



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 50 person minimum

Classic Breakfast | 16

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 | 1.50
Bagel Assortment with Cream Cheese | 2.25
Assorted Fruit Yogurt | 2.50
Sausage Gravy & Biscuits | 4

Salad | 2

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 | 4.50

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

Soup | 3 House made Tomato or Broccoli Soup

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

LUNCH BUFFET 50 person minimum

Pasta and Salad Buffet | 16

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 | 16

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

Buffet Service is touchless, served by Stonebridge Staff

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, 21% service charge and exclusive facility usage fee



LUNCH BUFFET

50 person minimum. Touchless Buffet served by Stonebridge Staff

Entrée Lunch Buffet | 18

The lunch buffet includes tossed salad, rolls, 3oz. entrée selection, starch & vegetable. Please note that the buffet will accommodate lunch portions for the designated number of guests. For heartier appetites we recommend adding appetizer platters, additional entrees or upgrading to a dinner buffet.

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

- 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
- Salmon Filet bronzed with teriyaki orange glaze GF (add \$1)
- Bronzed Salmon with lemon caper sauce GF (add \$1)
- New York Strip Loin roasted with balsamic burgundy sauce GF (add \$1)
- Grilled Pork Loin with brown sugar honey glaze and caramelized apples 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 \$1.25

- Macaroni & Cheese
- Penne or Cheese Tortellini with Marinara, Pesto or Alfredo

Dessert

- Chef Selection

PLATED LUNCH

Lawash Wrap with Kettle Chips and Coleslaw | 15

Your choice of ham or turkey with vegetables in a flour tortilla

Chicken Salad with Fresh Fruit | 15

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'OUEVRES (50 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 | 3.50 with hummus | 3.75

Cheese Platter with fresh fruit accent & crackers | 3.75

Fruit display of seasonal selections | 3.50

Caprese Fresh Mozzarella, Sliced Tomato and Basil with a Balsamic Glaze | 3.25

Cold Selections

Brie & Blue Cheese Tartlette with toasted pecans and fresh raspberry | 2.50

Smoked Salmon with Lemon, Dill and crème fraiche on a crostini | 3.25

Tomato Bruschetta with caper, fresh basil and citrus balsamic reduction | 2.25

Shrimp Cocktail shooter, three large shrimp with tangy cocktail sauce & lemon in a clear mini cup | 4.25

Hot Selections

Swedish Meatballs with mushroom dill cream sauce | 2.25

BBQ Meatballs in a rich sauce | 2

Chicken Satay Skewers marinated and served in a Sweet Chili sauce | 2.50

Vegetable Spring Rolls served with sweet & sour dipping sauce | 2.25

Maryland Jumbo Crab Cake with Red Pepper remoulade | 3.75

Stuffed Mushrooms with sausage and cheese | 3.25

Vegetarian Stuffed Mushrooms with a flavorful stuffing | 3.25

Spanakopita, a blend of spinach and cheese in phyllo | 2.25

Warm Spinach Artichoke Dip with seasoned pita bread triangles | 2.25

Warm Maryland Lump Crab Dip with seasoned pita bread triangles | 3.25

Crispy Pork or Vegetable Potstickers served with a sweet and spicy sauce | 2.25

Coconut Shrimp a special recipe of a sweet coconut batter & a pineapple dipping sauce | 2.75

Mozzarella Cheese Sticks served with marinara dipping sauce | 2.25

Chicken Tender Strips fried golden brown with dipping sauce | 2.25

Buffalo Bites mild or hot served with bleu cheese dip | 2.25

Mini Quiche in an assortment of flavors | 2.25

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

Salsa \$25 | **Guacamole** \$40 | **Spinach Artichoke** \$50 | **Warm Crab Dip** \$75 | **Hummus** \$50

Salty Snacks

Honey Roasted Peanuts \$9 per ½ pound | **Popcorn Cart** \$150 | **Kettle Chips** or **Pretzels** \$10 per basket



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DESSERT MENU

*For outside desserts please add a \$0.50 per person fee for service
50 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) | 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

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



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CASH AND HOST BAR PRICES

Host and Cash Bars are available. Add \$75 bartender fee for 3 hours plus \$20 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 - 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

BEER

Domestic Draft 3 | Bottles 3.50
Premium/IPA Draft 5.25

SPECIALTY DRINKS *by the gallon*

Non-Alcoholic Fruit Punch | 25
Mimosas | 50
Bloody Mary Punch with Celery Sticks | 65
Sangria with fresh fruit | 70
Warm Apple Cider & Spiced Rum | 65

SPECIALTY BARS (\$50 set-up plus bartender 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 | 24 per bottle, minimum of two bottles champagne

ADDITIONAL FEES

Banquet Room \$500 | Outdoor Patio & Tent only \$450 | Outdoor Tiki Bar Set-up \$300 (no bartender fee)
Banquet Room, Outdoor Patio & Tent | \$750

Facility Usage for a maximum of three hours with one hour prior for set-up and thirty minutes post event for clean -up of any décor you bring in. Add \$200 per additional hour. Facility usage fee includes: Wait Staff, Event Manager, China, Flatware, Glassware, Tables and Chairs, white table Linens and two 8ft tables for gifts/favors. Additional 6ft & 8ft display tables with white linen \$15 each.

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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 | Premium 30
House Champagne 24 bottle | 6 glass

NON-ALCOHOLIC

Sodas & Juice 16oz | 2
Red Bull | 3.50
Bottled Water | 2.25
Gatorade | 2.75

Frozen Drink Machine

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

