

STONEBRIDGE

Golf & Country Club



Banquet Guide

2017

Stonebridge Golf & Country Club

Banquet Menu Directory

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Stonebridge Golf & Country Club

Banquet Menu

Breakfast Selections

~~ "Self-serve" ~~

Continental bar:

List "A" \$10 per person

List "B" \$11 per person

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Choice of 2 items:

List A

Assorted miniature Danishes

Miniature croissants

Various bagels

Buttery Biscuits

Freshly baked muffins

List B

Sliced seasonal fruit arrangement

Stuffed croissants

Country Ham biscuits

Sausage Patty Biscuits

** Some items above are accompanied with spread assortments **

Additional options:

List "A" \$4 additional - per person / per item

List "B" \$5 additional – per person / per item

List A

Scrambled eggs

Sausage Gravy

Cheddar grits

French toast with dried fruit

List B

Eggs benedict with Hollandaise sauce

Sausage links

Crispy bacon

Hash browns with peppers and onions

~~ All breakfasts will include freshly brewed coffee, orange juice, and soft drinks ~~

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Prices are subject to change

Prices do not include facility service charge and Georgia sales tax.

Stonebridge Golf & Country Club

Banquet Menus

Breakfast Selections

~~ Plated Entrée Choices ~~

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** All of the selections below are served with your choice of sides: *
Country ham, crisp bacon, sausage links, breakfast potatoes, biscuits and gravy, grits*

Scrambled Eggs

Two scrambled eggs, served with your choice of two sides..... \$10 per person

Quiche

Ham and cheddar cheese (or different variety) quiche with flaky crust, plus one choice of side item..... \$12 per person

Eggs Benedict

Two poached eggs with canadian bacon on a toasted english muffin, smothered with Hollandaise Sauce, sprinkled with herbs, plus one side item.....\$16 per person

*-- The entrees also include --
fresh fruit garnishment, orange juice, freshly baked muffins and biscuits, "coffee and hot tea service", and soft drinks*

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*Prices are subject to change
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Stonebridge Golf & Country Club

Banquet Menus

Breakfast Selections

~~ Buffets ~~

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The following suggestions are available for a minimum of 30 guests

*~ All of the breakfast buffets below are accompanied with: ~
Orange juice, coffee, soft drinks, fresh fruit display, freshly baked muffins and biscuits,
preserves and butter*

Breakfast #1

*Juice Assortment – Orange, Grapefruit, Apple
Sliced fresh fruit arrangement
An array of bagels with cream cheese and spreads
Buttered croissants, fresh muffins, and assorted danish..... \$10 per person*

Breakfast #2

*Scrambled eggs
Crisp bacon and sausage links
Breakfast potatoes or white cheddar grits..... \$12 per person*

Breakfast #3

*Western-style scrambled eggs
Crisp bacon and sausage links
Breakfast potatoes or cheddar grits
French toast with dried fruit with butter and maple syrup..... \$15 per person*



The following "Chef-attended" stations may be added to enhance your buffet:
(Additional charges apply)

*Omelet station -- create your own omelet with an array of fresh selections \$5 per person
Belgian waffles with assorted fruit toppings, whip cream, syrup, butter..... \$7 per person
Carved beef striploin to accompany the eggs.....\$9 per person*

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Stonebridge Golf & Country Club

Banquet Menus

Lunch Selections

~~ *Cold Plated Entrees* ~~

(price of lunch selections - include the choice of one plated dessert. No salad is served with cold luncheon entrees.)

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- Salmon Salad**..... \$18 per person
Tender haricot vert (green beans), hard-boiled eggs, roasted baby potatoes, marinated tomatoes, shaved red onions, sliced black olives, herbs, coated with a red wine vinaigrette -- act as the pedestal for a grilled salmon fillet
- Cobb Salad**.....\$15 per person
Rows of crumbled bacon, grilled chicken strips, hard boiled eggs, diced tomatoes, cubed cucumbers, bleu cheese crumbles, sliced olives, shaved red onions, over mesclun mix coated in a honey-rosemary dressing
- Trio Salad Plate**..... \$16 per person
Moist tuna salad, fresh chicken salad, and tender shrimp salad are served with fruit arrangement, gourmet greens and raspberry vinaigrette
- Soup and Half Sandwich**..... \$13 per person
For your party -- select a favorite soup and sandwich combination for a light luncheon treat
- Caesar Salad with choice of accompaniment**.....\$15 per person
Crisp romaine leaves, tossed in a classical dressing, garnished with herbed croutons, shredded parmesan cheese, and topped with julienne sun-dried tomatoes. Accompanied with a freshly baked muffin.
**** This salad can be topped with chicken, OR shrimp, OR strip of steak ****
**** Substitute Crabcake,, Or oysters for \$17 *****
- Fresh Rustic Chicken, Red Grape, and Walnut Salad**.....\$16 per person
Moist chicken, red grapes, walnuts, rosemary, are all tossed in a creamy honey-mayonnaise, served with grilled vegetables, sun-dried tomato vinaigrette, gourmet greens, and french bread crostini

