

STONE SOUPE

Fine Food ★ Gourmet Catering ★ Made Fresh



Catering Menu



East Setauket

STONE SOUPE

232 N. Belle Mead Road
East Setauket, NY
11733

(631)675-1930

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Hauppauge

STONE SOUPE CAFÉ

100 Motor Parkway
Hauppauge, NY
11788

(631)656-8666

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www.stonesoupe.net

Great Food. Great Vibes.



Growing up in an Italian/Latin household, Executive Chef David Rodriguez worked by his mother's side watching her cook, and eventually developing his own specialty dishes. At the age of thirteen, he took his first job at a local French restaurant. Working in kitchens throughout high school, he won a scholarship to The Culinary Academy in Hyde Park, NY.

David's résumé includes, La Marmite, La Coquille, GEM Caterers and NY Hospital Cornell Medical Center to name a few.

Inspired by the children's book, *Stone Soup*, coupled with David's expert knowledge of a variety of cuisine's including French, Italian, Asian, Greek and Latin, STONE SOUPE Fine Food and Catering was born.

STONE SOUPE is a community of people coming together to great food and a great vibe. When you cater with us, you'll be taken care of by our awesome staff. We'll plan and prepare fresh, homemade fare that you're sure to love.

WE LOOK FORWARD TO SERVING YOU AGAIN AND AGAIN.



Breakfast

POWERHOUSE BREAKFAST

Homemade cinnamon french toast, fluffy scrambled eggs, crisp bacon, smoked sausage, home fries and freshly baked buttermilk cheddar biscuits, served with coffee, tea or juice.

\$12.95 - per person

CONTINENTAL BREAKFAST

Delightful assortment of bagels, muffins and danish. Beautifully garnished and arranged in a basket, accompanied by whipped cream cheese, butter and jelly.

\$4.95 - per person

FRITTATA TRAY

Whipped whole eggs are mixed with an assortment of fresh seasonal vegetables, potato and cheddar jack cheese. Oven baked to perfection.

\$50.00 - Small | **\$95.00** - Large
Add Meat: Bacon, Sausage or Ham for
Additional \$5 per tray.

PANCAKES.....**\$30** - Half | **\$60** - Full

FRENCH TOAST.....**\$30** - Half | **\$60** - Full

SCRAMBLED EGGS.....**\$40** - Half | **\$70** - Full

BACON.....**\$45** - Half | **\$90** - Full

SAUSAGE.....**\$40** - Half | **\$75** - Full

HOMEFRIES.....**\$30** - Half | **\$60** - Full

BELGIAN WAFFLE BAR

Light, fluffy Belgian style waffles accompanied by fresh whipped cream, chocolate ganache, toasted almond & walnut mix, strawberry banana salsa and Vermont maple syrup.

\$7.95 - per person

STONE SOUPE OMELET STATION

Bring our Chef to you, to prepare the omelet of your choice.

\$10.95 - per person
10 Person Minimum
Plus \$75 for Chef Service

EGG WRAP PLATTERS

(Bacon, Sausage, Ham)

\$6.95 - per person
\$8.95 - for Egg Whites

BREAKFAST HEROS

(Bacon, Sausage, or Ham)

\$15.95 - per foot
\$18.95 - for Egg Whites



Local. Chef Made.
Fine Foods.

Starters

Minimum Order
= 2 Dozen

CHEESE DISPLAY

Selection of imported and domestic cheeses with assorted flat breads & crisps garnished with fresh red grapes and strawberries.

\$45.00 - Small | \$80.00 - Large

TOMATO MOZZARELLA CAPRESE PLATTER

Fresh sliced roma tomatoes with red onion, fresh basil leaves, served with garlic & herb marinated fresh mozzarella bocconcini.

\$45.00 - Small | \$85.00 - Large

JUMBO SHRIMP COCKTAIL

Served with fresh cocktail sauce and lemon wedges.

\$95.00 - Small | \$185.00 - Large

ANTIPASTO

An arrangement of Italian favorites. Grilled vegetables, cured olives, salami & provolone trumpets, pesto tomato & mozzarella, pepperoncini, balsamic portobellos and parmesan flats.

