



HOLIDAY CATERING GUIDE

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Stone Ridge Golf Club

1553 Muirfield Drive

Bowling Green, OH 43402

DINNER BUFFETS

Elegantly Decorated Buffets feature your choice of entrées, starch, vegetable, salad & dinner rolls.

*Beverage station including coffee, hot tea, ice tea & lemonade with water on tables.

*Cookie Decorating Station & Hot Cocoa Bar included.

(Hot Cocoa Bar will be a community bar in the foyer area for all to enjoy.)

Club Service Charge & Sales Tax will be added to all menu prices.

Please provide a tax exemption form if you are exempt.

*Your room will be fully decorated with holiday favorites for centerpieces and accent tables.

*Minimum of 20 guests for buffet dinners; smaller groups are encouraged to select a plated meal.

\$26.00

2 entrée buffet selections

**Select any 2 of the
Following:**

Beef Tenderloin Tips *in
mushroom gravy*

Savory Pot Roast
jardinière

Greek Chicken

Sautéed Chicken Mornay

Sautéed Chicken Piccata

Sautéed Chicken

Champagne

Sliced Pork Loin *over
Dressing with cranberry
demi-glaze*

Kielbasa *sweet &
sauerkraut*

Sliced Turkey *over Dressing
with Turkey Gravy*

Penne Roasted Garlic
Alfredo

Farfalle Sundried Tomato
Pesto Alfredo

Baked Penne Marinara
with Vegetables

Penne Primavera

\$28.00

2 entrée buffet selections

**Select any 2 of the
Following:**

Sous Vide Flank Steak w/
balsamic glaze

Grilled Bruschetta
Chicken

Grilled Chicken Marsala
Grilled Spinach Artichoke
Chicken

Carved Honey Glazed
Ham

Carved Roasted Turkey
Mahi Mahi w/ herb
butter

Potato Cheddar Crusted
Cod w/ *Roasted Red Pepper
drizzle*

Tri-Colored Cheese Filled
Tortellini *asiago cream
cheese sauce*

**You may also select any entrée
from the \$25.00 package for
this buffet.*

\$30.00

2 entrée buffet selections

**Select any 2 of the
Following:**

Carved Beef

Tenderloin *+\$8*

*Mushroom Marsala sauce or
Veal Peppercorn Demi*

Carved Prime Rib *au jus*

Smoked Cheddar &

Pancetta Stuffed Chicken
honey mustard glaze

Chicken Parmesan

Baked Salmon *mustard
wine sauce*

Four Cheese Ravioli
*spinach Florentine cream
sauce*

**You may also select any entrée
from the \$25.00 or the \$27.00
package for this buffet.*

Continue to the next page to select your sides & salad options!

DINNER BUFFETS CONTINUED



Enhance your Starch selection with an interactive MashTini Bar for just \$3.00 per person! Whipped Potatoes as your included starch option served in Martini Glasses with a variety of toppings: *bacon bits, cheese, sour cream, whipped butter, salt, pepper, sundried tomatoes, gravy & scallions.*

Starch, Vegetable & Salad Selections

*All dinner buffet packages include choice of one starch, one vegetable, salad and rolls.

*Substitutions and additions are available upon request and may carry an additional fee.

Included Salad Selections

Warm Rolls & Butter and Traditional House Salad

(tomato, cucumber, shredded cheese & croutons)

Choice of 2 dressings:

Buttermilk Ranch, Red French, Italian, 1000 Island, Raspberry Vinaigrette, Poppy Seed

Salad Upgrades

Served Caesar Salad: \$1.00pp

Served Betty's Salad: \$2.00pp

(Baby spinach, ice burg & romaine lettuce, bean sprouts, bacon bits, hardboiled egg; Topped with Betty's Dressing)

Served Candied Walnut Salad: \$1.50pp

(Field greens, candied walnuts, feta cheese, green apples, red onion, raisins; Topped with Raspberry Vinaigrette dressing)