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Stonebridge Golf & Country Club

Banquet Menus

Lunch Selections

~~ Hot Plated Entrees ~~

(price of lunch selections - include garden salad with ranch dressing and choice of one plated dessert)

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- Bourbon Marinated Sirloin over Grilled Vegetables**.....\$25 per person
Sirloin steak marinated in bourbon and herbs, grilled and placed over a grilled vegetable arrangement and one starch to top
- Chicken Chardonnay**.....\$20 per person
Seared boneless chicken breasts accompanied with a white wine-garlic cream sauce, served with roasted garlic mashed potatoes and tender green beans
- London Broil**.....\$22 per person
Flank steak marinated in balsamic, grilled and thinly sliced -- placed upon buttery mashed potatoes, served with mushrooms, asparagus, battered onion rings, and demi-glace
- Seared Crabcakes**.....\$25 per person
Sweet crab meat combined with delicate seasoning, seared and served with oven-cured tomatoes, and a creole tartar sauce, one starch and one vegetable,
- Stuffed Chicken Cordon Bleu**..... \$24 per person
Chicken stuffed with imported swiss cheese, honey ham shavings, fresh sage leaves, and wrapped with bacon, sliced and served with mashed potatoes, and mustard-cream sauce
- Petit Filet Mignon**.....\$35 per person
5 ounce filet seasoned and grilled, accompanied with potato mash, and a touch of demi-glace
- Char-broiled Salmon**..... \$25 per person
6 ounce salmon filet served over roasted potatoes, surrounded with a smoked tomato puree, garnished with julienne cucumbers in lemon juice and olive oil

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Stonebridge Golf & Country Club

Banquet Menus

~~ Plated Desserts ~~

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Baked apple served with vanilla bean ice cream, a honey-caramel sauce, dusted with cinnamon and crushed pecans

Layered tira misu accented with coffee liqueur and garnished with a kahlua caramel sauce

Cookie basket filled with vanilla bean ice cream, surrounded by white chocolate sauce, caramel, raspberry sauce, and dark chocolate sauce. Garnished with brown sugar glazed bananas, fresh mint, and crushed toasted walnuts

Sugar tuile filled with a Grand Marnier-chocolate mousse, accompanied with strawberries, chocolate curls, and sweet sauces.

Assorted sorbets garnished with fresh berries, toasted coconut, and a sprig of mint

Light and fluffy chiffon cake topped with brandy flavored sweetened strawberries, with a dollop of whipped cream and powdered sugar

Crème brulee with caramelized sugar, fresh fruit garnish, and fresh mint

Stonebridge Golf & Country Club

Banquet Menus

Lunch Selections

~~ Self-Serve Buffets ~~

(Minimum of 30 people)

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Deli Buffet

A tray of thinly sliced meats -- roasted turkey breast, honey ham, roast beef, genoa salami -- is accompanied with an assortment of thinly sliced cheeses -- american cheese, swiss cheese, provolone cheese, and cheddar cheese.

You can choose from a variety of breads on display: white bread, wheat bread, hoagie rolls, corn crusted kaiser rolls, rye bread, and seeded buns.

Toppings that are available in the array -- dijon mustard, mayonnaise, whole grain mustard, green leaf lettuce, sliced red onion, sliced tomatoes.

Accompaniments on the buffet - potato chips, pickle spears, coleslaw, and potato salad. You may also select one of the following: lemon square dessert bars, brownies, or cookies.

\$18

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Cook-outs

Choice of two grilling items -- hamburgers / cheeseburgers, hot dogs, or chicken breasts

All condiments will accompany the buffet; including chili

lettuce leaves, sliced tomatoes, mustard, ketchup, relish, sliced onions, buns

Other accompaniments on the buffet -- choice of 2 - zesty coleslaw, potato salad, pasta salad, or potato chips

Desserts available -- assorted cookies OR brownie squares

\$22

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Soup and Salad

Choice of any of our homemade soups

Simple salad bar consisting of: tomato wedges, cucumber slices, shaved red onion, croutons, shredded carrots, Italian dressing, buttermilk-ranch dressing, Italian dressing with crisp greens

Buffet accompaniments -- biscuits, baked rolls, a variety of muffins

\$17

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Cold Salad "Picnic" Buffet

Choice of any of our homemade soups

Buffet accompaniments -- biscuits, baked rolls, and a variety of muffins OR cookies

Simple salad bar as stated above and two choices from the following list:

Tuna salad

Antipasto display

Pasta salad

Chicken salad

Fruit salad

Potato salad

Marinated mushrooms

Grilled vegetable display

Zesty coleslaw

Deviled eggs

Tortellini salad

Greek salad

\$19

Prices are subject to change. Prices do not include facility service charge and Georgia sales tax

