STONE TOWER
WINERY



Catering Menu

Fresh. Seasonal. Inspired.

At Stone Tower Winery, we offer a blend of modern and classic cuisine featuring fresh, local ingredients prepared by our world-class in-house culinary team. Whether you are planning a casual luncheon, a mix-and-mingle cocktail hour, or an elevated plated dinner, we will craft an exquisite menu tailored to your event. Our team is dedicated to making your dining experience truly memorable, expertly pairing fresh, sophisticated dishes with our wines.

This menu provides an overview of our offerings. Choose from a selection of buffets, shareable platters, and plated meal options. Reach out to events@stonetowerwinery.com if you have any questions. All catering is subject to a 20% service fee. Pricing is subject to change.

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Brunch

From joyful bridal and baby showers to intimate after-wedding brunches and early-day celebrations, our brunch offerings bring a fresh and flavorful touch to every occasion. Featuring vibrant ingredients, seasonal favorites, and thoughtfully crafted dishes, our brunch makes every morning gathering feel effortlessly special.

TEA SANDWICHES

$450/platter (serves 35)

Chicken Salad (DF)
roasted chicken, shallots, roasted red peppers, celery dijon, white bread

Cucumber (VE)
cucumber, dill cream cheese, rye bread

Pimento
pimento cheese, prosciutto, white bread

BREAKFAST SANDWICHES

$700/platter (serves 35)

SELECT 2

Egg, Spinach, and Tomato (VE)
scrambled eggs, tomato, spinach, chèvre, brioche

Hot Honey Chicken Biscuit
fried chicken, pimento cheese, hot honey, biscuit

Sausage, Egg, and Arugula
scrambled egg, chicken sausage, arugula, cheddar, brioche

BRUNCH BUFFET

$45/person

Scrambled Eggs (VE) (GF)

Country Bacon (GF) (DF)

Chicken Sausage (GF) (DF)

Old Bay Breakfast Potatoes (GF) (VG)

French Toast (VE)

Seasonal Fresh Fruit Bowl (GF) (VG)

À LA CARTE

Parfait Bar (VE)
greek yogurt, seasonal fruit, granola honey, assorted toppings
$13/person

Quiche Lorraine
eggs, bacon, swiss, spinach
$8/person

Seasonal Vegetarian Quiche (VE)
chef-selected
$8/person

Bakery Basket (VE)
$6/person

Assorted Fruit Platter (VE) (GF)
seasonal fruit, chocolate hazelnut sauce, sweet yogurt dipping sauce, honey
$8/person

Smoked Salmon Platter
plain and everything bagel crisps, herbed cream cheese, fried capers
sliced red onion, tomato, cornichons
$18/person

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. Menu items may contain or come in contact with wheat, eggs, nuts, and milk.

BEVERAGE SERVICE

Mimosa Bar
seasonal fruit, assorted juices
sparkling wine not included
$8/person

Coffee and Hot Tea Service
regular coffee, cream, sugar, tea bags
$5/person for 4 hours, $8/person for 8 hours

