

Spring Mill Shower Menu

(Choice of One Appetizer)

*Spring Mill House Salad – Mixed Garden Greens
With Cucumbers, Carrots, Tomatoes & Mushrooms with choice of Dressing*

*Soup: Chicken Orzo, Cream of Broccoli,
Cream of Mushroom or Minestrone*

*Fresh Fruit Supreme
Seasonal Fresh Fruit & Berries*

ENTREES

(Choice of Two)

Crepes ala Rein

*Two Crepes filled with Chicken and
Spinach with Supreme Sauce
Served over Rice with a Vegetable*

Flounder Florentine

*Fillet of Flounder Stuffed with Spinach
With a Seafood Sauce*

Turkey Cobb Salad

*Diced Turkey, Egg, Bacon, Tomato,
Cucumbers & Bleu Cheese*

Chicken Caesar Salad

*Grilled Marinated Chicken Breast
On a bed of Romaine Lettuce*

Chicken Francaise

*Breast of Chicken Dipped in Egg
With a Lemon Caper Sauce*

Chicken Ala King

*With Peppers, Onions & Mushrooms
With a Sherry Veloute in a Puff Pastry Shell*

Four Cheese Ravioli

*With Sun-Dried Tomato Cream Sauce
Served with Vegetable Du Jour*

Spinach Lasagna Roll Up

*With Marinara Sauce.
Served with Vegetable Du Jour*

Ginger Crusted Tilapia

With Seafood Sauce

Seafood Newburg

Served in Puff Pastry Shell

(All Entrees Served with Chef's Choice of Potato & Vegetable Unless Noted)

Dessert

*Choice of Ice Cream or Sorbet Served on a Painted Plate
with a Special Occasion Cake decorated to match your color scheme.*

Coffee, Tea, Decaffeinated Coffee, Iced Tea & Assorted Sodas

\$18.95 per person

Plus 6% Tax and 20% Service Charge

Mimosas - \$65.00 Per Gallon + 20% Service Charge

Wine Station - \$18.95 Per Carafe + 20% Service Charge

Maitre D' Fee: \$50.00 Coatroom: \$_____

(\$50.00 Service Fee for Guarantees of 50 Guests or Less)

*Includes: Your Choice of Colored Linens and Napkins, Votive Candles, &
After Dinner Chocolates*