Stonebridge Golf & Country Club

Banquet Menus

Lunch Selections

~~ Meeting Breaks ~~

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Beverages

Coffee and Bottled Soft Drinks.....\$4 per person
Coffee, Juice, and Bottled Soft Drinks.....\$6 per person
Coffee, Juice, Bottled Soft Drinks, Bottled Water, and Iced Tea.....\$8 per person

Snacks

<i>Pretzels.....\$3 per person</i>	<i>Assorted finger sandwiches..... \$6 per person</i>
<i>Goldfish.....\$3 per person</i>	<i>Croissant sandwiches..... \$6 per person</i>
<i>Snack mix.....\$3 per person</i>	<i>Cookies.....\$4 per person</i>
<i>Dry roasted peanuts..... \$4 per person</i>	<i>Brownies..... \$3 per person</i>
<i>Mixed gourmet nuts.....\$5 per person</i>	<i>Muffins.....\$3per person</i>
<i>Tortilla chips and salsa.....\$6 per person</i>	<i>Danish.....\$3 per person</i>
<i>Tavern chips and creamy dip. \$6 per person</i>	

Trays

Crudite / Vegetable Tray.....\$6 per person
An array of vegetables with distinctive cuts, accompanied with bleu cheese and ranch

Seasonal Fruit Tray..... \$6 per person
A variety of sweet fruits, arranged with eye appeal and dimensional flavors.

Imported Cheese Tray.....\$8 per person
From mild to strong, soft to hard -- a range of cheese to please the palate (crackers).

Fruit and Imported Cheese Tray..... \$10 per person
A combination that will have something for everyone.

Antipasto Tray..... \$12 per person
Assortment of meats, marinated olives, herbed tomatoes, pepperoncinis, feta cheese, etc

Deli and Cheese Tray with Crackers.....\$14 per person
Thinly sliced meats, a "spread" of cheeses, variety of crackers

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Stonebridge Golf & Country Club

Banquet Menus

Buffet Selections

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All buffets are accompanied with your choice of:

Simple salad bar --

Tomato wedges, cucumber slices, shaved red onion, croutons, shredded carrots, Italian dressing, buttermilk-ranch dressing, Thousand Island dressing with crisp salad greens

Caesar salad bar --

Clean and crisp romaine leaves, shredded parmesan, sundried tomato julienne, herbed croutons, anchovy fillets, classical Caesar dressing

*** OR * For an additional charge:**

\$6 per person

***Full expanded salad bar --** Tomato, cucumbers, hard-boiled eggs, mushrooms, ham, red onions, black olives, queen stuffed olives, fresh bacon pieces, shredded cheddar, grated carrots, bleu cheese dressing, ranch dressing, thousand island dressing, Italian dressing, fat free raspberry vinaigrette, oil and balsamic vinegar, croutons, -- all with fresh salad greens*

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Buffets are also accompanied with:

Soft rolls with whipped butter, individual crackers, oil and vinegar, iced tea, coffee and hot tea service, your choice of dessert

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Stonebridge Golf & Country Club

Banquet Menus

Buffet Selections

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The following suggestions are available for a minimum of 30 guests

**** Dessert is included in the price of the buffet ****

List "A" Vegetables

- Green beans with topping*
- White corn with roasted red pepper*
- Sweet green peas with pearl onions*
- Brown sugar glazed carrots*
- Chopped collards with salt pork*
- Okra and stewed tomatoes*
- Braised cabbage*
- Vegetable medley*
- Stewed tomatoes*
- Buttered baby lima beans*

List "B" Vegetables

- Broccoli and melted cheddar cheese*
- Yellow squash casserole*
- Succotash with seasonings*
- Sugar snap peas with pimentos*
- Roasted winter vegetables*
- Broccoli and cauliflower*
- Buttered mushrooms*
- Ratatouille*
- Roasted butternut squash*
- Asparagus*

List "A" Starches

- Buttery mashed potatoes*
- Oven-baked sweet potatoes*
- Roasted red bliss potatoes*
- Country style baked beans*
- Black-eyed peas with bacon, onion*
- Macaroni and cheddar cheese*
- Parslied red bliss potatoes*
- Aromatic rice pilaf*
- Candied yams w/ marshmallows*
- Mini baked potatoes*
- Pasta Alfredo*
- Wild rice casserole*
- Tortellini*
- Jasmine rice*

List "B" Starches

- Whipped red bliss potatoes (w/skin)*
- Confetti orzo pasta salad*
- Parslied red bliss potatoes*
- Potato au gratin*
- Twice baked potatoes*
- Pasta Alfredo*
- Wild rice casserole*
- Tortellini*
- Jasmine rice*

List "A" Entrees

- Salisbury steak w/ mushroom gravy*
- Blackened pork loin*
- Beef stroganoff with egg noodles*
- Chicken or beef pot pie*
- Southern fried / baked / or BBQ chicken*
- Chicken parmesan*
- Beef tips over rice*
- Italian sausage with onions/peppers*
- Carolina Pork BBQ*

