



Thank you for your interest in Stonebridge Golf Club! Stonebridge is a **public** golf course and banquet facility. We execute over 45 weddings per year in addition to dozens of golf outings, corporate holiday parties, fundraising events, meetings and more. We are honored to have won several awards for outstanding food and service. The menus below are just a starting point, we are happy to create a food & beverage package that will exceed your expectations!

BRUNCH BUFFET *75 person minimum*

Classic Breakfast | 25

- Regular & Decaffeinated Coffee
- Orange and Cranberry Juice
- Fresh Fruit Display
- Fluffy Scrambled eggs with cheese
- Bacon and Sausage
- Seasoned Breakfast potatoes
- French Toast & Maple Syrup

Enhancements

- Muffin Assortment | 2
- Mini Danish Assortment | 2
- Bagel Assortment with Cream Cheese | 3
- Assorted Fruit Yogurt | 2
- Sausage Gravy & Biscuits | 5

Salad | 3

Your choice of: Tossed Salad with Mixed Field Greens, Julienne Carrots, Sliced Cucumbers & Grape Tomatoes or Classic Caesar Salad with Shaved Parmesan, Roasted Croutons, Creamy Garlic Dressing

Cobb Salad Bar | 6

Mixed greens, Bacon, Bleu Cheese, Chopped Egg, Avocado, Cucumber, Tomato, Red Onion, Balsamic Vinaigrette and Buttermilk Ranch dressings. Add Grilled Chicken | 1.50

Soup | 5 House made Tomato or Broccoli Soup

Bacon Bar | 5 Glass jars filled with three varieties of bacon strips presented on a stick

LUNCH BUFFET *75 person minimum*

Pasta and Salad Buffet | 26

Pasta served with Alfredo and House Made Marinara, Grilled Chicken, Chef selection of Vegetable, Build your own Salad Bar and Fresh Baked Rolls & Butter

Sandwich and Salad Buffet | 25

Sliced Smoked Ham & Roasted Turkey
Cheddar, Swiss & American Cheese
Hummus & Grilled Vegetables
Assortment of Breads & Condiment Tray
Kettle Chips and Choice of 2 salads:
Pasta Salad, Potato Salad, Tossed Salad or Cole Slaw

Standard Beverage Station | included

All Shower menus include a self serve beverage station with freshly brewed regular and decaffeinated coffee, water and iced tea

Enhanced Beverage Station | 2

add Hot Chocolate, Pepsi, Diet Pepsi, Sierra Mist and Lemonade to any Lunch service

Enhanced Coffee Station | 1 Assortment of flavored syrups & creams, hot chocolate, fresh whipped cream, shaved chocolate, marshmallows, cinnamon and nutmeg shakers

* Add 6% Michigan sales tax, 22% service charge and exclusive facility usage fee



LUNCH BUFFET

75 person minimum

Chicken Entrée Buffet | \$27 Two Entrée Buffet | \$33

Your buffet will include your Entrée selection(s), starch, vegetable, tossed salad, warm rolls and Chef’s selection of cake for dessert.

- **Grilled Chicken** in a roasted red pepper and dill cream sauce GF
- **Chicken Piccata** battered chicken breast served with lemon caper sauce
- **Chicken Marsala** with mushroom marsala wine sauce
- **Grilled Bruschetta Chicken** with tomato, capers, basil, garlic & shallots GF
- **Grilled Pork Loin** with brown sugar honey glaze and caramelized apples GF
- **Salmon Filet** bronzed with teriyaki orange glaze
- **Bronzed Salmon** with lemon caper sauce GF
- **New York Strip Loin** roasted with balsamic burgundy sauce GF
- **Beef Tips Diane** sautéed in brandy with mushrooms GF

Starch (choose 1)

- Garlic Mashed Potatoes
- Herb Encrusted Potatoes
- Rice Pilaf
- Scalloped Potatoes

Vegetable (choose 1)

