



STIR

LARGE PARTY &
CATERING MENU

CATERING & CUSTOM MENUS

Custom Menus

The menus listed on the next few pages offer a sampling of the catering STIR provides for onsite and offsite events. We will create custom menu for any occasion, from parties in our private banquet room, to company lunches, to holiday parties.

stirchattanooga.com/catering-events



Please contact us to plan your next event:

events@stirchattanooga.com

423-531-7847

LARGE PLATTERS

IN RESTAURANT & OFFSITE CATERING AVAILABLE
EACH PLATTER SERVES APPROXIMATELY 25 PEOPLE

Hot Hors D'oeuvres

Ham & Grilled Pimento Cheese Sandwiches	\$80
Crab Cakes	\$166
Crab Stuffed Mushrooms	\$133
Fried Green Tomatoes with Pimento Cheese	\$63
Oysters Casino	\$165
Oysters Rockefeller	\$119
Parmesan Truffle Fries	\$47
Salmon Cakes	\$131
Street Fish Tacos	\$89
Tillamook Sliders	\$79
Cheese Burger Eggrolls	\$80
Chicken Samosas	\$87

Oyster Bar

PER 100 OYSTERS

House	\$210
Specialty	\$315

Cold Hors D'oeuvres

Caprese Skewers	\$70
Ham Wrapped Asparagus	\$47
Hummus with Pita & Crostini	\$63
Pimento Cheese Dip with Pita & Crostini	\$71
Seared Tuna Platter	\$180
Shrimp Cocktail	\$152
Tomato Bruschetta	\$53
Specialty Cheese Tray	\$79

Cold Sandwich & Wraps

BLTs	\$68
Chicken Caesar Wraps	\$75
Ham & Tillamook Smoked Cheddar Sandwiches	\$71
Chicken Salad Sandwiches	\$63

Salads

Caesar Salad	\$57
Cavatappi Pasta Salad	\$63
New Potato Salad	\$50
Seasonal Fresh Fruit	\$73
STIR Chopped Salad	\$100
Tomato, Cucumber, & Red Onion Salad	\$71
Vegetable Chopped Salad	\$95
Shrimp Louie Salad	495

Desserts

Assorted Cookie Tray	\$53
Chocolate Chip Brownies	\$63
Green Tea Matcha Cheesecake	\$84
Chocolate Espresso	\$71
Flourless Cake	

PLATED LUNCHES

Entree \$19 Per Person

PICK THREE ENTRÉES

Grilled Chicken Caprese

Chicken Piccata

Shrimp Louie Salad

Chicken Chop Salad

Spicy Tuna Burger

Tillamook Cheese Burger

Grilled Chicken Sandwich

Fried Green Tomato Burger

BLT & Egg

Roasted Vegetables and Farro (V)

Vegan Poke Bowl (V)

Veggie Chop Salad (V)

Plant Based Burger (V)

Add Soup or Salad \$5 per Person

PICK ONE OPTION
FOR YOUR MENU

Iceberge Wedge

Caesar Wedge

Crab Bisque

Add Dessert \$4 Per Person

PICK ONE OPTION
FOR YOUR MENU

Green Tea Matcha Cheesecake
Chocolate Espresso Flourless Cake

PRICING INCLUDES TEA, SODA, & COFFEE SERVICE

GF Denotes Gluten-Free • V Denotes Vegetarian

PRE-SELECTED BUFFETS

Option One

\$35 per Person

PICK THREE ENTRÉES

Steak Frites

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

Shrimp & Grits

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

Grilled Salmon

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

Chicken Picatta

*white wine, butter, capers, farro with roasted
vegetables*

Sesame Shoyu Bowl

sesame soy-marinated beef, rice cake

Option Two

\$44 per Person

PICK THREE ENTRÉES

Center Cut Filet

*grilled vegetables, roasted potatoes, blue
cheese, Bordelaise sauce*

Grilled Salmon

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

Grilled Chicken Caprese

*tomatoes, mozzarella, basil, balsamic vinegar,
farro with roasted vegetables*

Shrimp and Scallop Mac n' Cheese

*cavatappi pasta, asparagus,
white truffle oil*

Filet & Bacon Meatballs with Handmade Pasta

*tomato meat sauce, crème fraiche, basil oil,
Parmesan cheese*

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PLATED DINNER

Entree \$28 Per Person

PICK THREE ENTRÉES

Grilled Salmon

Chicken Picatta

Steak Frites

Chicken Caprese

Crispy Mahi Bowl

Shrimp & Grits

Shrimp and Scallop Mac

Sesame Shoyu Bowl

Tuna Poke Bowl

Center Cut Filet + \$5.00 per filet ordered

Roasted Vegetables and Farro (V)