List "B" Entrees

- Hawaiian ham w/ pineapple and soy*
- Baked salmon with dill*
- Seafood Paella*
- Spicy shrimp creole*
- Sliced beef au jus*
- Chicken florentine w/ garlic sauce*
- Spicy shrimp and grits*
- Turkey w/ stuffing and gravy*
- Pork chops with mushroom sauce*
- Beef or Vegetable lasagna*
- Shrimp stir fry over noodles / rice*
- Smoked Ribs or Chicken*

Buffet Configurations

#1	#2	#3	#4	#5
<i>1 vegetable choice</i>	<i>1 vegetable choices</i>	<i>2 vegetable choices</i>	<i>2 vegetable choices</i>	<i>2 vegetable choices</i>
<i>1 starch choice</i>	<i>1 starch choice</i>	<i>1 starch choices</i>	<i>2 starch choices</i>	<i>2 starch choices</i>
<i>1 entree choices</i>	<i>1 entrée choices</i>	<i>2 entrée choices</i>	<i>2 entrée choices</i>	<i>3 entrée choices</i>
<i>No Dessert</i>	<i>1 dessert choice</i>	<i>2 dessert choice</i>	<i>3 dessert choices</i>	<i>4 dessert choices</i>
<i>\$15 per person/"A"</i>	<i>\$19 per person/"A"</i>	<i>\$25 per person/"A"</i>	<i>\$35 per person/"A"</i>	<i>\$46 per person/"A"</i>
<i>\$20 per person/"B"</i>	<i>\$26 per person/"B"</i>	<i>\$30 per person/"B"</i>	<i>\$40 per person/"B"</i>	<i>\$50 per person/"B"</i>

Buffets #4 and #5 may select from the following choices:

Chef attended carved prime rib of beef with horseradish cream

Chef attended carved chicken cordon bleu with mustard sauce

Flounder stuffed with crab or Florentine style Chicken or Salmon Oscar.

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Stonebridge Golf & Country Club

Banquet Menus

Buffet Selections

~~ Buffet Dessert Choices ~~

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Key lime pie
Layered chocolate cake
Carrot cake with cream cheese frosting
German chocolate cake
Southern pecan pie
Red velvet layered cake
Lemon meringue pie
Fudge brownies
Assorted cheesecakes
Strawberry chiffon cake
Layered lemon cream cake

Ice cream sundae bar
with sprinkles, marshmallows, maraschino cherries, walnuts, chocolate crumbles, chocolate syrup, and caramel sauce

Fruit cobblers with streusel-crumble topping, flavors include:

Apple, cinnamon, and raisin with walnuts
Peach, cranberry & brown sugar with pecans
Luscious cherry cobbler
Sweet blueberry cobbler

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Along with many other options.....

Stonebridge Golf & Country Club

Banquet Menus

Dinner Selections

~~ *Plated Dinners* ~~

(Prices include garden salad, choice of one entrée with vegetables and starch, and choice of one dessert.
Also includes coffee, hot tea, and iced tea service)

* * * * *

Beef

- Prime Rib of Beef**.....\$30 per person
Slow roasted 10-ounce cut of Certified Angus Beef ribeye served with au jus
- Filet Mignon**.....\$38 per person
7 ounces of grilled filet of beef finished with a red wine-veal reduction
- Surf and Turf**.....\$45 per person
6 ounces of grilled filet of beef accompanied with a 4-ounce juicy lobster tail and appropriate sauces
- Filet Oscar**.....\$37 per person
Seared 6 ounces of filet topped with buttery jumbo lump crabmeat, asparagus, and hollandaise sauce
- Grilled Ribeye with Rosemary**.....\$32 per person
Thick cut 12-ounce ribeye steak with rosemary and shallots, served with Hunter Sauce
- Filet and Crabcake**.....\$42 per person
Grilled 5-ounce filet of beef accompanied with a roasted 3-ounce jumbo lump crabcake and garlic aioli

Poultry

- Chicken Cordon Bleu**.....\$26 per person
Sliced chicken stuffed with Imported swiss and honey ham wrapped with bacon, with a mustard cream sauce
- Chicken Chardonnay**.....\$25 per person
Seared 6-ounce chicken breast served with a shallot-white wine cream sauce
- Pecan Chicken**.....\$26 per person
6 ounces of pecan breaded chicken, cooked until golden brown and accented with a bourbon butter
- Chicken "Supreme" Florentine**.....\$29 per person
10-ounce Frenched chicken breast topped with wilted spinach and surrounded with garlic cream
- Chicken Marsala**.....\$26 per person
Seared 6 ounce chicken breast served with a mushroom-marsala sauce

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Stonebridge Golf & Country Club

