

Menu

HOURS OF OPERATION

Catering
OPEN 7 DAYS

Lunch & Dinner

MON-THUR..... 11:30-10:00
FRI 11:30-11:00
SAT 11:30-11:00
SUN 1:00-9:00



Listed in the National Register of Historic Places

Stony Hill Inn

1818

231 Polifly Road
Hackensack, New Jersey 07601
Phone: 201.342.4085 • Fax: 201.342.1046

Website: stonyhillinn.com

PARTY INFORMATION



Room Capacities and Fees

Ballroom

100-250 people
(if less than 100 there is a \$500 room charge)

Crystal Room

50-120 people
(if less than 50 there is a \$250 room charge)

Garden Room

30-60 people, 50 with Dance Floor
(if less than 30 there is a \$200 room charge)

Aviary Room

20-40 people
(if less than 20 there is a \$150 room charge)

Apricot Room

17-28 people

Pipe Room

14 people

Print Room

16 people

St. Andrews Room

13-16 people

Herb Room

12 people

*All parties are based on 4 hours, unless otherwise stated,
a fee for room will be charged by the hour*

Party Extra's Available Upon Request

Custom cakes of all types

Entertainment - Live Singers and DJ's (*including kids parties*)

Chair Covers (\$10 ea. - Ballroom)

Custom Ice Carvings

Custom Designer Cookies

Decorations and Floral Arrangements

CONTINENTAL BREAKFAST

Assorted Breakfast Juices

Assorted Miniature Danish

Assorted Miniature Muffins

Bagels With Traditional Accompaniments

Macedoine of Fresh Fruits

Coffee & Tea Service

\$19.95 Per Person, Plus Sales Tax & Gratuity



BUFFET BREAKFAST

Orange, Grapefruit and Tomato Juices

Chafing Dishes

Scrambled Eggs

Breakfast Potatoes

Bacon

Breakfast Sausage

French Toast

Assorted Miniature Danish

Homemade Assorted Miniature Muffins

Bagels With Traditional Accompaniments

Macedoine Of Fresh Fruit

Coffee & Tea Service

\$25.95 Per Person, Plus Sales Tax & Gratuity

BRUNCH BUFFET PRESENTATION

Buffet Selections

CAPTAIN'S STATIONS

Please Select Two:

PASTA

Freshly Prepared Tortellini & Penne Pasta
Choice of Two Sauces: Alfredo, Marinara Or Vodka

OMELET STATION

With Assorted Vegetables, Meats & Cheeses

HOT CARVING STATION

London Broil	Glazed Virginia Ham
Breast Of Turkey	Boneless Leg Of Lamb
Smoked Loin Of Pork	Chateaubriand

COLD DISPLAYS & SALADS

Please Select Three:

Caesar Salad

House Salad

International Cheese Display With Fresh Fruits, Crackers & Crudite

Smoked Fish Display*

Salmon

Hot Chafing Dishes

Please Select Three:

Eggs Benedict

Eggs Florentine

Breakfast Sausage

Bacon

Chicken with Marsala Raisins & Currants

Herbed Breast Of Chicken Francaise

Chicken, Duck Or Seafood Crepes

French Toast

Breakfast Potatoes

Ratatouille

Eggplant Rolatine

Blintzes

Dessert

Please select one:

Seasonal Fruit Tart

Coffee & Tea Included

\$30.00 Per Person, Plus Sales Tax & Gratuity

*Available at Additional Charge

CHILDREN'S MENU

\$20.00



PENNE PASTA
With Butter Sauce
or
Marinara Sauce

OR

CHICKEN FINGERS
With French Fries

DESSERT

ICE CREAM



LUNCHEON MENU

Salade

Selection of One:

Classic Caesar Salade Romaine Lettuce with Housemade Dressing
Stony Hill Salade Romaine Lettuce with Tomato, Onion, Cucumber and
Colossal Olives in Our House Dressing

Entrees

Selection of Three:

Boneless Breast of Chicken

Piccata-Sauteed with Lemon, Butter, Capers and White Wine
Pizzaiola-Sauteed with Onions, Mushrooms and Red Peppers in a Tomato Sauce
Francaise-Egg Battered with Lemon, Butter and White Wine
Marsala-Sauteed with Mushrooms and Marsala Wine

