



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	\$47
Tomato Bruschetta with Parmesan	\$53
Caprese Skewers	\$70
Pimento Cheese Dip with Pita & Crostini	\$71
Specialty Cheese Tray	\$80
Shrimp Cocktail	\$152
Seared Tuna Platter*	\$180

HOT HORS D'OEUVRES

Parmesan Truffle Fries	\$47
Tillamook Sliders	\$79
Steak Bao Sliders	\$79
Ham & Pimento Grilled Cheese Sandwiches	\$80
Fried Green Tomatoes with Pimento Cheese	\$65
Cheeseburger Eggrolls	\$80
Chicken Samosas	\$87
Blackened Fish Tacos	\$89
Crab Cakes	\$166
Crab Stuffed Mushrooms	\$133
Oysters Rockefeller	\$119

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	\$57
Potato Salad	\$50
Seasonal Fresh Fruit	\$73
Tomato, Cucumber & Red Onion Salad	\$71
Cavatappi Pasta Salad	\$65
Vegetable Chopped Salad	\$95
STIR Chopped Salad	\$100
Shrimp Louie Salad	\$108



DESSERTS

Chocolate Chip Cookie Tray	\$53
Chocolate Chip Brownies	\$63
Chocolate Espresso Flourless Cake	\$71
Matcha Green Tea Cheesecake	\$100

OYSTER COLD BAR PER 100 OYSTERS

House*	\$210
Specialty*	\$315
Signature STIR Seafood Tower*	*MKT
<i>*Priced per Seafood Tower</i>	

COLD SANDWICHES & WRAPS

BLTs	\$68
Chicken Caesar Wraps	\$75
Chicken Salad Sandwiches	\$63
Ham & Tillamook Cheddar Sandwiches	\$80

PLATED LUNCHES

SELECT 3 LUNCH ENTRÉE OPTIONS

ENTRÉES

\$20 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

\$28 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

\$36 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, buerre 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 \$23 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 \$20 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 \$50

classic, pimento cheese, bacon, avocado

ASSORTED BRUNCH \$70

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 \$15

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

SIGNATURE PACKAGE \$17

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!