Banquet Menus

Dinner Selections

Seafood

Boiled Lobster Dinner	<i>Market price per person</i>
<i>1 ¼ pound Maine lobster served with parslid red bliss potatoes, corn, lemon, butter</i>	
Maple Hill Salmon	\$30 per person
<i>6 ounces of seared salmon topped with a teriyaki-bourbon glaze</i>	
Flounder stuffed with Crab	\$32 per person
<i>7 ounces of delicate flounder fillets wrapped around jumbo lump crabmeat, with a lemon-caper cream sauce</i>	
Mahi Mahi	\$29 per person
<i>Grilled 7 ounces of Mahi Mahi served with a tomato / olive tapenade and red pepper compound butter</i>	
Salmon with Apple Reduction	\$30 per person
<i>Seared 7 ounces of salmon fillet is complimented with a cinnamon-nutmeg apple reduction</i>	
Grilled Chilean Sea Bass	\$42 per person
<i>6 ounces of imported sea bass, grilled and served with a lemon-oregano vinaigrette</i>	
North Bay Grouper	\$32 per person
<i>Grilled, with a Citrus cream sauce</i>	

Pork / Lamb

Rack of Lamb with Mustard-Thyme Crust	\$36 per person
<i>Roasted double rack of lamb encrusted with dijon mustard and english thyme, with Sauce Chasseur</i>	
Pork Tenderloin with Peach Preserves	\$32 per person
<i>7 ounces of the primal cut of pork served with a peach jam</i>	
Double Cut Pork Rib Chop	\$32 per person
<i>Extra thick, 12-ounce Frenched rib chop served with orange-tarragon sauce</i>	
Smoked Pork Loin with onion-mushroom gravy	\$30 per person
<i>Slow smoked pork loin with demi mushroom-onion gravy</i>	
Seared Pork Loin Medallion	\$30 per person
<i>8-ounce thick pork loin steak grilled and served with an Apple-Calvados sauce</i>	

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Stonebridge Golf & Country Club

Banquet Menus

Dinner Selections

~~ Plated Dinners ~~

*“Garden Salad” can be upgraded
to any one of the following appetizers below:*

** * * * **

Salads /Appetizers

Can equally be substituted for:

Caesar salad -- freshly cut romaine leaves tossed in a classical dressing, garnished with herbed croutons, and shredded parmesan cheese.

Additional \$4 per person charge

*Spinach and gorgonzola cheese salad with roasted apples, and
Caramelized pecans*

*Gourmet greens tossed in a Raspberry vinaigrette, candied pecans, strawberries, and crumbled goat
cheese*

Additional \$6 per person charge

*Fresh chicken salad with red grapes, toasted walnuts, rosemary, garnished with a sweet vinaigrette, and
gourmet greens*

Skewered jumbo shrimp, in a horseradish marinade, frisee lettuce, and a tomato-garlic relish,

*Crumbled smoked salmon over mesclun greens in a lemon-tarragon vinaigrette, topped with poached
tomatoes in olive oil*

Jumbo Shrimp Cocktail – tender and juicy shrimp served with horseradish cocktail sauce

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Stonebridge Golf & Country Club

Banquet Menus

Dinner Selections

~~ Plated Dinners ~~

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Desserts

Individual marbled cheesecake with fruit sauce, whipped cream, and fresh berries

Thick and creamy New York style cheesecake with strawberry puree and other garnishes

Seasonal fruit tart with lemon custard – individual tarts with kiwi slices, strawberries, and fresh mint

Bread pudding with dried cranberries and toasted walnuts served with sauce Anglaise

Deep-dish caramel apple pie paired with vanilla bean ice cream topped with cinnamon dust and crushed pistachios

Layered tira misu accented with coffee liqueur and garnished with a kahlua caramel sauce

Cookie basket filled with vanilla bean ice cream, surrounded by white chocolate sauce, caramel, raspberry sauce, and dark chocolate sauce. Garnished with brown sugar glazed bananas, fresh mint, and crushed toasted walnuts

Sugar tuile filled with Grand Marnier-chocolate mousse, accompanied with strawberries, chocolate curls, and sweet sauces.

Assorted sorbets garnished with fresh berries, toasted coconut, and sprig of mint

Crème Brulee with caramelized sugar, fresh fruit garnish, and fresh mint

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Stonebridge Golf & Country Club

Banquet Menus

Hors D'oeuvres

~~ Package Selections ~~

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(Minimum 30 people – will furnish for 2 hours)

Package #1

*2 items from List “A”, Fruit and cheese platter with melted chocolates and crackers
\$20 per person*

Package #2

*2 items from List “A”, Fruit and cheese platter with chocolate and crackers,
Your choice of “dip” or item from list “C”
\$24 per person*

Package #3

*2 items from List “A”, Fruit and cheese platter with chocolate and crackers,
Your choice of “dip” or item from list “C”, your choice of “pasta” station or “stir fry” station
\$26 per person*

