



CATERING

ADD GREATNESS TO YOUR GATHERING

FOR ALL OCCASIONS

We are pleased that you have chosen the Stukeley Inn to host your special event and want to make this a memorable occasion. Our goal is to provide quality, consistent service, and exceptional creative cuisine in a unique setting for you and your guests. Our experienced staff will offer suggestions and recommendations to best fit your needs as well as assist you and plan for additional items needed, over, and above the standard banquet needs. We appreciate the opportunity to serve you and wish to make this a memorable event.

Thank you,

Charlie Thompson,
Manager

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KEY

- (V) Vegetarian
- (N) Contains Nuts
- (GF) Gluten Free

Breakfast Buffet

Served with Fresh Orange Juice, Freshly Brewed Coffee
Tea and Water

Minimum Order 20 People

Classic American

Freshly scrambled eggs, Homestyle
Fries, Bacon, Pancakes, Maple Syrup
\$11.95

Classic American Plus

Freshly scrambled eggs, Homestyle
Fries, Bacon, Sausage, Biscuits and
Gravy, Pancakes, Waffles and Maple
syrup
\$14.95

Healthy Start

A selection of Fresh Yogurt, Mixed
Granola and Dried Mixed Fruit
\$10.05

The Continental

A selection of Breakfast Muffins
and freshly baked Croissants and
Jam
\$12.55

The Executive Continental

Assortment of Breakfast Muffins,
Croissants, Jam, Yogurt, Granola
and Mixed Dried Fruits
\$20.55

Traditional English Breakfast

Fried Eggs, Bacon, Lincolnshire
Sausages, Baked Beans, Grilled
Tomato's and Mushrooms
\$17.45

Bagel Bar

Assorted Bagels, Scrambled Eggs,
Smoked Salmon, Cream Cheese,
Bacon
\$19.55



Classic American Breakfast

Refreshment Breaks

Minimum Order 20 People

Grazers

Granola & Nutri-Grain Bars, Selection of Fresh Fruit

Freshly brewed coffee, assorted Soda's and Bottled Water

\$8.55 per person

Freshly brewed coffee, assorted Soda's and Bottled Water

\$8.95 per person

Light

Freshly Popped Popcorn, Pretzels, assorted Soda, Iced Tea and Bottled Water

\$ 6.95 per person

Sweet

Assortment of Muffins, Cookies and Fresh fruit. Freshly Brewed Coffee, assorted Soda's and Bottled water

\$10.35 per person

Classic

Individual bags of Chips and Pretzels, Granola Bars & Nutri-Grain Bars.

Freshly Brewed Coffee, assorted Soda's and Bottled water

\$12.75 per person



Beverages

Freshly brewed Tea / Coffee, Regular and Decaf	<i>\$40/gallon</i>
Iced Tea (Sweet or Unsweet)	<i>\$9.95/gallon</i>
Lemonade	<i>\$9.95/gallon</i>
Freshly brewed Tea / Coffee reset	<i>\$25/gallon</i>
Assorted Sodas	<i>\$1.75</i>
Bottled Water	<i>\$1.75</i>
Assorted Bottled Fruit Cartons(Orange, Apple, Cranberry, Grapefruit)	<i>\$1.75</i>

A La Carte Items

Cinnamon Twists	<i>\$25.55 dozen</i>
Assorted Bagels w/Flavored Cream Cheese	<i>\$35.25/ dozen</i>
Freshly Popped Popcorn (Minimum 20PP)	<i>\$9/for 20 p</i>
Assorted Fresh Baked Cookies	<i>\$21.55/ dozen</i>
Assorted Danishes	<i>\$25.55/dozen</i>
Assorted Muffin	<i>\$51.55/ dozen</i>
Mini danishes	<i>\$20.95/ dozen</i>

Lunch

Minimum Order 20 People

Wraps

All Wraps options are served with choice of potato chips or garden salad

Garden Fresh (V)

Fresh spinach, carrots, tomatoes, mixed peppers, cucumber and cream cheese
\$5.85

Falafel and Hummus (V)

