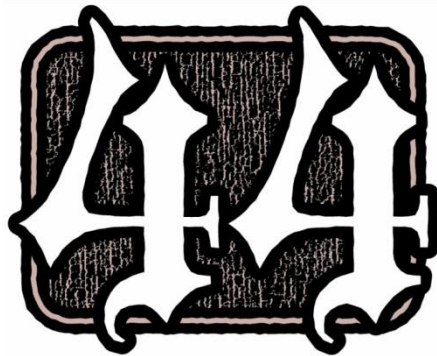


44STONEPUB.COM

44 STONE CATERING MENU



STONE
PUBLIC HOUSE.

44 STONE PUBLIC HOUSE
3910 PEACHTREE DRIVE,
COLUMBIA MO
573.443.2726
44STONEPUB.COM

AT 44 STONE PUBLIC HOUSE,

WE STRIVE TO FIND THE HIGHEST QUALITY PRODUCTS
AT THE FAIREST MARKET PRICES.

WE SOURCE LOCALLY WHEN WE CAN,
BUT IN ANY CASE, REST ASSURED,
WE KNOW WHERE OUR FOOD COMES FROM.

YOUR MENU SELECTIONS WILL REFLECT
THE INSIGHT, TECHNIQUE AND APPROACH
OF OUR 30+ YEARS OF CULINARY EXPERIENCE.

THIS PHILOSOPHY IS APPLIED
TOWARDS OUR RESTAURANT GUESTS
AND OFF-SITE PATRONS ALIKE.

THANK YOU FOR CONSIDERING 44 STONE.

MARK SULLTROP AND DAVE FARON.

PRIVATE SPACE OPTIONS

OUR **PRIVATE DINING ROOM** CAN SEAT UP TO 50 GUESTS.
IT CAN BE ARRANGED FOR REHEARSAL DINNERS,
HOLIDAY PARTIES, BUSINESS MEETINGS, PRESENTATIONS,
OR PRACTICALLY ANY OTHER PRIVATE DINING NEEDS.
THERE IS A \$1,000 DEPOSIT TO RESERVE ON FRIDAYS & SATURDAYS,
WHICH ALSO REPRESENTS THE FOOD & BEVERAGE MINIMUM.
THE DEPOSIT IS ONLY RETAINED IN THE CASE OF A NO-SHOW.
CANCELLATIONS MUST OCCUR WITHIN 72 HOURS.
A 20% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

OUR **CELLAR ROOM** CAN SEAT UP TO 20 GUESTS.
IT HAS A FLAT PANEL MONITOR WITH HDMI & DIRECTV,
AND TOTAL PRIVACY FROM THE RESTAURANT.
THERE IS A \$500 DEPOSIT TO RESERVE ON FRIDAYS & SATURDAYS,
WHICH ALSO REPRESENTS THE FOOD & BEVERAGE MINIMUM.
THE DEPOSIT IS ONLY RETAINED IN THE CASE OF A NO-SHOW.
CANCELLATIONS MUST OCCUR WITHIN 72 HOURS.
A 20% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

OUR **PUB ROOM** CAN SEAT UP TO 25 GUESTS.
IT HAS A FLAT PANEL MONITOR WITH HDMI & DIRECTV.
IT IS OPEN TO THE KITCHEN AND IS IDEAL FOR CASUAL GROUPS.
THERE IS A \$250 DEPOSIT/FOOD & BEVERAGE MINIMUM.
A 20% SERVICE CHARGE WILL BE ADDED TO YOUR BILL.

WE CAN ALSO CATER YOUR OFF-SITE EVENT.
GROUPS OF UP TO 400 CAN BE ACCOMMODATED.

CALL **573.443.2726** OR E-MAIL: **DAVEF@44STONEPUB.COM**
FOR MORE INFO AND ROOM RENTAL OPTIONS.

