

Stony Brook Corporate Package

Appetizer {select one}

CAESAR SALAD

rosemary focaccia croutons

ARTISAN BABY GREEN SALAD

sherry vinaigrette

WARM GOAT CHEESE SALAD

local greens, Mirabelle bread crouton, mustard vinaigrette

Entrées {select three}

PARMESAN CRUSTED COD

broccolini, roasted tomato broth

CRISPY SKIN SALMON

roasted pea red quinoa, cauliflower purée

ROASTED FARM RAISED CHICKEN BREAST

haricot vert, pee wee potatoes, au jus

SLICED CHATEAU STEAK*

roasted fingerling potatoes, broccolini, red wine demi

CAULIFLOWER STEAK

caper-raisin emulsion, fines herbs

Dessert {select one}

SPECIAL OCCASION CAKE

MIRABELLE GINGER ALMOND TART

CHOCOLATE MOUSSE

APPLE CRUMB TARLET

Monday – Friday Lunch \$40 per guest
Monday – Thursday Dinner \$50 per guest

Children 10 and Under - Half Price

*Three hour event includes a three course sit down,
soft drinks and coffee service.*

Prices are subject to an 22% administrative fee and NYS sales tax. The administrative fee is used to offset the administration of the event. The fee is not a gratuity and will not be distributed to employees who provide service to the guests as such. Maitre d' and staff gratuities are not included and are at your discretion.

Before placing your order, please inform your server if a person in your party has a food allergy.

*These menu items consist of or contain meat, fish, shellfish, or fresh shell eggs that are raw or not cooked to proper temperature to destroy harmful bacteria and/or virus. Consuming raw or undercooked meat, fish, shellfish, or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.



150 Main Street | Stony Brook, New York 11790 | (631) 751-0339 | ThreeVillageInn.com