Sweet Iced Tea
$3/person

Unsweetened Iced Tea
$3/person

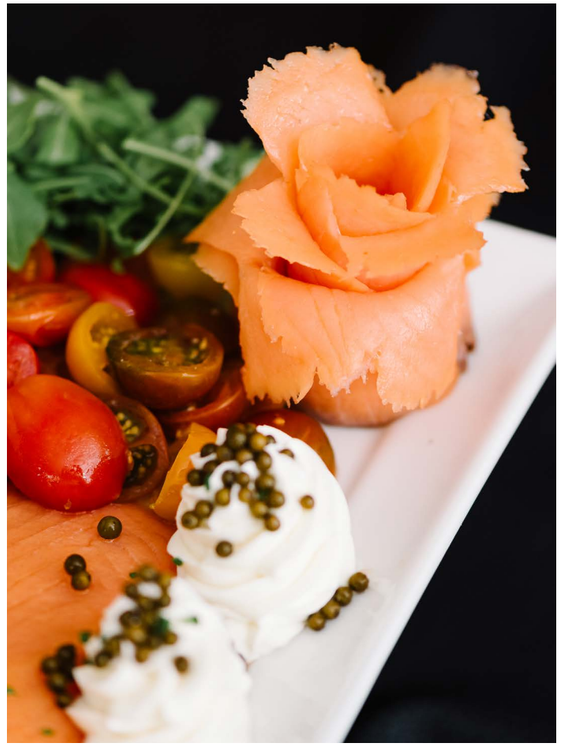
Lemonade
$3/person

Sparkling Water & Sodas
$3/bottle

Orange Juice
$3/person







Starters

Every memorable gathering begins with something delicious, and our appetizers are crafted to make a lasting first impression. From beautifully arranged charcuterie boards to an enticing selection of passed hors d'oeuvres, each bite brings together fresh ingredients and inspired flavors to set the tone for an unforgettable event.

APPETIZER PLATTERS

Charcuterie

seasonal meats and cheeses, chef's selected accoutrements, assorted crackers

Small Platter (serves 15)	Medium Platter (serves 35)	Large Platter (serves 75)
$125	$250	$525

Crudités (VE)

fresh seasonal vegetables, chef-curated dips

Small Platter (serves 15)	Medium Platter (serves 35)	Large Platter (serves 75)
$75	$150	$300

Hummus (VG)

hummus, fried pita chips

$5 /person

Pimento Cheese Dip (VE)

pimento cheese, firehook crackers

$6/person

Spinach Dip (VE)

artichoke hearts, blend of melted cheeses, baguette

$175/platter (serves 25)

Bacon Caramelized Onion Dip

bacon, caramelized onions, gruyère, cream cheese, sherry, thyme, baguette

$200/platter (serves 25)



HORS D'OEUVRES

passed (hot and cold) or stationary (cold hors d'oeuvres only)

Selection of 3	Selection of 4	Selection of 5
$25/person per hour	$30/person per hour	$35/person per hour

COLD HORS D'OEUVRES

Ahi Tuna (DF) (GF)
cucumber, ahi tuna, miso aioli, soy reduction, crispy rice

Traditional Bruschetta (VE)
fresh tomato, red onion, basil, pecorino, torn basil, balsamic reduction

Seasonal Peach Bruschetta (April-September)
grilled peach, prosciutto, ricotta, white balsamic reduction

Seasonal Pear Bruschetta (October-March)
crostini, caramelized pear, crispy prosciutto, goat cheese, balsamic glaze

Caprese Skewer (GF) (VE)
cherry tomato, fresh mozzarella, pesto, balsamic glaze

Chilled Jumbo Shrimp Skewers (DF) (GF) (SF)
jumbo shrimp, garlic aioli, chives

Crab Esquites Bites (SF)
crab, corn crisp, tomato, roasted corn, red onion, cilantro, lime

Edamame Hummus Wonton (VE)
edamame purée, pickled radish, crispy wonton, togarashi

Goat Cheese Stuffed Peppadew Pepper (VE) (GF)
herbed goat cheese, olive oil, chives, salt

Mini BLT
bacon, lettuce, tomato, mayo, toasted brioche crostini

Mini Lobster Brioche (SF)
maine lobster salad, celery, shallots, old bay, chives, lemon juice mayonnaise, brioche

Prosciutto and Melon (DF) (GF)
smoked salt, seasonal melon, prosciutto, extra virgin olive oil

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HOT HORS D'OEUVRES

Pecorino Arancini (VE)
fried Arborio rice balls, pomodoro sauce, pecorino, chives

Italian Sausage Arancini
fried Arborio rice balls, Long Stone Farm Italian sausage, pomodoro sauce, pecorino, chives

Baked Chèvre Dates (GF)
chèvre, honey, crispy prosciutto crumbles

Brie en Croûte (VE)
brie, puff pastry, honey, fennel pollen

Bulgogi Pork Belly (DF)
bulgogi marinated pork belly, pickled daikon, sesame seeds

