

\$_____ PER PERSON, PLUS 6% TAX AND 20% GRATUITY - MAITRE D' FEE \$____ (MINIMUM OF 50 PEOPLE - LESS THAN 50 GUEST WILL INCUR A \$___ SERVICE CHARGE)

SALAD (CHOOSE ONE)

- Garden Tossed Salad Mixed Garden Greens with Tomatoes, Julienne Cucumber and Carrots *Choice of Two Dressings:* Honey Mustard, Thousand Island, Ranch, Italian or Balsamic Vinaigrette
- Caesar Salad Crisp Romaine Lettuce Shaved Parmesan Cheese and Croutons mixed with Caesar Dressing
- Spinach Salad Grapes, Mushrooms, Mandarin Oranges and Honey Mustard Dressing
- Greek Salad Romaine Lettuce, Kalamata Olives, Feta Cheese, Roasted Red Peppers with a Lemon Herb Vinaigrette

ENTRÉE (CHOICE OF TWO)

- **Pasta Primavera** Choice of Marinara, Tomato Blush or Olio
- Chicken Limone Lemon, White Wine Sauce and Capers
- Chicken Mediterranean Spinach, Mozzarella, Sundried Tomatoes and Garlic Cream Sauce
- Italian Sausage and Peppers
- Chicken Marsala Mushrooms, Marsala Wine, Garlic, Shallots in a Demi-Glace
- Flounder Florentine Spinach Stuffed Flounder topped with Lobster Sauce
- Sliced Top Round Mushroom Bordelaise
- Herb Crusted Tilapia Filet Red Pepper Coulis
- Roasted Sliced Pork Loin Port Wine Cherry Demi

Coffee, Tea, Decaffeinated Coffee and Tea

DESSERTS (CHOICE OF ONE)

- French Vanilla Ice Cream served with Chocolate, Strawberry or Caramel Sauce
- Raspberry Sorbet with a Fresh Fruit Salsa
- Warmed Apple Turnover served with Vanilla Sauce
- Vanilla Ice Cream Crepe Choice of Caramel, Chocolate or Raspberry Sauce
- Cheesecake with Strawberry Fan

ADD-ON OPTIONS

VEGETABLE CRUDITÉS

Assorted Fresh Seasonal Vegetables Served with Ranch Dip, Creamy Italian and Bleu Cheese (*serves up to* 40 *people*) – **\$____ plus 6% Tax and 20% Gratuity**

IMPORTED & DOMESTIC CHEESE DISPLAY

Assorted Ripe and Semi Soft Cheeses Served with Imported Mustard, Gourmet Crackers and Flat Breads (*serves up to 40 people*) – **\$____ plus 6% Tax and 20% Gratuity**

CARVING STATION

Choice of Turkey Breast, Top Round or Carved Ham served with Appropriate Condiments — \$___ per person plus 6% Tax and 20% Gratuity + \$___ Chef Carving Fee

DESSERT BUFFET

Assorted Mini Pastries and Fresh Fruit – \$___ per person plus 6% Tax and 20% Gratuity

All Entrees Served with Chef's Choice of Potato, Seasonal Vegetable, Fresh Rolls and Butter

Prices for banquet rooms only. Other rooms may vary in price.

SPRING MILL COUNTRY CLUB & MANOR

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