

# Summer Catering Platters



Stone Harbor Golf Club allows you to entertain family and friends in the comfort of your own home

## Relax and Enjoy the Summer!

Our ingredients are seasonal, sustainable, & simplistic and promote the "foodshed" of South Jersey and its abundant harvest from our farms, the Delaware Bay, and the Atlantic Ocean.

### Appetizers - Starters - Tapas

#### Artisan Cheese Plate

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

#### Jumbo Shrimp Cocktail

Bloody Mary Cocktail Sauce  
\$90

#### Spicy Crab California Roll

Wasabi - Pickled Ginger - Soy Dipping Sauce  
\$95

#### Smoked Chicken & Black Bean Egg Roll

Served with Pink Sauce  
\$60

#### Baked Clams Casino

With Smoked Bacon  
\$55

#### Scallops Wrapped in Bacon

Served with Horseradish Cream Sauce  
\$90

#### Steamed Chicken & Vegetable Dumplings

Served with Two Sauces:  
Thai Red Pepper Sauce & Soy Dipping Sauce  
\$55

#### Panko Crusted Spicy Tuna Rolls

Wasabi - Pickled Ginger - Soy Dipping Sauce  
\$90

#### Stone Harbor Mini Crabcakes

Served with Two Sauce:  
Bloody Mary Cocktail Sauce & Tartar Sauce  
\$115

### Soups

#### Soup (3 quarts per order)

Manhattan Clam Chowder  
Crab & Corn Chowder  
Lobster Bisque  
\$60

### Salads

#### Jersey Tomato & Mozzarella Salad

Jersey Tomatoes - Fresh Mozzarella  
Garden Basil - Aged Balsamic Vinaigrette  
\$55

#### Caesar Salad

Sun Dried Tomatoes - Prosciutto  
Shaved Locatelli - Garlic Croutons  
\$50

#### Fire Roasted Vegetable Platter

Roasted Red Pepper - Asparagus  
Portabella Mushrooms - Red Onion  
Yellow Squash - Zucchini - Eggplant  
\$55

### Sides

Grilled Fingerling French Potato Salad \$20

Haricot Vert, Pancetta & Gruyere Salad \$25

Grilled Vegetable & Orecchiette Pasta Salad \$20

### Entrée Platters

#### Maryland Style Crab Rolls

Grilled Bun - Old Bay Chips - Cole Slaw  
\$115

#### Filet Mignon Sliders

Caramelized Onions - Brie - Sweet Hawaiian Rolls  
\$125

#### Chef Carved BBQ Pork Tenderloin

Pineapple & Macadamia Nut Slaw  
Sweet Hawaiian Roll  
\$100

#### Herb Crusted Filet Mignon

Chef Carved (cooked medium rare)  
Fire Roasted Summer Vegetables - Crusty Rolls  
Horseradish Sauce  
\$180

#### Sesame Crusted Atlantic Tuna Loin

Chef Carved (cooked rare)  
Pineapple & Macadamia Nut Slaw  
\$125

### Dessert

#### Assorted Miniature Tarts

Key Lime, Canoli & Mixed Berry  
\$50

Our Catering Platters are designed to serve 10 people

To Order Simply Call 609.465.9270 x2

Kindly give 48 hours notice on all orders. Pick up by 5:00 pm