



ANN-KATHRIN KOCH



## CATERING PACKAGES

Our catering packages are designed to provide a simple method to assemble the menus for your special day. You may select from a variety of food and beverage options to create the perfect package that best suits your needs and palate. Customized menus to meet your specific desires can also be created. No dream is unanswered at Stifel Theatre.

### PERFECT CATERING PACKAGE

Create your perfect catering package with any combination of the options below:

Choice of one (1) Dinner Package, includes salad course and choice of entrée(s)

Available options:

- Silver Tier  
Choice of Silver Plated Dinner
- Gold Tier  
Choice of Gold Plated Dinner
- Platinum Tier  
Choice of Platinum Plated Dinner

Choice of one (1) Beverage Package for four (4) hours, including gourmet coffee and tea service

Available options:

- Beer and Wine
- Premium
- Select

- Table settings including china, glassware, flatware and standard polyester linens
- Chef's choice hot vendor meals available upon request
- Special dietary options available upon request
- Child meal available for children under the age of ten (10);  
*Must be arranged in advance of the event*
- All seated dinners followed by coffee and hot tea service
- Includes fresh artisan bread and whipped butter
- Complimentary cake cutting service provided
- Menu selections must be determined fourteen (14) days prior to the event
- Event guarantee cannot fluctuate more than twenty percent (20%) within thirty (30) days of event
- Guests may be given a choice of up to two entrée selections;  
*Selections must be determined in advance and meal counts provided with the guarantee*
- A complimentary tasting for up to four (4) guests is included with your confirmed event

All food and beverage is subject to a 25% service charge + applicable taxes.

# HORS D'OEUVRES

## DISPLAYED HORS D'OEUVRES

**Crudité Display 6.00 per person**

Fresh cut seasonal and marinated vegetables, ranch, hummus, blue cheese

**International and Domestic Cheese Display 8.00 per person**

Local and imported cheese, crackers, crisps, flatbreads, jams, preserves, pickles

**Cheese and Crudité Combination Display 10.00 per person**

Cheese, vegetables, marinated vegetables, pickles, crackers, crisps

**Antipasti Platter 12.00 per person**

Imported and local cured meats, domestic and imported cheese, olives, pickled vegetables, mustards, flatbreads, crisps, crackers

## PASSED HORS D'OEUVRES

Servings based on one (1) of each selected, per person

For an upgrade of 12.00 per person, please choose two (2) hors d'oeuvres

For an upgrade of 18.00 per person, please choose three (3) hors d'oeuvres

For an upgrade of 24.00 per person, please choose four (4) hors d'oeuvres

## COLD HORS D'OEUVRES

**Mediterranean Antipasto Skewer**

Fired roasted tomatoes, marinated artichoke hearts, fresh mozzarella ciliegine, Kalamata olive

