



RESTAURANT

Stone
Soup



WINE BAR CATERING



1522 E. Rutherford St.
Landrum, SC
Phone:864-457-5255

Thank you for inquiring about catering with Stone Soup

As a full service catering company we are proud to offer a diverse array of the highest quality food and services for your everyday needs or for that very special occasion. Using the same culinary expertise that has distinguished the Stone Soup Restaurant since its founding, we are ready to prepare food for any size gathering, be it a small luncheon or a grand dinner party. The preparation and beautiful presentation of delicious gourmet food, utilizing the highest quality ingredients, has been the standard for our notable success.

Stone Soup Restaurant was founded in 2004 with a specific goal, to bring the highest quality and the most delectable food to North and South Carolina. The response has been extraordinary. Visit us, enjoy a delicious lunch, and return for the finest evening dining imaginable, and keep us in mind for your personal catering

Breakfast

All items priced per person. We require a minimum of 8 person per selection

Spinach Pie

With feta cheese & pine nuts

\$4.95 per person

Fresh Fruit Kabobs

Chunks of fresh pineapple, grapes, strawberries and other seasonal fruits

Served with a sweet yogurt dip

\$2.95 per person

Frittatas

A delectable egg & cheese casserole

Garden vegetable or meat

\$3.95 per person for vegetable

\$4.50 per person for meat

Stuffed Croissants

Delicate pastry stuffed with ham & cheese or spinach & cheese

\$3.95 per person

Baked Goods Platters

Assorted fresh bagels

New York style crumb cake

Blackberry corn bread

Banana nut bread

Homemade English Scones

Blueberry, Pumpkin, or Bran Muffins

*Served with honey, maple or strawberry butter, plain or flavored cream
cheese*

\$3.25 per person

Hot Beverages

We feature Little River Roasters coffee

Organic Costa Rican Regular and French roast Decaf.,

Hot tea with all condiments

\$2.00 per person

Luncheon Platters

Minimum of 6 per order

Wrap Platter

A beautiful assortment of color & flavor
Choose from Turkey Club, Greek Chicken, Tuna, Chicken Caesar, Thai
Chicken or Mediterranean Roasted Veggies
\$6.95 per wrap

The Salad Bowl

Unique, freshly made salads that are
beautifully presented will round out your favorite luncheon platter.

Choose from:

Garden Salad: *Tomato, cucumber, Croutons*

Greek Salad: *feta, black olives, tomato, cucumber,, red onion*

Orchard: *green apples, mandarin orange, toasted almonds and bleu cheese*

Cobb Salad: *cheese, hard boiled egg, tomato, cucumber,, chicken, bacon*

Caesar Salad: *Romaine, gorgonzola, spiced nuts*

Pasta Salad

Dressings-*Balsamic, Buttermilk, Honey poppy seed,
Blue cheese*

Small Bowl (*serves 8-10*)...\$32.00

Large Bowl (*serves 12-15*)\$39.00

Gourmet Box Lunch

When you want an individual meal for each person, these delicious lunches
are perfect. You choose a wrap or sandwich, & a side. We'll add chips, con-
ditions and utensils plus a dessert and put it all in a plastic
container ready to go.

Sandwiches include: Clucker old fashioned or curry chicken salad, Applewood BLT,

Smoken' TurkeyPortabello Delight or custom sandwiches

Sides: Pasta Salad, potato salad, green salad

\$8.75 per person

Tureen of Homemade Soup

Choose from our many choices of homemade soups.

A tureen serves 10-12 people

\$35.00 per tureen

Cold Appetizers

Stuffed

- Pepadew Peppers with herb cheese
 - Mini Caesar salad Croustade
 - Cucumber Cups with Smoked Trout Mousse
 - Deviled Egg Collections
 - Stuffed Cherry Tomatoes
 - Spanikopitas (*filo dough with spinach and cheese*)
 - Grapes rolled in blue cheese spread and roasted nuts
- \$24.00 per dozen

On Crostini Toast

- Tomato & Basil Bruchetta
 - Steak au Poivre
 - Curry Chicken Salad
 - Smoked trout Mousse
 - Roasted Eggplant Caviar
 - Fig and gorgonzola
- \$26.00 per dozen

Mini Skewers

- Marinated fresh Mozzarella, Basil
 - Cherry Tomatoes ,
 - Melon wrapped in Prosciutto Ham,
 - Lemon Marinated tortellini with
 - sundried tomato
 - Fresh fruit chunks
- \$22.00 per dozen

Dips

- Black Bean
 - Caramelized Onion
 - Old Fashioned Pimento Cheese
 - Hummus
 - Sundried Tomato
 - Fresh Tomato Salsa
- Served with pita or tortilla chips*
- \$3.00 per person

That's Nuts!

