



STIR

ON SITE
CATERING MENU

STIR's Private Dining Room

STIR's private dining room offers the perfect location to make any gathering exceptional.



LARGE PLATTERS

EACH PLATTER SERVES APPROXIMATELY 25 PEOPLE

COLD HORS D'OEUVRES

Ham Wrapped Asparagus	\$52
Tomato Bruschetta with Parmesan	\$58
Caprese Skewers	\$75
Pimento Cheese Dip with Pita & Crostini	\$76
Specialty Cheese Tray	\$85
Shrimp Cocktail	\$157
Seared Tuna Platter*	\$185

HOT HORS D'OEUVRES

Parmesan Truffle Fries	\$53
Tillamook Sliders	\$84
Steak Bao Sliders	\$84
Ham & Pimento Grilled Cheese Sandwiches	\$85
Fried Green Tomatoes with Pimento Cheese	\$70
Cheeseburger Eggrolls	\$85
Chicken Samosas	\$92
Blackened Fish Tacos	\$94
Crab Cakes	\$171
Crab Stuffed Mushrooms	\$138
Oysters Rockefeller	\$124

Customer advisory: There is an increased health risk associated with eating under cooked or raw meats, poultry, seafood, shellfish or eggs. GF denotes gluten free. V denotes vegetarian

SALADS

Caesar Salad	\$62
Potato Salad	\$55
Seasonal Fresh Fruit	\$78
Tomato, Cucumber & Red Onion Salad	\$76
Cavatappi Pasta Salad	\$70
Vegetable Chopped Salad	\$100
STIR Chopped Salad	\$105
Shrimp Louie Salad	\$113



DESSERTS

Chocolate Chip Cookie Tray	\$58
Chocolate Chip Brownies	\$68
Chocolate Espresso Flourless Cake	\$76
Matcha Green Tea Cheesecake	\$105

OYSTER COLD BAR PER 100 OYSTERS

House*	\$215
Specialty*	\$320
Signature STIR Seafood Tower*	*MKT

**Priced per Seafood Tower*

COLD SANDWICHES & WRAPS

BLTs	\$73
Chicken Caesar Wraps	\$80
Chicken Salad Sandwiches	\$68
Ham & Tillamook Cheddar Sandwiches	\$85



PLATED LUNCHEES

SELECT 3 LUNCH ENTRÉE OPTIONS

ENTRÉES

\$22 Per Person

Chicken Chop Salad
Shrimp Louie Salad
Vegan Poke Bowl (V)
Roasted Vegetables and Farro (V)
BLT & Egg Sandwich
Grilled Chicken Sandwich
Tillamook Cheeseburger
Fried Green Tomato Burger
Spicy Tuna Burger
Veggie Burger (V)
Chicken Piccata

**All sandwiches are served with fries
or choice of side**

ADDITIONAL ADD ONS

SOUP OR SALAD - \$7 Per Person

Crab Bisque
Iceberg Wedge
Caesar Wedge

DESSERT - \$4 Per Person

Chocolate Espresso Flourless Cake
Matcha Green Tea Cheesecake



PLATED DINNERS

SELECT 3 DINNER ENTRÉE OPTIONS

ENTRÉES

\$30 Per Person

- Veggie Chop Salad
- Roasted Vegetables and Farro
- Tuna Poke Bowl
- Crispy Mahi Bowl
- Sesame Shoyu Bowl
- Shrimp & Grits
- Chicken Piccata
- Grilled Salmon
- Steak Frites
- Seared Halibut
- Shrimp and Scallop Mac
- Center Cut Filet (+\$6)

ADDITIONAL ADD ONS

SOUP OR SALAD - \$7 Per Person

- Crab Bisque
- Iceberg Wedge
- Caesar Wedge

DESSERT - \$4 Per Person

- Chocolate Espresso Flourless Cake
- Matcha Green Tea Cheesecake



PRE-SELECTED BUFFETS

STIR BUFFET

\$38 PER PERSON

Select 3 Entree Options

SHRIMP & GRITS

mushrooms, green onions, shrimp stock, white cheddar stone ground grits

SESAME SHOYU BOWL

sesame soy-marinated beef, rice cake

CHICKEN PICCATA

white wine, butter, capers, farro with roasted vegetables

GRILLED SALMON

citrus dill sauce, pickled red onions, farro with roasted vegetables

STEAK FRITES

marinated sirloin, hand-cut fries, house-made steak sauce



PREMIUM BUFFET

\$50 PER PERSON

Select 3 Entree Options

SHRIMP AND SCALLOP MAC N' CHEESE

cavatappi pasta, asparagus, white truffle oil

SEARED HALIBUT

roasted tomatoes, roasted vegetables, farro, beurre blanc, basil oil, micro greens

GRILLED SALMON

citrus dill sauce, pickled red onions, farro with roasted vegetables

CHICKEN PICCATA

white wine, butter, capers, farro with roasted vegetables

CENTER CUT FILET

grilled vegetables, roasted potatoes, blue cheese, Bordelaise sauce

BRUNCH OFFERINGS

Available any day of the week

BRUNCH BUFFET \$25 PER PERSON

SELECT 3 BRUNCH ENTRÉE OPTIONS AND 2 SIDES

SCRAMBLED EGGS

eggs scrambled to perfection

BISCUITS & GRAVY

fresh baked biscuits, house-made sausage gravy

HOUSE MALTED WAFFLES

syrup and butter

CHARLESTON SCRAMBLE

eggs, bacon, green onions, cheese blend

BAJA SCRAMBLE

eggs, peppers, onions, cheese blend, pico de gallo, crema, charred salsa

SHRIMP & GRITS

mushrooms, green onions, shrimp stock, white cheddar stone ground grits

BREAKFAST CHICKEN PICCATA

white wine, spinach, beurre blanc sauce, capers

SIDES

GRITS
BACON
SAUSAGE

FRESH FRUIT
BREAKFAST POTATOES
COFFEE CAKE

BUILD YOUR OWN WAFFLE BAR \$22 PER PERSON

SERVED WITH BREAKFAST POTATOES

Whipped Butter

Breakfast Syrup

Fresh Seasonal Berries

Honey

Strawberry Syrup

Chocolate Chips

Whipped Cream

Fried Chicken



BRUNCH PLATTERS

STIR DEVILED EGGS \$52

classic, pimento cheese, bacon, avocado

ASSORTED BRUNCH \$72

fresh fruit with mint, chicken salad, pita bread, coffee cake



DRINK PACKAGES

Prices are listed per person, per hour.
All drink packages have a 2 hour
minimum. Guest to select all beer,
draft cocktail and craft cocktail options.

BEER & WINE \$17

Draft & Canned Beers
2 House Red Wines
2 House White or Sparkling Wines

SIGNATURE PACKAGE \$19

2 Draft Cocktails
Canned Beers
2 House Red Wines
2 House White or Sparkling Wines

OPEN BAR

Full Beverage Menu
*Pricing will be based on
consumption*



AVAILABLE SERVICES

- PROFESSIONAL CRAFT BARTENDER
- SKILLED OYSTER SHUCKER
- SERVING STAFF
- EVENT LINENS
- DECORATIONS
- EQUIPMENT RENTALS AND MORE!

