



Thank you for your interest in Stonebridge Golf Club! Stonebridge is a public golf course and banquet facility. We execute over 40 weddings per year, 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 | \$15
50 person minimum

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

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

Bubbly Bar Champagne, a variety of fruit juices and fresh fruit served in a champagne glass | \$7



Brunch Enhancements

Cobb Salad Bar | \$6
Mixed greens, Slices of Grilled Chicken, Bacon, Bleu Cheese, Chopped Egg, Avocado, Cucumber, Tomato, Red Onion, Balsamic Vinaigrette and Buttermilk Ranch dressings

Soup & Sandwich | \$7
Gourmet Grilled Cheese Sandwiches and house made Tomato Soup

Bacon Bar | \$2.50
Glass jars filled with three varieties of bacon strips presented on a stick

Bagel Assortment with Cream Cheese | \$2

Enhanced Beverage Station
Add Hot Chocolate, Pepsi, Diet Pepsi, Sierra Mist and Lemonade to any Lunch service | \$3

Enhanced Coffee Station Assortment of flavored syrups & creams, hot chocolate, fresh whipped cream, shaved chocolate, marshmallows, cinnamon and nutmeg shakers | 2

* Add 6% Michigan sales tax, 21% service charge and exclusive facility usage fee



LUNCH BUFFET

Prices includes a Coffee and Iced Tea Station
50 person minimum

Pasta and Salad Buffet | \$16

Fresh Pasta to include Alfredo and House Made Marinara, Grilled Chicken slices, Grilled Vegetables, Build your own Salad Bar and Fresh Baked Rolls & Butter

Sandwich and Salad Buffet | \$16

Sliced Roast Beef, 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

Entrée Lunch Buffet | \$17

The lunch buffet includes tossed salad, rolls, 3oz. entrée selection, starch, vegetable and dessert.

Entrée (choose 1) Add \$3 per additional entrée

Grilled Chicken *sautéed in Lemon Beurre Blanc*
Chicken with Marsala Mushroom Sauce
Grilled Chicken with Roasted Red Pepper Sauce
Chicken Piccata with Lemon Caper Sauce

Salmon Filet bronzed with teriyaki orange glaze (add \$1)
Roasted & Sliced New York Strip Loin (add \$1)
Roasted Pork Loin with brown sugar honey glaze
Beef Tips *sautéed in Cabernet with Mushrooms*

Starch (choose 1)

Garlic Mashed Potatoes
Herb Encrusted Redskins
Rice Pilaf
Scalloped Potatoes

Vegetable (choose 1)

Green Beans
Broccoli Florets
Fresh Vegetable Medley

Pasta (optional)

add \$1.25 per person
Macaroni & Cheese
Penne or Cheese Tortellini with Marinara, Pesto or Alfredo

Dessert (choose 1)

Chocolate Cake
Carrot Cake
Apple Pie
Assorted Cookie

PLATED LUNCH SELECTIONS

Lawash Deli Wrap with Kettle Chips and Coleslaw | \$16

Your choice of ham or turkey with vegetables in a roll-up

Chicken Salad with Fresh Fruit | \$16

House made on a bed of lettuce with seasonal fruit slices and warm rolls

Michigan Salad with Grilled Chicken | \$16

With mixed greens, dried cherries, candied walnuts, and a raspberry vinaigrette and warm rolls

Cobb Salad with Grilled Chicken | \$16

Mixed greens, bacon, hard-boiled eggs, tomato, avocado, bleu cheese and warm rolls

Four Cheese Ravioli | \$16

Served with house made marinara, choice of vegetable, fresh mixed green salad and warm rolls

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HORS D'OEUVRES

25 person minimum. The hot and cold selections below are served buffet style. Approximately 2-3 pieces per person, per selection unless noted.