A LA CARTE COLD HORS D'OEUVRES

MINIMUM OF 2 DOZEN EACH, PRICED INDIVIDUALLY

SMOKED SALMON CANAPÉ 1.25 EACH

SUGGEST 1 1/2 EACH PER GUEST MINIMUM

FRENCH BREAD CROUSTADE, FRESH HERBED CREAM CHEESE &
HOUSE SMOKED SALMON, CUCUMBER, FRESH DILL

MEDITERRANEAN CANAPÉ 1.50 EACH

SUGGEST 1 1/2 EACH PER GUEST MINIMUM

SEASONED CRISP PITA, ROASTED TOMATO & KALAMATA OLIVE RELISH,
HUMMUS, FRESH GOAT CHEESE

TANDOORI CHICKEN CANAPÉ 1.25 EACH

SUGGEST 1 1/2 EACH PER GUEST MINIMUM

CRISP SEASONED PITA BREAD, TANDOORI SPICED CHICKEN LIGHTLY COATED
WITH CUCUMBER YOGURT SAUCE, CILANTRO, CUMIN PICKLED RED ONION

PRAWN COCKTAIL 2.00 EACH

SUGGEST 3 EACH PER GUEST MINIMUM

CHILLED POACHED JUMBO SHRIMP WITH BEER KETCHUP COCKTAIL SAUCE

DEVEILED EGGS \$.75 EACH

SUGGEST 2 EACH PER GUEST MINIMUM

PREPARED WITH LEMON, TARRAGON, CHIVE, DILL, CAPERS,
HOUSE-SMOKED SALMON SERVED WITH FRENCH BREAD CROUSTADES

COLD MINIATURE SANDWICHES*SUGGEST 1 1/2 PER GUEST**MINIMUM OF 3 DOZEN***EGG SALAD \$2.00 EACH**

PREPARED WITH LEMON, TARRAGON, CHIVE, DILL & CAPERS WITH
BUTTER LETTUCE & SHAVED RED ONION ON
THICK MARBLED RYE BREAD ROUNDS

RASHER 'BACON' \$2.50 EACH

SHAVED; BRINED & SLOW ROASTED PORK LOIN ON
CARAWAY SEEDED SODA BREAD MUFFIN WITH
WHOLE GRAIN MUSTARD, WHITE CHEDDAR CHEESE & PICKLE

CHICKEN SALAD \$2.50 EACH

BRINED, ROASTED & PULLED CHICKEN MEAT, CREAMY TARRAGON DRESSING,
BUTTER LETTUCE, RED ONION ON HOUSE-MADE FOCACCIA BREAD

ROASTED BEEF \$3.00 EACH

GARLIC, PEPPERCORN & FRESH HERB SHAVED BEEF
ON FRENCH BREAD WITH FRESH TOMATO-TARRAGON JAM,
GOAT CHEESE, BABY ARUGULA & RED ONION

PORK BELLY & PIMENTO CHEESE \$3.50 EACH

BUTTERMILK BISCUIT, HOUSE SMOKED BERKSHIRE PORK BELLY,
WITH HOUSE MADE SPREAD OF SHARP CHEDDAR & ROASTED RED PEPPER

COLD HORS D'OEUVRES

MINIMUM OF 24 GUESTS, PRICED PER GUEST

CRUDITÉ \$ 3.00/PERSON

FRESH CAULIFLOWER, CARROT, CELERY, TOMATO & CUCUMBER
CREAMY BUTTERMILK HERB DRESSING

CRISPS & DIP \$2.00/PERSON

HOUSE-MADE YUKON GOLD POTATO CHIPS WITH
SMOKED SALT & BLUE CHEESE TARRAGON DIP

HUMMUS \$2.50/PERSON

CHICKPEA, GARLIC & SESAME PUREE WITH SEASONED PITA CHIPS

SEASONAL FRUIT DISPLAY \$ 3.50/PERSON

CANTALOUPE, HONEY DEW, GRAPES & STRAWBERRIES

ASSORTED CHEESE DISPLAY \$ 4.00/PERSON

SHARP CHEDDAR, DOMESTIC BLUE, IMPORTED CHEDDAR,
WHITE CHEDDAR, HERBED GOAT CHEESE, CROUSTADES

PLOUGHMAN'S LUNCH \$ 5.00/PERSON

ENGLISH ANTIPASTO; FEATURED HOUSE CURED CHARCUTERIE,
ARTISAN CHEESE, SEASONAL CHUTNEY, ACCOMPANIMENTS

A LA CARTE HOT HORS D'OEUVRES

MINIMUM OF THREE DOZEN EACH, PRICED INDIVIDUALLY

PUB CHEESE FRITTER \$ 1.20 EACH

SUGGEST 3 EACH PER GUEST MINIMUM

CRISP FRIED BALLS OF CREAM & SHARP CHEDDAR CHEESES WITH
HOUSE-SMOKED BERKSHIRE BACON & HORSERADISH
SERVED WITH PORTER BEER MUSTARD