**Heirloom Tomato Caprese Skewer**

Heirloom tomatoes, fresh mozzarella, pesto, basil, aged balsamic

**Goat Cheese Stuffed Peppadew**

Peppadews, goat cheese, fresh herbs

**Beef Tenderloin Crostini**

Boursin, beef tenderloin, red onion confiture

**Seared Tuna on Wonton Crisp**

Sesame seed, wakame salad, wasabi aioli

**Goat Cheese and Tomato Jam Crostini**

Roasted tomatoes, goat cheese, aged balsamic, basil

**Crab and Cucumber Verrine**

Cucumber cup, lump crab salad, chervil

**Prosciutto and Mascarpone Crostini**

Local prosciutto, whipped mascarpone, local honey, fig jam





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## HORS D'OEUVRES

**Ahi Tuna Poke on Rice Cracker**  
Fresh tuna, sweet onion, scallion,  
toasted sesame, soy, crisp rice

**Watermelon Caprese Skewer**  
Compressed melon,  
fresh mozzarella ciliegine, basil,  
aged balsamic

**Mini Lobster Rolls**  
Brioche roll, lobster salad,  
lemon zest, chervil

### **HOT HORS D'OEUVRES**

**Sesame Chicken Satay**  
Chicken breast brochette,  
toasted sesame, peanut sauce

**Bacon Wrapped Scallops**  
Bourbon brown sugar glaze, chives

**Pork Belly**  
Crisp belly, apple confiture,  
cracked pepper caramel

**Beef Empanadas**  
Smoked brisket picadillo, Jack cheese,  
raisins, corn pastry

**Mini Beef Wellingtons**  
Beef tenderloin, mushroom duxelle,  
puff pastry

**Artichoke Beignets**  
Marinated artichoke hearts, Boursin cheese,  
crispy panko

**Signature Mini Crab Cakes**  
Lump crab, Dijon, panko, lemon aioli

**Wild Mushroom Arancini**  
Creamy risotto, wild mushrooms,  
black truffle, Parmesan, crispy panko

**Lamb Merguez**  
Charred red onions, harissa, cilantro

**Chicken Sliders**  
Brioche roll, arugula, Roma tomatoes,  
fresh herbs, tangerine aioli

**Spanakopita**  
Spinach, feta, flaky phyllo

**Tempura Shrimp**  
Crispy tempura, rice crisps, yum yum sauce

**Beef Short Rib Slider**  
Brioche roll, braised beef,  
black truffle demi, red onion confiture

**Chicken Spiedini Skewer**  
Italian bread crumbs, grilled chicken breast,  
lemon beurre blanc

**Fig and Goat Cheese Flatbread**  
Calimyrna fig, applewood smoked bacon,  
goat cheese, chives, aged balsamic

**Beef Brochette**  
Tender beef sirloin, peppers, onions, chimichurri

**Brie and Raspberry En Crouste**  
Brie, raspberry preserves, puff pastry

**Mini Cheese and Jalapeno Arepa**  
Jack cheese, pickled jalapeños,  
guacamole, cilantro

# FIRST COURSE

## FIRST COURSE

Please select one (1) first course from the following:

### SPRING AND SUMMER

#### Caprese Salad

Heirloom tomatoes, fresh mozzarella, sweet basil, EVOO, aged balsamic, Maldon salt

#### Asparagus Salad

Crisp asparagus, radish, hardboiled egg, toasted walnuts, shaved Parmesan, lemon vinaigrette

#### Strawberry and Pecan Salad

Baby spinach, shaved red onions, candied pecans, fresh strawberries, local honey, balsamic vinaigrette

#### Spring Vegetables Salad

Mesclun mix, heirloom tomatoes, shaved carrots, peas, sliced radishes, balsamic dressing

#### Baby Gem Salad

Gem lettuce, bacon lardons, heirloom tomatoes, pickled red onions, blue cheese, buttermilk dressing

#### Baby Spinach Salad

Candied pecans, crisp bacon, local goat cheese, sliced radishes, shaved red onions, honey Dijon dressing

#### Arugula Salad

Baby arugula, blistered grapes, toasted pine nuts, ricotta salata, champagne vinaigrette

#### Watermelon Salad

Compressed melon, English cucumber, shaved red onion, feta, micro mint, jalapeño citrus vinaigrette

#### Panzanella Salad

Garlic croutons, English cucumbers, heirloom tomatoes, mixed olives, bell peppers, arugula, red wine vinaigrette

#### Classic Caesar Salad

Romaine hearts, shaved Parmesan, garlic croutons, white anchovy, traditional Caesar dressing

### FALL AND WINTER

#### Beet Salad

Gold and red beets, arugula, local goat cheese, toasted pistachios, aged sherry vinaigrette

#### Butternut Squash Salad

Mesclun mix, pomegranate arils, toasted pistachios, local goat cheese, Medjool dates, apple cider vinaigrette

#### Heirloom Carrot Salad

Roasted baby carrots, arugula, sun-dried cherries, crumbled feta, spiced walnuts, Banyuls vinaigrette

#### Garden Salad

Romaine hearts, baby gem, radicchio, baby heirloom tomatoes, English cucumbers, heirloom carrots, radish, toasted chickpeas, red wine vinaigrette

#### Baby Kale Salad

Citrus supremes, shaved onions, heirloom carrots, crumbled feta, Marcona almonds, citrus vinaigrette

#### Pear Salad

Poached pear, baby frisée, blue cheese, toasted walnuts, Dijon vinaigrette, Pinot syrup

#### Pomegranate Salad

Arugula, blue cheese, crisp apples, toasted pecans, pomegranate vinaigrette

#### Citrus Salad

Baby greens, shaved fennel, shaved red onions, oranges, toasted almonds, honey balsamic dressing



Please note that all food is prepared in a shared kitchen and cross contamination could occur despite following food safe protocols.



