

HOLIDAY ENTERTAINING

AT STONE HARBOR GOLF CLUB

Our traditional clubhouse offers the perfect venue for holiday entertaining. Our chef has designed three *perfectly paired* menus, offering stress free party planning. Whether you are planning a family holiday gathering, an office party for 20 or a large company holiday event, we are poised to assist you.

DECK THE HALLS ~ SIT DOWN DINNER

20 ~ 120 guests \$40.00 per person



FIRST COURSE *(choose one)*

Classic caesar salad, shaved parmesan, garlic croustade

Sweet potato soup, garlic & cilantro cream

Mixed greens, sliced apple, candied walnuts, crumbled blue cheese, sherry walnut vinaigrette

ENTREE COURSE *(choose two)*

Pork loin, apple & sage stuffing, mashed potatoes, haricot vert, roasted carrots, apple cider demi glaze

Grilled chicken & portabella mushroom, truffle mashed potatoes, sautéed spinach, marsala wine sauce

Pan seared salmon, sweet potato puree, pedro ximenez reduction, sautéed asparagus

DESSERT COURSE *(choose one)*

Warm chocolate cake, raspberry sauce

Apple tart, vanilla bean ice cream, caramel sauce

Bread pudding, bourbon sauce

HOLIDAY MEMORIES ~ SIT DOWN DINNER

20 ~ 120 guests \$55.00 per person



FIRST COURSE *(choose one)*

Roasted beet & goat cheese salad, arugula, pistachio vinaigrette

Limestone lettuce, seckel pears, stilton cheese, candied walnuts, sherry vinaigrette

Butternut squash soup, smoked rock shrimp

ENTREE COURSE *(choose two)*

Stone harbor crabcake, mashed potatoes, seasonal vegetables, lemon beurre blanc

Chargrilled filet mignon, goat cheese rosti potatoes, baby carrots, asparagus, red wine demi glace

Petite filet mignon, lump maryland crab, garlic mashed potatoes, haricot vert, béarnaise sauce

DESSERT COURSE *(choose one)*

Grand marnier crème brule

Warm chocolate cake, raspberry sauce

Sticky toffee pudding

LET IT SNOW ~ THE PERFECT COCKTAIL PARTY

20 ~ 120 guests \$45.00 per person



BUTLER PASSED HORS D'OEUVRES

Petite crabcakes, tartar sauce, cornichon

Sweet sausage in puff pastry, whole grain mustard

Chicken & vegetable spring rolls, plum dipping sauce

Beef tenderloin crostini, caramelized onion marmalade

CHEF'S CARVING STATION (choose two)

Truffle crusted pork loin, red onion marmalade, pinot noir sauce, miniature rolls

Maple glazed ham, pineapple & macadamia nut relish, miniature rolls

Herb roast turkey breast, apple sage stuffing, cranberry & fig relish

CHEF'S PASTA STATION (choose one)

Mushroom ravioli, basil pesto, roasted baby tomatoes

Sun dried tomato & mozzarella ravioli, truffle cream sauce

CHEF'S MINIATURE DESSERT DISPLAY

Chocolate tart, Pecan tart, Apple tart

HOLIDAY OPEN BAR PACKAGES

\$15.00 (one hour)

\$20.00 (two hour)

\$25.00 (three hour)

Stone Harbor Golf Club will serve a discriminating selection of premium liquor, wine and beer during the course of the evening. A more elaborate wine selection, a champagne toast and cordial service is available upon request.



All pricing excludes 20% banquet gratuity & 6.625% NJ sales tax.

To reserve a date for your holiday party, kindly call Ruthann or Jillian at (609) 465-9270 x2

HOLIDAY LUNCHEONS

AT STONE HARBOR GOLF CLUB

Our traditional clubhouse & holiday decorations
offer the perfect venue for a holiday luncheon.

SIT DOWN LUNCHEON (3 COURSES)

Minimum of 10 guests \$25.00 per person



FIRST COURSE (choose one)

Classic caesar salad, shaved parmesan, garlic croustade

Sweet potato soup, garlic & cilantro cream

Mixed greens, sliced apple, candied walnuts, crumbled blue cheese, sherry walnut vinaigrette

ENTREE COURSE (choose two)

Our signature crabcake, roasted garlic mashed potatoes, chargrilled asparagus, lemon buerre blanc

Chicken marsala, portabella mushroom, truffle mashed potatoes, sautéed spinach, marsala wine sauce

Korean salmon bowl, chargrilled scottish salmon, chef's vegetable fried rice

Chargrilled organic chicken breast, basil pesto, roasted tomatoes, orecciette pasta, shaved parmesan

DESSERT COURSE (choose one)

Warm chocolate cake, raspberry sauce

Apple tart, vanilla bean ice cream, caramel sauce

Tahitian crème brule, home baked biscotti

SIT DOWN LUNCHEON (2 COURSES)

Minimum of 10 guests \$20.00 per person



ENTREE COURSE (choose two)

Crabcake sandwich, cornichon and tarragon aioli, brioche roll, coleslaw, old bay chips

Old-fashioned buttermilk fried chicken sandwich, jalepeno coleslaw, potato salad, sriracha mayo, brioche roll

Grass fed sirloin burger, applewood smoked bacon, cheddar cheese, onion roll, french fries

Pulled pork cuban sandwich, smoked ham, swiss cheese, dill pickles, dijon, ciabatta roll, house chips

DESSERT COURSE (choose one)

Warm chocolate cake, raspberry sauce

Apple tart, vanilla bean ice cream, caramel sauce

Tahitian crème brule, home baked biscotti

All pricing excludes 20% banquet gratuity & 6.625% NJ sales tax.

To reserve a date for your holiday party, kindly call Ruthann or Jillian at (609) 465-9270 x2