Package #4

*2 items from List “A”, Fruit and cheese platter, your choice of “dip” or item from list “C”
Your choice of carving station (excluding tenderloin), 1 choice of Platter / Tray arrangement
\$30 per person*

Package #5

*2 items from List “A”, Fruit and cheese platter, your choice of “dip”, **choice of** item from list “C”
Your choice of any “Chef Attended Station” (excluding carved tenderloin),
1 choice of Platter / Tray arrangement
\$33 per person*

Package #6

*2 items from List “A” or List “B”, Fruit and cheese platter, your choice of “dip” or item from list “C”
Your choice of carving station, 1 choice of Platter / Tray arrangement,
Your choice of “pasta” station or “stir fry” station
\$36 per person*

Package #7

*2 items from list “A”, 2 items from list “B”, 2 items from list “C” or choice of dip,
Fruit and cheese display, Carving station with your choice of meat, choice of “pasta” station or
“stir fry” station, your choice of “Platter / Tray”
\$40 per person*

Package #8

*2 items from list “A”, 2 items from list “B”, 1 items from list “C” or choice of dip,
2 items from list “D”, Fruit and cheese display, Carving station with your choice of meat, choice of “pasta”
station or “stir fry” station, your choice of “Platter / Tray”
\$45 per person*

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Stonebridge Golf & Country Club

Banquet Menus

Hot Hors D'oeuvres

~~ *Selections* ~~

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(Minimum 30 people)

List "A"

Assorted Individual Quiche
Skewered Chicken with Teriyaki Marinade
Sesame Chicken Tenders
Peppercorn Breaded Chicken Fritters
Oriental Spring Rolls
Country Ham Biscuits
Barbecue Meatballs
Spicy Buffalo Wings
Mozzarella Sticks
Fried Ravioli
Coconut Chicken tenders
Stuffed Jalapeno Poppers with Salsa
Beef Skewers
Bagel pizza bites
Andouille Sausage en Croute
Cocktail franks in blankets

List "B"

Crab-stuffed Mushrooms
Mini Crabcakes with Remoulade Sauce
Beef Brochettes
Herb Crusted Mini Lamb Chops
Bacon Wrapped Shrimp
Bacon Wrapped Sea Scallops
Stuffed Mushrooms with Feta and Spinach
Oysters Rockefeller
Oyster or Clams Casino
Scallops and Proscuitto on Rosemary Skewer
Babyback ribs
Coconut shrimp
Golden Fried Tempura Vegetables
Blackened Pork Skewers

Dips

(accompanied with French bread crostinis and pita chip triangle crisps)

Pimiento Cheese Ball
Mexican Dip with tri-colored tortillas
Artichoke and Parmesan Dip
Warm Spinach Dip
Sweet Crab Dip
Buffalo Chicken Dip

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Stonebridge Golf & Country Club

Banquet Menus

Cold Hors D'oeuvres

~~ Selections ~~

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List "C"

Tea Sandwiches
Ham-Swiss Tortilla Wraps
Portobello Crostini with Roasted Red Pepper
Roasted Peanuts
Tostadita with Corn Relish and Cilantro
Focaccia with Shaved Proscuitto and Pecorino
Assorted Biscotti
Crab and Tarragon stuffed cherry Tomatoes
Mini Tartlets filled with Curried Chicken Salad
Deviled Eggs

List "D"

Smoked Salmon on Display
Melon wrapped with Proscuitto
Oysters on the Half Shell
Cherrystones on the Half Shell
Brie Canape with Spiced Pecan
Roasted New Potato with Caviar / Sour Cream
Jumbo Shrimp Cocktail
Assorted Mini Pastries
Smoked Salmon on Potato Latke with Caviar

Prices are subject to change. Prices do not include facility service charge and Georgia sales tax.

Stonebridge Golf & Country Club

Banquet Menus

Hors D'Oeuvres

~~ Displays ~~

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Fruit Arrangement

Seasonal and exotic fruits cascade from each other with culinary flare. Accompanied with dark and white chocolate fondues OR freshly prepared yogurt..... \$5 per person

Crudite / Vegetable Tray

An array of vegetables with distinctive cuts, accompanied with bleu cheese and ranch..... \$5 per person

Imported Cheese Display

From mild to strong, soft to hard -- a range of cheese to please the palate (crackers)..... \$7 per person

Fruit and Imported Cheese Mirror

A combination that will have something for everyone..... \$8 per person

Antipasto Arrangement

Assortment of meats, marinated olives, herbed tomatoes, pepperoncini, feta cheese..... \$10 per person

Relish Tray

*Cured olives, pickled onions, marinated cherry tomatoes, celery, pickles, pickled baby carrots...
\$5 per person*

Deli and Cheese Platter with Crackers

Thinly sliced and rolled meats, a "spread" of cheeses, variety of crackers..... \$10 per person

Grilled Vegetable Platter

*An assortment of marinated and grilled vegetables displayed on a silver platter. Sauces optional
\$6 per person*