\$75.00 - Small | \$150.00 - Large

ATHENIAN HUMMUS & PITA BASKET

\$40 - Small | \$75 - Large

BBQ PULLED PORK SLIDERS W/ CHEDDAR

\$25 - per dozen

MINI BEEF WELLINGTON

\$25 - per dozen

Hors D'oeuvres

SWEDISH MEATBALLS

\$15.00 - per dozen

TERIYAKI SWEDISH MEATBALLS

\$15.00 - per dozen

MINI CRAB CAKES W/ TARTAR SAUCE

\$18.00 - per dozen

RASPBERRY & BRIE PUFF PASTRY TURNOVERS

\$18.00 - per dozen

MANGO BBQ SHRIMP SKEWERS

\$25.00 - per dozen

HOMEMADE MINI KNISHES

\$15.00 - per dozen

PASTRAMI REUBEN KNISHES

\$18.00 - per dozen

JAMAICAN BEEF PATTIES W/ MANGO CHUTNEY DIP

\$20.00 - per dozen

CHICKEN WINGS

Buffalo, Asian or BBQ served with celery, carrots and dressing.

\$45.00 - Small | \$85.00 - Large

CHICKEN FINGERS

Three styles, plain, buffalo or sesame ginger! Served with cool blue cheese dressing, carrots & celery.

\$45.00 - Small | \$90.00 - Large

PUB BURGERS

Mini handmade angus burgers grilled and topped with or without cheese, ketchup & sliced dill pickle.

\$25.00 - per dozen

SEARED TUNA TATAKI

Sesame crusted tuna with five spices and red pepper flakes served with rice crackers and a honey ginger wasabi dip.

Market Price

PEPPER CRUSTED FILET MIGNON

Sliced black pepper crusted filet mignon served with toasted croustade & garlic aioli.

Market Price

BEEF & CHICKEN EMPANADAS

\$25 - per dozen

MAC & CHEESE BITES

\$40 - Half | \$75 - Full

MOZZARELLA STICKS

\$45 - Half | \$80 - Full

FRIED RAVIOLI W/ MARINARA

\$45 - Half | \$80 - Full

HERBED GOAT CHEESE & CANDIED WALNUT TRUFFLES

\$18.00 - per dozen

SCALLOPS WRAPPED IN BACON

\$22.00 - per dozen

PIGS IN BLANKETS

\$40 - Half | \$70 - Full

BEEF EMPANADAS WITH HONEY CHIPOTLE DIP

\$20.00 - per dozen

PROSCIUTTO WRAPPED ASPARAGUS

\$18.00 - per dozen

TOMATO BASIL MOZZARELLA SKEWERS

\$15.00 - per dozen

COCONUT SHRIMP W/ ORANGE TERIYAKI MARMALADE

\$24.00 - per dozen

ASIAN CHICKEN SATE

\$18.00 - per dozen

VEGETABLE CHEDDAR STUFFED MUSHROOM CAPS

\$18.00 - per dozen

Party Baskets

MEXICAN BASKET

Homemade guacamole, pico de gallo, pineapple-mango salsa, creamy Southwest sour cream, served in tortilla bowls, surrounded by tri-color tortilla chips.

\$40.00 - Small | \$80.00 - Large

MEDITERRANEAN BASKET

Greek hummus, Mideast eggplant puree, spinach artichoke dip, served with toasted pita points, sweet potato & olive chips and assorted flat breads.

\$50.00 - Small | \$85.00 - Large

Sandwich Baskets

SANDWICH EXTRAVAGANZA \$11.95 - per person

All of our gourmet wraps & sandwiches served on artisan bread sliced & beautifully arranged in a basket. Served with choice of house salads.

FRESH TURKEY CARVER Roasted turkey breast, spinach artichoke, roasted tomatoes & lettuce on an 8-grain wheat baguette.

PANINI NAPOLI Balsamic portobello, fresh mozzarella, breaded eggplant, roasted peppers w/ spinach artichoke spread on a ww focaccia square.

PLUM TOMATO MOZZARELLA Roma plum tomatoes, fresh mozzarella, fresh basil, balsamic vinaigrette & roasted peppers on a rustic square.

TOASTED ALMOND Honey maple turkey, imported brie, oven dried apple slices & honey mustard almond aioli.

THE S.O.B. (South of Border, not what you're thinking) Ranchero grilled chicken, sliced avocado, pico de gallo & chipotle mayo spread.

PANINI SUPREME *Pressed to Impress!* \$12.95 - per person

An assortment of our "Souper 8" Paninis, toasted crisp on our panini grill, cooled down, sliced and arranged in a basket. Served with choice of house salads.

TOASTED ALMOND

PANINI NAPOLI

THE S.O.B.

STONE SOUPE DIAMOND Grilled marinated chicken, cheddar cheese, crisp smoked bacon and BBQ ranch spread on panini bread.

