

Background

Sandstone Grill is the result of two sisters looking for a way to move back closer to home. Tenise and Tammy are sisters who grew up in St. Paul, NE. After college Tenise was in Kansas City for

12 years and Tammy was in Seattle for 6 years they decided to look for culinary opportunities closer to their family. In the summer of 2005 their aunt mentioned a vacant restaurant in downtown Burwell. They toured the old Burwell Hotel Café and fell in love with the old building and original tin ceilings. The sisters packed up and moved to Burwell in August 2005. After a four month renovation the original tin ceiling was given



Tammy & Tenise

a great new look and the original hardwood floors were restored.

Sandstone Grill is a warm and inviting space where people drive from miles away to taste the fresh home-style meals and enjoy the atmosphere!.

Buying Local

Sandstone Grill is committed to buying local as much as we can to support our local economy.

Here are some fun facts:

- Our Bison burgers are raised on an Organic Ranch just 50 miles North of Burwell
- Our tomatoes & Cucumbers are hydroponically grown in O'Neill NE just miles away
- We source local farm fresh eggs and produce when available
- All of our Steaks and Burgers are Nebraska Raised CAB Beef.
- All of our breads come from a specialty Bakery out of Omaha, NE.

416 Grand Ave—South side of the square
Mailing Address: PO Box 100, Burwell NE 68823
Phone: 308-346-4582
E-mail: sandstonegrill@nctc.net

Monday - Thursday 10:30am-9:00pm
Friday - Saturday 10:30am-10:00pm
Sunday Brunch—First Sunday of each month 10pm-2pm

www.sandstonegrill.com

Larger Events Full Service Catering

Dates Subject to Availability

Pricing below includes Disposables:

Heavy duty 10" plates, Reflections silverware & Napkins.
Also includes set up, delivery, and staffing.

Choose one or two meats, one hot side, one veggie.
Served with Dinner Roll & Butter

MEAT Choices:

Roast Beef, Ham, Chicken, Turkey, Pork

HOT Sides:

Cheesy Hashbrown Potatoes, Rosemary Roasted Potatoes,
Scalloped Potatoes, Mashed Potatoes & Gravy, Macaroni &
Cheese, Cheesy Mashed, Rice Pilaf

VEGGIE Sides:

Corn, Green Beans, Carrots, Mixed Veggies

Add On:

Choice of Salad—\$2/pp
Drink Service—Coffee, Tea, Water \$1.50/pp

#People	One Meat	Two Meats
100-199	\$10	\$12
200+	\$9	\$11

House Made Items

Sandstone Grill makes many of the items you will find on our menu with our own house recipes. You can also purchase these from us or select items from our local grocer in season.

- Chipotle BBQ Sauce
- Pico De'Gallo
- Spinach Artichoke Dip
- Bruschetta Topping
- Pesto Cream Sauce
- Blackened Seasoning
- House Seasoning
- Poppyseed Dressing
- House Dressing
- Creamy Horseradish Sauce

Custom Catering Available!!

This is just a sample of what is available.
We can do upscale or special order.
Call to set up a consultation.

Catering Menu
308-346-4582

Sandstone Grill

Restaurant & Catering
Burwell, NE

Let us
Do
The Work!!



Roasted Veggie Tray

Home of
Amazing food at
Great prices



Brie Platter



Brushetta Tray

Appetizers To Go

Please allow 2-3 days lead time on Appetizers

CHICKEN WINGS

Choice of Classic Buffalo, Chipotle BBQ, Sweet BBQ Or Salt & Vinegar. 5# (50 wings) = \$40

STUFFED MUSHROOMS

Spinach Artichoke Stuffed Mushrooms
10# (75 Mushrooms) = \$60

MEATBALLS

Choice of Marinara, BBQ or Swedish (1 oz each)
5# (80 meatballs) = \$40

PORK WINGS

Tender Bone In "Pork Wings" (2 oz each) sauced with your choice of Chipotle BBQ or Sweet BBQ
5# (40 wings) = \$60