Cold Smoked or Poached Salmon

*Whole poached salmon with a rainbow of garnishments (egg yolks, egg white, capers, red onions, etc...)
OR Cold smoked salmon slices with toast points and garnishments similar to above..... \$12 per person*

Strawberries Dipped in Chocolate

*Juicy and plump strawberries coated with a rich dark chocolate shell, striped with white melted chocolate
\$8 per person*

Chilled and Sliced Tenderloin Tray

*Chilled and seasoned tenderloin of beef cooked to Medium rare, served with a cold sweet potato-red onion salad,
tender asparagus, and soft yeast rolls
\$17 per person*

Prices are subject to change. Prices do not include facility service charge and Georgia sales tax.

Stonebridge Golf & Country Club

Banquet Menus

Selections

~~ *Chef Attended Stations* ~~

***** *To add a station to any buffet it would be an additional \$12* *****

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Pasta Station

*Each pasta station comes with a full array of vegetables and seasonings, as well as the following:
(Choose two items from each column)*

Pasta

*Fettuccini pasta
Tri-colored Rotini pasta
Penne pasta
Orecchiette pasta (Shells)
Tortellini pasta
Linguini pasta
Angel Hair pasta (Capellini)
Ravioli*

Meats

*Sausage crumbles
Grilled chicken strips
Baby shrimp
Succulent scallops
Pancetta pieces – (bacon)
Ground beef*

Sauces

*Stilton (bleu cheese) cream
Pesto cream
Alfredo sauce
Carbonara sauce
Marinara sauce
Sun-dried tomato sauce*

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Stir Fry Station

*Each pasta station comes with a full array of oriental vegetables and seasonings, as well as the following:
(Choose two items from each column)*

Pasta

*Soba noodles
Parboiled rice
Stir fry noodles
Fried rice*

Meats

*Beef strips
Chicken strips
Baby shrimp
Succulent scallops*

Sauces

*Sweet and sour sauce
Teriyaki-honey sauce
Spicy scheswan sauce
Peking sauce (soy-hoisin)*

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Fajita Bar

*Make your own fajitas from a station that has everything
(diced tomatoes, salsa, guacamole, sour cream, shredded lettuce, shredded cheese, flour tortilla shells)
Pick two meats from the following → Chicken, Beef, Shrimp*

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Grits Station

Cheddar cheese grits with all the toppings. Spicy Monterey jack cheese, diced tomatoes, scallions, tasso ham, spiced shrimp, etc...

Prices are subject to change. Prices do not include facility service charge and Georgia sales tax.

Stonebridge Golf & Country Club

Banquet Menus

Selections

~~ *Chef Attended Stations (continued)* ~~

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Carving Stations

Price varies from \$9 per person to \$18 per person, depending on selection(s)
Station includes soft rolls for "sandwich making" along with 3 different types of spreads

Selections:

Peppercorn Crusted Strip-loin-\$15

Oven-roasted Tenderloin-\$18

Virginia Ham-\$9

Marinated Pork Loin-\$12

Chicken Cordon Bleu-\$12

Steamship Round-\$12

Roasted Turkey Breasts-\$15

Herb Crusted Top Round of Beef-\$15

Braised Corned Beef-\$12

Stuffed Chicken Roll-\$15

Prime Rib-\$18

Pulled Pork (Boston Butt)-\$9

Crabcake / Seafood Sauté Station

\$19 per person

Chefs can sear and cook seafood on hot griddles or sauté pans to produce eye appeal and flare
Some seafood choices: Seared crabcakes, Seared tuna sashimi, steamed mussels diablo/white wine-garlic

Breakfast Station of Belgian Waffles and Omelets

\$9 per person

Belgian waffles with various fruit toppings, whipped cream, maple syrup, melted butter, etc... as well as
omelets with 7 different stuffing ingredients

Bananas Foster

\$9 per person

Flaming sliced bananas in a mixture of rum, brown sugar, butter, orange zest, and banana liqueur –
served over vanilla bean ice cream

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Stonebridge Golf & Country Club

Banquet Menus

Beverage Selections

~~ Banquet Bar Guide ~~

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Well Brands

New Amsterdam – Vodka
Kentucky Gentlemen – Whisky
RonRico – Rum
Dewars – Scotch
Seagrams - Gin

\$20 per bottle/\$7 per glass

Call Brands

Absolut Vodka
Beefeater Gin
Bacardi Silver Label Rum
Jack Daniels/Jim Beam – Whiskey/Bourbon
Johnny Walker Red Scotch

\$35 per bottle/\$9 per glass

Premium Brands

Grey Goose Vodka
Tanqueray Gin or Hendricks
Crown Royal Blended Whiskey
Johnny Walker Red

\$45 per bottle/\$11 per glass

750ml Bottles

◆ *No alcoholic beverages may be brought into the club* ◆

Prices are subject to change. Prices do not include facility service charge and Georgia sales tax.

