



# STAG & THISTLE

DISCOVER A NEW LEVEL OF TASTE

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## CATERING AND EVENTS

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# STAG & THISTLE



*WITH OVER 50 YEARS OF COMBINED EXPERIENCE IN THE FOOD SERVICE AND CATERING INDUSTRY, SHANE AND RUBY ARE PASSIONATE ABOUT BRINGING AMAZING FOOD AND BEAUTIFUL EVENTS TO THEIR CLIENTS. STAG & THISTLE IS THE CULMINATION OF A DREAM, WHERE THEY STRIVE TO CREATE UNFORGETTABLE EXPERIENCES THAT EXCEED EXPECTATIONS.*

*EXPLORE THE SERVICES BELOW TO FIND THE PERFECT FIT FOR YOUR SPECIAL EVENT.*

WHETHER YOUR EVENT IS A WEDDING OR A CORPORATE LUNCH, THERE ARE SOME THINGS YOU SHOULD CONSIDER:

- HOW MANY PEOPLE DO YOU EXPECT TO ATTEND?
- WILL YOUR GUESTS PREFER A SIT-DOWN MEAL OR IS A BUFFET PREFERABLE?
- WHAT IS YOUR TIMELINE FOR THIS MEAL?
- WHO IS PROVIDING BEVERAGES OR ALCOHOL?

STAG & THISTLE HAS PUT TOGETHER THIS CATERING MENU TO INSPIRE YOU AND HELP YOU ESTIMATE THE COST OF OUR CATERING SERVICES. SOME PRICING MAY VARY DEPENDING ON THE ANSWERS TO YOUR QUESTIONS ABOVE. WE WILL SEEK TO PROVIDE YOU WITH GUIDANCE TO ENSURE THAT YOUR CATERED MEAL IS A SUCCESS,

*PLEASE NOTE: THESE PRICES DO NOT REFLECT THE COST OF STAFFING, TRAVEL, TAXES, OR GRATUITY. IT IS ALSO IMPORTANT TO NOTE THAT FOR SOME EVENTS, STAG & THISTLE WILL NEED TO RENT SPECIAL EQUIPMENT, THE COST OF WHICH IS NOT INCLUDED IN THE NUMBERS BELOW.*

FOR A FULL QUOTE OR TO CLARIFY ANY QUESTIONS, CONTACT US:  
[INFO@STAGTHISTLE.COM](mailto:INFO@STAGTHISTLE.COM)

## APPETIZERS

*THE NUMBER OF PASSED APPETIZERS TO SERVE PER PERSON DEPENDS ON THE LENGTH OF THE EVENT AND HOW LONG BEFORE DINNER THE APPETIZERS ARE SERVED:*

*COCKTAIL HOUR: PLAN FOR 6 PIECES PER GUEST IF THE COCKTAIL HOUR IS ONLY AN HOUR LONG. IF THE COCKTAIL HOUR IS LONGER THAN AN HOUR, PLAN FOR 8-10 PIECES PER GUEST.*

*HEAVY HORS D'OEUVRES: FOR A 2-4 HOUR EVENT, PLAN FOR 8-10 PIECES PER PERSON.*

*DINNER REPLACEMENT: FOR AN EVENT THAT LASTS 4 OR MORE HOURS, PLAN FOR 12-15 PIECES PER PERSON*

*MOST PASSED APPETIZERS CAN BE ADAPTED FOR STATIONED APPETIZER DISPLAYS ON REQUEST.*





## **PASSED APPETIZERS**

*(MINIMUM ORDERS APPLY)*

-SEASONAL CROSTINI (EXAMPLES: HOT COPPA, BACON JAM, BLISTERED SHISHITO; APPLE, BRIE, HONEY DRIZZLE; BOURSIN, PROSCIUTTO, GRILLED ASPARAGUS) - \$2 PER PIECE