SALAD CHOICES:

POTATO, MACARONI, COLE SLAW

STONE PASTA Radiatore, Marinated sundried tomatoes, Fresh spinach in parmesan, garlic & oil

CRISP STRINGBEAN SALAD Fresh mushroom, Bell peppers, Red onion, Red wine vinaigrette



BRUSCHETTA BASKET

Roma tomatoes, fresh basil, red onions, fresh mozzarella, roasted garlic & parmesan cheese served with toasted croutons.

\$40.00 - Small | \$80.00 - Large

CRUDITE BASKET

A lovely medley of fresh seasonal vegetables arranged in a basket served with creamy spinach ranch dip.

\$40.00 - Small | \$75.00 - Large

HEATHERWOOD Grilled chicken, sundried tomatoes & fresh mozzarella w/ fresh pesto mayo, served on an eight grain whole wheat baguette.

CRANBERRY PECAN CHICKEN SALAD Served w/ green leaf lettuce on 7-grain sliced bread.

TURKEY BLT WRAP Oven gold turkey, roma tomatoes, crisp bacon & lettuce w/ buttermilk ranch spread, wrapped in a fresh flour tortilla.

SEAWOLF WRAP Roast beef, aged horseradish cheddar, caramelized onions, cracked pepper garlic aioli, wrapped in a flour tortilla.

GRILLED CHICKEN CAESAR WRAP Chopped romaine, grilled herb chicken, baked croutons, shredded parmesan, creamy Caesar dressing wrapped in a flour tortilla.

SETAUKET STAR Oven roasted beef, crispy onion, black pepper bacon and garlic herb goat cheese spread, served on flatbread.

CUBANO HAVANA Oven braised pulled pork, smoked ham, sliced pickle, swiss cheese and caper cilantro spread, served on panini bread.

PLUM TOMATO MOZZARELLA

HOUSE SALAD Mixed greens, Carrot, Cucumber, Tomato, Balsamic vinaigrette

PENNE CAESAR Penne pasta, Tomato, Romaine, Parmesan cheese, Caesar dressing

OVEN ROASTED VEGETABLE SALAD

Party Hero Packages

Choose any size and style, choice of house salads.

CLASSIC ITALIAN

Genoa salami, cappy ham, pepperoni, provolone, lettuce, tomato, and Italian vinaigrette.

\$15.95/Ft.

CLASSIC AMERICAN

Ovengold turkey, deluxe ham, seasoned roast beef, swiss and american cheese.

\$15.95/Ft.

ITALIAN CHICKEN

Choice of herb grilled or breaded chicken, fresh mozzarella, roasted red peppers and balsamic vinaigrette.

\$17.95/Ft.

VEGGIE

Balsamic marinated Portobello mushrooms, fresh mozzarella, grilled zucchini & eggplant, roasted red peppers and pesto dressing.

\$16.95/Ft.

THE "MVP"

Crisp breaded chicken cutlet, cheddar jack cheese, lettuce & tomato with russian dressing.

\$17.95/Ft.

TOASTED ALMOND

Honey maple turkey, imported double cream brie, oven dried apple slices and honey mustard almond aioli.

\$16.95/Ft.

CHICKEN PARMIGIANA

Tender breaded chicken cutlets smothered in our homemade marinara sauce and melted mozzarella cheese.

\$17.95/Ft.

*THE TOUCHDOWN

Sliced Angus Tri Tip Steak with lettuce, tomato, fried onions and horseradish cream.

\$20.95/Ft.

*3 Ft. Minimum - 48 Hr. Notice Required

DAVID'S COOKIE & BROWNIE TRAY

\$19.95 - Small (30pc) | \$29.95 - Large (60pc)

Add a Special Treat! →



We're sure to exceed your expectations - if there's something you don't see on our menu, just ask!

WE'RE HAPPY TO ACCOMODATE SPECIAL REQUESTS

Hot Entrees

Beef

* 48hr. Notice on Specialty Items

*BEEF AND VEGETABLE HARVEST STIR FRY

Tender stir-fry Angus beef, assorted seasonal vegetables in a sesame ginger garlic sauce.

\$60.00 - Half | \$120.00 - Full

*SLICED STEAK TUSCANY

Grilled, sliced tri tip steak, roasted peppers & onions, balsamic portobello mushrooms, garlic & herbs with pan au jus.

\$65.00 - Half | \$125.00 - Full

*STONE SOUPE BEEF BURGUNDY

Tender Angus beef cubes, pearl onions, quartered mushrooms, smoked bacon & burgundy herb demi glaze.