MEATBALL \$ 1.40 EACH

HANDMADE GROUND CERTIFIED ANGUS BEEF & PORK SHOULDER COATED WITH
CARAMELIZED ONION-IRISH WHISKEY STEAK SAUCE

LAMB KABOB \$ 2.75 EACH

GARLIC, CILANTRO, MINT & GINGER SEASONED GROUND LAMB ON A BAMBOO
SKEWER ACCOMPANIED BY GRILLED PITA & CUCUMBER YOGURT SAUCE WITH
MINT-SWEET PEA PESTO

THAI SHRIMP SKEWER \$ 3.00 EACH

TWO COCONUT & GREEN CURRY MARINATED BAMBOO SKEWERED &
GRILLED JUMBO SHRIMP, HOISIN FRESH HERB VINAIGRETTE

FALAFEL \$ 1.40 EACH

CUMIN & CORIANDER FLAVORED CHICKPEA FRITTERS SERVED
WITH SRIRACHA HOT SAUCE & CUCUMBER GREEK YOGURT SAUCE

HOT HORS D'OEUVRES

MINIMUM OF 24 GUESTS, PRICED PER GUEST

SMOKED WINGS \$4.00 PER GUEST

BRINED, APPLE WOOD SMOKED CAYENNE DUSTED CHICKEN WINGS,
WITH CARROT, CELERY, CHOLULA-HONEY GLAZE
AND CHOICE OF BUTTERMILK DRESSING OR BLUE CHEESE

WELSH RAREBIT \$ 2.50 PER GUEST,

TOASTED PRETZEL BREAD WITH CARAMELIZED ONION
WHITE CHEDDAR-ALE SAUCE, CARROTS & CAULIFLOWER

WARM CHILI QUESO DIP \$ 3.00

CHARRED JALAPENO & CREAMY WHITE CHEDDAR CHEESE DIP
WITH SMOKED PAPRIKA SEASONED FRIED PITA CHIPS
ADD SAUTÉED SHRIMP \$1.75 PER GUEST
ADD PULLED-ROASTED CHICKEN \$1.00 PER GUEST

CARAMELIZED ONION - BACON DIP \$ 4.00

WITH BLUE CHEESE, ARUGULA & CROUSTADES

TRUFFLE MAC & CHEESE \$ 4.50 PER GUEST

ORECCHIETTE PASTA, HOUSE-SMOKED BERKSHIRE BACON, WHITE TRUFFLE OIL,
CREAMY WHITE & IRISH CHEDDAR CHEESE SAUCE, CRISP PANKO TOPPING

INTERACTIVE STATIONS

MINIMUM OF 24 GUESTS

CARVING STATIONS INCLUDE MINIATURE PRETZEL ROLLS

BRINED ROASTED TURKEY BREAST \$6.50 PER GUEST

ROASTED BONELESS TURKEY BREAST BRINED WITH GARLIC & FRESH HERBS
SERVED WITH PORTER BEER MUSTARD & SEASONAL FRUIT CHUTNEY

PORK LOIN \$6.50 PER GUEST

APPLE CIDER & SPICE BRINED ROASTED PORK LOIN
SERVED WITH PORTER BEER MUSTARD, SEASONAL FRUIT CHUTNEY

INSIDE ROUND OF BEEF \$6.50 PER GUEST

GARLIC, ROSEMARY, THYME & CRACKED BLACK PEPPER CRUSTED BEEF,
CREAMY HORSERADISH SAUCE, SMOKED TOMATO BASIL & CAPER RELISH

BEEF TENDERLOIN MARKET PRICE

COMPOSED ENTREES*MINIMUM 12 GUEST EACH SELECTION*

COMPOSED ENTREES ARE PLATED WITH CHEF SELECTED ACCOUTREMENTS,
IN ADDITION TO OUR LISTED FEATURES PLEASE REFER TO OUR SEASONAL MENU
FOR 44 STONE PUBLIC HOUSE