Served Caprese Salad: \$2.00pp

(Field greens, cherry tomatoes, mozzarella balls, avocado; Topped with pesto & balsamic drizzle)

Vegetable Selections

Honey Glazed Carrots
Fresh Green Beans with
Peppers & Onion
Fresh Green Bean
Almondine
Fresh Green Beans
Corn O'Brien
Buttered Corn

Starch Selections

**select one item below or select the MashTini or Mac N Cheese Bar upgrade.*

Sweet Potato Casserole
Oven Roasted Red Skin Potatoes
Smashed Red Skin Potatoes
Whipped Potatoes & Gravy
Parsley Buttered Red Skins
Cheddar Mashed Potatoes
Garlic Mashed Potatoes
Creamy Mac + Cheese

MAC + CHEESE

BAR

Enhance your Starch selection with an interactive Mac + Cheese Bar for just \$2.50 per person! Creamy Mac + Cheese as your included starch option served in Martini Glasses with a variety of toppings:

bacon bits, cheese, breadcrumbs, crispy onion straws, corn, broccoli, peas, hot sauce, jalapeños & chives.

PLATED DINNERS

Plated Dinners are available for a more formal gathering and include starch, vegetable, salad & dinner rolls.

*Beverage station including coffee, hot tea, ice tea & lemonade with water on tables.

*Cookie Decorating Station & Hot Cocoa Bar included.
(Hot Cocoa Bar will be a community bar in the foyer area for all to enjoy.)

*Prices are per person. Club Service Fee & State Sales Tax will be added to all menu prices.

Please provide a tax exemption form if you are exempt.

*Your room will be fully decorated with holiday favorites for centerpieces and accent tables.

Combination Plates

Other combinations are available upon request

3oz Beef Tenderloin & 5oz
Pork Chop \$41.00

3oz Beef Tenderloin & 4oz
Salmon \$42.00

4oz Filet & 5oz Pork Chop
\$38.00

4oz Filet & 4oz Salmon
\$40.00

4oz Salmon & 5oz Pork
Chop \$38.00

3oz Beef Tenderloin & 4oz
Chicken \$38.00

4oz Filet & 4oz Chicken
\$38.00

4oz Salmon & 4oz Chicken
\$33.00

**Continue to the next page
to select your sides &
salad options!**

Entrée Selections

Other entrées are available upon request

**Choice of one or select up to three (3) entrées and have your
guests pre-order:**

8oz. Filet Mignon \$38.00 *peppercorn demi glaze*

6oz. Sliced Beef Tenderloin \$35.00
mushroom Marsala sauce

10oz. Prime Rib \$27.00 *au jus*

10oz. Ribeye \$30.00 *black & bleu*

8oz. NY Strip \$25.00 *sautéed mushrooms & onions*

6oz. Smoked Cheddar Stuffed Chicken \$23.00
*sautéed chicken stuffed with spinach, pancetta & smoked
cheddar cheese, topped with a honey mustard glaze*

6oz. Colby Jack Stuffed Chicken \$23.00
*sautéed chicken stuffed with spinach, salami & Colby jack
cheese, topped with Mornay sauce*

6oz. Chicken Parmesan \$23.00

6oz. Grilled Chicken Marsala \$22.00

6oz. Grilled Chicken Bruschetta \$22.00

6oz. Grilled Spinach Artichoke Chicken \$22.00

10oz. Bacon Wrapped Pork Chop \$25.00 *mandarin glaze*

8oz. Baked Salmon \$24.00 *mustard wine sauce*

Four Cheese Ravioli \$21.00 *spinach Florentine cream sauce*

Tri-Colored Cheese Filled Tortellini \$21.00 *asiago cream
cheese sauce*

Starch, Vegetable & Salad Selections

*All plated dinners include choice of one starch, one vegetable, salad and rolls.

*Substitutions and additions are available upon request and may carry an additional fee.

