

STONE SOUP WINTER 2022 CATERING MENU

All meals are individually packed in bags for your safety & convenience If you wish, we can provide a Family Style Option

Lunch Options:

Sandwich Meal: \$15/person

Comes with choice of sandwich, side salad & snack

The "BIG" Salad: \$14/person

Choice of large salad plus snack

Soup Sandwich Combo: \$17/person

Choice of soup & sandwich

Dessert: \$4/person

Individually packaged freshly baked bars, cookies or brownies

Beverages: \$3/person

Choice of: Iced Tea, Sodas, or soda water. Beer/Wine selection also available

SOUP

Yellow Curry Squash (v, qf)

Spicy blend of Thai yellow curry, squash and coconut milk

NY Penicillin

Our scratch-made chicken noodle soup with roasted seasonal vegetables & zesty almond pesto

Creamy Potato Leek (veg)

Creamy, delicious & filling! This recipe was honed over time by teaching our Tier 1 participants.

Chili (veg option)

Slow cooked tomato-based chilli with either ground beef of vegan sausage

THE BIG SALADS

The Not So Simple: (veg option, gf)

Seasonal farm greens and vegetables, toasted nuts and dried cranberries, with your choice of chicken or tempeh and choice of vinaignette or buttermilk ranch dressing

Taco Salad (nut free, veg option)

Black beans, spanish rice, ground beef, pico de gallo, cheese, chipotle ranch, over romaine lettuce, with tortilla chips. Vegetarian and/or vegan option available

Peter & Nance Grain Salad (v, nut free)

Farro, Roasted Cauliflower, Radicchio, & Olives topped with Guajillo vinaigrette

Three Bean & Squash Salad (vegan, GF)

A medley of hearty beans & delicata squash with a zesty vinaigrette

SANDWICHES

The Annette

Tender turkey confit, sauerkraut, swiss, & our 10,000 Island' dressing on rye

Veggie Wrap (v, nut free)

Charred brussel sprouts, hummus, & roasted oyster mushrooms, sprinkled with za'atar

Chicken Salad

Shredded tender chicken with greens & tomato on hearty como bread

BBQ chicken, pork, or jackfruit (veg/vegan option)

Sweet & tangy BBQ sauce makes this masterpiece hard to put down!

All Orders in Advance

An 18% service fee will be added to all orders; \$15 delivery charge within 5 miles Stone Soup PDX | 306 NW Broadway, PDX www.stonesouppdx.com



STONE SOUP WINTER 2022 DINNER MENU

Appetizers: (For meals, choice of two. For cocktail parties, choice of five)

Black & Bleu Flank Steak Crostini

Chickpea & delicata squash crostini (Veq)

Veggie Flatbread Bites with za'atar drizzle (Vegan)

Charcuterie & Cheese Board

Hummus and/or Tzatziki plus Vegqie Bites (GF, Vegan)

Pickle/Olive Plate (GF, Vegan)

Cheesy Crisps (Veq)

Build Your Own Taco Bar (veg/vegan options)

Mediterranean Mezze Plate (veg. vegan option)

Brownie/Cookie Platter

Coursed Dinner

First Course:

The Not-So-Simple Salad, Seasonal greens and vegetables, farmers cheese, walnuts and dried cranberries with Sherry-Shallot Vinaigrette (GF, veg. vegan option)

Can't Stop the Beets, Fire-roasted beets, chili peppers, goat cheese and toasted almonds (GF, veg, vegan option)

Second Course (Choice of two):

Za'atar spiced chicken with curried squash and red lentils (GF)
Grilled Flank steak, roasted potatoes and creamed kale (GF)
Jambalaya with Braised Collards (GF, veg/vegan option)
Chicken Pot Pie with House-made Biscuit topping (veg/vegan/GF options)
Southern BBQ Plate (GF/veg/vegan options)

Dessert:

Warm Brownie & Salted Caramel Sundae

Contact us for Pricing information



Price List for Dinner Catering

Option	Description:	Price per person
Emerald	Appetizers Only (Choice of 5)	\$20-25
Ruby	Three-course meal	\$45*
	Food Add Ons	
	Adding Appetizers	+\$5-\$15
	Beverage Add Ons	
	Bottomless soda, juice, ice tea & water	\$5
	No Host Bar; Set Up & Service	\$100 total
	Bar Service (Based on Consumption) - House Wine starts at \$28/bottle, beer \$6/can or bottle, cocktails range from \$8-\$12.	Varies
	House wines (red, white & rosé) & beer	+\$12
	Upgraded Beverage Package: Expanded wine list, House spirits and mixed drinks, coffee, tea.	+\$20
	Premium Beverage Package: Expanded wine list, Top Shelf spirits and mixed drinks, customized cocktail for the event, coffee, tea.	+\$30
	Coffee & Tea service	\$5
	Additional Add Ons	
	Linens	\$125 total
	Room Rental (if not included in food package)	\$300
	*Price Inclusive of Room Rental, Staff, OLCC Licensed Bartender	
	Local spirit tasting and/or Alcohol Education available upon request	
	18% Gratuity will be added to the final price \$750 minimum spend required to book Stone Soup as a private dining venue	



Education and Entertainment Add Ons

Beverage Education: Paired Wine Tasting - Flight of 6 local Oregon wines to match the menu courses	+\$25
Beverage Education: Local distilleries - Taste 5 spirits created right here in Rose City and learn about the PDX distillation culture	+\$30
Beverage Education: Bourbon 101 - Learn the basics of bourbon distillation and origins, while tasting 5 top-shelf bourbons	+\$30
Beverage Education: Scotch 101 - Learn the difference between islay and highland plus more, while tasting 5 single-malt scotches	+\$40
Entertainment: Solo Musician	\$400
Entertainment: Jazz Trio	\$1000
Entertainment: Sand-up Comedian	Varies
Beverage Education: Paired Wine Tasting - Flight of 6 local Oregon wines to match the menu courses	+\$25
Beverage Education: Local distilleries - Taste 5 spirits created right here in Rose City and learn about the PDX distillation culture	+\$30
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