



Thank you for your interest in Stonebridge Golf Club for your event! The menus are just a starting point, we are happy to create a food & beverage package that will exceed your expectations!

BUFFET MENUS

25 person minimum

Pasta and Salad Buffet | 16

Pasta served with Alfredo and Marinara sauce, Grilled Chicken slices or Italian Meatballs, Grilled Vegetables, Build your own Salad Bar and Fresh Baked Rolls & Butter

Pizza and Salad Buffet | 12

Selection of Cheese & Pepperoni Pizzas with a Tossed Salad

Picnic Buffet | 14

Grilled Hamburgers & Hot Dogs
Cheese, Lettuce, Pickles, Tomato, Onions & Condiments
Choose two Salads: Pasta Salad, Potato Salad, Cole Slaw or Tossed Salad

Mexican Buffet | 16

Chicken or Beef Enchiladas OR Nacho/Taco Bar with Chicken or Ground Beef. Served with Mexican Rice & Seven Layer salad, Chips and Salsa

BUILD YOUR OWN BUFFET | 18

50 person minimum

Choose Two Entrees:

- Burger Bar** with buns, cheese and condiments
- Baked Four Cheese Macaroni** a staff favorite with rolls
- Grilled Chicken** sliced for topping salad or pasta OR served grilled in BBQ sauce with rolls or buns
- Pulled Pork** in a savory BBQ Sauce with rolls or buns
- BBQ Ribs** slow cooked to perfection
- Chicken Tenders** served with fries & buttermilk ranch

Choose Two Sides | add \$2 per additional side

- Sliced Watermelon and seasonal fruits
- Vegetable Crudités with Buttermilk Ranch
- Baked Beans
- Green Beans
- Pasta with Marinara
- French Fries
- Sweet Potato Fries
- Onion Rings
- Pasta Salad
- Cole Slaw
- Tossed Salad
- Potato Salad

Standard Beverage Station | included

Buffet menus include a self serve beverage station ice water and iced tea

Enhanced Beverage Station | 2

add Pepsi, Diet Pepsi, Sierra Mist and Lemonade

Coffee Station Hot Coffee, Decaf & Selection of Teas | 2

Enhance with Hot Chocolate and an assortment of flavored syrups & creams, hot chocolate, fresh whipped cream, shaved chocolate, marshmallows, cinnamon and nutmeg shakers | 1

Chef is happy to create a custom menu, please inquire

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

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

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

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

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

Gourmet Cookies Chefs selection may include White Chocolate Macadamia Nut, Oatmeal Raisin, Double Chocolate Chunk, Chocolate Chip, Sugar and/or Snicker doodle | 24 / dozen

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

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



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PLATTERS

Small Platter (serves 25) | Large Platter (serves 75)

Vegetable Crudités artfully arranged with ranch dip 80 | 240

Cheese Platter with fresh fruit accent & crackers 90 | 280

Fruit display of seasonal selections 85 | 260

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

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

WINE

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

Wine upgrades priced upon request

Glass House 6.50 | Premium 8.50

Bottle House 22 | Premium 30

House Champagne 22 bottle | 6 Glass

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

BEER

Domestic Draft \$3.25 | Bottles 3.75

Premium/IPA Draft 5.25

Non-Alcoholic

Sodas & Juice 16oz | 1.75

Red Bull | 3.50

Bottled Water | 2.25

Gatorade | 2.75

ADDITIONAL FEES

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

Banquet Room, Outdoor Patio & Tent | \$700

Facility Usage for a maximum of three hours, including time you may need to set-up & 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, and white table Linens. Additional 6ft & 8ft display tables with white linen \$15 each. For white table linen on outdoor patio tables please add \$40.

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