- Spiced Nuts
 - Ginger Scented Pecans
- \$1.00 per person

Gourmet Cheese Platters

A delicious assortment of fine cheese on a beautifully displayed platter surrounded by a variety of gourmet crackers. We'll select fine U.S. and English cheddars, Spanish Cabreles, Italian Taleggio, French Brie and more.

\$4.00 per person and up

Hot hors d'oeuvres

Hot Dips

Delicious Hot Dips served with toasted Crostini

Artichoke Spinach

Three Cheese

Crabmeat

\$3.25 per person

Warm Platters

Mix and match for a wonderful warm treat.

Stuffed Mushrooms

Spinach Squares

BBQ Meatballs

Mini Quiche

Buffalo Wings with Bleu Cheese

Mini Crab Cakes with Remolaude Sauce

Smoked Duck Rolls with Hosin sauce

Figs in a Blanket

(fig wrapped with pork tenderloin and a honey balsamic drizzle)

Beef Tenderloin Asian Wrap

(with soy dipping sauce)

Mini Lobster Cigars with Tempura dipping sauce and an Apricot drizzle

Thai Shrimp Cakes with Cilantro Cream

Mini Corn Cakes with Spicy Mango Salsa

\$24-\$30 per dozen

Cold Buffet

Minimum order is for 8 people per selection

Salad Toppers

A base of fresh romaine lettuce topped with these delicious salads

Curried Chicken Salad

Old fashioned Chicken Salad

Shrimp and Pasta Shell Salad

in lemon dill vinaigrette

Tuna Salad

With apple, sunflower seeds and avocado

Turkey Waldorf

With dried apricot and goat cheese

Tuna Nicoise

With black olives and feta

Grilled Salmon Salad

with Raspberry Vinaigrette

\$9.00 per LB or \$4.00 per person

Side Salads

Potato Salad

Fresh Seasonal Fruit Salad

Tomato Cucumber

With red onion and feta

Tuscan White Bean Salad

With spinach, olives, sundried tomatoes

Succotash Salad

Cold Szechwan Noodles

Curried Couscous

Artichoke Pasta Salad

Spinach Tortellini

Tabbouleh & Feta

Blackeyed Pea Salad

With roasted butternut squash and goat cheese

\$6.99 per LB or \$2.50 per person

Hot Buffet Entrees

*These are our basic ideas for creating delicious casual meals
We'll be happy to discuss and price any other menu ideas you may have.
Minimum order is for 8 people per selection*

Poultry

Bourbon Soaked Chicken Breast

With Peach Chutney

Chipotle Mac & Cheese with Chicken

Chicken Pot Pie

Stuffed Chicken Breasts

With spinach and ricotta cheese and Sundried Tomatoes

Pulled Turkey BBQ

Turkey Meatloaf

\$6.50-\$8.00 per person

Seafood

Our House favorite Shrimp and Stone-ground Yellow Grits

with Tasso Gravy

Crab cakes

with remolaude sauce

Low Country Boil

Grilled Salmon with Salsa Verde

Fresh herb sauce

Grilled Tuna

With balsamic glazed scallion and wasabi

\$9.50-\$15.00 per person

Meat

Tequila Lime Skirt Steak

Beef Tenderloin

with gorgonzola cheese sauce

Old Fashioned Pot Roast

With seasonal vegetables

Tuscan Stuffed Pork Loin

With cornbread fennel and herbs

Maple Glazed Ham

Moussaka

\$9.50-\$12.00 per person

Pasta

Lasagna

(Grilled Vegetable or Meat)

Pasta Primavera

\$10.00 per person

Hot Buffet Accompaniments

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Minimum order is for 8 people per selection.*

Vegetable Sides

Grilled Stuffed Portobello Mushrooms

With spinach and mashed potatoes

Pesto Green Beans with Tomatoes

Gingered Baby Carrots

Tied Asparagus Bundles

(in season)

Black Bean & Yellow Rice Salad

Grilled Zucchini & Sundried Tomatoes

Roasted Tomatoes

With garlic and basil

Corn Pudding

Market made Chunky Applesauce

\$3.00 per person

Breads

Variety of small Dinner Rolls

Ciabatta

Southern Corn Bread

Focaccia

\$1.00 per person

Potatoes & Grains

Twice Baked Potatoes

New Potatoes

With tomatoes, and thyme

Potatoes au Gratin

Garlic Mashed Potatoes

Wild Rice Salad

Szechwan Noodles

Curried Couscous

\$2.00 per person

Desserts

Decadent Cakes

Priced per slice. Minimum 12 slices per selection

Butter Pecan
German Chocolate
Coconut Cake with Lemon Curd
Various Cheese Cakes
Triple Layer Carrot Cake
\$5.50 per slice

