



STONE
B R E W I N G

Catering Menu



Bring the flavors of our world bistro to your event with our exceptional offsite catering services. Whether you're hosting an intimate gathering or a large-scale celebration, we offer a diverse menu and seamless service to elevate your occasion. From corporate events and weddings to private parties and social gatherings, our team is dedicated to crafting a customized dining experience that suits your needs. Let us take care of the details so you can enjoy a memorable and stress-free event. Contact us today to discuss your catering needs and reserve your date—we look forward to serving you!

Cheers!





PICK UP OPTION

- \$500 Food Minimum for all Pick Up Options
- Includes disposable plates, forks and napkins for party size
- Stone to have your food available between designated pickup window.
 - *Pickup windows available for one hour.*

7.75% Sales Tax applies to all Pick Up Orders

CATERING OPTION

- \$1600 Food Minimum for all Catering Options
- Includes disposable plates, forks, napkins, staffing for set-up + breakdown, tables with linen for food station **ONLY**
 - Upgrade to bamboo available

23% Production Fee and 7.75% Sales Tax applies to all Catering Orders

CONTACT

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HOT STATIONS

Minimum 25 people per order
(Labor not included in costs below)

STONE MAC & CHEESE | VG | \$8/person
Three Cheese Bechamel, Parmesan Bread Crumb

STONE PRETZELS BITES | VG | \$6/person
Stone Beer Cheese Fondue and Stone-Ground Mustard Sauces

BBQ BURNT ENDS | \$12/person
Beef Brisket, Sweet Rolls and Butter Pickles, Pickled Onions, Dill Coleslaw

STONE DRY RUBBED WINGS | \$9/person
Sauces on Side: Buffalo, Bang Bang, Ranch

COLD STATIONS

Minimum 25 people per order
(Labor not included in costs below)

ARTISAN CHEESE & MEAT | \$12/person
Chefs Selection of Cured Meats, Crackers, Artisan Cheese, Sweet Peppers, Cornichon, Olives, Preserves, & Dry Fruit
Gluten free or Vegan cracker available upon request at additional cost

MEDITERRANEAN PLATTER | VG | \$8/person
House-Made Hummus, Fresh Crudité, Marinated Olives, Herb Greek Yogurt Dip, Pita Chips

GUACAMOLE & SALSA FRESCA | GF, V | \$6/person
Chili Dusted Tortilla Chips

TOMATO & BURRATA PLATTER | VG, GF | \$8/person
Burrata, Heirloom Tomatoes, Micro Basil, Olive Oil, Arugula, Balsamic Reduction & Sea Salt

AHI POKE NACHO | \$10/person
Citrus Soy-Sauce, Spicy Mayo, Wakame, Furikake, Scallions, Crispy Wonton

*Please note: Consuming **raw** or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.*

Food will only be left out for 2 hours max.



SANDWICH BUFFET

\$45/PERSON

Available from 11am to 4pm | minimum of 20 people
Gluten free bread available upon request at additional cost

STARTERS

BABY GREENS SALAD | V, DF |

Baby Tomatoes, Cucumber, Shredded Carrot, Garlic Crouton,
Sunflower Seeds, Meyer Lemon Dressing

INDIVIDUALLY PACKAGED CHIPS | VG |

Assorted Potato Chips

MAINS - *(select two)*

CHICKEN CLUB SANDWICH

Roasted Marinated Chicken, Provolone Cheese, Applewood Smoked Bacon,
Baby Greens, Roma Tomato, Dijon Mustard Aioli on Sourdough

SHAVED BEEF SANDWICH

Shaved Beef, Baby Arugula, Aged Cheddar, Chimichurri Aioli, Roma Tomatoes
on Marble Rye

CHICKEN CAESAR WRAP

Grilled Chicken, Romaine, Parmesan, Croutons

SOUTHWEST WRAP

Citrus Chicken, Red Pickled Onion, Cilantro, Corn, Cotija, Chipotle Mayo

VEGGIE WRAP | VG |

Grilled Seasonal Vegetables, Mozzarella, Pesto Aioli, and Sprouts in a Spinach Wrap

SWEETS

Chocolate Chip Cookies



STREET TACOS BUFFET

\$50/PERSON

Minimum of 20 people

Food will only be left out for 2 hours max.