Chicken Croquette
chicken, vegetables, nutmeg béchamel

Crab Cake (SF)
Maryland-style crab cake, old bay aioli, chives

Crispy Salmon
breaded fried salmon, pineapple saffron aioli

Duck Tostada
confit duck, corn crisp, blue cheese crumbles, mumbo sauce, pomegranate seeds

Eggplant Meatballs (VE)
eggplant, pomodoro sauce, parmesan, parsley

Grilled Chicken Skewer (DF) (GF)
marinated chicken thighs, honey, thyme, citrus vinaigrette

Lamb Meatball
local ground lamb, shallot, garlic, spiced tzatziki

Mushroom Wellington (VE)
mushroom duxelles and caps, puff pastry, goat cheese, balsamic glaze

Pork Belly Slider
penny biscuits, brown sugar pork belly, hot honey

Seared Scallops (GF) (SF)
scallops, prosciutto, brown butter sauce

Sirloin with Blue Cheese (GF)
grilled local sirloin, crumbled blue cheese, balsamic glaze

Spanakopita (VE)
spinach, feta, crispy phyllo pastry

Vegan Spring Roll (VG)
vegetable spring rolls, soy ginger reduction

Lunch

Midday gatherings deserve something delicious, and our lunch menus offer the perfect blend of fresh flavors, creativity, and effortless hospitality. Whether it's a casual pizza bar or a curated lunch buffet, each experience is designed to bring people together over exceptional food and memorable moments.

PIZZA BAR

3 types of pizzas served and replenished for 1 hour

$35/person, add a salad for +$7/person

Four Cheese (VE)
tomato sauce, parmesan, pecorino, mozzarella, ricotta

Hogback
tomato sauce, mozzarella, prosciutto, pepperoni, sausage

Margherita (VE)
tomato sauce, mozzarella, fresh basil

Pepperoni & Roasted Garlic
tomato sauce, mozzarella, pepperoni, minced garlic

Wild Mushrooms & Truffle (VE)
white sauce, mozzarella, local mushrooms, goat cheese, truffle oil, truffle salt

Sausage & Mushrooms
tomato sauce, Long Stone Farm sweet Italian sausage, local mushrooms, mozzarella

Prosciutto & Artichokes
white sauce, prosciutto, artichokes, mozzarella

Gluten-free crust available upon request for extra cost.



LUNCH BUFFETS

MEDITERRANEAN BUFFET

$55/person

Greek Salad VE GF

Griddled Pita VG

Yogurt-Marinated Chicken GF

Kabob Seasoned Beef GF

Cucumber and Red Onion VG GF DF

Olive Tapenade VG GF DF

Hummus VG GF DF

Chilled Herb Couscous VE DF

Tzatziki VE GF

Feta GF





VIRGINIA BUFFET

$55/person

Chopped Wedge Salad GF

Pulled Pork GF DF

Fried Chicken

Smoked Gouda Mac n' Cheese VE

Collard Greens VE GF

Mustard Coleslaw GF VE

Brioche Buns

North Carolina Sauce GF VG

Kansas City Sauce GF VG

SALADS

Small Platter (serves 15)	*Medium Platter (serves 35)*	*Large Platter (serves 75)*
$120	$260	$525
add chicken +$90, add steak +$120	*add chicken +$210, add steak +$280*	*add chicken +$450, add steak +$600*

SELECT 1

Caesar Salad
romaine, dill ciabatta croutons, Caesar dressing

House Salad GF VE
cucumbers, cherry tomatoes, pecorino, chives, sparkling vinaigrette

Harvest Salad GF VE
apple, goat cheese, pepita, sparkling vinaigrette

Green Goddess GF VE
baby kale, roasted seasonal vegetables, goat cheese, green goddess dressing

Italian Pasta Salad VE
pasta, olives, red onion, feta, tomatoes, Italian vinaigrette