Stonebridge Golf & Country Club

Banquet Menus

Beverage Selections

~~ *Banquet Bar Guide* ~~

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White House Wines

Danzante – Pinot Grigio
William Hill – Chardonnay
Mirrassou – Moscato

\$15 per Bottle / \$7 per Glass

Red House Wines

Natura – Merlot
Chloe – Pinot Noir
Noble Vines 337 – Cabernet

\$15 per Bottle / \$7 per Glass

Champagne

La Marca

\$20 per bottle
Priced per 750ml bottle



Other Options are available upon request
Additional charges may apply

No alcoholic beverages may be brought into or taken from the club...



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Stonebridge Golf & Country Club
Banquet Menus
Beverage Selections

~~ Banquet Bar Guide ~~

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Domestic Beer

Budweiser
Bud Light
Michelob Ultra
Miller Lite
Coors Light

\$3 per bottle

Imported Beer

Stella Artois
Corona Light
Heineken

\$4 per bottle

Domestic Keg Beer

\$225 per keg

\$75 Bar Set Up Fee

All bar charges are based on consumption. All bars are inventoried before opening and after closing to determine exact consumption. Liquors are charged per drink or per bottle. Wine is charged per bottle. Keg beer is charged per keg. Bottled and canned beer is charged per beer.

◆ No alcoholic beverages may be brought into the club ◆

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Stonebridge Golf & Country Club

Banquet Menus

Beverage Selections

~~ Banquet Bar Guide ~~

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Cash Bar

<i>Mixed Drinks</i>	<i>\$8.00/each (Well Brands)</i>
<i>Mixed Drinks</i>	<i>\$10.00/each (Top Shelf)</i>
<i>Wine</i>	<i>\$7.00/each glass</i>
<i>Domestic Beer</i>	<i>\$3.00/each</i>
<i>Imported Beer</i>	<i>\$4.00/each</i>
<i>Sodas</i>	<i>\$2.00/each (Fountain)</i>
<i>Sodas</i>	<i>\$2.50/each (Bottled)</i>

** \$75.00 fee for bar setup **

No alcoholic beverages may be brought into the club...

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Stonebridge Golf & Country Club

Banquet Menus

Party Selections

~~ Events by the Pool ~~

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Invite your friends to come out and enjoy the party pool side... Select from one of the following theme packages, and enjoy food and drinks while lounging by the pool....

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Cook-outs

(Minimum of 30 people)

Choice of two grilling items -- hamburgers / cheeseburgers, hot dogs, or chicken breasts

All condiments will accompany the buffet; including chili

(Lettuce leaves, sliced tomatoes, mustard, ketchup, relish, sliced onions, buns)

Other accompaniments on the buffet -- zesty coleslaw, potato salad or pasta salad, potato chips

Desserts available -- assorted cookies OR brownie squares

\$18.95

Hawaiian Luau

(Minimum of 30 people)

Simple salad bar

Ambrosia salad

Thai vegetable cornucopia

Choose two of the following entrees:

Salmon with a Polynesian sauce

Lime-gingered pork loin with red onions

Sesame chicken with sweet honey-mustard

Coconut shrimp with sweet and sour dipping sauce

Cilantro marinated grilled chicken with papaya-mango salsa

Hawaiian ham with pineapple-red pepper-teriyaki sauce

~~ 1 choice of vegetable and 1 choice of starch will also be served ~~

Coconut "tidal wave" cake, and layered banana and chocolate cake

\$30

Pig Pickin'

(Minimum of 30 people)

Slow cooked basted pig

Southern fried chicken

Zesty coleslaw and Mustard-potato salad

Tender green beans

Buttermilk-herb biscuits

Pineapple upside down cake

\$30 per person

Traditional Low Country Boil

(Minimum of 30 people)

Seafood, Sausage, Potatoes,

Shrimp & Corn, etc.

\$27.95 per person

Prices are subject to change. Prices do not include facility service charge and Georgia sales tax.

Stonebridge Golf & Country Club

Banquet Menus

~~ Birthday Parties ~~

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Children's Birthday Parties

(minimum of 15)

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Selection #1

Hot Dogs with all condiments (mustard, ketchup, onions, relish)

Pickle spears

Assorted potato chip flavors

\$6 per person

Selection #2

Chicken fingers with honey mustard and barbecue sauce

Golden french fries with ketchup

Pickle spears

\$7 per person

Selection #3

Hamburgers with all condiments (cheese, ketchup, mustard, relish)

Pickle spears

French fries with ketchup

\$9 per person

Selection #4

Large 16 inch Pizza

Cheese \$8, Pepperoni \$10, Meatlovers \$12

******All Fountain Sodas are an additional \$2.00 each per person ******

Soda and Tea is a per person price (free refills included) ... Beverages are not sold by pitcher price

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Revised: October 24, 2017