Fillet of Salmon

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

Fillet of Lemon Sole

Francaise-Egg Battered with Lemon, Butter and White Wine
Meuniere-Sauteed with Lemon, Butter and White Wine
Scampi Sauce-Topped with Seasoned Bread Crumbs

Penne Alla Vodka

Vodka Laced Creamy Tomato Sauce

Farfalle Primavera

Fresh Vegetables in a Parmesan Sauce

Rigatoni Filetto di Pomodoro

Plum Tomato Sauce with Prosciutto di Parma, Onions and Fresh Basil

Open Faced Sliced Sirloin Steak Sandwich

Over Toast Points + \$6pp

Filet Mignon of Beef

With Sautéed Wild Mushrooms + \$10pp

Grilled Baby Rack of Lamb

With Mint Jelly + \$12pp

Grilled Cut Loin Veal Chop

+ \$10pp

All Entrees Served with Potato and Vegetable Du Chef

Dessert

Choice of Dessert du Jour or Specialty Cake
Coffee & Tea Service Included - Cappuccino & Espresso \$3.00 additional

\$38.00 Per Person, Plus Sales Tax & Gratuity

DINNER A

Appetizers

Selection of Three

Seasonal Melon with Prosciutto di Parma

Penne alla Vodka

Vodka Laced Creamy Tomato Sauce

Rigatoni al Filetto di Pomodoro

Plum Tomato Sauce with Prosciutto, Onions & Basil

Rigatoni Bolognese

Homemade 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

Salade

Selection of Two

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

Continued on the next page

DINNER A continued

Entrée:

Selection of Four

Boneless Breast of Chicken

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

Plum de Veau – Veal Scallopine

Marsala – Sauteed with Mushrooms in a Marsala Wine Sauce
Piccata – Sauteed with Capers, Lemons, Butter & White Wine
Sorrentina – Topped with Eggplant, Prosciutto di Parma & Fresh Mozzarella in a Tomato Sauce

Fillet of Atlantic Salmon

Pan Seared – with a Dill Beurre Blanc
Grilled – Topped with Sauteed Tomatoes in a Balsamic Reduction

Filetto di Sogliola (Fillet of Lemon Sole)

Francaise – Egg Battered, Sauteed with Lemon, Butter & White Wine
Scampi Style – Sauteed with Fresh Garlic, Lemon, Butter & White Wine
Meuniere – Sauteed with Lemon, Butter & White Wine

Gamberoni (Colossal Shrimp)

(+\$8pp)
al Vino Bianco – White Wine Sauce
Scampi Style – Sauteed with Fresh Garlic, Lemon, Butter & White Wine
Francaise – Egg Battered, Sauteed 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

(+\$10pp) *Served with Sauteed Wild Mushrooms*

Grilled Cut Loin Veal Chop

(+\$10pp) *Served with Sauteed Wild Mushrooms*

Grilled Baby Rack of Lamb

(+\$12pp) *Served with Mint Jelly*

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, Plus Sales Tax & Gratuity

DINNER B

CAPTAINS STATIONS

Please Select Two:

Pasta Station

Freshly Prepared
Selection of Two Pastas
Choice of Two Sauces:
Marinara, Alfredo, Vodka
Pesto, Bolognese
& Primavera

Hot Carving Station

Choice of Two Meats:
Roast Sirloin of Beef
Breast of Turkey
Glazed Virginia Ham
Stony Hill Inn Boneless Leg of Lamb
Smoked/stuffed Loin of Pork
Chateaubriand*

Wok Station

Chicken, Beef & Vegetables
Stir Fried to Order

Cold Displays

Please select three:

Grilled Vegetable Display

Mixed Green Salad

Pasta Salad

Caesar Salad

International Cheese, Crudite with Fresh Fruits & Crackers

Cold Seafood Bar*

Smoked Fish Display*

Sushi Display*

Tuscan Table

Chafing Dishes

Please select four:

Chicken Dijonnaise

Roasted Chicken with

marisala raisins & currants

Beef Bourguignon

Beef Stroganoff

Chicken Saltimbocca

Eggplant Rollatine

Fried Calamari

Mussels Marinara

Paella

Poached/Grilled Salmon

Shrimp Scampi*

Chef's Selection of starch & vegetable included

Dessert

Please select one (to be served) or Assorted Pastries & Cookies Mirror Display

Poached Pear with Chocolate Sauce

Tiramisu

Seasonal Fruit Plate

Chocolate Mousse with Whipped Cream

Fresh Strawberries Zabaglione

Dessert Sampler Plate*

Cake of the Occasion

Coffee & Tea Service

Minimum: 50 Guests - 4 Hour Event

\$65.00 Per Person, Plus Sales Tax & Gratuity

The chef's selection of hot and cold butler passed hors d'ouvres – one hour available @ + \$20.00pp

*Available at additional charge

BUFFET 1

Salads

Classic Caesar Salad

House Salad



Entrée

Pasta

Chicken

Salmon

Eggplant Rollatini

(All Entrees Served with the Chefs Selection of Seasonal Vegetables and Potato)



Dessert

Cake of the Occasion

Served with Coffee and Tea

\$35.00 Per Person, Plus Sales Tax & Gratuity
(40 Person Minimum)

BUFFET 2

Salads

Classic Caesar Salad

House Salad



Entrée

Pasta

Chicken

Salmon

Eggplant Rollatini

(All Entrees Served with the Chefs Selection of Seasonal Vegetables and Potato)



Carving Station

Loin of Pork – with a Rosemary Demi-glaze

Or

Breast of Turkey - with Port wine Sage Sauce



Dessert

Cake of the Occasion

Served with Coffee and Tea

\$42.00 Per Person, Plus Sales Tax & Gratuity
(40 Person Minimum)

BUFFET 3

Hot & Cold Antipasto

Served Family Style



Salads

Classic Caesar Salad

House Salad



Entrée

Pasta

Chicken

Salmon or Sole

Catch of the Day

Pork

Eggplant Rollatini

(All Entrees Served with the Chefs Selection of Seasonal Vegetables and Potato)



Carving Station

Breast of Turkey - with Port wine Sage Sauce

Boneless Ribeye – Au Jus



Dessert

Cake of the Occasion

Served with Coffee and Tea

\$58.00 Per Person, Plus Sales Tax & Gratuity
(40 Person Minimum)

LIQUOR OPTIONS

Bar by Consumption

(\$100 bartender fee)

Keep a Running Tab of only the Drinks Consumed by Your Guests.

Pitchers of Soda \$10.00 each

Cash Bar

(\$100 bartender fee)

Your Guests will pay for Drinks when they are served.

Open Bar

No bartender fee.

PRICES: PER PERSON

1st Hour @ \$14.00 2nd Hour @ \$9.00

3rd Hour @ \$7.00 4th Hour @ \$6.00

All 4 Hours @ \$30.00

Premium Open Bar

No bartender fee.

PRICES: PER PERSON

1st Hour @ \$15.00 2nd Hour @ \$12.00

3rd Hour @ \$10.00 4th Hour @ \$9.00

All 4 Hours @ \$40.00

4 Hour Open Wine & Beer Only \$22 PP

Champagne Toast \$5.00 pp

Wedding Menu



PRE-RECEPTION

includes:

Champagne

Mimosa - Kir Royale - Bellini

Assorted Mixed Berries



COCKTAIL RECEPTION BEGINS

*The Chef's Selection of Butler Passed Hot and Cold Hors d'Oeuvre
White Glove and Silver Tray Service*