Included Salad Selections

Served Warm Rolls & Butter and Traditional House Salad
(tomato, cucumber & shredded cheese)

Choice of 2 dressings:

Buttermilk Ranch, Red French, Italian, 1000 Island, Raspberry Vinaigrette, Poppy Seed

Salad Upgrades

Served Caesar Salad: \$1.00pp

Served Betty's Salad: \$2.00pp

(Baby spinach, ice burg & romaine lettuce, bean sprouts, bacon bits, diced hardboiled egg; Topped with Betty's Dressing)

Served Candied Walnut Salad: \$1.50pp

(Field greens, candied walnuts, feta cheese, green apples, red onion, craisins; Topped with Raspberry Vinaigrette)

Served Caprese Salad: \$2.00pp

(Field greens, cherry tomatoes, mozzarella balls, avocado, pesto & balsamic drizzle)

PLATED DINNERS CONTINUED



Vegetable Selections

Honey Glazed Carrots
Fresh Green Beans *with Peppers & Onion*
Fresh Green Bean *Almondine*
Fresh Green Beans
Corn O'Brien
Buttered Corn

Starch Selections

Oven Roasted Red Skin Potatoes
Smashed Red Skin Potatoes
Parsley Buttered Red Skins
Cheddar Mashed Potatoes
Garlic Mashed Potatoes



OPEN HOUSE PARTIES

For a more casual gathering, we recommend doing an appetizer package.

*Prices based on certain portion amounts. Food service is for a 2hour window or when portioned amount runs out; whichever comes first.

*Cookie Decorating Station & Hot Cocoa Bar included.
(Hot Cocoa Bar will be a community bar in the foyer area for all to enjoy)

*Prices are per person. Club Service Fee & Sales Tax will be added to all menu prices.

Please provide a tax exemption form if you are exempt.

*Your room will be fully decorated with holiday favorites for centerpieces and accent tables.

Appetizer Selections \$26.00

Vegetable & Dill Ranch Arrangement
Domestic Cheeses & Specialty Crackers

Choice of 4 additional selections:

Baked Brie *with cherries*
Baked Brie *with Caramelized Onions & Apples*
Caprese Skewer Holiday Wreath
Buffalo Chicken Dip *with tortilla chips*
Tomato Fromage Dip *with tortilla chips*
Meatballs *with BBQ sauce or Swedish sauce*
Spinach Artichoke Dip *with French breads & tortilla chips*
Tomato & Pesto Bruschetta
Egg Rolls: *Philly Cheese Steak, Vegetarian or Southwest Chicken*
Candied Bacon Jam Tarts
Asparagus & Asiago Cheese Phyllo Rolls
Coconut Shrimp *with pineapple dipping sauce*
Smoked Salmon *with diced red onion, capers, boiled eggs and crackers*
Bacon Wrapped Scallops
Bacon Wrapped Water Chestnuts
Candied Apple Pork Belly Skewers
Sirloin, Bacon & Gorgonzola Skewers
Sausage Stuffed Mushrooms
Crabmeat Stuffed Mushrooms
Thai Chicken Skewers *with sweet Asian sauce*
Spinach & Feta Cheese Triangles

Carving & Stations

Carved Prime Rib: \$5.00

Carved Honey Glazed Ham: \$4.00

Carved Roasted Turkey Breast: \$4.00
Served with slider rolls & a variety of spread and sauces

Fried Ravioli Bar: \$3.50

variety of stuffed ravioli with dipping sauces



Enhance your Party with an interactive MashTini Bar for just \$2.50 per person!

Whipped Potatoes served in Martini Glasses with a variety of toppings:
bacon bits, cheese, sour cream, whipped butter, salt, pepper, sundried tomatoes, gravy & scallions.

MAC + CHEESE

BAR

Enhance your Party with an interactive Mac + Cheese Bar for just \$2.00 per person!

Creamy Mac + Cheese served in Martini Glasses with a variety of toppings:
bacon bits, cheese, breadcrumbs, crispy onion straws, corn, broccoli, peas, hot sauce, jalapeños & chives.

APPETIZER SELECTIONS

Cocktail hour wouldn't be complete without appetizers!

*Prices based on certain portion amounts. Food service is for a max of one hour or when portioned amount runs out; whichever comes first.