-GOAT CHEESE CROQUETTES WITH ROASTED RED PEPPER COULIS - \$3 PER PIECE

-VENISON TARTARE ON ROSEMARY CRACKER - \$5 PER PIECE

-FOIS GRAS "PB&J": BRIOCHE TOAST WITH DUCK FOIS GRAS TORCHON, SEASONAL JELLY, ALMOND BUTTER - \$6 PER PIECE

-WATERMELON CAPRESE: CHERRY TOMATO, WATERMELON, FRESH MOZZARELLA, BALSAMIC REDUCTION - \$3 PER PIECE

-SMOKED SALMON MOUSSE WITH CUCUMBER, STURGEON CAVIAR, DILL, AND LEMON ZEST - \$10 PER PIECE

-MINI SAVORY TARTLETS (OPTIONS MAY INCLUDE: PEARL ONION TARTE TATIN; FIG, BLEU CHEESE, PROSCIUTTO; PEAR, PROSCIUTTO, GOAT CHEESE, HONEY; JAMON IBERICO, APPLE, GRUEYERE) - \$MARKET PRICE



## STATIONED APPETIZERS

*(MINIMUM ORDERS APPLY)*

ARTISANAL CHEESE BOARD WITH SEASONAL  
FRUITS, JAMS, MUSTARDS, ASSORTED CRACKERS,  
AND NUTS - \$15/PERSON

ADD CHARCUTERIE + \$15/ PERSON

ADD FOIS GRAS + \$100 EACH

BAKED BRIE WHEEL: PUFF PASTRY WRAPPED  
BRIE WHEEL WITH SEASONAL JAM INSIDE - \$100  
EACH

ROASTED GARLIC AND HEYDAY BREAD -  
\$3/PERSON

RUSTIC VEGETABLE PLATTER *(SELECTION OF:  
GRILLED LEEKS, BRAISED MUSHROOMS,  
RADISHES, FIDDLEHEADS, ROASTED CARROTS,  
PEA TENDRILS, RED ONION, ROASTED RED  
PEPPERS, BIQUINHO PEPPER DROPS, WITH  
ASSORTED DIPS AND SAUCES)* - \$5/PERSON

CAPRESE PLATTER - \$5/PERSON

PICKLE BOARD *(SELECTION OF PICKLED  
VEGETABLES MAY INCLUDE: CARROTS,  
RADISHES, ONIONS, CAULIFLOWER, BEETS,  
FIDDLEHEADS, GARLIC, RAMPS)* - \$5/PERSON

GAME SAUSAGE BITES WITH DIPPING SAUCE  
*(BISON CHIPOTLE WITH PEACH CHUTNEY;  
VENISON BLUEBERRY WITH DEMI; WILD BOAR  
CRANBERRY WITH ROSEMARY HONEY; PHEASANT  
COGNAC WITH APPLE COMPOTE; RABBIT WHITE  
WINE WITH HERB MUSTARD; DUCK FOIS GRAS  
WITH TRUFFLE HONEY +\$0.50/PERSON)* -  
\$2/PERSON

## PLATED DINNER SERVICE

*PLATED DINNER SERVICE IS USUALLY A 2-3 COURSE MEAL INCLUDING A STARTER, A MAIN COURSE, AND SOMETIMES DESSERT (WE DEFINITELY SUGGEST INCLUDING DESSERT). THE STARTER CAN BE A SALAD OR A SOUP, AND YOU CAN OFFER YOUR GUESTS 1-3 MAIN COURSE ITEMS (MEAT, SEAFOOD, AND VEGETARIAN). YOU CAN ALWAYS ADD AS MANY COURSES AS YOU LIKE. CONTACT US FOR GUIDANCE IF YOU ARE INTERESTED IN PLANNING MORE THAN 3 COURSES.*

*PLATED MEALS REQUIRE THE LARGEST NUMBER OF STAFF OUT OF ALL THE SERVICE STYLES SINCE MORE STAFF ARE NEEDED TO SERVE AND CLEAR COURSES.*

*IF YOU HAVE GUESTS WITH SEVERE DIETARY RESTRICTIONS, PLATED MIGHT BE THE BETTER OPTION TO AVOID CROSS CONTAMINATION OF SERVING UTENSILS ON A BUFFET. IT IS IMPORTANT TO COMMUNICATE DIETARY RESTRICTIONS TO OUR TEAM AS SOON AS POSSIBLE.*