STATIONARY PLATTERS

Vegetable Crudités artfully arranged with ranch dip | 3

Cheese Platter with fresh fruit accent & crackers | 3.50

Fruit display of seasonal selections | 3.50

COLD SELECTIONS

Caprese Skewers with Balsamic Glaze | 2

Brie & Blue Cheese Tartlette with toasted pecans and fresh raspberry | 2.25

Smoked Salmon with Lemon, Dill and crème fraiche on Crostini | 3

Tomato Bruschetta with caper, fresh basil and citrus balsamic reduction | 2

Balsamic Beef with Caramelized Onion and Bleu Cheese on Crostini | 2

Shrimp Cocktail shooter | 3.25

HOT SELECTIONS

Swedish Meatballs with mushroom dill cream sauce | 2

BBQ Meatballs in a rich sauce | 2

Chicken Satay Skewers with Sweet Chili and Thai Peanut dipping sauce | 2.50

Spanakopita Flaky Phyllo dough surrounding a blend of spinach and cheese | 2

Spinach Artichoke Bites Breaded chunks of artichokes and spinach with creamy mozzarella cheese | 2

Stuffed Mushrooms with sausage and Boursin cheese | 3

Vegetarian Stuffed Mushrooms with a flavorful stuffing | 3

Crispy Potstickers Vegetable or pork served with a sweet and spicy sauce | 2

Vegetable Spring Rolls served with sweet & sour dipping sauce | 2

Maryland Jumbo Crab Cake with Red Pepper remoulade (1 per person) | 3.25

Coconut Shrimp a special recipe of a sweet coconut batter & a pineapple dipping sauce | 2.50

Mozzarella Cheese Sticks served with marinara dipping sauce | 1.75

Chicken Bites boneless chicken tenders with BBQ, Buffalo or Sweet Sour sauce | 2

Mini Quiche in an assortment of flavors | 1.50

DIPS

Served with a large bowl of tortilla chips, crackers or pita bread (serves 25)

Salsa 20 | Guacamole 40 | Spinach Artichoke 50 | Warm Crab Dip 75 | Hummus 50

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DESSERT MENU

*For outside desserts please add a \$0.50 per person fee for service
 25 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

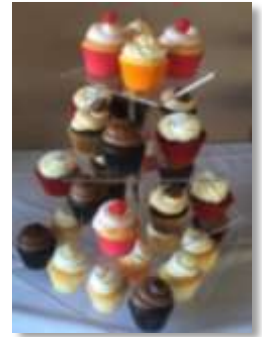
Black Forest Torte Decadent rich chocolate cake filled with jubilee of cherry filling and creamy meringue butter cream and topped off with butter cream rosettes, dark chocolate shavings and cherries | 6

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 / dozen

Pie choices include: Apple, Cherry, Blueberry, Peachberry, Pecan, Lemon Cream, Coconut Cream, Lemon Krunch, Cherry Krunch, Apple Krunch (25 piece minimum per flavor) | 4.25

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

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 | 3.25



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 | 4.50

CASH AND HOST BAR PRICES

Host and Cash Bars are available. Host bars tab drinks served and the host pays at the conclusion of the event. Add \$75 bartender fee for 2 hours plus \$20 per additional hour

LIQUOR

Standard Brands: Canadian Club, Dewar's, Jim Beam, Smirnoff, Gordon's, Bacardi | \$5.25

Premium Brands: Crown Royal, Chivas Regal, Jack Daniels, Tito's, Tanqueray, Captain Morgan's | \$6

Select Brands: Grey Goose, Bombay, Makers Mark | \$7.75

SPECIALTY DRINKS *by the gallon*

Non-Alcoholic Fruit Punch | \$25.00

Mimosas | \$60.00

Bloody Mary Punch with Celery Sticks | \$65.00

Sangria with fresh fruit | \$70.00

Warm Apple Cider & Spiced Rum | \$75

Frozen Drink Machine

Offer your guests two frozen drink choices from our double sided frozen drink machine | \$250

WINE

Chardonnay, Pinot Grigio, Sauvignon Blanc, Riesling, White Zinfandel, Merlot, Cabernet and Pinot Noir.

Wine upgrades priced upon request

by the Glass: House \$6 | Premium \$8.50

by the Bottle: House \$22.00 | Premium \$30

House Champagne \$22.00 bottle | \$6 glass

BEER

Domestic Draft \$3 | Bottles \$3.50

Premium/IPA Draft \$5.25

ADDITIONAL FEES

Please add \$250 to include: 3-4 hour exclusive morning or afternoon use of the banquet room, linens, display tables, use of easels, microphone, service staff, set-up & clean-up. Guaranteed final guest count and payment are due 10 days prior. A service fee of \$0.50/person will be added for service of outside dessert