*Prices are per person. Club Service Fee & State Sales Tax will be added to all menu prices.

Please provide a tax exemption form if you are exempt.



Baked Brie *with Cherries*: \$3.50

Baked Brie *with Caramelized Onions & Apples*:
\$3.50

Baked Brie *with Cherries*: \$3.50

Caprese Skewer Holiday Wreath: \$3.50

Buffalo Chicken Dip *with tortilla chips*: \$3.00

Tomato Fromage Dip *with tortilla chips*: \$2.50

Vegetable & Dill Ranch Arrangement: \$2.50

Domestic Cheeses & Specialty Crackers: \$4.75

Meatballs *with BBQ sauce or Swedish sauce*:
\$3.00

Spinach Artichoke Dip *with French breads &
tortilla chips*: \$4.75

Tomato & Pesto Bruschetta: \$4.75

Egg Rolls \$3.50 *Philly Cheese Steak, Vegetarian or
Southwest Chicken*

Candied Bacon Jam Tarts \$4.25

Asparagus & Asiago Cheese Phyllo Rolls \$3.50

Coconut Shrimp \$3.50

Smoked Salmon *with diced red onion, capers,
boiled eggs and crackers*: \$6.00

Shrimp Cocktail: \$8.00

Bacon Wrapped Scallops: \$4.75

Bacon Wrapped Water Chestnuts \$4.25

Candied Apple Pork Belly Skewers \$5.00

Sirloin, Bacon & Gorgonzola Skewers \$5.25

Crabmeat Stuffed Mushrooms: \$4.75

Sausage Stuffed Mushrooms: \$4.50

Thai Chicken Skewers: \$4.75

Spinach & Feta Cheese Triangles: \$3.50

Fried Ravioli Bar \$3.00

variety of stuffed ravioli with dipping sauces

DESSERTS

LUXE So Sweet Bar: \$10.00

Lavish Dessert Station: \$8.50

(Assorted Cheese Cakes, Pies, Cakes, Cookies, Brownies & Holiday Treats)

Lush Dessert Station: \$6.00

(Assorted Pies, Cakes, Cookies, Brownies & Holiday Treats)

Assorted Pies: \$3.50

Assorted Cakes: \$3.50

Cheese Cake Bar: \$4.75

(Original cheesecake with a variety of crushed candies, sauces and fruit toppings)

Brownie Sundae Bar: \$4.25

(Chocolate brownie, vanilla ice cream and a variety of crushed candies, sauces and fruit toppings)

Ice Cream Bar: \$4.50

(Chocolate, Vanilla & Strawberry ice cream with a variety of crushed candies, sauces and fruit toppings)

Go Ahead, Indulge!

*Prices are per person. Club Service Fee & State Sales Tax will be added to all menu prices. Please provide a tax exemption form if you are exempt.



BAR



Open Bar Package: Variety of Options, Hours & Inclusions are available upon request. Charges are per person, per package.

Tabbed Bar: Select what options you would like us to tab up for your guests. Charges based on consumption.

Cash Bar: Guests can purchase any beverage of their choice from our main bar.

Non-Alcoholic Beverage Stations:

Coffee, Hot Tea, Ice Tea, Lemonade: \$2.00 per person

Coffee, Hot Tea, Ice Tea, Lemonade & Coke Products:
\$3.00 per person

Gourmet Coffee Bar: \$2.00 per person



CHAMPAGNE GLAM BAR



All Dressed Up & Ready to Party!

Create a memorable entrance for your guests with a Bubbly Bar complete with Asti-Spumante Champagne, Festive Colored Sugars to rim your glass and

Holiday Garnishes including:

Sugared Fruit & Berry Skewers, Infused Tonics, Edible Flowers & Microgreens, Mint & Rosemary Sprigs and Rock Candy.

\$30 per bottle of champagne opened; minimum of 3 bottles purchased.

COMPANY LOGO MONOGRAM

\$150



**not available for Stone Cellar Room*



**other design options available*