## SOUP & SALAD

*(PRICES LISTED ARE PER PERSON)*

BONE BROTH/MISO BROTH - \$6

ROASTED RED PEPPER BISQUE WITH CRÈME  
FRAICHE - \$6

CREAMY WILD MUSHROOM AND THYME SOUP - \$6

BUTTERNUT SQUASH SOUP WITH SHAVED FENNEL -  
\$6

WHITE BEAN KALE SOUP - \$6

CREAMY TOMATO SOUP WITH GRILLED CHEESE  
CROUTONS - \$6

GREEN SALAD WITH CHOICE OF DRESSING - \$8

LITTLE GEM SALAD WITH CUCUMBER, RED ONION,  
CARROTS, BIQUINHO PEPPER DROPS, AND GREEN  
GODDESS DRESSING - \$12

LEMON ARUGULA SALAD WITH FETA, PEARL  
COUSCOUS, RED ONION, AND CITRONETTE - \$10

WATERMELON CAPRESE SALAD - \$12

CAESAR SALAD WITH PARMESAN TUILLE - \$12  
ARUGULA SALAD WITH PANCETTA CROUTONS,  
SHAVED FENNEL, PARMESAN, AND CITRONETTE -  
\$13

FRISÉE SALAD WITH CHEVRE AND POMEGRANATE  
SEEDS WITH LEMON VINAIGRETTE - \$11

BLACK RADISH, APPLE, FENNEL, PARMESAN,  
ARUGULA AND JICAMA SALAD WITH CITRONETTE -  
\$10

SPINACH SALAD WITH BACON VINAIGRETTE,  
ROASTED BEETS, BLEU CHEESE, BACON CRUMBLE,  
AND CANDIED WALNUTS - \$11

HEYDAY FARM BREAD AND BUTTER - \$2.50/PERSON



*STAG & THISTLE IS PROUD TO WORK WITH OUR  
LOCAL FARMERS, FORAGERS, AND PRODUCERS TO  
BRING THE FRESHEST AND BEST TO THE TABLE.*

