



Stockbridge Golf Club

Event Choices 2011

Please choose 1 out of the
Salad & Soup Section

Soups

Chilled Beet & Watermelon

Roasted Butternut Bisque

Wild Mushroom & Leek Soup

New England clam chowder

Salads

Clubhouse Salad

Mixed greens, cucumber, onion, carrot, tomato, & crouton

Caesar Salad

Romaine lettuce, parmesan cheese, garlic croutons, tossed with Caesar dressing

Arugula Salad

With shaved parmesan cheese and a lemon vinaigrette dressing

Roasted Beet & Grilled Pear Salad

Atop field greens, with gorgonzola cheese and a balsamic vinaigrette dressing

Spinach Salad

With toasted walnuts, sliced strawberries, cheddar cheese and peppered bacon
served with a maple vinaigrette dressing

Dessert

Please choose 1 Dessert

Carrot & Mandarin Orange Cake

Strawberry Shortcake

Pecan Pie

Blueberry Pie ala mode

Peach Cobbler

Main Courses

Please choose 1 out of the Chicken, Beef & Vegetarian/Fish Sections

Choices for Chicken Entrées

Tarragon Chicken

Thinly pounded breast of chicken grilled & topped with sundried tomato & tarragon buerre blanc

Roulade of Chicken Marsala

Chicken breast stuffed with wild mushrooms served with fresh sage and Marsala sauce

Pistachio Chicken

Pistachio and orange crusted chicken with a royale sauce

Country Style Chicken Pot Pie

Tender white meat chicken, with celery, onion, carrots and peas slow cooked in chicken gravy with a flakey crust and mashed potatoes

Chicken Almondine

Breaded breast of chicken with sliced almonds, royal sauce, with smashed redskin potatoes and vegetable

Choices for Beef Entrées

Grilled London Broil

Herb crusted grilled London broil sliced thin and tender

Grilled Sirloin

Grilled eight ounce sirloin of beef with blue cheese and crispy onions

Roast Pork Loin

Sliced roasted pork loin with wild mushroom gravy

Choices for Vegetarian Entrées and/or for Fish Entrées

Horseradish Crusted Cod

Cod seared with horseradish & herb crust, topped with crispy leeks & chive oil

Grilled Swordfish

With a brandy herb butter

Pan Seared Scottish Salmon

Lemon dill buerre blanc

Wild Mushroom Fettuccini

Shitake, Oyster and Field Mushrooms sautéed in mushroom cream over fettuccini

Vegetable Lasagna

Breaded eggplant, zucchini and summer squash layered with ricotta & mozzarella with fresh tomato sauce

Summer Vegetable Risotto