Vegan Poke Bowl (V)

Veggie Chop Salad (V)

Add Soup or Salad \$5 per Person

PICK ONE OPTION
FOR YOUR MENU

Iceberge Wedge

Caesar Wedge

Crab Bisque

Add Dessert \$8 Per Person

PICK ONE OPTION
FOR YOUR MENU

Green Tea Matcha Cheesecake
Chocolate Espresso Flourless Cake

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WEEKEND BRUNCH BUFFETS

AVAILABLE ON SATURDAY & SUNDAY FROM 10 AM TO 2:30 PM

The Brunch Buffet **\$23 per Person**

PICK TWO ENTRÉES

Scrambled Eggs

eggs scrambled to perfection

Biscuits & Gravy

fresh baked biscuits, house-made sausage gravy

House Malted Waffles

syrup and butter

Shrimp & Grits

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

Breakfast Chicken Picatta

*white wine, spinach,
beurre blanc sauce, capers*

Southern Grits Tamales

*shredded beef, green tomato salsa, grits masa, Mexican
crema, Cotija cheese, pickled red onions*

PICK THREE SIDES

Fresh Fruit

Bacon

Sausage

Grits

Breakfast Potatoes

Chocolate Chips Cookies

Build your Own Waffle Bar **\$20 per Person**

House Malted Waffles

Fresh Seasonal Berries

Fried Chicken

Bacon

Nutella

Honey

Strawberry Syrup

Whipped Cream

Chocolate Chips

Breakfast Syrup

Whipped Butter

Waffle Bar Served with Breakfast Potatoes

Brunch Appetizers

STIR Deviled Egg Platter

classic, pimento cheese, bacon, avocado

STIR Brunch Platter

*Fresh Fruit with Mint, Chicken Salad,
Pita Bread, Cookies*

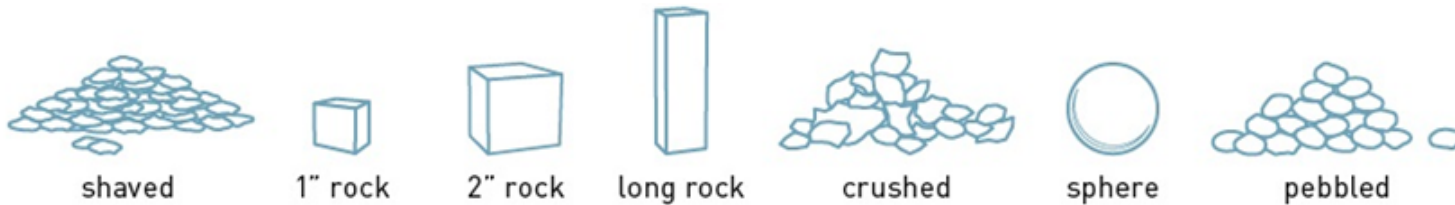
PRICING INCLUDES TEA, SODA, & COFFEE SERVICE

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DRINK PACKAGES

IN-RESTAURANT PRICES ARE LISTED PER PERSON FOR THE TIME SPECIFIED. OFFSITE CATERED BAR SERVICE IS AVAILABLE. CONTACT US FOR MORE DETAILS.

STIR is known for its cocktails. We freeze and cut 300-lb blocks of purified ice, make our own bitters and syrups, press juices, and slice ingredients, all in-house. The result is a genuinely elevated cocktail. You can find our full drinks menu on our website.



Signature Package

CHOOSE THREE STIR CRAFT COCKTAILS FOR YOUR MENU + DRAFT BEER & HOUSE WINE

1 Hour - \$24

2 Hours - \$32

3 Hours - \$42

Beer & Wine

DRAFT BEER & HOUSE WINE

1 Hour - \$17

2 Hours - \$22

3 Hours - \$27

Open Bar

YOU AND YOUR GUESTS MAY ORDER FROM OUR FULL BEVERAGE MENU

The bill will be based on consumption