SANDWICHES

Served with Route 11 Potato Chips

Small Platter (serves 15)	*Medium Platter (serves 35)*	*Large Platter (serves 75)*
$300	$700	$1,500

SELECT 3

BLT
thick cut local bacon, heirloom tomato, romaine, mayonnaise, ciabatta

Cali Turkey
roasted turkey breast, green goddess, lettuce, tomato, avocado, cheddar, brioche

Chicken Bacon Wrap
grilled chicken, bacon, buttermilk dressing, romaine, tomatoes, cheddar cheese

Hummus Wrap (VG)
cucumber, tomato, carrot, greens, hummus, pickled red onions

Ham and Brie
cured ham, triple crème Brie, fruit preserves, arugula, baguette

Italian
pepperoni, salami, prosciutto, mozzarella, roasted red peppers
extra virgin olive oil, shredded romaine, roll

Mushroom Wrap (VE)
wild mushroom, goat cheese, balsamic, arugula

Steak and Swiss
grilled steak, horseradish crème, red onion, arugula, swiss cheese, roll

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DESSERT

a selection of mini desserts
$15 per person

SELECT 3

Chocolate Chip Cookies

Chocolate Mousse with Seasonal Fruit (GF)

Lemon Blueberry Tart

Peanut Butter and Chocolate Tart

Tiramisu with Porton Cream

Triple Chocolate Brownie Bite (GF)

Seasonal Cheesecake Bites

Strawberry Shortcake (VG)

Chocolate Cake (VG)

Vanilla Bean Cream Puffs





Plated & Buffet

Elevate your celebration with an exceptional dining experience, featuring premium selections, inspired flavors, and thoughtfully crafted menus designed to impress. Whether you envision an elegant plated dinner with full tableside service or a beautifully presented buffet filled with enticing selections, every detail is designed to bring sophistication, warmth, and unforgettable flavor to your event.

PLATED & BUFFET OPTIONS

Classic Buffet
$80/person

select 1 salad, 2 sides, & 2 entreés

Premium Buffet
$100/person

select 1 salad, 2 sides, & 3 entreés

Plated Dinner
$175/person

select 1 salad, 2 sides, 3 entreés (2 regular, 1 vegetarian) and 1 dessert
includes bread service

ENTREÉS

Filet Mignon
filet mignon, demi-glace
+$20/person

Short Ribs GF
braised beef short ribs, STW red wine jus

Lamb Lollipops
herb-crusted lamb lollipops, rosemary pomegranate glaze
+$10/person

Lamb Ragu
ground lamb, red sauce, mushrooms, parmesan

Pork Loin GF
seared Long Stone Farm pork loin, pork demi-glace

Duck Breast GF
seared duck breast, berry compote
+$15/person

Chicken Breast GF
pan-seared skin-on chicken breast, pan jus gravy

Blackened Chicken Thighs GF
boneless chicken thighs, house chimichurri

Pistachio-crusted Atlantic Salmon GF
seared atlantic salmon, pistachio and dill crust
citrus beurre blanc

Scallops GF
sea scallops, browned butter sauce
+$10/person | *only available for plated dinners*

Sea Bass GF
seared sea bass, herb compound butter

Crab Cakes SF
jumbo lump crab cake, old bay aioli, chives
+$30/person | *only available for plated dinners*

Lobster Gnocchi SF
fresh steamed lobster, potato gnocchi, lobster butter sauce
+$15/person

Mushroom Gnocchi VE
wild mushrooms, potato gnocchi, white wine herb butter, chives

Cacio e Pepe VE
orecchiette pasta, lima beans, parmesan peppercorn sauce

Carrot and Apple Farro VG
roasted carrots, apple, farro, arugula
sparkling vinaigrette

