



Stoneridge Country Club Catering & Banquet Menu 2017

Stoneridge now offers off-site catering! We cater all types of events. Call us for a complimentary consultation. 792-4303.

Stoneridge meals are made fresh daily and feature beef, chicken, seafood and pasta dishes. Guests will enjoy their choice of one entrée with a hot side dish or vegetable, salad, bread and dessert. For events hosted at Stoneridge, Guests will enjoy coffee with creamer, hot or iced tea as a drink.

Stoneridge has private rooms available to accommodate all sizes of groups. Director's Room: Seating 10-16; Dining Lounge with Private Bar: Seating 30-40; Banquet Room: Seating 200-250. Banquet Room can be split into 1/3's. Price includes room set-up and clean-up, standard tables and standard white linen table cloths, black linen napkins, crystal sugar/salt/pepper caddies. Gratuity will include plated meal service, wait staff and bartending staff, as needed. Wireless microphone system \$25.00. Visual Projector \$70. Projection Screen \$25.00.

Salisbury Steak w/ Mushroom Gravy (or) Crispy Ranch Chicken Country Potato Casserole Green Beans with Bacon Bits & Onion Mixed Greens Salad Multi-Grain Bread with Butter Texas chocolate sheet Cake	Baked Swai (white fish) in Bourbon/mustard sauce (or) Greek Grilled Chicken Breast Wild Rice Pilaf Spiced Spinach Orange/Walnut/Gorgonzola Citrus Salad Dinner Roll with Butter Lemon Cake	Chicken Fried Steak (or) Boneless Fried Chicken Breast Mashed Potatoes w/White Gravy Corn Nibbles Garden Salad Honey Brushed Porterhouse Roll with Butter Chocolate Cherry Cake
Homestyle Chicken & Noodles (or) Beef Stroganoff & Noodles Whipped Mashed Potatoes House Salad Wheat Roll with Butter Apple Spice Cake	Breaded Cod (or) Baked Chicken w/White Wine Sauce Jasmine Rice Roasted Brussel Sprouts w/petite carrots Spinach Salad w/Bacon Bits Grilled Pita bread Berry Tarts	Chicken Marsala (or) Julienne Pepper Steak Roasted Red Potatoes Steamed Green Bean Almondine Spritzer Salad Toasted Ciabatta Roll Butter Pina Colada Cake
Chicken Parmesan (or) Pepperoni Chicken Penne Pasta w/ Arrabbiata or Marinara Sauce Roasted Prince Edward Blend Vegetables Italian House Salad Garlic Herb Toast Chocolate Rum Cake	Sweet Fire Pork Loin w/Apricot Glaze (or) Grilled Chicken Breast w/Bourbon BBQ Sauce Parmesan Scalloped Potatoes Corn & Bell Pepper Medley House Salad Garlic Texas Toast Banana Cream Cheese Pudding	Chicken Normandy (or) Beef Burgundy Fingerling Potatoes w/Rosemary & Thyme Steamed Baby Carrots Bacchus Salad Garlic Toasted Ciabatta Rolls Vanilla Berry Tart
Asian Glazed Salmon or Baked Swai w/Red Pepper Relish Wild Rice Pilaf Grilled Zucchini & Broccoli Mix Candied Pecan, Blue Cheese & Pear Salad Grilled Pita Bread Champagne Glazed Fruit Cup	Prime Rib Dinner Hasselback Baked Potato Roasted Cauliflower, Broccoli & Carrots Mix Greek Salad Porterhouse Dinner Roll with Butter Berry, Basil, Goat Cheese Tart	Coconut or Tuscan Shrimp Dinner Wild Rice & Quinoa Pilaf California Blend Vegetables South Beach Salad Grilled Pita Bread Cheesecake with Berry Drizzle

Wrap Platters - All wrap platters include side of potato chips, smoked macaroni salad brownies. Garden salad can be added.

- Apple Walnut Chicken Wrap-Panko crusted chicken breast paired with baby spinach, green apple, cranraisins, feta cheese and walnuts drizzled with balsamic vinaigrette in a tortilla wrap.
- Stoneridge Club Wrap-Smoked turkey, ham, bacon and American cheese with lettuce and tomato layered atop a wheat tortilla wrap with mayo.
- Seafood Salad-Chopped shrimp and crab meat finely chopped and combined with a tasty mixture of mayo, cilantro, soy sauce, scallions, herbs and special seasoning served in a tortilla wrap.

Lite & Warm Entrees - Original recipe from our kitchen! Served with grilled pita bread, smoked hummus and platter of chocolate chip cookies.

- Orzo Stir Fry - Tender orzo pasta tossed with bell pepper, sun dried tomato, yellow onion, mushroom, chopped water chestnuts, garlic, basil, spinach and sliced toasted almonds.
- Grilled Chicken Orzo Stir Fry - Tender orzo pasta tossed with bell pepper, sun dried tomato, yellow onion, mushroom, chopped water chestnuts, garlic, basil, spinach and sliced toasted almonds with white wine marinated chicken breast.
- Grilled Beef Orzo Stir Fry - Tender orzo pasta tossed with bell pepper, sun dried tomato, yellow onion, mushroom, chopped water chestnuts, garlic, basil, spinach and sliced toasted almond served with a red wine marinated sliced beef.