



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 7.00 per person

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

International and Domestic Cheese Display 9.00 per person

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

Cheese and Crudité Combination Display 11.00 per person

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

Antipasti Platter 13.00 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 14.00 per person, please choose two (2) hors d'oeuvres

For an upgrade of 21.00 per person, please choose three (3) hors d'oeuvres

For an upgrade of 28.00 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

Roasted Carrot Salad Shooter

Heirloom carrots, sherry vinaigrette, dried cherries, goat cheese, cilantro

Goat Cheese and Tomato Jam Crostini

Roasted tomatoes, goat cheese, aged balsamic, basil

Shrimp and Cucumber Tostada

Crisp corn tortilla, citrus poached shrimp, cucumber, tomato, chili, lime

Strawberry and Chevre Crostini

Macerated berries, jalapeno, whipped goat cheese, mint





L'PHOTOGRAPHIE

HORS D'OEUVRES

Prosciutto and Mascarpone Crostini

Local prosciutto, whipped mascarpone, local honey, fig jam

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

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, sweet chili sauce

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 Croute

Brie, raspberry preserves, puff pastry

Mini Cheese and Jalapeno Arepa

Jack cheese, pickled jalapeños, guacamole, cilantro

Mini Chicken Corn Bleu

Chicken breast, Swiss, ham, Pommery mustard sauce

Margherita Flatbread

Marinara, buffalo mozzarella, basil, olive oil, marinated tomato

Candied Bacon Jam Tart

Hardwood smoked bacon, sweet onions, port, blue cheese, flaky tart shell Vegetable Spring Roll, sesame, soy, crispy spring roll wrapper, sweet chili

Pork Potsticker

Pork, Napa cabbage, scallion, roasted garlic, crisp wonton, soy dipping sauce

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 Vegetable 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





SILVER PLATED PACKAGE

ENTRÉE

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

Frenched Breast of Chicken

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

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

Tuscan Ratatouille Tart

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

GOLD PLATED DINNER PACKAGE 75.00 per person





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 Shrimp

Seared center cut beef tenderloin, cabernet demi, citrus beurre fondue, lemon gremolata

Risotto Cake

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

PLATINUM PLATED DINNER PACKAGE 87.00 per person

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

Sweet Potato Mash

Butter, honey, cinnamon





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





BEVERAGE PACKAGES

NON-ALCOHOL PACKAGE

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

2 hours *13.00 per person*
3 hours *15.00 per person*
4+ hours *17.00 per person*

BEER AND WINE PACKAGE

Includes assorted Pepsi products, bottled water, freshly brewed coffee, hot tea, Bud Zero

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

Premium Wine
Proverb Chardonnay, Cabernet Sauvignon,
Choice of one (2) Pinot Grigio, Pinot Noir, Sauvignon Blanc, Rose

2 hours *29.00 per person*
3 hours *35.00 per person*
4 hours *37.00 per person*

Additional hour of service *14.00 per person*

PREMIUM BEVERAGE PACKAGE

Includes assorted Pepsi products, bottled water, freshly brewed coffee, hot tea, Bud Zero

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,
Wild Turkey, Captain Morgan, Jose Cuervo Gold,
Disaronno Amaretto

Premium Wine
Proverb Chardonnay, Cabernet Sauvignon,
Additional choice of two (2) Pinot Grigio, Pinot Noir,
Sauvignon Blanc, Rose

2 hours *31.00 per person*
3 hours *39.00 per person*
4 hours *41.00 per person*

Additional hour of service *14.00 per person*

SELECT BEVERAGE PACKAGE

Includes assorted Pepsi products, bottled water, freshly brewed coffee, hot tea, Bud Zero

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

Premium Beer– Choice of Two (1)
Blue Moon, Coors Banquet, Corona Extra, Goose Island IPA,
Michelob Ultra, Modelo, Stella Artois

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,
Additional choice of two (2) Kim Crawford Sauvignon Blanc,
Santa Margherita Pinot Grigio, Chateau St. Michelle Riesling,
Decoy Pinot Noir, or Sterling Merlot

2 hours *37.00 per person*
3 hours *45.00 per person*
4 hours *51.00 per person*

Additional hour of service *17.00 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

9.50 per person

Domestic Beer

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

1.50 per person

Premium Beer

Blue Moon, Coors Banquet, Corona Extra, Goose Island IPA, Michelob Ultra, Modelo, Stella Artois

2.50 per person

Craft Beers

City Wide, Underdog, Zwickel

3.50 per person

Hard Seltzer/Cider

High Noon (BlackCherry, Grapefruit, Pineapple, or Watermelon), Nutrl (Orange, Pineapple, Watermelon), Angry Orchard

3.50 per person

Sparkling

Add La Marca Prosecco to any alcohol package

3.00 per person

La Marca Prosecco toast

6.50 per person

