

STONE

Bar·Grill
·Function Centre

CATERING PACKAGES

Stone Bar Grill & Function Centre
1-3000 STONE | 240 High Street, Melton Victoria



HOW TO ORDER & TERMS & CONDITIONS

Terms & Conditions

DELIVERY TIMES AND FEES

Free delivery to Melton and surrounding areas with orders over \$100.00, alternatively pick up from 240 High Street. Weekend and public holiday deliveries may incur a delivery charge.

PRICING

Stone Bar & Grill reserve the right to amend pricing at any time. All Gluten-free platters will incur additional charges. All pricing is current at time of printing.

PAYMENT

All orders are to be paid in full 72 hours before delivery/pickup.

CANCELLATION

Payments are non-refundable if cancelled with in 7 days of required date.

How To Order

PHONE

Call 1-3000 STONE (1-300 078 663)

EMAIL

Send us an email to info@stonebarandgrill.com.au, emailed orders must be sent 72 hours in advance, if placed in less than 72 hours please contact us directly.



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BREAKFAST

SERVES
10
PEOPLE

GLUTEN
FREE
UPON
REQUEST

Bakery Fresh Croissants (10 Pcs)

With your choice of fillings:

Strawberry compote & butter	55.0
Apricot compote & butter	55.0
Virginian ham & Swiss cheese	65.0
Virginian ham, Swiss cheese & vine-ripened tomatoes	65.0

Focaccia (20 Pcs)

With your choice of fillings:

Tomato & cheese	70.0
Farm fresh egg & smoky bacon	75.0
Virginian ham & Swiss cheese	75.0

Hot English Muffins (12 Pcs)

With your choice of fillings:

Tomato & tasty cheese	60.0
Smoky bacon & egg	85.0
Sweet muffin platter - mix berry & chocolate chips	60.0
Danish platter - apple, apricot, & mix berry	60.0



MORNING & AFTERNOON TEA

SERVES
10
PEOPLE

GLUTEN
FREE
UPON
REQUEST

Platters

Sweet cake fingers (g) (20pcs)

65.0

An assortment of homemade:

Chocolate mud cakes, banana-walnut cakes or vanilla cheesecakes

Freshly baked traditional scones* (20pcs)

60.0

Accompanied by strawberry jam and whipped cream

Savory muffins (20pcs)

65.0

A selection of freshly made roast pumpkin and feta, sweet potato or zucchini/kalamata olives/roasted capsicum savoury muffins

Mini quiche (20pcs)

65.0

A selection of homemade Quiche Lorraine, spinach or feta quiche

Fresh seasonal fruit platter (g)

70.0

Served with honey and yogurt



This item is approved by Nutrition Australia

HOT PLATTERS

SERVES
10
PEOPLE

GLUTEN
FREE
UPON
REQUEST

Asian Yum Cha platter (40pcs) 95.0

A selection of vegetarian samosa, cocktail spring rolls, mini dim sims and wontons with Asian dipping sauces

Homemade gourmet pies/pastry (20pcs) 80.0 ✓

Your choice of 2 items:

Chunky beef pie, beef and mushroom pie, beef and onion pie, sausage roll, mini quiche, vegetable roll, vegetable pasties or spinach and ricotta turnovers

Salt & pepper calamari (g) (30-40pcs) 99.0

Bay fresh calamari coated in sea salt, Szechuan pepper. Served with fresh roquette and tartare sauce

Hot roast platter (g) (30 pcs) 120.0

Your selection of two meats:

Roasted leg of lamb, roasted pork, roast beef or chicken. Served with gravy

Stone bbq platter (40pcs) 160.0

A flame grilled selection of marinated lamb chops, continental pork sausage, satay chicken tenders and bbq pork ribs

Hot roasted vegetable platter (v) (vg) 55.0

Roasted potatoes, pumpkin, carrots, capsicum, onion and garlic

Side Options (serves 2 people):

- Beer battered chips \$10
- Creamy mashed potato \$10

Mixed seafood platter (50pcs) 200.0

A selection of beer battered fish goujons, sautéed garlic scallops and prawns, salt 'n' pepper calamari. Served with tartare sauce

Mini beef sliders (15pcs) 75.0

Prime mini hamburgers served with tomato relish and coleslaw

Crunchy chicken wings (30pcs) 85.0

Crunchy spicy chicken wings served with an Asian plum sauce

Satay chicken & beef skewers (g) (20pcs) 85.0

Tender chicken and beef pieces served with our chefs own traditional satay sauce



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FORK DISHES

SERVED
WITH RICE

SERVES
10
PEOPLE

ALL
GLUTEN
FREE

Served on aromatic saffron rice

Thai green chicken curry 100.0

Authentic Thai Green curry with Asian vegetables

Chicken Scallopini 100.0

Served in a creamy mushroom sauce

Madras lamb curry 100.0

Authentic Indian style curry

Butter Chicken 100.0

Authentic South Indian style curry

Chickpea and potato Curry (V) 100.0

Authentic Veggie curry



PASTAS

SERVES
10
PEOPLE

Available in Spaghetti, Penne or Tagliatelle

Lasagne

70.0

Layers of fresh pasta filled with bolognese and béchamel sauce

Pollo funghi

75.0

Chicken, mushroom in a white wine garlic creamy sauce

Napolitana

55.0

Home-style tomato sauce

Chicken & avocado

75.0

Chicken, mushroom and avocado

Bolognese

60.0

Traditional Italian meat sauce

Romana

75.0

Seared chicken, mushroom and spring onion tossed through a creamy Napolitana sauce

