

# RELAX AND ENJOY THE HOLIDAY SEASON

Stone Harbor Golf Club offers both **members and non-members** the opportunity to host a club-style party in the comfort of their 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  
(30 pieces U-12) \$90

#### SPICY LUMP CRAB CALIFORNIA ROLL

Wasabi – Pickled Ginger – Soy Dipping Sauce \$95

#### 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 Dipping Sauce \$90

#### STONE HARBOR PETITE CRABCAKES

Tomato & Ginger Marmalade  
Tartar Sauce – Lemon Crowns \$115

#### CHARGRILLED LOLLIPOP LAMB CHOPS

Served with a Rosemary Demi Glace \$120

#### FILET MIGNON SLIDERS

Caramelized Onions – Brie  
Sweet Hawaiian Rolls \$125

### SOUP & SALAD

#### BEET & GOAT CHEESE SALAD

Roasted Red Beets – Baby Arugula – Goat Cheese  
Truffle Honey Vinaigrette – Pistachio Nuts \$60

#### CAESAR SALAD

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

#### FALL SALAD

Limestone Lettuce – Port Poached Seckel Pears  
Stilton Cheese – Candied Walnuts – Cranberries  
Finished with a 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 \$180

#### 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 \$90

#### PORK TENDERLOIN

Herb & Truffle Crusted Pork Tenderloin  
Sweet Onion Compote – Fig Demi Glace \$80

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