IRISH STEW \$17.00

SEARED & BRAISED LEG OF LAMB AND AROMATIC VEGETABLES
COATED WITH RICH IRISH STOUT GRAVY AND TOPPED WITH
WHITE CHEDDAR BUTTERMILK MASHED YUKON GOLD POTATOES

SHRIMP POT PIE \$19.00

SIX JUMBO SHRIMP, ZUCCHINI, SWEET PEAS, CARROTS & CRIMINI MUSHROOMS
COATED WITH TRUFFLED TARRAGON CHARDONNAY CREAM SAUCE IN
CRISP PASTRY SERVED WITH BUTTERMILK MASHED YUKON GOLD POTATOES

ROASTED PORK CHOP \$18.00

12 OZ. GARLIC & HERB BRINED CENTER CUT RIB CHOP
CREAMY IRISH WHISKEY & WHOLE GRAIN MUSTARD SAUCE,
COLCANNON POTATOES WITH HOUSE CURED BACON &
CHEF'S CHOICE OF SEASONAL VEGETABLE

STUFFED CHICKEN \$15.00

FILLED WITH CHEFS' SEASONALLY INSPIRED STUFFING
AND ACCOMPANYING SAUCE
PAIRED WITH APPROPRIATE STARCH & VEGETABLE

SURF & TURF**MARINATED GRILLED SIRLOIN FILET \$24.00 4 oz./ \$30.00 8 oz.**

*WITH BUTTER ROASTED CRIMINI MUSHROOMS, IRISH WHISKEY STEAK SAUCE
AND CHOICE OF 3 OZ.*

BAKED SCOTCH WHISKEY MARINATED ATLANTIC SALOMON*WITH PORTER BEER MUSTARD SAUCE**OR***THREE SAUTÉED JUMBO SHRIMP***WITH CHAMPAGNE TARRAGON CREAM*

BUTTERMILK MASHED YUKON GOLD POTATOES,
SAUTÉED PETITE GREEN BEANS & STRAW POTATO GARNISH

SALADS

SMALL MIXED GREEN \$ 2.50/GUEST

HOUSE BLEND OF ROMAINE, BABY SPINACH, BUTTER LETTUCES, SHAVED CARROT & CUCUMBER, RED ONION, CROUTONS AND TOMATO

GRILLED APPLE SALAD \$ 5.00/GUEST

BABY SPINACH, GRANNY SMITH APPLE, GOAT CHEESE, HONEY CIDER VINAIGRETTE, CANDIED WALNUTS

SMALL WEDGE SALAD \$ 5.00/GUEST

HEARTS OF ROMAINE LETTUCE, BUTTERMILK HERB DRESSING, HOUSE-MADE CROUTONS, TOMATO, RED ONION, AVOCADO, BACON LARDONS, BLUE CHEESE

SEASONAL SALAD MARKET PRICE

BREAD

CUT PRETZEL ROLLS \$1 PER GUEST

WITH HONEY BUTTER (*SERVES APPROXIMATELY 2 1/2 GUESTS*)
ADD PORTER BEER MUSTARD .50 EACH

WARM FRENCH BREAD .75 PER GUEST

WITH HONEY BUTTER, ADD; GARLIC & FRESH HERBED OLIVE OIL .50 EACH

IRISH SODA BREAD MUFFIN .75 PER GUEST

BROWN SUGAR RAISIN & CARAWAY SEEDED SODA BREAD WITH HONEY BUTTER

BUFFET PRICED SINGLY AND DUO CHOICES**POULTRY****BRINED ROASTED TURKEY BREAST**

ONE CHOICE, 8 OZ. 8.00/ TWO CHOICES 5 OZ. 6.00
OVEN ROASTED BONELESS TURKEY BREAST BRINED WITH GARLIC,
FRESH HERBS & AROMATIC VEGETABLES
SERVED WITH PAN JUS & SEASONAL FRUIT CHUTNEY

