



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 | 28

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 | 3
 Mini Danish Assortment | 2
 Bagel Assortment with Cream Cheese | 4
 Assorted Fruit Yogurt | 2
 Sausage Gravy & Biscuits | 7

Tossed Salad | 4

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 | 8

Mixed greens, Bacon, Bleu Cheese, Chopped Egg, Avocado, Cucumber, Tomato, Red Onion, Balsamic Vinaigrette and Buttermilk Ranch dressings.
 Add Warm Sliced Grilled Chicken | 4

Soup | 5 House made Tomato or Broccoli Soup

LUNCH BUFFET *75 person minimum*

Chicken, Pasta and Salad Buffet | 28

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 | 28

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 | 2

Zingerman's Coffee with assortment of flavored syrups & creams, hot chocolate, fresh whipped cream, shaved chocolate, marshmallows, cinnamon, and nutmeg shakers

Ask your server about menu items that are cooked to order or served raw. consuming raw or undercooked meats, poultry seafood, shellfish, or eggs increase your risk of foodborne illness



LUNCH BUFFET

75 person minimum

Chicken Entrée Buffet | \$31 Two Entrée Buffet | \$37

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 (add \$3 per person)
- **Beef Tips Diane** sautéed in brandy with mushrooms GF

Starch (choose 1)

Garlic Mashed Potatoes
Herb Encrusted Potatoes
Rice Pilaf

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
Cavatappi with Marinara

Deli Sandwich Buffet | \$28

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

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 | 4.25

Cheese Platter with fresh fruit accent & crackers | 4.25

Fruit display of seasonal selections | 4.50

Caprese Fresh Mozzarella, Sliced Tomato and Basil with a Balsamic Glaze | 4

Cold Selections

Smoked Salmon with Lemon, Dill and crème fraiche on a crostini | 5

Tomato Bruschetta with caper, fresh basil, and citrus balsamic reduction | 4

Shrimp Cocktail shooter, three large shrimp with tangy cocktail sauce & lemon GF | 6-mp

Hot Selections

Swedish Meatballs with mushroom dill cream sauce | 4

BBQ Meatballs in a rich sauce | 4

Chicken Satay Skewers marinated and served in a Sweet Chili sauce | 4.50

Spanakopita Flaky Phyllo dough surrounding a blend of spinach and cheese | 4

Warm Spinach Artichoke Dip served with seasoned pita bread triangles | 4

Warm Maryland Lump Crab Dip served with seasoned pita bread triangles | 4

Stuffed Mushrooms with sausage and cheese | 4.25

Vegetarian Stuffed Mushrooms with a flavorful stuffing | 4.25

Crispy Pork Potstickers served with a sweet and spicy sauce | 4

Crispy Vegetable Potstickers served with a sweet and spicy sauce | 4

Vegetable Spring Rolls served with sweet & sour dipping sauce | 4

Maryland Jumbo Crab Cake with Red Pepper remoulade | 5

Coconut Shrimp a special recipe of a sweet coconut batter & a pineapple dipping sauce | 4.25

Mozzarella Cheese Sticks served with marinara dipping sauce | 4

Chicken Tender Strips fried golden brown with dipping sauce | 4

Buffalo Bites mild or hot served with bleu cheese dip | 4

Mini Quiche in an assortment of flavors | 4



Dips Served with a large bowl of tortilla chips or crackers (per 75 guests) Salsa 150 | Guacamole 300 | Hummus 225

Salty Snacks Honey Roasted Peanuts | 25 per ½ pound / Popcorn Cart | 300 / Kettle Chips or Pretzels | 10 per basket

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DESSERT MENU

For outside desserts please add a \$1.00 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

New York Style Cheesecake Dense and perfectly textured NY Style cheesecake served with a strawberry or chocolate sauce | 5.50

Flourless Chocolate Torte A blend of four chocolates and a fresh ganache topping served with whipped cream and fruit topping | 6

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) | 6

Decadent Cupcake Assortment red velvet, lemon meringue, peanut butter, jelly roll, chocolate on chocolate and vanilla bean cupcakes | 5



Dessert Bars Choose from: Lemon Bars, Decadent Brownies finished with chocolate icing & chocolate curls and Mint Chocolate Brownies | 4

Premium Dessert Bar Assortment Oreo dream bars, caramel apple grannies, lemon berry jazz bars, and marble cheese truffle bars | 6



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 | 4

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 | 6

Enhanced Coffee Fresh Ground Zingerman's Coffee with an assortment of flavored syrups & creams, hot chocolate, whipped cream, mini chocolate chips, marshmallows, cinnamon, and nutmeg shakers | 2



BAR SERVICE

Stonebridge offers full bar service with a wide selection of liquors, beer and wine. Cash and Host Bars are both available. Host Bars will tally the drinks your guests consume and provide you with a bill at the conclusion of the event. Cash Bars allow guests to pay for their own drinks with cash or credit card. Bars will be subject to a \$150 bartender fee for three hours of service.

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 | 9 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.

by the Glass 8 | by the Bottle 27

Champagne 32 bottle | 7 glass

Frozen Drink Machine

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



REQUIRED FACILITY USAGE FEE

Facility Usage for a minimum of three hours, \$1,050 for three hours and \$350 per additional hour. Exclusive use of the indoor banquet room with the removable wall installed to separate the Bar area that may be open to the public. The banquet room accommodates up to 125 guests. For exclusive use of the indoor bar (area closed to the public) please add \$150 per hour. Subject to contract minimums that vary for In-Season and Winter months.

Facility Usage fee includes:

- Chiavari Chairs with White Cushion
- Large 17' x 22' Floor
- Guest Tables with White Table Linens
- Service Tables with White Linens and White Skirting
- Liability Insurance
- Event Manager & Event Planner to help execute the perfect day
- Convenient complimentary parking. Overnight welcome
- Outside Catering & Alcohol are not permitted
- Facility fee is in addition to food & beverage selections
- We allow one hour prior to the start of your event to decorate and 30 minutes to remove decorations. For additional set-up or exit time, please add \$350/hour