ITALIAN SAUSAGE w/ Roasted Peppers & Onion

Served with Crusty Bread 5# (80 sausages) = \$60

DELI SLIDERS

Choice of Turkey, Ham, Roast Beef (or combo)
Priced Per 50 sandwich's = \$75

BRIE PLATTER \$50

2# Wheel of Brie served with Grapes & Crackers

CHIPS & SALSA or SPINACH ARTICHOKE DIP

Homemade Tortilla Chips with our house recipe dips
SM \$15 MD \$30 LG \$45

BRUSHETTA BAR

Assorted toasted breads served with Choice of two:

- Spinach Artichoke
- Greek Tapenade
- Brushetta
- Hummus

SM \$40 MD \$75 LG \$110

VEGGIE TRAY

Carrots, Celery, Cauliflower, Broccoli & Black olives
Served with Ranch for Dipping
SM \$30 MD \$50 LG \$75

ROASTED VEGGIE TRAY

Pictured on front. Seasonal Veggies. \$4/pp. (Min 25 ppl)

FRESH FRUIT TRAY \$3/pp (Min 25 ppl)

Assortment of Fresh Fruit



BBQ Ribs

Catering
So you can
Relax.....

BBQ To Go

BBQ is sold in 10 pound increments
Sauced with choice of Sweet BBQ or Chipotle BBQ

BRISKET—\$12/pound (\$120)

PULLED PORK—\$10/pound (\$100)

PULLED CHICKEN—\$10/pound (\$100)

RIBS—2 LB Full Rack \$18 each (min 6)

SERVING NOTE:

10 Pounds of meat serves:
20— 8oz Entrée portions
40—4oz Sandwich's
80—2oz Sliders

Buns for Sandwich's

- Gourmet Hamburger Buns (8 per) = \$6
- Slider Buns (8 per) = \$4

BBQ SIDES (serves 8-10) \$15

BBQ Baked Beans Cheesy Hashbrown Potatoes
Cole Slaw Cornbread

SOUP to Go

Please allow 2-3 day preorder for soups.

Choose from: Tomato Bisque, Chicken Tortilla, Polish Sausage & Sauerkraut, Black Bean Taco, Chili, Beef & Barley, Chicken Noodle, or any of our house favorites.

Half Gallon (64 oz) \$15

One gallon (128 oz) \$30

Boxed Lunches—\$10 each

Boxed Lunch includes:

SANDWICH, COLD SIDE, CHIPS & COOKIE

Sandwich choice of:

Turkey, Ham, Roast Beef or Chicken Salad

Cold Side

Choice of Broccoli Slaw, Cole Slaw,
Potato Salad, Pasta Salad or any Salad off Menu



Sweet Blue Salad

Salads To Go

GARDEN—Romaine, Fresh Veggies, Croutons & Ranch

HOUSE SALAD—Mixed Greens, Parmesan, Tomatoes, Croutons & House Vinaigrette

SWEET BLUE—Mixed Greens, Cranberries, Red onion & Blue Cheese w/ Sweet Poppyseed dressing

CEASAR—Crisp romaine lettuce with parmesan cheese, croutons & Caesar dressing

SM (6-8) \$15 MD (10-15) \$30 LG (20-25) \$45

Pasta Bakes To Go

Please allow 24 hour notice on Pasta Bakes

BAKED ZITI

Ziti noodles with Traditional Red Meat sauce and Ricotta Cheese, Parmesan & Mozzarella

LASAGNE

- Traditional w/ Meat Sauce
- Florentine w/Chicken, Spinach & Artichoke
- Veggie w/Oven Roasted Veggies

CHICKEN ALFREDO

Fettuccini noodles or Ziti with Alfredo Sauce
And Blackened Chicken

MAC & CHEESE

Traditional Elbow Noodles with Cheddar Cheese sauce

SPAGHETTI or ZITI topped with choice of:

Meat Sauce or Meatballs

ITALIAN SAUSAGE & PEPPERS

Ziti noodles tossed with Italian Sausage in Marinara
with Roasted Peppers & Onion

SM (6-8) \$25 MD (10-15) \$50 LG (20-25) \$75

BREADS (serve 6-8)

French Baguette—\$5

Ciabatta Loaf—\$6

Dinner Rolls (8 per) - \$4