Marvelous Pies

Priced per slice. Minimum 12 slices per selection

Lemon Meringue
Key Lime
Bourbon Pecan
Molasses Sweet Potato Pie
Seasonal Fruit Cobblers
\$3.50 per slice

Platters of Goodies

Price per dozen. Minimum 1 dozen per selection

Dark Chocolate Truffles
Country Dessert Basket with
Fresh Fruit
Mini Meringues with Fresh Fruit
Citrus Ginger Tarts
Mini Chocolate Truffle Cake
\$2.50 per person

Our Homemade Cookies

Price per dozen. Minimum 1 dozen per selection

Chocolate Chip
Fudge Chocolate Chip
Old Fashion Sugar
Oatmeal Raisin
Coconut Macaroon
Ginger Snaps
\$10 per dozen

Dessert Bars

Price per piece. Minimum 8 slices per selection

Blondies
Outrageous Brownies
Lemon Squares With Blueberries
\$2.50 per slice

Additional Desserts

Banana Pudding
Bourbon Bread Pudding
\$5.50 per person

General Information

Stone Soup offers a full range of catering options, from the simple customer pickup to the deluxe package which includes planning, preparation, delivery, setup and cleanup.

Delivery: There is no charge for catering deliveries over \$50 for the local area.. Beyond that , there is an additional charge depending on location.

Rentals: Catering supplies such as plates, utensils, glasses, tables , chairs and linens can be rented. Prices will depend on the number of guests and the style of items. Please note that all rented items must be returned clean and therefore require the Stone Soup service staff to do so.

Disposables: Stone Soup can provide disposable dishes, napkins, cups and utensils. Please add \$1.00 per person.

Service: The number of servers depends on the style of the party and the number of guests expected to attend. The charge per hour per server is \$19 including tax. The servers will be dressed in black pants and white dress shirt unless other attire is requested. The charge for service starts when the staff member arrives at Stone Soup to pick up supplies for the party and concludes when the server and supplies are back at the restaurant. We add a 15% gratuity of the total food charge to your final invoice. The gratuity

Is divided proportionally between all the staff that participated in the planning, preparation, delivery and service of your event. There is no tax on any service charge.

Terms: Stone Soup requires a 10% deposit upon order to hold the date of your event. A non refundable payment of 50% is due prior to the event along with a final guest count. The final invoice will be mailed following the event and payment should be made within two weeks. We accept cash, checks, Visa, MC, or Discover.

Cancellation policy: In the event that a party cancels (for inclement weather etc.) we have the following policy: A party which cancels at least two days ahead of time and reschedules will be charged only for items that are perishable or which have already been ordered and are not returnable. A party which cancels at least two days ahead of the party and does not reschedule will be charged 100% of the party. A party which cancels on the day of the party will be charged 100% of the total cost of the party. All deposits are non refundable.

The Story of Stone Soup

Many years ago, a thin, old woman came to a tiny village after a long journey. Without food or any money to purchase a meal, she hoped to find a kind villager who would spare a morsel to end her hunger.

At the end of the village stood a house. The old lady knocked on the door and explained to the lady of the house that she was in dire need of food. "I'm sorry," the lady replied. "I can scarcely feed my own family! I can give you nothing."

Again and again the old woman asked for food at every house in the village, but was turned down by all the villagers. The old woman went to the center of the village and pulled a large pot and a stone out of her bag. Curious villagers watched as the old woman built a fire under the large pot and placed the stone and water in the pot.

One villager asked, "Why do you waste your time boiling a stone?" "This is no waste of time," she replied. "I'm preparing a delicious stone soup which I'll be happy to share with you. But to make it even more delicious, if you could find a bit of carrot or an onion or old squash, we can add that to the soup."

One by one the curious onlookers began bringing bits and pieces of vegetables from their sparse larders to the boiling pot, which was soon filled to the brim. And it wasn't long before the satisfying aroma of boiling vegetable soup could be noticed throughout the village.

The old woman tasted the hot, vegetable goodness and announced, "The Stone Soup is ready. Bring your cups and bowls and enjoy a tasty and nutritious meal." There was more than enough for all; and, indeed, cheered and warmed by the wonderful soup, all the villagers agreed the stone soup made the best meal they had eaten for a long, long time. That night neither the villagers or the old woman went to bed hungry.

"What can be accomplished when individuals pull together toward a common goal."

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