\$60.00 - Half | \$120.00 - Full

*STEAK POIVRADE

Sautéed sliced Angus steak, onions, sautéed mushrooms, artichoke hearts with a creamy green peppercorn demi glaze.

\$65.00 - Half | \$125.00 - Full

*FILET MIGNON

Grilled, herb rubbed Angus filet mignon, sliced and served with herb burgundy sauce.

Market Price

*PEPPER STEAK

Grilled, herb rubbed Angus steak sliced and mixed with oven roasted peppers and spanish onions in light brown gravy.

\$60.00 - Half | \$120.00 - Full

MEATBALL PARMIGIANA

Chef's secret recipe with homemade marinara and melted mozzarella.

\$45.00 - Half | \$90.00 - Full

Pork

* 48hr. Notice on Specialty Items

*SANTA FE STUFFED PORK LOIN

Pounded boneless pork loin, chorizo cornbread stuffing & Sofrito vinaigrette.

\$65.00 - Half | \$125.00 - Full

PORK CHOPS CHASSEUR

Seared boneless pork loin with wild mushrooms, garlic shallots & diced tomato in a Brandy wine reduction.

\$50.00 - Half | \$100.00 - Full

*SPINACH STUFFED ARTICHOKE PORK LOIN

Pounded boneless pork loin, stuffed with wilted fresh spinach, sautéed mushrooms and parmesan cheese with Cabernet brown gravy.

\$65.00 - Half | \$125.00 - Full

SICILIAN SAUSAGE & PEPPERS

Sweet & spicy Italian sausages oven roasted with bell peppers & Spanish onion, balsamic portobello mushrooms, garlic and feta cheese.

\$45.00 - Half | \$90.00 - Full

*HONEY BBQ OR ASIAN BABY BACK RIBS

\$75.00 - Half | \$150.00 - Full



Chicken * 48hr. Notice on Specialty Items

BELLA DONNA

Sautéed Chicken seared with mushrooms & artichoke hearts in a silky sour cream sauce.
\$55.00 - Half | **\$110.00** - Full

*STUFFED FLORENTINE

Ricotta & mozzarella cheeses, sundried tomato, chopped spinach in a burgundy sauce.
\$65.00 - Half | **\$125.00** - Full

SORRENTINO

Sautéed Chicken, fried Sicilian eggplant, Prosciutto de Parma, mozzarella cheese with a marsala sauce.
\$55.00 - Half | **\$110.00** - Full

FRANCESE

Tender chicken in a zesty lemon white wine sauce.
\$45.00 - Half | **\$90.00** - Full

ALSACE

Sautéed Chicken, asparagus, sundried tomato in a lemon garlic sauce.
\$55.00 - Half | **\$110.00** - Full

PARMIGIANA

Tender breaded boneless chicken smothered with homemade marinara and melted mozzarella.
\$45.00 - Half | **\$90.00** - Full

ROMEO & JULIET

Chicken and eggplant parmigiana layered together for the perfect romance!
\$50.00 - Half | **\$100.00** - Full

Ocean Offerings

*ATHENIAN STUFFED FLOUNDER

Mild flaky lemon sole, spinach feta stuffing, with a roasted red pepper puree.
\$65.00 - Half | **\$150.00** - Full

*STONE SOUPE STUFFED SHRIMP

Jumbo Blue shrimp, lump crabmeat & crawfish vegetable stuffing in a Vin Blanc sauce.
\$65.00 - Half | **\$125.00** - Full

*NORTH FORK SHRIMP & SCALLOPS

Fresh baby shrimp, scallops, diced tomato & onions, artichokes, asparagus in a savory scampi sauce.
Market Price

*TOKYO SALMON TERIYAKI

Fresh Atlantic grilled salmon & stir-fry vegetables with a Teriyaki glaze.
\$65.00 - Half | **\$125.00** - Full

*SEAFOOD PAELLA VALENCIA

Little Neck clams, blue shrimp & bay scallops with Mexican chorizo cooked on a bed of spanish rice.
\$65.00 - Half | **\$125.00** - Full

CACCIATORE

Sautéed Chicken smothered in a chunky house tomato basil sauce with bell peppers, onions & mushrooms.
\$45.00 - Half | **\$90.00** - Full

PICCATA

Sautéed Chicken topped with artichokes, roasted peppers, onions & capers, served in a tangy lemon garlic sauce.
\$55.00 - Half | **\$110.00** - Full

