

## Hot Lunch

\* All Hot Lunches Priced Per Person

**Strawberry Honey Garlic Smoked Pulled Pork served with  
Signature Sauce and Sandwich Rolls**

**\$6 Per Person**

**Signature Meat Loaf Sandwich – Smothered in a Tomato,  
Bacon, and Sage Gravy served with our own Potato Rolls.**

**\$8 per person**

**Grilled Chicken Pasta- Marinated Grilled or Blackened  
Chicken With Penne Paste & Choice of one of our delicious  
home-made Sauces Alfredo ▲ Cajon Cream ▲ Scampi ▲**

**Rosemary Tomato Cream ▲**

**Thyme Butter Sauce**

**\$8 Per Person**

**Broiled Jumbo Lump Crab Cake Sandwich – Served on our  
homemade Potato Roll accompanied with Lettuce, Toma-  
to and your choice of two sauces – Pineapple Remoulade**

**▲ Sweet Chili and Sriracha ▲ Classic Cocktail ▲ Tartar**

**\$14 per Cake**

## Dinner Packages

**Fuh-gedda-Boud-Dit**

Chicken Parmesan over Pasta Marinara, side of Pasta Alfredo,  
Caesar Salad with Homemade Lace Croutons, Garlic Butter  
Rolls, and Assorted Desserts

**South of the Border**

Scratch made Garlic –lime marinated Beef and Chicken Fajitas,  
Three Cheese Enchilada,, Refried Beans, Spanish Rice, Chips and  
Salsa, Guacamole, Sour Cream, Pico de Gallo, Tortillas, and  
Sopapillas.

**\$25 Per Person**

**Southern Belle**

Roasted Lemon Pepper Chicken and Chicken Fried Steak Served  
with Bacon Cream, Pepper Gravy, Country-Style Mashed Potatoes,  
Ham Hock Green Beans & Onions, Tossed Salad served with our  
House-made Ranch and Apple Cider Vinaigrette Dressings, Fresh  
Dinner Rolls, Butter, and Bread Pudding.

**\$23 Per Person**

**Bull and Gobbler**

Top Round Roast Beef served warm with Hearty Red Wine Beef  
Gravy and Smoked Turkey Breast served warm with our Classic Sa-  
vory Thanksgiving style Gravy, Traditional Mashed Potatoes, Season-  
al Vegetables, Tossed Salad served with our House-made Ranch and  
Apple Cider Vinaigrette Dressings, Cranberry Relish, Fresh Dinner  
Rolls and Home-made Assorted Desserts

**\$25 Per Person**

**Stonebridge Signature**

Our Famous Choice Braised Beef Pot Roast and Chicken Scampi  
topped with Crispy Fried Leaks Served with Garlic, Parmesan  
Potato Puree, Stonebridge Salad, House Dressing, Dinner Rolls,  
and Whipped Butter

**\$26 Per Person**

**On The Bayou**

Blackened Chicken Breast topped with Provolone and smothered  
with our Signature Crab Croquette and finished with our  
Pontchartrain Sauce, Rice Pilaf, Fresh Seasonal Vegetables,  
Tossed Salad served with our House-made Ranch and Apple Cider  
Vinaigrette Dressings, Fresh Dinner Rolls and  
Home-made Assorted Desserts

**\$25 Per Person**

**Catch of the Day**

Pan-Seared Wild Alaskan Salmon or Jumbo Shrimp served over  
Spinach, Tomato and Parmesan Risotto, Seasonal Vegetables,  
Tossed Salad served with our House-made Ranch and Apple Cider  
Vinaigrette Dressings Fresh Dinner Rolls, and  
Home-made Assorted Desserts



**StoneBridge Grille**

21136 York RD ▲ Parkton, MD 21120  
(410) 357-5911



**A Culinary Destination**

# Catering Menu

***From a Simple Picnic...  
To a Formal Affair.***

***Let us Cater your Next  
Event with Elegance.***

21336 York Road Parkton,  
Maryland (410) 357-5911

## Starters Trays

### Fresh Fruit and Yogurt Platter

Antipasto – Roasted Red Peppers, Nicoise Olives, Salami and Italian hams and Sliced Fresh Mozzarella

Imported & Domestic Cheese and Homemade Flavored Mustards Platter

Crudités and Homemade Ranch Platter

Small (10 people) \$30

Medium (20 people) \$45

## Salads

\*All Salads Priced Per Person

Bacon Dijon Potato Salad \$2

Pasta Salad: Veggies, Prosciutto, Salami, Penne, Tossed in a Light Vinaigrette- \$2

Stonebridge Salad: Mixed Greens, Cranberries, Pumpkin Seeds, House Apple Vinaigrette- \$2.50

Thai Salad: Mixed Greens, Mandarin Oranges, Chow Mein Noodles, Sesame Ginger Dressing- \$2.50

Caesar Salad: Romaine Lettuce, Creamy Dressing, Parmesan Cheese, Croutons- \$2.50

⬆ Add Chicken for \$5.00 more p.p. ⬆

⬆ Add Steak for \$5.00 more p.p. ⬆

⬆ Add Shrimp for \$5.00 more p.p. ⬆

*We offer a complete line of Imported & Domestic Beers, Micro-Brews, Wine, Liquors, and Specialty Liqueurs and Cordials for Every Occasion. Ask about our Premium and Ultra-Premium Bar Packages .*

## Sides

\* All Sides Priced Per Person

Coleslaw: With Homemade Tangy Dressing- \$1.50

Garlic Puree Potatoes: \$2

Rice Pilaf: \$1.50

Green Beans: Lemon Pepper Butter Sauce- \$2.50

Local Seasonal Vegetables sautéed in white wine and savory herb butter - \$2

Caribbean Jerk Cold Corn and Black Beans tossed with a light Vinaigrette - \$2

## Dessert

\* All Desserts Priced Per Person

Homemade Cookies & Brownie Plate- \$2

Cheesecake Assortment- \$4

Layered Chocolate Mousse Cake with Raspberry Ganache - \$3

Homemade Sopapillas tossed in cinnamon sugar served with Honey Dipping Sauce- \$2

Home-made Bread Puddings Chocolate/Chocolate Bread © Peanut Butter Banana © Classic Cinnamon Raisin with Bourbon Cream Sauce \$2.50

## Beverages

\*Beverages Priced Per Person

Soda & Bottled Waters- \$2

Tea & Water - \$1

## Cold Sandwiches, Wraps, and Platters

\*All Priced Per Person

\*All Items Served with Lettuce, Tomato, and Onions on a French Sandwich Roll or Spinach Flour Tortilla Wrap

\* Includes Chips

Turkey: with Cranberry Aioli- \$6

Roast Beef: with Rosemary & Roasted Shallot Aioli- \$7

Honey Mustard Chicken Salad- \$6

Classic Tuna Salad- \$6

Italian- Prosciutto, Fire-smoked Ham, Genoa Salami, Capicola and Provolone with a Creamy Italian Dressing- \$7

Fresh Gulf Shrimp Salad – Chunks of Jumbo Shrimp with Finely Diced Celery, tossed in our home-made Rose-Marie Sauce- \$10

### ***Traditional Lunch Box***

*Choice of* Roast Beef ⬆ Turkey ⬆ Tuna Salad ⬆ Ham ⬆ Chicken Salad Veggie Powerhouse with Utz Potato Chips and an Apple

\$8.50 per person

Upgrade to Fresh Gulf Shrimp Salad for \$2.50 more p.p.

### ***Premium Lunch Box***

Sandwiches above with Choice of our homemade Slaw, Potato or Pasta Salad and a Fresh baked cookie

\$10.00 per person