

A top-down view of a silver tray filled with crushed ice. Several oysters are arranged on the ice. Two small metal bowls containing red dipping sauces are visible on the left. A silver fork is placed on one of the oysters. The background is a dark wooden surface.

STIR

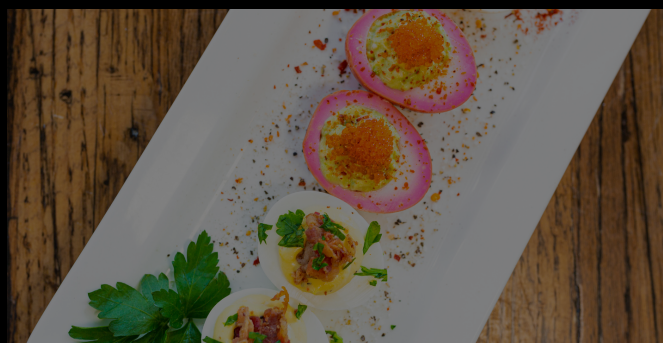
FRESH FOOD - OYSTER BAR - CRAFT COCKTAILS - ARTISANAL ICE

PRIVATE DINING

1422 S TRYON ST SUITE 130,
CHARLOTTE, NC

STIRCHARLOTTE.COM

(980) 209-0277



RECEPTIONS

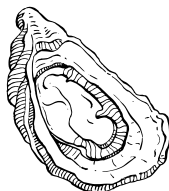
RAW BAR

PER 100 OYSTERS

House*	\$230
Specialty*	\$350
Signature STIR Seafood Tower*	*MKT
<i>*Priced per Seafood Tower</i>	

HORS D'OEUVRES

BLTs	\$73
Chicken Caesar Wraps	\$80
Chicken Salad Sandwiches	\$68
Ham & Tillamook Cheddar Sandwiches	\$85
Ham Wrapped Asparagus	\$52
Tomato Bruschetta with Parmesan	\$58
Caprese Skewers	\$75
Pimento Cheese Dip with Pita & Crostini	\$76
Specialty Cheese Tray	\$90
Shrimp Cocktail	\$157
Seared Tuna Platter*	\$185
Parmesan Truffle Fries	\$55
Tillamook Sliders	\$85
Ham & Pimento Grilled Cheese Sandwiches	\$85
Cheeseburger Eggrolls	\$88
Spicy Tuna Bites	\$95
Blackened Fish Tacos	\$94
Crab Cakes	\$175
Crab Stuffed Mushrooms	\$138
Oysters Rockefeller.	\$130
Lobster Crab Cakes	\$225
Chicken Lettuce Wraps	\$130



BUFFETS

STIR BUFFET

**\$40 PER PERSON
SELECT 3 ENTREES**

**SHRIMP & GRITS
GRILLED SALMON
CHICKEN PICCATA
STEAK FRITES
SESAME SHOYU BOWL**

PREMIUM BUFFET

**\$55 PER PERSON
SELECT 3 ENTREES**

**LOBSTER & SHRIMP MAC N CHEESE
HALIBUT PICCATA
GRILLED SALMON
CHICKEN CAPRESE
CENTER CUT FILET**

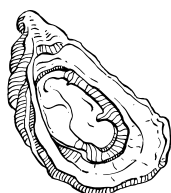
ADDITIONS

SALADS

CAESAR SALAD	\$65
POTATO SALAD	\$58
TOMATO, CUCUMBER & RED SALAD	\$76
SEASONAL FRESH FRUIT	\$78
CAVATAPPI PASTA SALAD	\$70
STIR CHOPPED SALAD	\$105
SEAFOOD CHOPPED SALAD	\$125

DESSERTS

CHOCOLATE CHIP COOKIE TRAY	\$60
CHOCOLATE CHIP BROWNIES	\$70
FOUR LAYER CHOCOLATE CAKE	\$105
MATCHA GREEN TEA CHEESECAKE	\$105



PLATED

PLATED LUNCHES

\$22 PER PERSON
SELECT 3 ENTREES

Chicken Chop Salad
STIR Chopped Seafood
Vegan Poke Bowl (V)
BLT & Egg Sandwich
Chicken Piccata
Grilled Chicken Sandwich
Tillamook Cheeseburger
Roast Beef Sandwich
Veggie Burger (V)
Grilled Chicken Caprese
Roast Beef Sandwich

PLATED DINNERS

\$33 PER PERSON
SELECT 3 ENTREES

Tuna Poke Bowl
Crispy Mahi Bowl
Sesame Shoyu Bowl
Shrimp & Grits
Chicken Piccata
Grilled Chicken Caprese
Grilled Salmon
Steak Frites
Shrimp and Lobster Mac
Center Cut Filet (+\$6)

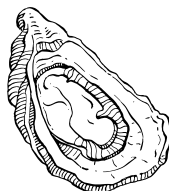
ADDITIONS

SOUP & SALAD
\$7.50 PER PERSON

Crab Bisque
Iceberg Wedge
Caesar Wedge

DESSERT
\$5 PER PERSON

Four Layer Chocolate Cake
Matcha Green Tea Cheesecake



BRUNCH

BUFFET

\$30 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*

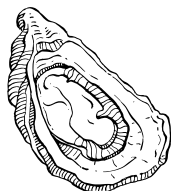
SHRIMP & GRITS

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

SIDES

**GRITS
BACON
SAUSAGE**

**FRESH FRUIT
BREAKFAST POTATOES
COFFEE CAKE**



COCKTAIL HOUR

Prices are listed per person, per hour.
Guest to select all beer, draft cocktail and craft cocktail options.

BEER & WINE

1 hr = \$17

2 hr = \$23

3 hr = \$28

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

SIGNATURE PACKAGE

1 hr = \$25

2 hr = \$32

3 hr = \$43

2 Craft / Draft Cocktails (+3 per added cocktail)
Canned Beers
2 House Red Wines
2 House White or Sparkling Wines

OPEN BAR

Full Beverage Menu
Pricing will be based on consumption