SCARPIELLO

Sautéed chicken served with oven roasted sweet Italian sausage, potatoes, bell peppers, onions and garlic.
\$60.00 - Half | **\$120.00** - Full

GENERAL TSAO'S

Fried boneless chicken, bell peppers, onions & broccoli in a sweet & spicy dragon sauce.
\$55.00 - Half | **\$110.00** - Full

BBQ MANGO

Oven Roasted marinated bone in chicken pieces glazed with Chef's BBQ Mango recipe.
\$55.00 - Half | **\$110.00** - Full

MONTEGO BAY JERK

Walker's Woods marinated bone in chicken roasted golden and served with Rasta red beans.
\$55.00 - Half | **\$110.00** - Full

*BOURBON ST. JAMBALAYA

Cajun chicken breast pieces, Andouille sausage, onions, celery, okra & baby shrimp.
\$55.00 - Half | **\$110.00** - Full

* 48hr. Notice on Specialty Items

*RISING SUN BLACKENED SALMON

Seared blackened Atlantic salmon with a creole succotash.
\$60.00 - Half | **\$120.00** - Full

*SHRIMP PARMIGIANA

Jumbo shrimp breaded and smothered with homemade marinara & melted mozzarella.
\$65.00 - Half | **\$125.00** - Full

*SHRIMP SCAMPI

Sautéed Jumbo shrimp in a savory garlic & herb sauce.
\$65.00 - Half | **\$125.00** - Full

*SHRIMP FRANCESE

Breaded Jumbo shrimp in a zesty lemon white wine sauce.
\$65.00 - Half | **\$125.00** - Full

*PRINCE EDWARD ISLAND MUSSELS

Fra Diavolo, Marinara, or White Wine & Garlic Style.
\$45.00 - Half | **\$90.00** - Full



Pasta

\$50.00 - Half Tray (Serves 6-8 people)
\$100.00 - Full Tray (Serves 12-15 people)

RIGATONI ALLA VODKA

Add Chicken - **\$10.00** | Add Shrimp - **\$15.00**

PENNE CHICKEN PESTO

RIGATONI BOLOGNESE

PASTA JAMBALAYA

PENNE FARMER

MEAT AND/OR CHEESE BAKED ZITI

GOURMET LASAGNA

Choice of: Meat Lover, Cheese or Vegetable

RIGATONI PALERMO WITH SPINACH & PROSCIUTTO

BOWTIE WITH GARLIC CHICKEN & BROCCOLI

PENNE SUNDRIED TOMATO PESTO

TORTELLINI CARBONARA

MACARONI AND CHEESE

SOUTHERN MAC & CHEESE

LOBSTER MAC & CHEESE **Market Price**



Sides

LOADED MASH.....**\$45** - Half | **\$80** - Full

MASHED PARMESAN CAULIFLOWER.....**\$45** - Half | **\$80** - Full

SWEET POTATO BANANA PUREE.....**\$40** - Half | **\$75** - Full

ORZO PRIMAVERA.....**\$45** - Half | **\$80** - Full

PARMESAN PESTO ROASTED POTATOES.....**\$40** - Half | **\$75** - Full

FIESTA CORN SAUTE.....**\$40** - Half | **\$75** - Full

POTATO PANCAKE.....**\$45** - Half | **\$80** - Full

HONEY CHIPOTLE CORNBREAD.....**\$40** - Half | **\$75** - Full

ROASTED SEASONAL VEGETABLES.....**\$40** - Half | **\$75** - Full



★ Fine Food for Every Occasion ★

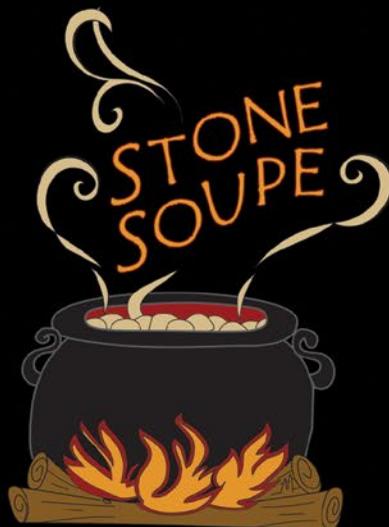
STONE SOUPE specializes in a wide range of Catered Events.

Cocktail Parties, Birthdays, Graduations, Showers,
Office Lunches, Backyard Barbecues...we do it all!

Executive Chef David Rodriguez personally creates all of our menus,
and oversees our catered affairs.

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