STARTER

SOUTHWEST SALAD | VG |

Spring Mix, Roasted Corn, Cotija Cheese, Tomato, Avocado Ranch Dressing
(dairy free upon request)

TACO OPTIONS - *(select two)*

PORK CARNITAS | DF |

BIRRIA | GF, DF | +\$2.50/PERSON |

CHICKEN TINGA | GF, DF |

CARNE ASADA | GF, DF |

ARBOL CHILE GLAZED SEABASS | GF, DF |

MUSHROOM ASADA | V, GF, DF |

SIDES

Tacos Served with Corn Tortillas, Black Beans, Spanish Rice (vegetarian available upon request), Pico de Gallo, Cotija Cheese, Tortilla Chips, and Salsa Roja

SWEETS

Apple Empanadas | VG, DF | Caramel Sauce

ADDITIONS

Street Corn | VG, GF | \$4.25

Roasted Corn Tossed with Chipotle Aioli, Cilantro, Lime, Cotija Cheese

Guacamole | GF, V | \$4

Additional Protein | \$7

Aguas Frescas | \$60/gallon

Flavors Options:

Horchata

Jamaica

Tamarindo



BREWMASTER'S BBQ BUFFET

\$57/PERSON

Minimum of 25 people

Food will only be left out for 2 hours max.

MAINS - (select two)

CAROLINA BBQ BONELESS CHICKEN BREAST | GF, DF |

SLOW COOKED PULLED PORK | DF |

STONE DRY RUBBED BRISKET | GF, DF |

BBQ DRY RUBBED PORTABELLA MUSHROOM | V, GF, DF |

SIDES - (select three)

CLASSIC CAESAR SALAD

Romaine Lettuce, Caesar Dressing, Crispy Garlic Crouton, Parmesan Cheese

SIGNATURE STONE MAC & CHEESE | VG |

Three Cheese Bechamel, Parmesan Bread Crumb

ARROGANT BASTARD BBQ BAKED BEANS

Slow Cooked Beans, Bacon, Molasses, Arrogant Bastard Beer

DILL COLESLAW | VG, GF |

Shredded Cabbage, Red Onion, Shaved Carrots, Cilantro

SWEET HAWAIIAN ROLL | VG |

SWEETS

Brownies with Chocolate Sauce & Caramel

ADDITIONS

Additional Sides \$4 / Person

Additional Protein \$8 / Person



SWEETS

Priced per piece | minimum of 25 pieces per dessert

BROWNIES | \$6

With Caramel & Chocolate Sauce

TIRAMISU | GF | \$7

Gluten Free Espresso Infused Cake, Mascarpone Mousse, Gluten Free Cocoa Crumble
*Contains Nuts**

MANGO CAKE | GF | \$7

Gluten Free Vanilla Cake, Vanilla Buttercream, Mango Compote

ASSORTED MACARONS | GF | \$7

*Contain Nuts**

S'MORES BARS | \$7

Graham Cracker Crumb Chocolate Cream Toasted Marshmallow

CHEESECAKES BARS | \$7

GLUTEN FREE VEGAN CHOCOLATE FLOURLESS CAKE | GF, V | \$7

ASSORTED DESSERTS | \$12

Chef's choice of petite assortment



CATERING POLICIES

PRICING |

Prices are subject to change without notice.

MINIMUMS |

\$2200 minimum plus 23% production fee and 7.75% sales tax for full service, \$500 minimum plus 7.75% sales tax for pick up orders. Minimums are subject to change per day of week and holiday.

PAYMENT |

Full payment is required upon receiving final headcount, 5 days prior to the event. We accept all major credit cards. No personal checks will be accepted.

DEPOSIT & FINAL PAYMENT ARRANGEMENTS |

Stone Brewing World Bistro & Gardens - Liberty Station requires a 30% deposit to secure the date and services. All deposits are non-refundable. All functions must be paid in full according to the guaranteed headcount and event total by 5 days prior to the event, by credit card or cash.

TAX AND PRODUCTION FEE |

The current production fee of 23% will be added to ALL prices quoted for food for catering services. The production fee is mandatory and is not a gratuity. The production fee and all prices quoted are also subject to California state sales tax of 7.75%, including pick up orders.

CANCELLATION |

Cancellations of orders require 5 business days notice and will have a loss of the non-refundable deposit. Orders cancelled with 24-72 hours notice will have a 50% charge, and orders cancelled with less than 24 hours notice will be charged the full amount.

TYPE OF SERVICE	HOURS FOR SET UP	HOURS FOR CLEAN UP
Disposable — Buffet	1.5	.5
China — Buffet	2	1
China — Plated	3	1
Stations — Disposable or China	3	1

If requested, Caterer may be contracted to arrive or depart the event site beyond the number of hours included – typically seen to accommodate on-site ceremonies, programs, event set-ups or similar. If the Guest/Organization requests additional hours, Caterer can provide those services at the rate of \$ /hour per employee. Some timing accommodations may be added at a pre-determined inclusive rate, such as closing service. All Guest/Organizations should communicate directly with their catering event coordinator to provide a completed timeline before their event date.