



# catering



## Appetizers

HALF PAN FULL PAN

<b>garlic knots</b> .....	<b>40</b> .....	<b>80</b>
Olive oil, parsley, garlic & Parmesan. Served with marinara		
<b>tomato basic crostinis</b> .....	<b>40</b> .....	<b>80</b>
Diced tomato, basil, onion, EVOO & balsamic served with toasted crostini		
<b>caprese</b> .....	<b>55</b> .....	<b>110</b>
Fresh mozzarella, beefsteak tomato, fresh basil, EVOO & balsamic drizzle		
<b>blistered shishito peppers</b> .....	<b>50</b> .....	<b>100</b>
Sea salt & fresh lemon		
<b>meatballs</b> .....	<b>60</b> .....	<b>120</b>
Zesty marinara & shredded Parmesan		
<b>sasuage &amp; peppers</b> .....	<b>65</b> .....	<b>130</b>
Sautéed with olive oil, garlic, onions, pepperoncini & bell pappers		
<b>crispy ravioli</b> .....	<b>70</b> .....	<b>140</b>
With basil pesto cream sauce & pecorino Romano cheese		
<b>mussels fra diavolo</b> .....	<b>90</b> .....	<b>180</b>
Sautéed in a spicy marinara sauce		
<b>zuppa di clams</b> .....	<b>90</b> .....	<b>180</b>
Sautéed in a white wine garlic sauce		
<b>cajun drunken shrimp</b> .....	<b>90</b> .....	<b>180</b>
Sautéed in garlic, onion, white wine & diced tomato		

## Salads

HALF PAN FULL PAN

<b>Add chicken</b> (half 20 full 40)		
<b>Add shrimp</b> (half 30 full 60)		
<b>*caesar</b> .....	<b>50</b> .....	<b>100</b>
Romaine, crushed homemade herb croutons, shredded Parmesan & Caesar dressing		
<b>beet</b> .....	<b>60</b> .....	<b>120</b>
Arugula, goat cheese, almonds & balsamic glaze with a champagne vinaigrette		
<b>tuscan kale</b> .....	<b>80</b> .....	<b>160</b>
Golden raisins, pecorino Romano, herbed panko crumbs & lemon vinaigrette		
<b>greek</b> .....	<b>50</b> .....	<b>100</b>
Mixed greens, cucumbers, red onion, cherry tomatoes, feta cheese, Kalamata & Castelvetrano olives in an herb vinaigrette		
<b>brussels sprouts</b> .....	<b>60</b> .....	<b>120</b>
Dried cranberries, red onion, roasted pecans & goat cheese with Dijon vinaigrette		
<b>chopped wedge</b> .....	<b>65</b> .....	<b>130</b>
Iceberg lettuce, tomatoes, bacon, onions, hard boiled egg, bleu cheese crumbles & bleu cheese dressing		
<b>spinach</b> .....	<b>75</b> .....	<b>150</b>
Strawberries, blueberries, pecans, red onion, goat cheese & champagne vinaigrette		

\*Notice: Salmon may be cooked to order. Notice the consumption of undercooked or raw eggs, meat, poultry, seafood or shellfish may increase your risk of food borne illness. Please inform us of any allergies. For your convenience, a gratuity of 20% will be added to parties of 10 or more.

Pasta made fresh in-house daily

## Pasta

HALF PAN FULL PAN

Choice of rigatoni or casarecce  
Sub gluten free pasta (half 25 full 50)  
Add chicken or sausage (half 20 full 40)  
Add shrimp (half 30 full 60)