## ENTREES

*(PRICES LISTED ARE PER PERSON)*

WILD MUSHROOM RAVIOLI WITH BRANDY THYME  
CREAM SAUCE (V) - \$16

BUTTERNUT SQUASH RAVIOLI WITH MAPLE CREAM  
AND SWEET POTATO MASH (V) - \$16

RIBOLLITA: ITALIAN WHITE BEAN STEW WITH  
HEYDAY FARM BREAD CROUTONS AND PARMESAN  
BROTH (V) - \$16

FRESH PASTA WITH TOMATOES, SPINACH,  
ARTICHOKES, KALAMATA OLIVES, LEMON WHITE  
WINE GARLIC SAUCE (V) - \$18

BRAISED TURKEY LEGS WITH MAPLE SWEET  
POTATO MASH AND CRANBERRY ORANGE RELISH -  
\$19

ROASTED VEGETABLE TOWER WITH SMOKED  
TOMATO BROTH AND FRIED ARBORIO CAKE  
(VEGAN, GF) - \$20

SPANISH CHICKEN THIGHS WITH SAFFRON RICE  
AND BLISTERED TOMATOES - \$20

SEARED CAULIFLOWER STEAKS WITH BUTTERBEAN  
PUREE AND CHIMICHURRI (VEGAN, GF) - \$20

MAPLE CHICKEN BREAST WITH ROASTED GARLIC  
MASHED POTATOES AND ROASTED CARROTS (GF) -  
\$20

PAPPARDELLE PASTA WITH PHEASANT COGNAC  
SAUSAGE, CRIMINI MUSHROOMS, CREAM SAUCE,  
PARMESAN, TRUFFLE OIL - \$22

ROSEMARY CRANBERRY GLAZED QUAIL WITH  
BLACK PEPPER POLENTA - \$23

SEARED SALMON WITH DILL CREAM SAUCE AND  
WILD RICE (GF) - \$28

BONE-IN PORK CHOP (12 OZ) WITH APPLE  
BOURBON DEMI GLACE, ROASTED GARLIC MASHED  
POTATOES, AND GLAZED CARROTS - \$28

ELK OSSO BUCCO WITH WILD MUSHROOM RISOTTO  
AND BRAISED VEGETABLES - \$33

CASSOULET WITH RABBIT SAUSAGE, DUCK CONFIT,  
AND PORK BELLY - \$33

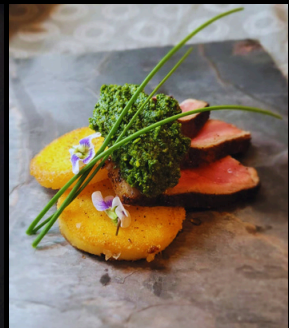
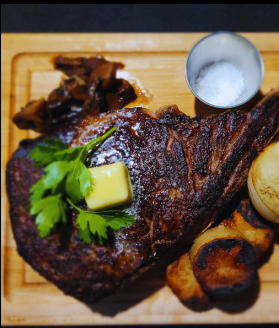
DUCK LEG CONFIT WITH CHERRY DEMIGLACE,  
HERBED COUSCOUS, AND BROCCOLINI - \$33

BEEF SHORT RIBS WITH CHEDDAR POLENTA AND  
MAPLE GLAZED CARROTS (GF) - \$50

COFFEE ANCHO RUBBED FILET MIGNON (7 OZ)  
WITH POLENTA CAKE, CHIMICHURRI, AVOCADO  
MOUSSE, AND BLOOD ORANGE GASTRIQUE (GF) -  
\$50

RIBEYE STEAK (10 OZ) WITH BALSAMIC GLAZED  
MUSHROOMS, ROASTED FINGERLING POTATOES,  
AND GRILLED ONION - \$50

LAMB SHANK WITH MASHED POTATOES AND  
SPRING VEGETABLES (GF) - \$50



## DESSERTS

*DESSERTS CAN BE SERVED PLATED AT TABLE OR SET UP FOR A BUFFET.*

*ICE CREAM CAN BE A FUN AND CASUAL OPTION FOR LARGE GROUPS. ICE CREAM SERVICE REQUIRES DEDICATED STAFF. TALK TO OUR TEAM ABOUT ADDING SUNDAE TOPPINGS OR OTHER SPECIAL ITEMS.*

*IF YOU ARE PURCHASING DESSERT THROUGH ANOTHER COMPANY (LIKE A WEDDING CAKE) STAG & THISTLE STAFF CAN ASSIST WITH CUTTING AND SERVING THE DESSERT AT A FEE OF \$1.50 PER PERSON.*

*IT IS IMPORTANT TO COMMUNICATE DIETARY RESTRICTIONS TO OUR TEAM AS SOON AS POSSIBLE.*



## DESSERTS

*(PRICES LISTED ARE PER PERSON)*

FLOURLESS CHOCOLATE CAKE WITH RASPBERRY  
COULIS (GF) - \$5

MINI-BUNDT CAKE *(OPTIONS INCLUDE: ORANGE  
GLAZED, LEMON BLUEBERRY, PISTACHIO  
ROSEWATER, CHOCOLATE, HAZELNUT  
BUCKWHEAT-GF)* - \$4

MAPLE CRÈME BRULEE - \$5

MACERATED BERRIES WITH MASCARPONE  
WHIPPED CREAM - \$5

MOCHA MOUSSE WITH CARAMEL WHIPPED CREAM -  
\$4

MAPLE BACON ICE CREAM SANDWICH WITH  
SALTED CARAMEL COOKIE - \$7

ISLAND ICE CREAM *(MAPLE BACON, CHOCOLATE  
SUPREME, COOKIES AND CREAM, SEA SALT  
CARAMEL, VANILLA, COFFEE CHIP, BLACK  
RASPBERRY, FRENCH VANILLA BEAN, VT MAPLE  
WALNUT, CHOCOLATE CHIP COOKIE DOUGH, MINT  
CHOCOLATE CHIP)* AND SORBET *(RED RASPBERRY,  
PINK GRAPEFRUIT)* - \$6





