

BEREAVEMENT LUNCH SERVED

\$ PER PERSON, PLUS 6% TAX AND 20% GRATUITY

(MINIMUM OF 50 PEOPLE - LESS THAN 50 GUEST WILL INCUR A \$ SERVICE CHARGE)

APPETIZER (Choose One)

• SOUP — CHICKEN NOODLE, MINESTRONE, CREAM OF BROCCOLI or BEEF BARLEY OR

SALAD

MIXED FIELD GREENS — Cucumber, Grape Tomatoes, Shredded Carrots, Fresh Mushrooms, Red & Yellow Peppers. Choice of Dressing: Honey Mustard, Thousand Island, Ranch, Raspberry or Balsamic Vinaigrette

CAESAR SALAD — Crisp Romaine Lettuce Shaved Parmesan Cheese and Croutons mixed with Caesar Dressing

FRESH BREADS AND ROLLS

ENTRÉE (Choose One)

- CHICKEN MARSALA Mushrooms, Marsala Wine, Garlic, Shallots in a Demi-Glace
- CHICKEN ROMANO Romano Crumb Crusted, Garlic and Sundried Tomato Cream
- FLOUNDER FLORENTINE Spinach Stuffed Flounder with Seafood Sauce
- BEEF TIP MEDALLIONS served with Dutch Noodles in a Mushroom Demi-Glace

All Entrées Served with Chef's Choice of Potato and Seasonal Vegetable

Vegetarian and Gluten-Free options available.

DESSERT

CHEF'S CHOICE OF DESSERT

BEVERAGE STATION

COFFEE, TEA AND ICED TEA - Regular and Decaffeinated

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

ADDITIONAL ENTRÉE OPTIONS (PER PERSON)

•	SALMON	\$_	
	PETITE FILET	Ś	

Served with Potato and Vegetable Du Jour

DESSERT BUFFET

Assorted Mini Pastries and Fresh Fruit

\$_____ per person plus 6% Tax and 20% Gratuity

MAITRE D' FEE: \$

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

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