ROASTED CHICKEN

ONE CHOICE, 3 PIECES 7.00/ TWO CHOICES, 2 PIECES 5.00
PEPPERCORN & FRESH THYME BRINED & ROTISSERIE STYLE RUBBED &
ROASTED BONE-IN CHICKEN WITH PAN JUS

STUFFED CHICKEN BREAST

ONE CHOICE 7 OZ. \$ 9.00/ TWO CHOICES 5 OZ. 7.00
MARINATED ROASTED CHICKEN BREAST
FILLED WITH CHEFS' CHOICE OF SEASONAL INSPIRED STUFFING
AND ACCOMPANYING SAUCE

PORK**PORK LOIN**

ONE CHOICE, 8 OZ. \$8.00/ TWO CHOICES 5 OZ. \$6.00
APPLE CIDER & SPICE BRINED ROASTED PORK LOIN
SERVED WITH HARD CIDER PAN JUS & SEASONAL CHUTNEY

BANGER SAUSAGE PASTY

ONE CHOICE, WHOLE \$11.00/ TWO CHOICES, HALF \$7.00
FLAKY PASTRY FILLED WITH HOUSE-MADE PORK, APPLE & SAGE SAUSAGE AND
CARAMELIZED ONION HARD CIDER GRAVY

STUFFED PORK LOIN

ONE CHOICE, 7 OZ. \$9.00 / TWO CHOICES, 5 OZ. \$7.00
FILLED WITH CHEFS' SEASONAL INSPIRED FILLING
AND ACCOMPANYING SAUCE

BEEF & LAMB**MEATLOAF**

SINGLE CHOICE, \$9.00/ TWO CHOICES, \$6.50
GROUND CERTIFIED ANGUS BEEF & PORK SHOULDER,
SPICY BEER KETCHUP GLAZE

BEEF TENDERLOIN

SLICED SEARED GARLIC, ROSEMARY, THYME & CRACKED BLACK PEPPER
CRUSTED BEEF TENDERLOIN WITH SMOKED TOMATO BASIL & CAPER RELISH

PRIME RIB

SINGLE CHOICE, \$16.00/ TWO CHOICES, \$12.00
GARLIC & HERB SLOW ROASTED SLICED MEDIUM RARE RIBEYE OF BEEF,
IRISH STOUT AU JUS & CREAMY HORSERADISH SAUCE

STOUT STEAK

ONE CHOICE, \$17.00/ TWO CHOICES, \$13.00
IMPERIAL STOUT MARINATED GRILLED SIRLOIN FILET,
IRISH WHISKEY STEAK SAUCE AND ROASTED CRIMINI MUSHROOMS

ROAST BEEF

ONE CHOICE, \$9.00/ TWO CHOICES, \$6.50
GARLIC, PEPPERCORN & FRESH HERB THINLY SLICED BEEF WITH
HOUSEMADE BEEF ALE JUS

STRIP STEAK

ONE CHOICE, \$21.00 / TWO CHOICES, \$14.00
BLACK PEPPER, GARLIC & BROWN SUGAR RUBBED STRIP STEAK,
BLUE CHEESE & FRESH CHIVE BUTTER

IRISH STEW

ONE CHOICE, \$8.00 / TWO CHOICES, \$5.00
BRAISED STEAK TIPS OR BONELESS LEG OF LAMB,
AROMATIC VEGETABLES, GUINNESS STOUT GRAVY

SEAFOOD

GRILLED SALMON

ONE CHOICE 7 oz. \$15.00 / TWO CHOICES 4 oz. \$9.00
SCOTCH WHISKY MARINATED ATLANTIC SALMON
WITH PORTER BEER MUSTARD SAUCE

BAKED HADDOCK

ONE CHOICE 8 oz. \$10.50 / TWO CHOICES 5 oz. \$6.50
SEASONED WILD CAUGHT ATLANTIC HADDOCK
WITH CHAMPAGNE TARRAGON CREAM SAUCE