SIDES

Truffle French Fries VE

Wild Rice VE GF

Confit Fingerling Potatoes GF DF

Garlic Mashed Potatoes VE GF

Parmesan Risotto VE GF

Ratatouille VE GF

Broccolini VE GF

Brussels Sprouts with Tarragon Citrus Oil VE GF

Creamy Polenta VE GF

Garlic Haricots Verts VE GF

Roasted Asparagus VE GF

Roasted Summer Squash and Red Onion VE GF

Roasted Root Vegetables VE GF

Wilted Baby Kale VE GF

Roasted Honey and Miso Carrots VE GF

SALADS

Caesar Salad
romaine, parmesan, croutons, Caesar dressing

House Salad VE GF
cucumbers, cherry tomatoes, pecorino, chives sparkling vinaigrette

Harvest Salad VE GF
apples, goat cheese, pepita, sparkling vinaigrette

Green Goddess VE GF
baby kale, roasted seasonal vegetables, goat cheese, green goddess dressing

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DESSERTS

plated dinner only

SELECT 1

Seasonal Cheesecake
vanilla bean, graham cracker crust, seasonal flavors

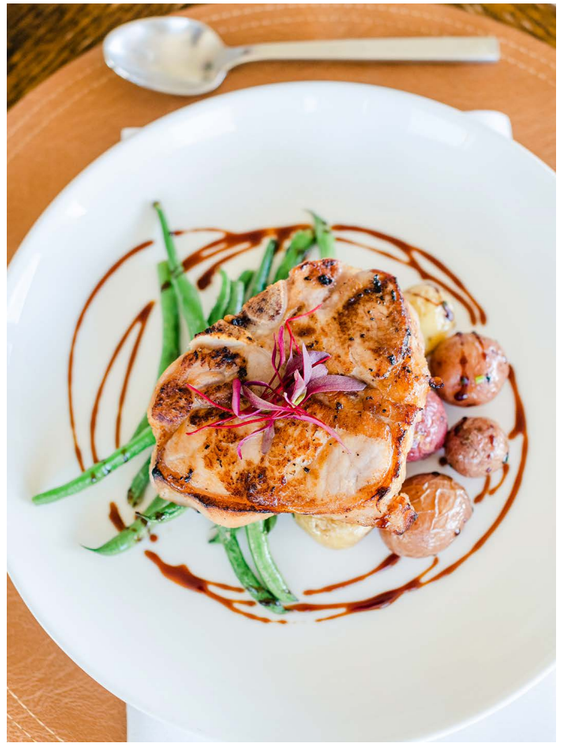
Seasonal Bread Pudding
custard, cubed house bread, seasonal flavors

Seasonal Crisp GF
fruit filling, oatmeal streusel crumble, seasonal flavors

Chocolate Pot de Crème GF
chocolate cup, rich chocolate custard, Chantilly cream









FAQ

Can you accommodate dietary restrictions?
Most dietary restrictions can be accommodated. In order to guarantee the correct menu, please provide all dietary restrictions a minimum of 14 days out from the event.

Do you provide dishware?
The service fee added onto catering includes our white china and silverware. Upgraded dishes and linens are available for an additional fee. Please ask your event coordinator for help selecting special dishes.

When do I need to finalize my menu and guest count?
Your menu is finalized 4 weeks prior to your event, and we ask for your guest count 14 days prior to the event date. Should you order catering within 14 days of your event, your menu selections may be limited.

Is there an additional staffing fee?
Staffing for all standard menu offerings is covered in the 20% service fee which is applied to all food and wine. In the event additional staff is needed or requested, this can be added for $35/staff per hour. You will also have the ability to add gratuity for the team working your event when signing the invoice.

Do you offer cakes in-house?
While we do have mini desserts listed on our menu, we do not supply larger cakes at this time. You are welcome to bring celebratory cakes or cupcakes.

Is there a minimum amount of food I need to order?
We require that all food platters cover a minimum of 75% of your guest count, while a la carte and buffets must cover 100% of your guest count.

Additional Questions?
Reach out to our Banquet and Catering Manager, Sam Miller

sam@stonetowerwinery.com | (703) 777-2797

Allergen Key

- (N) Contains Nuts
- (SF) Shellfish
- (DF) Dairy Free
- (VE) Vegetarian
- (GF) Gluten Free
- (VG) Vegan