Homemade Maryland Crabcake*

Colossal Shrimp Cocktail*

Scallops Wrapped In Bacon

Seafood, Beef & Lamb Brochettes

Mushroom Caps Stuffed With Crabmeat Or Escargot

Herbed Goat Cheese In Puff Pastry

Wild Mushrooms Duxelle In Puff Pastry

Spinach & Feta Cheese Phyllo Triangles

Roasted Eggplant & Gorgonzola In Puff Pastry

Exotic Cheese Quesadilla

Baby Lamb Chops Marinated In Balsamic Vinegar, Garlic And Rosemary

Beef Empanadas

Baked Brie With A Raspberry Puree

Crabmeat In Tortilla With Pico De Gallo

Chicken And Curry Phyllo Triangles

Cold Canapés

Hot And Sweet Sausage Puffs

Smoked Salmon On Black Bread With Wasabi Cream Cheese

INTERNATIONAL STATIONS

*Attended by Captains
On Site Food Preparation*

Pasta Station

Your Selection Of Two Freshly Prepared Pastas
Rigatoni Fileto Di Pomodoro, Penne Alla Vodka, Tortellini Alla Panna, Cavatelli Bolognese,
Orrechiette Broccoli Rabe & Sausage

Traditional Tuscan Table

Bruschetta, Housemade Mozzarella, Parmigiano-reggiano, Asiago, Sliced Cold Italian Meats,
Sautéed Long Hot Peppers, Artichokes Hearts, Tuscan Bean Salade, Seafood Salade,
Sundried Tomatoes, Assorted Grilled Vegetables, Grilled Marinated Portabello Mushrooms,
Funghi Salade, Olives, Bread Display With Focaccia, Breadsticks & Grissini

Carving Station

selection of two

Breast of Turkey
Glazed Virginia Ham
Salmon en Croute
Stuffed Loin of Pork
Roast Suckling Pig
Chateaubriand*
Pastrami Style Smoked Salmon Salmon*

Asian Pacific Rim

Thai Pork Harumaki-thin pastry wrappers filled with savory shredded pork & Thai spices
Sesame Chicken-Ginger Plum Sauce
Steamed Vegetable Dim Sum
Beef Negimaki, scallions wrapped in thin slices of beef, grilled with teriyaki sauce
Peking Duck Station, julienne of duck, Peking doilies accompanied by scallions & hoisin sauce*

Hot Seafood Station

Shrimp Scampi, Scallops & Mussels Marinara

International Cheese & Wine Bar

chef's selection of imported & domestic cheese accompanied with seasonal fresh fruit

*Items Marked With An * Are Available At Additional Charge*

DINNER MENU

Champagne Toast

Salade

Please select one

Caesar Salade
Mixed Greens with Fresh Mozzarella
Tre Colori Salad

Intermezzo

Lemon Sorbet

Entrée

Choice of three

Entrees are served with the chef's selection of starch and fresh vegetable

Chicken Francaise
Grilled Chicken with Sundried Tomato Butter
Chicken Asiago
Chicken Champagne
Chateaubriand, Burgundy Truffle Sauce *
Grilled Salmon, dill beurre blanc
Seasonal Fish du Jour
Almond Crusted Fillet of Sole
Roast Sirloin of Beef, Wild Mushroom Sauce

Dessert

Cake of the Occasion

International Coffees, Espresso, Cappuccino & After Dinner Cordials



OPEN BAR

*5-hour open bar featuring premium liquors throughout
wine served throughout dinner; champagne served throughout function.*

Also provided by The Stony Hill Inn:

table linens, valet parking, coat check, place cards, and direction cards.

Package includes service charge.

Sales tax not included. Gratuities not included.

*Items Marked With An * Are Available At Additional Charge*

UPGRADE SUGGESTIONS

Cocktail Reception

Cold Seafood Display

Colossal Shrimp Cocktail,
Fresh Shucked Little Neck Clams & Seasonal Oysters On Half Shell
+\$20pp
With Chef \$150.00

Rivers Of Caviar & Chilled Vodka Display

Domestic Black, Red & Golden Caviars Cascading On Ice
Homemade Blinis, Toast Points, Capers, Grated Egg,
Chopped Red & White Onions +\$15pp

Smoked Seafood Station

Pastrami Style Smoked Salmon, Gravlax,
Whitefish & Great Lake Sturgeon Garnished With Capers,
Egg Yolks & Whites, Lemon Wheels & Chopped Bermuda Onion
+\$15pp

Sushi Station

Sushi, Sashimi & Hand Rolls Made To Your Guests' Specifications
+\$20pp
With Chef \$250.00

Elegant Sushi Bar Displayed

+\$12pp