<b>marinara</b> ..... 40 ..... 80	Traditional red sauce
<b>arrabiata</b> ..... 50 ..... 100	Spicy red tomato sauce
<b>alfredo</b> ..... 50 ..... 100	Classic, creamy, garlic Parmesan cheese sauce
<b>vodka</b> ..... 50 ..... 100	Pink cream sauce
<b>primavera</b> ..... 75 ..... 150	Garlic, olive oil & sautéed seasonal vegetables
<b>scampi</b> ..... 60 ..... 120	Garlic, lemon, tomatoes, capers & basil in a white wine sauce
<b>bolognese</b> ..... 80 ..... 160	Classic meat sauce
<b>carbonara</b> ..... 60 ..... 120	Prosciutto, peas & Parmesan cream sauce
<b>marsala</b> ..... 60 ..... 120	Crimini mushrooms & marsala wine sauce
<b>piccata</b> ..... 55 ..... 110	White wine lemon butter sauce with capers
<b>gnocchi</b> ..... 70 ..... 140	In a tomato cream sauce
<b>ravioli</b> ..... 80 ..... 160	Five cheese ravioli with Pomodoro sauce
<b>lasagna</b> (48-hour notice required) ..... 100 ..... 200	Pasta sheets layered with Bolognese sauce, ricotta, mozzarella & marinara
<b>crimini mushroom</b> ..... 55 ..... 110	Creamy mushroom sauce

## Entrées

Includes protein prepared as selected only  
Pastas/Risottos/Sides not included and may be ordered separately

<b>parmigiana</b> - Italian classic topped with mozzarella	
Eggplant ..... 70 ..... 140	Chicken ..... 90 ..... 180
Veal ..... 150 ..... 300	
<b>marsala</b> - Sautéed in marsala wine & crimini mushroom sauce	
Chicken ..... 90 ..... 180	Veal ..... 150 ..... 300
<b>piccata</b> - White wine butter sauce with capers & lemon	
Chicken ..... 90 ..... 180	*Salmon ..... 125 ..... 250
Veal ..... 150 ..... 300	
<b>milan</b> - Topped with fresh avocado, red onion, tomato, basil, lemon juice & olive oil. Served with grilled asparagus	
Chicken ..... 90 ..... 180	*Salmon ..... 125 ..... 250
<b>short rib</b> (24-hour notice required) ..... 80 ..... 160	Braised short rib with crimini mushroom sauce

## Sides

HALF PAN FULL PAN

<b>parmesan risotto</b> ..... 45 ..... 90	Creamy Parmesan cheese risotto
<b>mushroom risotto</b> ..... 95 ..... 190	Roasted crimini, portobello & shiitake mushrooms, garlic, shallots & truffle oil
<b>chicken breast</b> (sliced or unsliced) ..... 65 ..... 130	
<b>sautéed seasonal vegetables</b> ..... 65 ..... 130	

## Brunch

<b>scrambled eggs</b> ..... 35 ..... 70	Traditional scrambled eggs
<b>waffles</b> ..... 40 ..... 80	Belgian waffles
<b>breakfast quesadilla</b> ..... 70 ..... 140	Scrambled eggs, mozzarella cheese, red onion, bacon, red & green bell peppers in flour tortillas
<b>french toast</b> ..... 80 ..... 160	Served with strawberries, bananas & caramel drizzle
<b>*smoked salmon</b> ..... 115 ..... 230	With capers, arugula, horseradish, onions, lemon & whole grain mustard
<b>fresh fruit</b> ..... 45 ..... 90	
<b>breakfast potatoes</b> ..... 45 ..... 90	
<b>bacon</b> ..... 50 ..... 100	
<b>canadian bacon</b> ..... 50 ..... 100	

⇒ Ask us about our Mimosa Bar!

## Dessert

<b>mini cannoli</b> ..... 25 ..... 50
<b>cheesecake</b> (24-hour notice required) ..... 45 ..... 90
<b>tiramisu</b> (24-hour notice required) ..... 70 ..... 140

HALF PAN serves up to 10 people.

FULL PAN serves up to 20

- CARRY-OUT: 7 days a week during business hours
- 24-hour advance notice is recommended
- Prices do not include tax. Prices subject to change.
- Individual beverages available. Inquire for pricing.

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www.stoneandvine.com

Mon-Thurs 11am-9pm • Fri 11am-10pm  
Sat 10am-10pm • Sun 10am-9pm  
Weekend Brunch 10am-3pm