

*Stonebridge*  
M A N O R



*Menu Selections*  
*Full-Service*  
*Evening*



## Full-Service Menu Selections

### *Butler-Passed Hors d'Oeuvres*

*Choice of three*

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- Tropical Mango Bruschetta or Traditional Sicilian Bruschetta
- Southwestern Beef Medallion with a Chipotle Cream Cheese and Black Bean Relish
- Prosciutto Ham wrapped around sweet melon drizzled with honey on a bamboo skewer
- Grilled Chicken Tenderloins with Raspberry Peppercorn Sauce with crushed toasted almonds
- Mini Calzones with imported cheeses, fresh herbs and roasted garlic
- Prickly Pear Flauta with a Smoked Apricot Chicken, cheddar cheese and fresh cilantro in a flour tortilla drizzled with a Prickly Pear Sauce
- Marinated Artichoke Bottoms with either a Roasted Vegetable or Lobster Mousse
- Alaskan Crabmeat Empanadas with Monterey Jack Cheese, red chilies and green tomatillos in a Chipotle Pie Dough
- Coconut Encrusted Chicken Tenderloins on a bamboo skewer with a Papaya Glaze
- Goat Cheese and Roasted Red Pepper Stuffed Mushroom Caps with sautéed shallots baked to a golden brown
- Chicken, Salmon or Beef Wellington
- Beef Tenderloin Medallion with a Port Cherry Jam on a Ale Crostini
- Seafood Encroute: Blend of Crab, Shrimp and Scallops with a Boursin Cheese wrapped in a puff pastry
- Rock Shrimp Margaritas: Rock Shrimp with a Smoked Tomato Salsa in herb tortilla shells finished with a squeeze of lime
- Vegetable Spring Rolls: Shredded Oriental Vegetables sautéed and rolled in a wanton wrapper served with Pineapple Ginger Soy Sauce
- Jerk Shrimp on a Coconut Cornbread with a Rum Cream Cheese finished with Candied Pineapple
- Pulled Pork Empanada with a Mango Chutney kissed with sweet corn, cilantro and Manchego Cheese

### *Salads*

*Choice of One*

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- Baby Arugula Salad, tossed with Lemon Cherry Vinaigrette and topped with sliced almonds
- Hand Select Baby Spring Greens with carrot ribbons, Boursin cheese and vanilla candied pecans with a Sour Cherry Champagne Vinaigrette
- Caprese: Beefsteak tomatoes, Whole Milk Mozzarella, Fresh Basil and Sweet Peaches Tossed with a lemon balsamic glaze and fresh cracked pepper
- Anti-Pasta Salad with Italian meats and cheese, fresh garden vegetables, baby artichoke hearts, and black olives with a Creamy Italian Dressing
- Italian Blend Salad with Romaine and Argula lettuce, julienne baby carrots, black olives, English cucumbers and garlic croutons with a Citrus Parmesan Vinaigrette
- Caesar Salad with hand picked hearts of romaine, cherry tomatoes, citrus croutons, black olives and fresh grated Parmigiano-Reggiano cheese with a Homemade Caesar Dressing
- Southwest Caesar Salad with hand picked hearts of romaine, cherry tomatoes, black olives, roasted sweet corn, garlic crouton and fresh grated Asiago cheese with a Honey Lime Chipotle Caesar dressing
- Santa Fe Salad: Red and Green Leaf Lettuce with black beans, tortilla strips, caramelized jalapenos, diced tomatoes, tossed with fresh chopped pico de gallo with Santa Fe Style Buttermilk Dressing
- Oriental Salad with flat and butter leaf lettuce, with mandarin orange supremes, crunchy Chinese noodles, julienne Roma tomatoes, cucumbers, and shredded purple cabbage and green onions with a Sweet Orange Peanut Dressing
- Asian Four Noodle Salad with pineapple, scallions, cherry tomato and slivered toasted almonds in a Sesame Ginger Vinaigrette.



4000 East Palm St  
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# Full-Service Menu Selections

## *Entrees*

*Choice of Two*

Mediterranean Roasted Pork Tenderloin with a sun-dried cherry and red and green apple confit deglazed in brandy

Herb Roasted Free Range Chicken Breast marinated in extra virgin olive oil with seasonal fresh herbs, butter and garlic

Grilled Chicken with marinated olives, artichokes and capers with fresh lemon

Shrimp Scampi over a bed of Caribbean Rice with fresh parsley, cherry tomatoes in a Citrus Butter Sauce

Chicken Marsala: Free Range Chicken Breasts deglazed in a fine Marsala wine with sauteed exotic mushrooms

Chicken Picata with a White Wine Caper Sauce with Roasted Red Peppers and marinated Artichokes

Stuffed Chicken Breast with a baby spinach, Fontana Cheese and sun-dried tomatoes with a Grilled Pineapple Beur Blanc

Pan-Seared Free Range Chicken Breasts with a Mandarin Orange Glaze topped with scallions and slivered almonds

Country Style Grilled Pork Tenderloin

Sauteed Shrimp or Chicken with home made Gnocchi in a Pinot Grigio; Roasted Garlic Sauce (Scallops are available at an additional \$4.00 p.p.)