ROASTED JUMBO SHRIMP

ONE CHOICE 7 oz. \$15.00 / TWO CHOICES 4 oz. \$9.00
SHRIMP LIGHTLY COATED WITH SPICY, BUTTERY PANKO BREAD CRUMBS

STARCH

PRICED PER GUEST

BUTTERMILK MASHED YUKON GOLD POTATOES \$3.5

COLCANNON \$4.50

YUKON GOLD POTATOES, CABBAGE, HOUSE-SMOKED BERKSHIRE BACON,
WHITE TRUFFLE OIL, FRESH CHIVE

GARLIC & HERB ROASTED RED POTATOES \$3.00

SHARP CHEDDAR AU GRATIN POTATOES \$4.50

THINLY SLICED YUKON GOLD POTATOES,
CREAMY GARLIC CHEDDAR CHEESE SAUCE

BASMATI RICE \$2.00

COOKED WITH AROMATICS

“MAC & CHEESE” \$4.50

ORECCHIETTE PASTA TOSSED WITH HOUSE-MADE APPLE WOOD SMOKED BACON,
WHITE CHEDDAR CHEESE, TRUFFLED-CREAMY GARLIC & FRESH THYME SAUCE
FINISHED WITH PANKO TOPPING AND BAKED

PIMENTO CHEESE PASTA SALAD \$3.50

CREAMY SALAD OF ORECCHIETTE PASTA,
ROASTED & PUREED SWEET RED PEPPERS & SHARP CHEDDAR CHEESE

VEGETABLES

GARLIC ROASTED ZUCCHINI & TOMATO \$3.50

PETITE FRENCH STYLE GREEN BEANS \$3.00
WITH BACON & SHALLOTS \$1.00

ROASTED ASPARAGUS
MARKET PRICE

SEASONAL ROASTED VEGETABLES \$4.50

BREAKFAST BREADS

LARGE MUFFINS \$2.00 EACH
MINIMUM OF 12 EACH SELECTED

BROWN SUGAR, RAISIN & CARAWAY SEEDED SODA BREAD

LEMON BLUEBERRY CREAM CHEESE MUFFINS

ORANGE CARROT SPICED WHOLE WHEAT MUFFIN
CHOCOLATE BANANA WALNUT MUFFINS

PEANUT BUTTER BANANA WHOLE WHEAT MUFFINS

SPICED APPLE CIDER MUFFINS
WITH CINNAMON-VANILLA SUGAR

LARGE SCONES \$2.00
MINIMUM OF 12 EACH SELECTED

MINIATURE SCONES \$1.25
MINIMUM OF 24 EACH SELECTED

APPLE CINNAMON & RAISON BUTTERMILK
WITH TOFFEE GLAZE

LEMON GINGER SCONE

CRANBERRY & ALMOND SCONE
WITH STRUSEL

CHOCOLATE CHUNK WALNUT SCONE
WITH DARK CHOCOLATE ESPRESSO GLAZE

BUTTERMILK BISCUITS \$2.00

DESSERT

MINIMUM OF 16

SEASONAL CHEESE CAKE \$5.75

BAKED SWEET CHEESE CUSTARD PREPARED
WITH SEASONAL INGREDIENTS AND ACCOUTRAMONTS

BREAD PUDDING \$ 3.50

BAILEY'S & COFFEE INFUSED SWEET BREAD CUSTARD
WITH IRISH WHISKEY SALTED TOFFEE SAUCE

FLOURLESS STOUT CAKE \$6.25

DOUBLE CHOCOLATE STOUT CAKE, MOCHA HOT FUDGE, CHANTILLY CREAM

GUINNESS DARK CHOCOLATE BROWNIES \$3.00

WITH MOCHA FUDGE ICING

BUTTERSCOTCH BLONDIES \$3.00

BUTTERMILK CAKE \$4.00

WITH BROWN SUGAR FROSTING

CHOCOLATE BUTTERMILK CAKE \$4.50

WITH MARSHMALLOW FROSTING

BANANA-TOFFEE TART \$6.00

DULCIE LETCHES, BANANA, CHANTILLY CREAM
PUFF PASTRY CRUST

MINIATURE DESSERTS

MINIMUM OF 36

GUINNESS BROWNIE BITES \$1 EACH

WITH MOCHA FUDGE ICING

BLONDIE BITES \$1 EACH

BANOFEE TARTLETS \$3.00 EACH

PUFF PASTRY FILLED WITH DULCIE LETCHES, BANANA, CHANTILLY CREAM
DUSTED WITH POWDERED SUGAR & COCOA