- Green Beans
- Broccoli Florets
- Fresh Vegetable Medley
- Honey Glazed Carrots

Pasta (optional) *add \$3*

- Four Cheese Baked Macaroni
- Cheese Tortellini with Marinara
- Cavatappi with Alfredo

Deli Sandwich Buffet | \$25

- Smoked Ham & Roasted Turkey
- Cheddar, Swiss & American Cheese
- Hummus & Grilled Vegetables
- Assortment of Breads & Condiment Tray
- Chips and a Variety of Cookies

Salads (choose 2)

- | | |
|--------------|--------------|
| Pasta Salad | Potato Salad |
| Tossed Salad | Cole Slaw |



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HORS D'OEUVRES (75 person minimum)

The hot and cold selections below are served buffet style by Staff. For Passed/Butler Style service please add \$100


Stationary Platters

- Vegetable Crudités artfully arranged with ranch dip | 3.75
- Cheese Platter with fresh fruit accent & crackers | 3.75
- Fruit display of seasonal selections | 3.75
- Caprese Fresh Mozzarella, Sliced Tomato and Basil with a Balsamic Glaze | 3.75

Cold Selections

- Smoked Salmon with Lemon, Dill and crème fraiche on a crostini | 3.50
- Tomato Bruschetta with caper, fresh basil and citrus balsamic reduction | 2.75

Shrimp Cocktail shooter, three large shrimp with tangy cocktail sauce & lemon in a clear mini cup | 5-mp

Hot Selections

- Swedish Meatballs with mushroom dill cream sauce | 3.00
- BBQ Meatballs in a rich sauce | 2.75
- Chicken Satay Skewers marinated and served in a Sweet Chili sauce | 3.25
- Vegetable Spring Rolls served with sweet & sour dipping sauce | 3.00
- Maryland Jumbo Crab Cake with Red Pepper remoulade | 4.25
- Stuffed Mushrooms with sausage and cheese | 3.50
- Vegetarian Stuffed Mushrooms with a flavorful stuffing | 3.50
- Spanakopita, a blend of spinach and cheese in phyllo | 3.00
- Warm Spinach Artichoke Dip with seasoned pita bread triangles | 3.25
- Warm Maryland Lump Crab Dip with seasoned pita bread triangles | 3.50
- Crispy Pork or Vegetable Potstickers served with a sweet and spicy sauce | 3.00
- Coconut Shrimp a special recipe of a sweet coconut batter & a pineapple dipping sauce | 3.25
- Mozzarella Cheese Sticks served with marinara dipping sauce | 3.00
- Chicken Tender Strips fried golden brown with dipping sauce | 3.00
- Buffalo Bites mild or hot served with bleu cheese dip | 3.00
- Mini Quiche in an assortment of flavors | 2.75



Dips Served with a large bowl of tortilla chips or crackers (per 25 guests) Salsa 75 | Guacamole 100 | Hummus 100

Salty Snacks Honey Roasted Peanuts | \$10 per ½ pound Popcorn Cart | \$200 Kettle Chips or Pretzels | \$10 per basket

DESSERT MENU

*For outside desserts please add a \$0.50 per person fee for service
75 person minimum each selection*

Chocolate Cake Rich triple layer chocolate cake topped with dark chocolate icing | 4

Carrot Cake Moist carrot cake layers filled with walnuts, raisins and carrots and iced with real cream cheese frosting | 4

Mini Truffle Bonbons An assortment of truffle bonbons made with rich brownie cake, topped with chocolate or almond cream, and covered in rich chocolate or butter cream coating | 5.50

New York Style Cheesecake Dense and perfectly textured NY Style cheesecake served with a strawberry or chocolate sauce | 4.50

Tiramisu A classic Italian dessert featuring layers of real Kona espresso-infused sponge cake with creamy mascarpone cheese mousse filling, and finished with a light dusting of imported cocoa | 6

Raspberry Mascarpone Torte Moist layers of vanilla sponge cake, layered with real mascarpone cheese mousse, and sweet red raspberries | 6