Amatriciana

70.0

Hot salami, capsicum, Napolitana sauce and hint of chilli

Marinara

90.0

Assorted seafood finished in a creamy Napoli sauce

Carbonara

75.0

Smoky bacon, garlic in a creamy white wine sauce

Vegetarian

70.0

Oven roasted pumpkin, sun-dried tomatoes, baby spinach, feta cheese in a creamy Napolitana sauce



SALADS & COLD PLATTERS

SERVES
10
PEOPLE

Salads

Potato salad (g) 60.0

Potato, red onion, crispy bacon, egg and home-style mayo

Coleslaw (g) ✓ 55.0

Cabbage, carrot, Spanish onion, capsicum with chefs special coleslaw dressing

Caesar salad 60.0

Baby Cos leaves, crispy bacon, garlic infused croutons, shaved Parmesan with a traditional creamy anchovy dressing and served with a freshly poached egg

Greek salad (g) ✓ 55.0

Mixed lettuce, tomato, cucumber, Spanish onion, feta cheese, black olives topped with fresh herb and lemon dressing

Pesto pasta salad 60.0

A mix of sweet corn, carrots, spring onions, semi dried tomatoes tossed with a pesto mayo

Oriental rice salad 60.0

A mixture of red capsicum, sweet corn, spring onion, bean shoots, Spanish onion with an Asian inspired dressing

Kale Caesar salad ✓ 65.0

Kale, cos lettuce, Virginian ham, poached eggs, Parmesan cheese and served with anchovy dressing

Cold Platters

Antipasto platter (g) 95.0

Freshly cut prosciutto, Italian Sopressa, Virginian ham, chargrilled eggplant and zucchini, kalamata olives, feta cheese served with crusty bread

Vegetarian antipasto platter (g) 70.0

Chargrilled eggplant and zucchini, kalamata olives, sun-dried tomato, bocconcini, feta cheese, stuffed bell peppers with toasted herb bread

Three dip plate (g) 65.0

An arrangement of homemade hummus dip, tzatziki dip avocado dip served with crispy pita bread and vegetable batons

Fresh seasonal fruit platter (g) ✓ 70.0

Served with honey and yogurt



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SANDWICH/ WRAPS/ FOCACCIA PLATTERS

SERVES
10
PEOPLE

GLUTEN
FREE
UPON
REQUEST

Gourmet sandwiches* (40pcs)	80.0
✓ Wrapalicious wraps* (20pcs)	85.0
Funky focaccias* (20pcs)	90.0

With your choice of 3 fillings listed below:

- Virginian ham, Swiss cheese, tomato relish
- Tender chicken, avocado, homemade egg mayo
- Roast beef, spinach, red onion and creamy horse radish
- Atlantic smoked salmon, capers, red onion, wild roquette and cream cheese
- B.E.L.T – bacon, egg, lettuce, tomato, homemade mayo
- Roast turkey, Cranberry spread, cucumber, carrot, grain mustard
- Tandoori chicken, cucumber, spinach and tzatziki
- Curried egg, Swiss cheese, cos lettuce and egg mayo
- Marinated eggplant, chargrilled zucchini, roasted red peppers, feta and pesto mayo
- Salami, olives, fire roasted red peppers, pesto mayo
- Virginian ham, fire roasted peppers Spanish onion and honey mustard mayo

Drinks

S.Pellegrino Sparkling 750ml	8.5
Soft drinks 1.25lt	6.0
Pepsi, Pepsi Max, Lemonade	



GLUTEN FREE

Gourmet sandwiches* (40pcs) 95.0

 **Fresh Seasonal Fruit Platter 70.0**
Served with honey and yogurt

Antipasto platter 100.0

Freshly cut prosciutto, Italian Sopressa, Virginian ham, chargrilled eggplant and zucchini, kalamata olives, feta cheese served with crusty bread



Vegetarian antipasto platter 80.0

Chargrilled eggplant and zucchini, kalamata olives, sun-dried tomato, bocconcini, feta cheese, stuffed bell peppers with toasted herb bread

Three dip plate 70.0

An arrangement of homemade hummus dip, tzatziki dip avocado dip served with crispy pita bread and vegetable batons

Freshly baked traditional scones* (20pcs) 70.0

Accompanied by strawberry jam and whipped cream

Homemade gourmet pies /pastry (20pcs) 90.0

Your choice of 2 items:

Chunky beef pie, sausage roll, or mini quiche



Salt & pepper calamari (30-40pcs) 99.0

Bay fresh calamari coated in sea salt, Szechuan pepper. Served with fresh roquette and tartare sauce

Crunchy chicken wings (30pcs) 60.0

Crunchy spicy chicken wings served with an Asian plum sauce

Satay chicken & beef skewers (20pcs) 60.0

Tender chicken and beef pieces served with our chefs own traditional satay sauce

Hot roast platter (g) 30pcs 120.0

Your selection of two meats:

Roasted leg of lamb, roasted pork, roast beef or chicken. Served with gravy

All Pastas can be made Gluten-free for an additional \$15 per platter from the Pasta menu (excluding lasagne).

Please note that Gluten-free items must be specified at time of order.



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OUR STORY

Here at Stone Bar & Grill we strive for the highest standard in service and catering in the hospitality industry.

Our Menu is extensive, and we range from office lunches, conference catering, canapés, finger food, event bbq's, private parties, birthdays and weddings.

Our menu is prepared fresh for every function, and uses local produce and grocers to provide our delicious food. Stone Bar & Grill guarantee you won't be disappointed