Falafel and Hummus, spinach and red onion
\$6.15

Chicken Caesar

Grilled Chicken, bacon lettuce, caesar dressing
\$8.55

Spicy Chicken Wrap

Grilled Spicy Chicken breast, lettuce, tomato's and onion
\$7.75

Mini Wrap Slices

A selection of all the flavors cut in mini slices, served on a sharing board
\$7.55



Selection of mini wrap slice

SALADS

Minimum Order 20 People

Fresh Garden Green Salad (V)

Mixed lettuce, cherry tomato's, cucumbers, red onion, croutons served with your choice of dressing\$
\$6.95

Classic Caesar Salad

Romaine lettuce, Parmesan cheese, croutons, tossed in Caesar dressing
\$6.95

Chef Salad

Mixed lettuce, ham, eggs, cucumber, olives, red onion cherry tomato's with your choice of dressing
\$11.45

Caprese Salad (V)

Cherry tomato, fresh mozzarella cheese, basil with a balsamic dressing
\$8.15

Lunch

Minimum Order 20 People

Grilled Chicken Breast (GF)

seasoned and grilled chicken breast served over a bed of rice pilaf roasted mediterranean vegetables

\$12.95

Salmon in Lemon and Caper Sauce (GF)

Grilled Salmon fillet with a lemon and caper sauce, seasonal vegetables and roasted garlic baby potato's

\$15.85

Mushroom and Spinach Alfredo (V)

Mushrooms and Spinach in an Alfredo sauce served with Fettuccine, mixed salad and Garlic Bread

\$11.15

Pork Schnitzel (GF)

Breaded Loin of pork, Dauphinoise Potato's and Honey Roasted Carrots

\$10.95

Grilled Cauliflower Steak (GF) (V)

Seasoned and Grilled Cauliflower Steak, Roasted Mediterranean Vegetables and garlic roasted baby potato's

\$9.95



Grilled Cauliflower Steak



Mushroom and Spinach Alfredo

HorsD'oeuvres

50 pieces per item. Minimum 5 items per order

Garlic Prawn Crostini

Prawns sautéed in garlic butter served on a lightly toasted Crostini
\$50.75

Smoked Salmon and Cucumber Bites

Slices of Smoked Salmon with Cream Cheese, Lemon and Chives
\$73.65

Mini Quiches (V)

An assortment of meat and vegetarian mini quiches
\$88.15

Sausages wrapped in Bacon

Mini Chipolata Sausages wrapped in Bacon
\$41.75

Falafel Kebabs with Yogurt Dip (V)

Baked Falafel Balls with a Mint Yogurt Dip
\$56.25

Mini Yorkshire Puddings with Beef

Traditional British Yorkshire Puddings filled with Beef and Horseradish
\$66.95

Mini Caprese Skewers (GF)

Mini Mozzarella Balls with Cherry Tomato's and Basil
\$60.45

Assorted meat and Vegetarian Canapes (N)

A mixture of mini assorted Canapes
\$81.05

Petit Fours

An assortment of mini Petit Fours
\$68.25

Jalapeno Poppers wrapped in Bacon (GF)

Breaded Jalapeno Poppers served wrapped in bacon
\$89.95

Traditional Wing and Fries (GF)

Chicken Wings and Fries served with you choice of sauce. Choose from, Buffalo, Hot, Sweet Chili, Piri Piri or BBQ
\$70.95

The Cheese Mix

A mixture of Breaded Jalapeno Poppers, Haloumi Fries and Mozzarella Sticks served with ranch Dressing
\$120.95



Selection Of Petit Fours



Mini Caprese Skewers

Displays

Minimum order 20 people

Baked Brie (V)
Baked brie served
with assorted
crackers and toasted
crostinis
\$84.95

Seasonal Fruit Display (V)
(GF)
A Seasonal fruit platter
\$45.95

Cheese Lovers Board (V)
*Selection of domestic and
imported cheeses served olives,
and garnished with grapes,
served toasted sliced
baguettes \$138.95*

Fresh Seasonal Crudités (V)
(GF)
Freshly cut *cherry tomatoes,
cucumber, broccoli, carrot, celery
sticks served with mint yogurt*
\$45.95



Fruits Platter



Cheese Board

Dinner Service

All Dinner entrees are served your choice of one vegetable, and one starch item.