## BUFFET DINNER SERVICE

*BUFFET IS USUALLY CONSIDERED THE MOST CASUAL, BUT DEFINITELY DOES NOT HAVE TO MEAN ANY SACRIFICE IN QUALITY OR ELEGANCE*

*BUFFET NORMALLY HAS THE HIGHEST NUMBER OF COURSES SO GUESTS HAVE MORE OPTIONS TO CHOOSE FROM AND THE SERVING TABLE IS FILLED OUT. WE TYPICALLY SUGGEST 4-6 OPTIONS FOR COURSES INCLUDING 2 PROTEINS, 1-2 STARTERS, AND 2-3 STARCHES/SIDES.*

*BUFFET REQUIRES THE SMALLEST AMOUNT OF STAFF OUT OF ALL THE SERVICE OPTIONS, BUT THEY ARE STILL NEEDED TO HELP RUN EMPTY PLATTERS, REFILL BEVERAGES, AND COLLECT ALL DIRTY DISHES. THIS WILL LOWER COSTS IN LABOR FEES, HOWEVER BUFFET DOES USUALLY HAVE HIGHER FOOD COSTS SINCE QUANTITIES ARE MORE SIGNIFICANT. PRICING WILL VARY DEPENDING ON THE NUMBER OF DISHES CHOSEN AND ANY UPCHARGES AS NOTED.*



## SOUP & SALAD

*(\$5-\$8/PERSON DEPENDING ON SELECTIONS)*

ROASTED RED PEPPER BISQUE WITH CRÈME  
FRAICHE (V) (GF)

CREAMY WILD MUSHROOM AND THYME SOUP (GF)  
BUTTERNUT SQUASH SOUP WITH SHAVED FENNEL  
(V) (GF)

WHITE BEAN KALE SOUP (VEGAN) (GF)

CREAMY TOMATO SOUP WITH GRILLED CHEESE  
CROUTONS

BISON CHILI +\$2 (GF)

MIXED GREENS SALAD WITH CUCUMBER, RED  
ONION, CARROTS, BIQUINHO PEPPER DROPS, AND  
GREEN GODDESS DRESSING (V) (GF)

FRISÉE SALAD WITH CHEVRE AND POMEGRANATE  
SEEDS WITH LEMON VINAIGRETTE (V) (GF)

LEMON ARUGULA SALAD WITH FETA, PEARL  
COUSCOUS, RED ONION, AND CITRONETTE (V)

CAESAR SALAD WITH HEYDAY FARM CROUTONS  
+\$1



-BREAD AND BUTTER ARE INCLUDED IN ALL  
DINNER BUFFETS-

## ENTREES

*(\$18-\$22/PERSON DEPENDING ON SELECTIONS)*

SPANISH BRAISED CHICKEN THIGHS WITH SAFFRON  
RICE (GF)

MAPLE CHICKEN BREAST WITH ROASTED GARLIC  
MASHED POTATOES (GF)

SEARED SALMON WITH DILL CREAM SAUCE AND  
WILD RICE (GF)

RIBOLLITA: ITALIAN WHITE BEAN STEW WITH  
HEYDAY FARM BREAD CROUTONS AND PARMESAN  
BROTH (V) (VEGAN AND GF ON REQUEST)

RATATOUILLE WITH SMOKED TOMATO BROTH  
(VEGAN) (GF)

FRESH PAPPARDELLE PASTA WITH WILD  
MUSHROOMS AND BRANDY THYME CREAM SAUCE  
(V)

