

Stonebridge Golf Club

Holiday Dinner Buffet

Hors d'oeuvres Assortment

(*select 2*)

*Zesty Sausage in Barbecue sauce

*Sweet & Sour Meatballs with Asian Pineapple sauce

*Buffalo Wings Hot or Mild with Ranch dressing

*Pork Pot Stickers - Sesame sauce & hot mustard

*Spring Rolls - Sesame sauce & hot mustard

Also includes:

Fresh Sliced Fruit

Fresh Vegetable Assortment With ranch dip

Imported & Domestic Cheeses

Assorted Crackers

Punch or Lemonade

Fruit Infused Water Bowl

Salad Selections

(Select 2)

Tossed Salad

With ranch dressing

Raspberry Spring Mix Salad

Feta, Fresh Raspberries, candied nuts and Raspberry Vinaigrette
Dressing

Caesar Salad

Crisp Romaine with garlic herbed croutons, shredded parmesan
cheese and a creamy Caesar dressing

Sliced Fresh Fruit

Seasonal Selections

Bowtie Pasta

Artichoke Hearts, Red and Green Peppers, Red onions and olives in
an Italian based Dressing

Entrée Selections

(Select 2)

Teriyaki Chicken Breast

Marinated Chicken Breast with a Pineapple and Teriyaki Glaze.

Chicken Parmesan

Chicken Breast rolled in Parmesan Cheese, Grilled then Baked.
Topped with a Parmesan flavored sauce and fresh parsley.

Chicken Marsala

Chicken Breasts in a Marsala cream sauce with fresh Herbs and
Mushrooms.

Chicken Cordon Bleu

Chicken breast stuffed with ham, Swiss and topped with a cheese
sauce

Smothered Chicken Parmesan

Breaded in our zesty Italian breading, baked and smothered in
marinara and mozzarella cheese

Roasted Pork Tenderloin

With Peppercorn Sauce

London Broil

Slow Roasted and served with au jus

Grilled Flat Iron Steak

The second most tender cut of beef, chargrilled and served with sautéed mushrooms and onions in a wine sauce

Fresh Salmon

With minced garlic and zesty orange sauce

Shrimp Scampi

With garlic butter and sauteed in white wine

The following additional Entrée Selections may be substituted for any selection above with either the one item or two item buffet at the following prices

Slow Roasted Prime Rib

Slow roasted for 8 hours to lock in all the juices and Flavors. Served with au jus and Horseradish cream sauce
\$2.00 per person in place of an entrée or \$4 per person as a third entrée

Entrée Accompaniments

Select one per entrée (2 maximum)

Wild and Long Grain Rice

Chicken Rice Pilaf

Toasted Almond Rice Pilaf

Country Mashed Potatoes

With Garlic and Parsley

Roasted Red Potatoes

With a Rosemary Garlic Butter

Hot Vegetable Selections

(Please select 1)

California Vegetable Medley

Steamed Broccoli, Cauliflower, and Carrots

Fresh Green Beans

In brown butter with lemon and bacon

Broccoli & Cauliflower

with cheddar cheese

Julienne Carrots

Butter Sauce

Fresh Baked Dinner Rolls

With butter

Beverages

Dinners are served with carbonated beverages,
Punch or Lemonade and Water

Dessert Buffet

Featuring a variety of assorted cheesecakes, or apple or pecan pie

Holiday Buffet with hors d'oeuvres \$35.99

Holiday Buffet no hors d'oeuvres..... \$29.99

Add a Third Entrée.....+ \$6.99

Prices are subject to 8.25% Tax and 22% Service Charge