

RELAX AND ENJOY THE HOLIDAY SEASON

Stone Harbor Golf Club offers you the opportunity to host a club-style party in the comfort of your own home. Allow Stone Harbor to assist you when entertaining family & friends over the holidays. Whether it's a cocktail party or an elegant dinner, let our catering consultant help you create an event that is uniquely yours. Our chefs use the freshest & finest ingredients and the season's best produce to create artful displays and great tasting food.

We'll prepare the food... you enjoy the party.

Holiday Entertaining Our platters are designed to serve 10 people

Antipasta—Starters—Tapas

ARTISAN CHEESE PLATE

A fine selection of artisan cheeses
Lavash – Truffle Honey – Spanish Almonds \$85

JUMBO SHRIMP COCKTAIL

Bloody Mary Cocktail Sauce – Lemon Crowns \$90

BAKED CLAMS CASINO

Our Traditional Recipe – Smoked Bacon
Lemon Crowns \$50

FIG & GOAT CHEESE

Served on a Crostini with Truffle Honey \$50

SEA SCALLOPS WRAPPED IN BACON

Horseradish Cream Sauce \$90

CHICKEN AND VEGETABLE SPRING ROLLS

Thai Red Pepper Sauce
Soy Shallot Dipping Sauce \$60

PANKO CRUSTED SPICY TUNA ROLLS

Wasabi – Pickled Ginger – Soy Sauce \$90

STONE HARBOR PETITE CRABCAKES

Tartar Sauce – Lemon Crowns \$115

CHARGRILLED LOLLIPOP LAMB CHOPS

Served with a Rosemary Demi Glace \$150

FILET MIGNON SLIDERS

Caramelized Onions – Brie
Sweet Hawaiian Rolls \$125

Sides

GRILLED VEGETABLE PLATTER \$55

Roasted Red Peppers – Asparagus
Portabello Mushrooms – Red Onion

ROASTED GARLIC MASHED POTATOES \$25

MASHED SWEET POTATOES \$25

GRILLED VEGETABLE PASTA SALAD \$25

Soup & Salad

BEET & GOAT CHEESE SALAD

Roasted Red Beets – Baby Arugula
Goat Cheese – Truffle Honey Vinaigrette
Candied Pistachios \$60

CAESAR SALAD

Classic Caesar Salad – Roasted Red Peppers Parmesan
Romano – Garlic Croutons \$50

FALL SALAD

Limestone Lettuce – Port Poached Seckel Pears
Stilton Cheese – Candied Walnuts – Cranberries
Sherry & Walnut Vinaigrette \$55

SOUP SELECTIONS 3 quarts per order

Butternut Squash with Smoked Rock Shrimp
Our Signature Manhattan Clam Chowder
Sweet Potato with Garlic Cilantro Cream
Corn & Crab Chowder \$60

Entrée Platters

All served with Crusty Miniature Rolls

HERB CRUSTED FILET MIGNON

Chef Carved Filet Mignon (cooked medium rare)
Sweet Onion Compote – Roasted Portabellas
Red Wine Demi Glace – Horseradish Sauce \$200

MAPLE GLAZED HAM

Maple Glazed Spiral Smithfield Ham
Pineapple & Macademia Nut Relish \$100

HERB ROASTED TURKEY

Chef Carved Herb Roasted Turkey Breast
Cranberry & Fig Relish – Apple Sage Stuffing \$120

ROAST PORK LOIN

Herb & Truffle Crusted Pork Loin
Onion Compote – Apple Cider Demi Glace \$100

Dessert

ASSORTED MINIATURE TARTS \$50

Lemon – Chocolate – Cannoli

To order, simply call the food and beverage department at 609.465.9270 x2
Kindly give 48 hours notice on all orders –Pick up by 5:00pm