Garlic and Herb Encrusted Filet Mignon with a Blackberry balsamic reduction and fresh horseradish

Roasted Garlic & Herb Encrusted Top Round Rib-eye of Beef with a Blackberry Horseradish Cream Sauce

Oven Roasted Fresh Atlantic Salmon on a bed of Spinach and Baby Arugula with choice of Apple Cider Balsamic Glaze or Citrus Crème Fresh with Toasted Almonds

Beef or Pork Steamship Round with theatrical presentation, hand carved by a uniformed chef paired with au jour.  
Additional \$100.00

## *Bread & Butter*

*Choice of Two Breads & One Butter*

Herb Foccacia Bread ✕ French Demi Rolls ✕ Artisan Bread ✕ Croissants

Grand Mariner Compound Butter with fresh orange zest  
Sun-dried Sweet Cherry Butter ✕ Ginger, Cilantro and Lime Butter ✕ Port and Fig Butter

## *Sides*

*Choice of Two*

Long Grain Wild Rice with grilled vegetables, red currants and raisins

Broccoli and Cauliflower flowerettes in a Roasted Garlic Puree

Dauphinoise Potatoes: Thinly sliced potatoes, layered with eggs, nutmeg, Asiago cheese and fresh parsley baked to a golden brown

Red Skin Smashed Potatoes with buttermilk, cream cheese, sour cream, whole butter, and fresh tri-colored cracked peppercorns

San Francisco Style Vegetable Medley with yellow and orange carrots, cauliflower, broccoli, zucchini, summer squash and roasted red pepper in a Light Almond Butter

Pan Sautéed Asparagus and Roasted Red Peppers with shaved fennel

Honey Glazed Baby Carrots and Zucchini with fresh cracked pepper butter accented with Mediterranean spices

Steamed Corn with fresh-diced tomatoes in basil butter topped with fresh parsley

Roasted Redskin Potatoes with fresh rosemary, brown sugar and whole sweet butter

Southwestern Smashed potatoes with crushed tomatoes, buttermilk, cilantro and scallions topped with fresh chilies.

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# Beverages

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## ***Bar Service***

### Wine

Chardonnay  
Merlot  
White Zinfandal

### Beer

Coors , Coors Light, Bud, Bud Light, MGD or Miller Lite  
*(Choice of Two)*

### Non-Alcoholic

Coke  
Diet Coke  
Sprite  
Water

### For your toast

Sparkling Wine and/or  
Non-Alcoholic Sparkling cider

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## ***Additional Beverages***

*Choice of two*

Iced Tea

Lemonade

Strawberry Lemonade

Gourmet Coffee Station with three Italian Syrups

Specialty Drinks or Mixed Drink Packages available as an upgrade

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## **Limited-Service Menu Selections**

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### **SPANISH EXPERIENCE**

Butler Passed Hors d'oeuvres:

Chicken Taquitos / Rock Shrimp Margarita in a tortilla shell

Buffet Meal:

Mexican Salad with Romaine lettuce, caramelize corn, garlic croutons, parmesan cheese, black olives ,  
cherry tomatoes with a Honey Lime Chipotle dressing

Chips and Fire-Roasted Salsa (mild)

Three Cheese Enchiladas - Southwestern Pulled Pork - Spanish Rice and beans

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### **TUSCAN INDULGENCE**

Butler Passed Hors d'oeuvres:

Caprese in a parmesan cup

Mini Calzone with marinara, pepperoni and Asiago cheese

Buffet Meal:

Italian Blend Salad with cucumber, colored peppers, grape tomatoes, a blend of Colby and Monterey Jack cheeses and garlic croutons with  
a Creamy Italian Dressing

Yeast Rolls with sweet butter

Gourmet Meat Lasagna - Penne Pasta with Alfredo Sauce - Sicilian Vegetables (cauliflower, broccoli, zucchini and summer squash)

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### **AMERICAN CLASSIC**

Butler Passed Hors d'oeuvres:

Pesto chicken on an herb crostini

Cocktail Frank in a puff pastry

Buffet Meal:

Spinach Salad with crumbled bacon, feta cheese, cherry tomatoes, friend onions and candied pecans with a Raspberry Ginger Vinaigrette

French Demi Rolls with Sweet Butter

Garlic and Herb Encrusted Casino Beef Roast in Au Jus

Smashed Potatoes with Roasted Garlic, buttermilk and sour cream with fresh chive - Green Bean Almondine

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### **DINNER IN THE GARDEN**

Butler Passed Hors d'oeuvres:

Mini Quiche with Swiss cheese and sautéed spinach with a cherry tomato wheel

Flatbread Pinwheels with fresh deli meats and cheese rolled in a flatbread

Buffet Meal:

Garden Salad with Summer Vegetables paired with a Buttermilk Ranch Dressing

French Demi Rolls with sweet butter

Honey Roasted Herb Chicken Breast - Creamy Scalloped Potatoes with a blend of shredded cheeses - Brown sugar glazed baby carrots