Minimum Order 25 People

For plated service please add \$5.00 per person

Beef Selections

Oven Roasted Beef (GF)
\$ 20.95 per person

Chicken Selections

Chicken Milano
Grilled chicken breast with Sun-Dried Tomato Cream Sauce
\$19.95 per person

Lemon and Rosemary Chicken (GF)
Lemon Rosemary and garlic infused chicken, oven roasted
\$ 19.95 per person

Chicken Picatta (GF)
Baked Chicken Breast with a lemon-garlic butter sauce
\$ 18.95 per person

Pork Selections

Honey Glazed Roasted Ham (GF)
\$21.95 per person

Pork Chop Schnitzel
\$19.95 per person

Seafood Selections

Honey Garlic Salmon (GF)
Pan seared and served with a Honey Garlic Sauce
\$17.95 per person

Salmon with Lemon and capers (GF)
Pan seared and served with a creamy lemon and capers sauce
\$17.95 per person

Vegetarian Selections

Cauliflower Steak (V) (GF)
Thick cut, grilled
\$11.95 per person



*Honey
Roasted
Ham*



Grilled Top Sirloin Steak

PLEASE ALSO CHOOSE YOUR
VEGETABLE AND STARCHES BELOW

SIDE DISH:

Seasonal vegetables



Please choose one vegetable and one starch to go with your Entree
Minimum Order 25 People

Vegetable Selection

- Green Beans
- Steamed Vegetable Medley
- Garlic Lemon Broccoli
- Golden Buttered Corn
- Broccoli Cheese Gratin
- Honey Glazed Baby Carrots

Starch Item Selection

- Roasted Rosemary Potatoes
- Classic Mashed Potatoes
- Garlic Mashed Potatoes
- Potato Gratin
- Rice Pilaf

**If you wish to add extra
 vegetables or starches please add
 \$2.95 per additional choice**



New York Cheesecake

Dessert Enhancements

Minimum order 25 people

- N.Y. Style Cheese Cake \$106.25
- Chocolate Fudge Brownie \$131.25
- Apple Pie \$73.75
- Warm Cookie Dough \$81.25

Ceremonial cakes or a special event cakes/cupcakes

A \$25 cake fee is charged for this service which will include a cake table, linens, plates, forks, cake knife set up and tear down. This fee will be applied to your contract

We also offer an optional cake cutting service for \$15, our staff will cut your cake into required slices and plate to take out to your party. Should you wish this service please discuss with the catering manager.

Themed Dinner Buffets

Are you craving a particular fare or flavor with all of the accompaniments? We have you covered. All of our themed buffets are designed to make your decision making easy. All Buffets are expertly built to pair with that particular fare or flavor.

Minimum Guest Guarantee 20

Beef and Vegetarian Tacos

Soft or crispy Tacos Shells
Seasoned beef
Vegetarian mince
Cheese
Lettuce
Tomatoes
Onions
Salsa
Sour cream
Refried beans
\$14.45 per person



Classic Beef Tacos

American Comfort Food

4oz Burger
Onion Rings
Mac & Cheese
Chicken Wings
French Fries
\$18.95 per person



Chicken Fried Rice

Italian Feast

Beef Lasagna
Vegetarian Lasagna
Meat ball or Falafel ball
Spaghetti
Garlic bread
Caesar salad
\$16.95 per person

Asian Buffet

Chicken fried rice
Egg fried rice
Spicy noodle
Vegetable spring roll
Chicken skewer
\$14.95 per person

Special Dietary Menu

We are sensitive to the dietary requirements of our guests. The selections below are a very small sampling of what we can accomplish to make your event complete. Please discuss any dietary concerns with the catering staff.

- Gluten Free products can be substituted for dinner rolls, pastas and other breads.
- Vegetarian options are identified in the brochure but we can also accommodate Vegan options.
- We also offer plant based protein that can be substituted for the animal proteins in many of our offering.



Stukeley Inn

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