



HORS D' OEUVRES RECEPTION PACKAGE

\$21.95 per person for 3 hours of service
(\$19.95 for 2 hours / \$17.95 for 1 hour)
50 Person Minimum

CHOOSE (2) TWO FROM THE COLD SELECTIONS:

VEGETABLE CRUDITÉS presentation with ranch dip
DOMESTIC & IMPORTED CHEESE & CRACKER TRAY
FRESH SEASONAL FRUIT TRAY

CHOOSE (3) THREE FROM THE HOT SELECTIONS:

BBQ MEATBALLS – A savory meatball in rich barbeque sauce

MINI QUICHE – Served in petite portions, this perennial French favorite is even more appetizing than when served in the traditional slice. An assortment challenges every taste sensation

CHICKEN TENDERS – Lightly breaded marinated chicken tenderloin served with honey mustard dipping sauce

SPANAKOPITA – Flaky Phyllo dough surrounding a blend of spinach and cheese

SAUSAGE STUFFED MUSHROOMS CAPS – Beautiful, succulent, mushroom caps stuffed with flavorful country sausage stuffing

SEAFOOD SCALLOPS WITH BACON – Skewered plump, juicy sea scallops are gently wrapped in robust bacon strips coated with maple-pepper seasoning for bold layering of flavors and textures



COCKTAIL FRANKS – Mini franks wrapped in a puff pastry

CRAB RANGOON – A delicious oriental favorite of blended imitation crabmeat and cream cheese in a wonton wrapper

VEGETABLE SPRING ROLLS – A delicate crepe wrapper filled with Asian vegetables and served with sweet & sour dipping sauce

GOAT CHEESE AND PINE-NUT PHYLLO – A rich blend of creamy goat cheese, honey, and herbs with a hint of orange marmalade, artfully wrapped in pine-nut-encrusted phyllo

RASPBERRY & BRIE BITES – Brie cheese with raspberries & almonds wrapped in a delicate puff pastry

COCONUT SHRIMP – Premium peeled & deveined butterfly shrimp coated in a special recipe of a sweet coconut batter. Served with a tangy pineapple dipping sauce.

CHEESE STRAWS – Delicate French puff pastry dough filled with sharp cheddar cheese, twisted, rolled and sprinkled lightly with sesame seeds.



STONEBRIDGE

g o l f c l u b

DELUXE HORS D' OEUVRES

Add \$1.00 / person / per selection to substitute a Deluxe Hors d' oeuvre

CHICKEN TAPENADE SATAY - Skewered marinated chicken tenderloins enrobed in a tapenade of tomatoes, roasted red peppers, green olives, and roasted garlic for a burst of fresh Mediterranean flavors and colors

CHICKEN SATAY - Skewered marinated chicken tenderloins in peanut sauce

GLAZED BEEF STEAK KABOBS - Tender beef lightly marinated in soy-ginger glaze, sprinkled with sesame seeds, and threaded on bamboo skewers with a colorful combination of peppers and red onions.

SEAFOOD MEDLEY EN CROUTE - This seafood lover's delight is a combination of shrimp, scallops, crab, and fresh herbs in a beurre blanc sauce, folded into a decorative French puff pastry.

ELEGANT PUFF PASTRY ASSORTMENT - A classic French pastry assortment: Roasted chicken with wild mushrooms in a savory herb and garlic Marsala sauce, and tender pieces of beef medallion in a demi-glaze with mushrooms and white onions.

BEEF AND CHICKEN EN CROUTE - A buttery puff pastry assortment of tender morsels of beef in a rich demi glaze and sautéed diced chicken with wild mushrooms

CITRUS MAHI MAHI - Marinated Mahi-Mahi bites encrusted with citrus panko breading on a 4" skewer

WILD MUSHROOM TARTLET - Brandy flavored portobella, shitake & porcini mushrooms, mixed with roasted scallions in a tender tartlet. Topped with a rosette of boursin cheese.

TERIYAKI SALMON - Tender Norwegian salmon bites are skewered and glazed with teriyaki sauce and topped with white and black sesame seeds.



DESSERT STATION

Add \$3.95 / person with the above reception package

Includes Chef's selection of Cakes & tortes, Assorted Mini Pastries, Gourmet Cookies & Brownies

ADDITIONAL FEES:

\$500 ROOM RENTAL FEE INCLUDING SET-UP, CLEAN-UP, TABLE LINENS AND STAFF

\$250 DANCE FLOOR RENTAL & SET-UP. 15' X 15' PARQUET DANCE FLOOR

PRICING FOR ADDITIONAL SERVICES AVAILABLE ON REQUEST

A \$500 DEPOSIT AND A SIGNED CONTRACT ARE REQUIRED TO RESERVE YOUR DATE. 50% OF ESTIMATED COST IS DUE 30 DAYS PRIOR WITH FINAL PAYMENT DUE 10 DAYS PRIOR TO YOUR EVENT.

**All prices subject to a service charge of 20% and 6% Michigan sales tax*