BEEF TIPS WITH GRILLED ONIONS AND BRAISED  
BALSAMIC MUSHROOMS (GF) +\$2

BRAISED DUCK LEG WITH HERBED PEARL  
COUSCOUS +\$7

PETIT VENISON FILET (BACKSTRAP) WITH  
FINGERLING POTATOES (GF) +\$5

## SIDES

*(\$2-\$4/PERSON DEPENDING ON SELECTIONS)*

BROCCOLINI WITH LEMON

BLISTERED CHERRY TOMATOES

ROASTED ROOT VEGETABLES

BALSAMIC GLAZED MUSHROOMS

SUMMER SQUASH AND ZUCCHINI SAUTÉ

SEASONAL FORAGE (FIDDLEHEADS, RAMPS,  
MUSHROOMS, WILD GREENS) +\$2

# LUNCH CATERING

## BREAD

*(\$2.50/PERSON)*

BREAD/BUTTER

CORNBREAD/BUTTER

## SOUP

*(\$5-\$8/PERSON)*

BONE BROTH (GF) OR MISO BROTH (VEGAN) (GF)

ROASTED RED PEPPER BISQUE WITH CRÈME  
FRAICHE (V) (GF)

CREAMY WILD MUSHROOM AND THYME SOUP (GF)

BUTTERNUT SQUASH SOUP WITH SHAVED FENNEL  
(V) (GF)

FRENCH LENTIL SOUP WITH WHITE BALSAMIC  
REDUCTION (VEGAN) (GF)

WHITE BEAN KALE SOUP (VEGAN) (GF)

CREAMY TOMATO SOUP WITH GRILLED CHEESE  
CROUTONS (V)

RIBOLLITA: ITALIAN WHITE BEAN STEW WITH  
HEYDAY FARM BREAD CROUTONS AND PARMESAN  
BROTH (V) (VEGAN AND GF ON REQUEST) +\$1

BISON CHILI +\$2 (GF)

VENISON STEW +\$2 (GF)

## SALAD

*(\$5-\$8/PERSON)*

MIXED GREENS SALAD WITH CUCUMBER, RED ONION, CARROTS, BIQUINHO PEPPER DROPS, AND GREEN GODDESS DRESSING (V) (GF)

FRISÉE SALAD WITH CHEVRE AND POMEGRANATE SEEDS WITH LEMON VINAIGRETTE (V) (GF)

LEMON ARUGULA SALAD WITH FETA, PEARL COUSCOUS, RED ONION, AND CITRONETTE (V)

SPINACH SALAD WITH CANDIED WALNUTS, ROASTED BEETS, BACON CRUMBLES, BLEU CHEESE, AND BACON VINAIGRETTE +\$1 (GF)

CAESAR SALAD WITH HEYDAY FARM CROUTONS +\$1

## SANDWICHES

*(\$5-\$8/PERSON)*

BRISKET SANDWICH WITH ROASTED RED PEPPERS, BOURSIN, LETTUCE AND GARLIC AIOLI ON BAGUETTE

FALAFEL WRAP WITH GREENS, RED ONION, CHEVRE AND GREEN GODDESS DRESSING

WILD GAME SAUSAGE WITH PICKLED RED ONION AND WHOLE GRAIN MUSTARD

DUCK LEG CONFIT WRAP WITH APPLE JICAMA SLAW

BRAISED TURKEY WRAP WITH CRANBERRY ORANGE COMPOTE, MASHED SWEET POTATO, STUFFING AND GRAVY

**-MAKE IT A SOUP AND SANDWICH PLATTER FOR YOUR NEXT LUNCH OR MEETING AT \$13/PERSON-**



## ENTREES

*(ENTREES ARE PRICED PER FULL PAN OR PER HALF PAN. A FULL PAN TYPICALLY SERVES 30-50.)*

VENISON HUNTER'S PIE (GROUND VENISON, CORN, MASHED POTATO, CABOT CHEDDAR CHEESE) (GF) - \$250/PAN

FALL SAUSAGE CASSEROLE (GAME SAUSAGE, SQUASH, APPLES, ONIONS, CROUTONS, MAPLE SYRUP) - \$200/PAN

SPANISH BRAISED CHICKEN THIGHS WITH SAFFRON RICE AND BLISTERED CHERRY TOMATOES (GF) - \$200/PAN

MACARONI AND CHEESE (CABOT CHEESE, CAVATAPPI, HEYDAY FARM BREAD CRUMBS)- \$150/PAN

ROASTED SEASONAL VEGETABLES -\$100/PAN

SCALLOPED POTATOES -\$100/PAN



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