

COCKTAIL HOUR ENHANCEMENTS



Spring Mill Manor | 171 Jacksonville Road | Ivyland, PA 18974

Spring Mill Country Club | 80 Jacksonville Road | Ivyland, PA 18974



ENHANCEMENTS

UPLIGHTING RENTAL

can be added to your reception with a discounted rental fee starting at \$ ____

ICE CARVINGS

One block display: \$ ____ plus 6% tax
More elaborate carvings are available at an additional cost

**Enhancement Pricing is NOT Guaranteed.
(prices are subject to change without prior notice)**

FRENCH MARKET

Roasted grilled seasonal fresh vegetable display served with assorted breads
\$ ____ per person

Imported baked brie and raspberries in puff pastry served with sliced pears and grapes with french
baguette \$ ____ per person

CHILLED RAW BAR (priced per piece)

Jumbo shrimp.....market price
Clams on the half shell.....market price
Blue point oysters.....market price
Cocktail crab claws.....market price

Presented on a bed of ice with cocktail sauce, lamaze sauce and lemon wedges

BUFFET HOT HORS D'OEUVRES UPGRADE

Vegetable spring rolls, franks in a blanket, sesame chicken tender, house made coconut shrimp,
beef satay with peanut sauce, peruvian beef empanada
\$ ____ per person

CARVING STATION

Choice of Two: Boneless turkey breast, prime rib, seasoned pork loin or honey glazed corned beef.
All served with appropriate breads and condiments
\$ ____ per person

Roasted rack of lamb with a pine nut
crust \$ ____ per chop or \$ ____ per person

Tenderloin of beef with peppercorn sauce and french baguette
rolls \$ ____ per person

SUSHI DISPLAY

Variety of hand rolled sushi with ginger, wasabi and soy
sauce \$ ____ per person

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ENHANCEMENTS (CONTINUED)

SEAFOOD STATION (priced per piece)

Oysters Rockefeller.....market price
Clams Oreganata.....market price
Shrimp Scampi or Puttanesca.....market price

STIR FRY STATION

Chef to prepare your choice of (2): stir fry of beef, chicken or shrimp choice of white rice or fried rice and lo mein noodles served with fortune cookies
\$___ per person

CAVIAR AND BLINIS

Buckwheat blinis served with red, golden and black caviar, sour cream, onion, capers, chopped egg whites and egg yolks
\$___ per person

SMOKED SALMON

Perfectly Smoked Salmon served with Russian Pumpernickel and Miniature Rye Bread with Appropriate Condiments
\$___ per person

Whole Poached Salmon served with Cucumber Remoulade
\$___ per person

RISOTTO STATION

Imported Arborio Rice Specially Prepared by Our Chef
Select Two: Seafood, Mushroom, Cheese or Vegetable Risotto
\$___per person \$___ Attendant Fee

ANTIPASTO DISPLAY

Display of Sliced Soppressata, Pepperoni and Mortadella with Fresh Mozzarella, Sharp Provolone, Roasted Peppers, Olives, Marinated Artichokes and Mushrooms Accompanied by Assorted Crusty Breads and Flavored Focaccia
\$___ per person

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DESSERT ENHANCEMENTS

SUNDAE BAR

Pre-dipped Vanilla, Chocolate and Strawberry Ice Cream with Butterscotch, Walnut, Chocolate and Whipped Toppings, plus Crushed Pineapple and Cherries along with several Candies including Gummy Bears for your delight
\$____ per person

Additional Bar and Coffee Stations Served During Dessert

CORDIAL CART

Sambuca, Amaretto, Devonshire, Drambuie, Frangelica, Gran Marnier, Hennessy and B&B
\$____ per person

INTERNATIONAL COFFEE BAR

Kahlua, Irish Whiskey, Devonshire, Christian Brothers Brandy, Sambuca, Frangelica, Amaretto and Dark Cocoa served with Regular or Decaffein ____ 5.00 per person

CAPPUCCINO AND ESPRESSO STATION

Regular and Decaffeinated served with Shaved Chocolate, Whipped Cream, Sugars, Cinnamon Sticks and Flavored Syrups \$____ per person

CAPPUCCINO AND ESPRESSO WITH CORDIALS

\$____ per person