# Stonebridge Golf Club

Rehearsal Dinner Buffet

**Salad Selections**

 (Select 3)

**Tossed Salad**

With house dressing

**Fresh Spinach Salad**

With mushrooms, Bacon, Red Onion, Fetta and a Honey Mustard Dressing

**Raspberry Spring Mix Salad**

Feta, Fresh Raspberries, candied nuts and Raspberry Vinaigrette Dressing

**Oriental Chicken Salad**

Crisp Romaine with shredded Chicken, Fried Won Tons and topped with Sesame 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

**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 Oscar**

Seasoned Chicken Breast stuffed with Crabmeat then baked. Topped with Béarnaise Sauce.

**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

**Stuffed Center Cut Pork Chops**

Stuffed with Apples, Mushrooms, Onions and Bread Stuffing in a Peppercorn Sauce

**London Broil**

Slow Roasted and served with au jus

**Stuffed Flank Steak**

Stuffed with a Mushroom, Onion and Spinach Pate Rolled and baked. Topped with a rich Wine Sauce

**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

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

**Bacon Wrapped Filet Mingon**

$5.00 per person

**Grilled Halibut**

With lemon garlic butter sauce

$4.00 per person

#### Entrée Accompaniments

Select one per entrée (2 maximum)

**Wild and Long Grain Rice**

**Chicken Rice Pilaf**

**Brown Rice Pilaf**

With caramelized Onions and Hazelnuts

**Toasted Almond Rice Pilaf**

# Country Mashed Potatoes

With Garlic and Parsley

# Roasted Red Potatoes

With a Rosemary Garlic Butter

# Roasted New Potatoes

With Rosemary Garlic Butter

#### Hot Vegetable Selections

#### Please select one

**California Vegetable Medley**

 Steamed Broccoli, Cauliflower, and Carrots

**Green Beans Almandine**

**Fresh Green Beans**

In brown butter with lemon and bacon

**Mediterranean Vegetable Medley**

Zucchini, Red Onions, Red and Green Peppers and Summer Squash in an

Herbed Butter Sauce

**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 dessert selections New York Cheesecake

With toppings, Chocolate Layer Cake with Cherry Topping, Pecan Pie with Fresh Whipped Cream, plus additional selections by the chef

 **One Entrée Buffet………..$25.99**

 **Two Entrée Buffet……….$27.99**

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