Black Forest Torte Decadent rich chocolate cake filled with jubilee of cherry filling and creamy meringue butter cream and topped off with butter cream rosettes, dark chocolate shavings and cherries | 6

Flourless Chocolate Torte A blend of four chocolates and a fresh ganache topping served with whipped cream and fruit topping | 5

Gourmet Cookies Choose from: White Chocolate Macadamia Nut, Oatmeal Raisin, Double Chocolate Chunk, Chocolate Chip, Sugar, Snicker doodle | 24 per dozen

Pie choices include: Apple, Cherry, Blueberry, Peachberry, Pecan, Lemon Cream, Coconut Cream, Lemon Krunch, Cherry Krunch, Apple Krunch (25 piece minimum per flavor) | 5

Decadent Cupcake Assortment red velvet, lemon meringue, peanut butter, jelly roll, chocolate on chocolate and vanilla bean cupcakes | 4



Dessert Bars Choose from: Lemon Bars, Decadent Brownies finished with chocolate icing & chocolate curls and Mint Chocolate Brownies | 3.50

Premium Dessert Bar Assortment Oreo dream bars, caramel apple grannies, lemon berry jazz bars, and marble cheese truffle bars | 4.50



Popcorn Cart We will pull out the Popcorn Cart to prepare fresh, warm popcorn that guests will enjoy with a variety of sweet and savory flavor shakers and butter | 3

Sundae Bar Vanilla and chocolate ice cream, strawberry, caramel and chocolate topping, whipped cream, cherries, sprinkles, chopped nuts, crumbled Oreos and crumbled peanut butter cups | 5



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Page | 4

CASH AND HOST BAR PRICES

Host and Cash Bars are available. Add \$150 bartender fee for 3 hours plus \$50 per additional hour. During Host Bars Stonebridge will put all guest drinks on a tab and the host pays at the conclusion of the event. For Cash Bars guests pay on their own, credit cards and cash accepted.

LIQUOR

Standard Brands | 6
 Canadian Club, Dewar's, Jim Beam, Smirnoff,
 Gordon's, Bacardi

Premium Brands | 7
 Crown Royal, Chivas Regal, Jack Daniels, Tito's,
 Tanqueray, Captain Morgan's

Select Brands | 8
 Grey Goose, Bombay, Makers Mark

BEER

Domestic 5 | Premium/IPA 6

SPECIALTY DRINKS *by the gallon*

Non-Alcoholic Fruit Punch | 35
 Sangria with fresh fruit | 200
 Warm Apple Cider & Spiced Rum | 200

SPECIALTY BARS (\$75 set-up fee)

Bloody Mary Bar Tito's Vodka, pickles, olives, celery, lime, hot sauce, Worcestershire, black pepper, red pepper | 8 per glass

Bubbly Bar Champagne, a variety of fruit juices and fresh fruit served in a champagne glass | \$32 per bottle, minimum of two bottles champagne

HOUSE WINE

Chardonnay, Pinot Grigio, Sauvignon Blanc, Reisling, Rose, Moscato, Merlot, Cabernet and Pinot Noir. Wine upgrades priced upon request

by the Glass 8 | by the Bottle 26
 Champagne 25 bottle | 7 glass

NON-ALCOHOLIC

Sodas & Juice 16oz | 3
 Red Bull | 4
 Bottled Water | 3
 Gatorade | 3

Frozen Drink Machine

Offer your guests two frozen drink choices from our double sided frozen drink machine | 300



REQUIRED FACILITY USAGE FEE

Please add \$950 for 3-hour, exclusive use, of the indoor banquet room with the removable wall installed to separate the Bar area that will be open to the public. This banquet room accommodates up to 125 guests. For exclusive use of the indoor bar (area closed to the public) please add \$500 per hour. This space will also increase guest accommodations to 210 guests. The facility usage fee includes white table linens, table settings, china, flatware, chiavari chairs, up to three 8ft display tables, use of easels, microphone, service staff, set-up & clean-up.