## SILVER PLATED PACKAGE

### ENTRÉE

Please select choice of entrée(s) from the following:

**Airline Chicken Breast**

Herb roasted chicken breast, Maître d'Butter, thyme roast pan jus

**Frenched Pork Chop**

Grilled, brown sugar brined, grain mustard demi

**Miso Cod**

Roasted cod, mirin, sake, miso, cucumber salad

**Mahi Mahi**

Bronzed, corn maque choux, citrus butter

**Pork Tenderloin**

Cider brined, herb crusted, cherry thyme agrodolce

**Chicken Scaloppini**

Pan seared breast, Pinot Grigio, lemon, beurre noisette, fried capers

**Chicken Osso Bucco and Seared Cod**

Slow braised chicken leg, sambuca, roasted peppers, saffron beurre blanc

**Fire Roasted Vegetable Polenta Cake**

Roasted vegetables, herb polenta cake, romesco, sea salt

SILVER PLATED DINNER PACKAGE 57.00 per person

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# GOLD PLATED PACKAGE

## ENTRÉE

Please select choice of entrée(s) from the following:

### Chicken Saltimbocca

Joyce Farm's breast, prosciutto, Fontina, sage, lemon beurre blanc

### Stuffed Pork Chop

Old Bay brined, bacon and cornbread stuffing, sage, pan jus

### Beef Short Rib

Slow braised, aromatics, root vegetables, Merlot glace de viande

### Red Snapper

American red snapper, pan seared, salsa verde, blistered tomatoes

### Seared Scottish Salmon

Loch Duart, grilled lemon, beurre rouge

### Seared Chicken Breast

Chicken breast supreme, forest mushrooms, tarragon chicken glace

### Short Rib and Diver Scallop

Nebbiolo braising jus, cipollini onion, seared jumbo scallop, meunière sauce

### Tuscan Ratatouille Tart

Fire roasted vegetables, herbed ricotta, sun-dried tomato tart

GOLD PLATED DINNER PACKAGE 68.00 per person



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## PLATINUM PLATED PACKAGE

### ENTRÉE

Please select choice of entrée(s) from the following:

#### Spatchcock Chicken

Joyce Farm's heritage semi-boneless chicken, herb roasted, grilled bread, natural jus

#### New York Striploin

Block cut, charbroiled, Maître d' Butter, sauce Diane

#### Petit Filet Mignon

Center cut filet, seared, herb butter basted, Cabernet demi

#### Halibut

Pan seared, wine braised leeks, saffron butter

#### Pork Porterhouse

Berkshire pork chop, thyme butter, apple confiture

#### Duck

Spice rubbed, crispy skin, port wine blackberry sauce

#### Lamb Rack

Herb crusted, pea mint puree, rosemary demi

#### Petit Filet and Lobster

Seared center cut beef tenderloin, Cabernet demi, butter poached lobster tail, lemon gremolata

#### Risotto Cake

Wild mushroom risotto, fresh mozzarella, truffle oil, peas, baby vegetables

PLATINUM PLATED DINNER PACKAGE 79.00 per person

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# STARCHES

Please select one (1) from the following:

## Baby Potatoes

Roasted, EVOO, lemon zest, fresh herbs

## Gratin

Potatoes, cream, cheddar, Gruyere

## Whipped Potatoes

Sweet butter, milk, sea salt

## Fingerling Potatoes

Court bouillon poached, roasted,  
herb butter

## Dauphinoise

Layered potatoes, cream, Parmesan

## Wild Rice

Chicken broth, butter, fresh herbs

## Quinoa

Chicken stock, roasted red peppers,  
fresh herbs

## Couscous

Toasted almonds, dried fruit, EVOO, parsley

## Farro

Lemon zest, sweet basil, parsley, EVOO

## Creamy Polenta

Chicken broth, cream, butter, Parmesan

## Rice Pilaf

Sautéed onions, chicken broth, herbs

## Smoked Gouda Grits

Stone ground grits, fresh cream,  
smoked Gouda, herbs

## Polenta Cakes

Creamy Parmesan polenta, grilled,  
fire roasted tomatoes

## Seasonal Risotto

Chef's seasonal selection



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# VEGETABLES

Please select one (1) from the following:

**Brussels Sprouts**

Roasted, agave nectar, lemon zest

**Asparagus**

Blanched, steamed, beurre fondue

**Heirloom Carrots**

Roasted, sea salt, amber maple, lemon zest

**Haricots Vert**

Blanched, steamed, beurre fondue

**Bacon Wrapped Green Beans**

Brown sugar, butter, roasted garlic, hardwood smoked bacon

**Roasted Cauliflower**

Roasted, cocoa, toasted cashews, sweet chili

**Broccolini**

Blanched, lightly charred, garlic oil, chili

**Baby Vegetable Bundle**

Heirloom carrots, asparagus, leek, beurre fondue

**Mushroom Fricassee**

Wild mushrooms, veal demi, fresh cream, chives

**Bistro Vegetables**

Squash, zucchini, pepper, onions, herb roasted

**Maque Choux**

Corn, bacon, peppers, onions, butter

**Baby Squash**

EV00, sea salt, roasted, beurre fondue

**Creamed Spinach**

Spinach, nutmeg, béchamel, Parmesan

# ENTRÉE ENHANCEMENTS

Optional enhancements available for an additional  
per person charge

**Filet Mignon**

Center cut, seared, oven roasted wild mushrooms, sauce Bordelaise

**Diver Scallops**

Pan seared, sweet corn puree, crisp bacon lardons, cider demi

**Surf and Turf**

Seared petit center filet, butter poached lobster tail, citrus beurre fondue, Merlot demi

**Chilean Seabass**

Seared, citrus supremes, grapefruit beurre blanc

**Filet Mignon Oscar**

Seared center cut beef filet, jumbo lump crab, asparagus, béarnaise

**Veal Chop**

Grilled, cognac, roasted morels, glace de viande



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# BAR PACKAGES

### BEER AND WINE PACKAGE

Includes assorted Pepsi products, bottled water, iced tea, freshly brewed coffee and hot tea

Domestic Beer – Choice of two (2)  
 Bud Light, Bud Select, Budweiser, Miller Lite, Coors Light

Premium Wine  
 Proverb Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir, Rosé

2 hours 28.00 per person  
 3 hours 34.00 per person  
 4 hours 36.00 per person

Additional hour of service 12.00 per person

### PREMIUM BEVERAGE PACKAGE

Includes assorted Pepsi products, bottled water, iced tea, mixers, freshly brewed coffee and hot tea

Domestic Beer– Choice of two (2)  
 Bud Light, Bud Select, Budweiser, Miller Lite, Coors Light

Premium Cocktails  
 Tito’s, Beefeater, Dewar’s, Jack Daniels, Bacardi Superior, Canadian Club, Captain Morgan, Jose Cuervo Gold, Disaronno Amaretto

Premium Wine  
 Proverb Chardonnay, Pinot Grigio, Cabernet Sauvignon, Pinot Noir, Rosé

2 hours 30.00 per person  
 3 hours 38.00 per person  
 4 hours 40.00 per person

Additional hour of service 12.00 per person

# BAR PACKAGES

## SELECT BEVERAGE PACKAGE

Includes assorted Pepsi products, bottled water, iced tea, mixers, freshly brewed coffee and hot tea

### Domestic Beer – Choice of Two [2]

Bud Light, Bud Select, Budweiser, Miller Lite, Coors Light

### Premium Beer– Choice of Two [2]

Blue Moon, City Wide, Corona Extra, Goose Island IPA, Michelob Ultra, Modelo, Schlafly Pale Ale, Shocktop, Samuel Adams, Stella Artois, Urban Underdog, Zwickel

### Select Cocktails

Grey Goose, Hendricks, Johnnie Walker Black, Makers Mark, Bacardi Superior, Woodford Reserve, Patron, Captain Morgan, Disaronno Amaretto

### Select Wine

Sonoma-Cutrer Chardonnay, Simi Cabernet Sauvignon, Sterling Merlot, La Marca Prosecco

*Additional choice of Kim Crawford Sauvignon Blanc, Santa Margherita Pinot Grigio or Hogue Genesis Riesling*

2 hours 36.00 per person

3 hours 44.00 per person

4 hours 50.00 per person

Additional hour of service 15.00 per person

## BEVERAGE PACKAGE ENHANCEMENTS

### Signature Cocktails

Specialty cocktails available within each package by request; additional charges may apply

### Poured Wine

Poured wine service with dinner 9.00 per person

### Premium Beer

Select premium beers may be added to any package 2.00 per person, per beer

### Hard Seltzer/Cider

Select hard seltzer/cider may be added to any package 2.00 per person, per hard seltzer/cider  
Angry Orchard, Bud Light Seltzer, High Noon

### Sparkling

Add La Marca Prosecco to premium package 2.00 per person  
La Marca Prosecco toast 5.50 per person

## NON-ALCOHOL PACKAGE

Assorted Pepsi products, bottled water, iced tea, freshly brewed coffee and hot tea

2 hours 12.00 per person

3 hours 14.00 per person

4+ hours 16.00 per person

