



Listed in the National Register of Historic Places

ALA CARTE "PRIVATE DINNER" PARTY MENU

Appetizers: (Selection of 2)

Seasonal Melon with Prosciutto di Parma

Baked Clams; Topped with Our Seasoned Bread Crumbs

Penne alla Vodka; Vodka Laced Creamy Tomato Sauce

Rigatoni al Filetto di Pomodoro; Plum Tomato Sauce with Prosciutto, Onions & Basil

Rigatoni Bolognese; Housemade Meat Sauce with Fresh Basil

Calamari Fritti; Served with Marinara or Fra Diavolo Sauce

Jumbo Lump Crabmeat Cocktail (+\$9pp); Remoulade Sauce

Chilled Colossal Shrimp Cocktail (+\$8pp); Housemade Cocktail Sauce

Housemade Maryland Style Crabcake (+\$9pp); Stony Hill Inn Sauce

Grilled Portobello Mushroom; Marinated and Served over Mesclun Greens

Mozzarella Fresca; Housemade Mozzarella with Fresh Sliced Heirloom Tomatoes

Pastrami Style Smoked Salmon; Toast Points, Onions, Capers & Roasted Peppers

Salade: (Selection of 1)

Insalata Tre Colori; Belgian Endive, Arugula & Radicchio

Insalata di Rucola; Arugula with Gaeta Olives, Goat Cheese & Roasted Peppers

Classic Caesar Salade; Romaine Lettuce with a Dressing of Anchovy, Olive Oil & Parmesan Cheese

French String Bean and Beet Salade; Topped with Crumbled Gorgonzola & Balsamic Vinaigrette

Stony Hill Inn Salade; Romaine Lettuce, Tomato, Onion, Cucumber, Colossal Olives with House Dressing

Stony Hill Inn
1818



Entree: (Selection of 3)

Boneless Breast of Chicken:

- **Francaise*- Egg Battered, Sautéed with Lemon, Butter & White Wine
- **Parmegiana*- Breaded, Pan Fried, Topped with Fresh Mozzarella in a Tomato Sauce
- **Pizzaiola*- Sautéed with Onions, Mushrooms and Red Peppers in a Light Tomato Sauce

Plum de Veau - Veal Scallopine:

- **Marsala*- Sautéed with Mushrooms in a Marsala Wine Sauce
- **Piccata*- Sautéed in a Lemon Butter Sauce with Capers & White Wine
- **Sorrentina*- Topped with Eggplant, Prosciutto di Parma & Fresh Mozzarella in Tomato Sauce

Atlantic Salmon Fillet:

- **Pan Seared*- with a Dill Beurre Blanc
- **Grilled*- Topped with Sautéed Tomatoes in a Balsamic Reduction

Filetto di Sogliola (Fillet of Lemon Sole):

- **Francaise*- Egg Battered, Sautéed with Lemon, Butter & White Wine
- **Scampi Style*- Sautéed with Fresh Garlic, Lemon, Butter & White Wine
- **Meuniere*- Sautéed with Lemon, Butter & White wine

Gamberoni (Colossal Shrimp) (+\$8pp);

- **al Vino Bianco*- White Wine Sauce
- **Scampi Style*- Sautéed with Fresh Garlic, Lemon, Butter & White Wine
- **Francaise*- Egg Battered, Sautéed with Lemon, Butter & White Wine

Rigatoni al Filetto di Pomodoro:

- *Plum Tomato Sauce with Prosciutto di Parma, Onions & Fresh Basil

Grilled Filet Mignon of Beef (+\$12pp)

- *Served with Sautéed Wild Mushrooms

Grilled Double Cut Loin Veal Chop (+\$14pp)

- *Served with Sautéed Wild Mushrooms

Grilled Domestic Baby Rack of Lamb (+\$14pp)

- *Served with Mint Jelly

Naturally Aged USDA Prime Sirloin Steak (+\$12pp)

****All Entrees are Served with Potato and Vegetable du Chef****

Dessert: Selection From our Pastry Chef or Specialty Cake of the Occasion

Coffee & Tea Service Included - Cappuccino & Espresso \$3.00 additional

Please Let Our Staff Know
If You Have Any Special Requests

**\$55.00 Per Person
+7% Sales Tax
+21% Service Gratuity**