board

Fresh field greens, assortment of metro deli meats and cheeses, breads, and toppings, freshly baked cookies
\$27 per person

A Taste of Italy

Antipasto salad, Stonewall Garden bruschetta, tortellini primavera, grilled chicken puttanesca, penne pasta with fresh vegetables and alfredo sauce, rigatoni tossed with meatballs and marinara, garlic bread, almond biscotti and tiramisu
\$37 per person



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THE FAMILY GATHERING



Buffets require a minimum number of 30 people or an additional 10% per person will be incurred.

Backyard Cookout

Grilled hot dogs, house-made chili with diced onions and grated cheese, grilled angus steak burgers, house-made coleslaw, macaroni salad, fresh seasonal fruit salad, assorted flavored house-made frips and apple pie

\$30 per person

Smoke on the Mountain BBQ

Blackberry barbeque pulled pork, barbequed chicken, hickory smoked beef brisket, slow-smoked BBQ ribs, house-made coleslaw, potato salad, cast iron baked beans, macaroni salad, corn bread, watermelon, assorted cookies and brownies

\$48 per person

Mountaineer Tailgate

Grilled ribeye steaks with roasted garlic butter, grilled shrimp skewers, tomato and cucumber salad, blue cheese chopped salad, street corn gratin, blackberry cobbler, warm apple crisp and vanilla ice cream

\$55 per person

S'mores Pit

A selection of s'more ingredients to roast around your own personal fire pit

\$25 per person



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