

Springfield Golf and Country Club

2054 Gordon Street, Guelph, Ontario N1L 1G6

Phone (519) 821-4655

Fax. (519) 821-5300

Website: www.springfieldgolf.ca

CATERING INFORMATION

Thank you for considering **Springfield Golf and Country Club** for your special event. The modern banquet facilities and the magnificent landscaped will provide a beautiful setting for your special day. The highest standards in food and service will ensure your total satisfaction. Springfield's atmosphere is both exciting and relaxing and is for those who deserve and demand the best.

Banquet Facilities

Springfield has several options available, designed to accommodate the varying needs of Weddings, Meetings, Private Parties, Banquets and Tournaments.

SUNROOM (up to 24) –Special menu available offering meal choices

TAMARAC (Min. 75-150 for dinner/dance) or maximum 175 for Cocktail Reception

PINES (Min. 20-65 for dinner/ dance) or maximum 75 for Cocktail Reception

SPIKES (Min. 25-40 for dinner/ dance) or maximum 50 for Cocktail Reception

Room Charges – with a meal (may vary according to function requirements)

| <u>Tamarac</u> | <u>Pines</u> | <u>Spikes</u> |
|----------------|--------------|---------------|
| \$500 | \$200 | \$200 |

Garden Gazebo Wedding \$700

Includes elegant garden set up with chairs

(up to 120 people, extra charge may apply for weddings over 120 people)

Booking and Payments

After reviewing the enclosed information, should you wish to book an event, please contact Springfield's Catering Department at (519) 821-4655. **A \$500 non-refundable deposit is required to confirm the booking of a room.** The balance owing is due and payable upon receipt of our Statement outlining the function costs and payments. 2% interest will be charged on outstanding balances over 30 days.

General Information & Policies

- *Our enclosed menus are suggestions. Our Executive Chef and Banquet Manager would be pleased to assist you in arranging a menu to suit your needs.*
- *To confirm booking, a non-refundable deposit of \$500 is required along with a signed copy of the banquet contract. Banquet rooms and dates will not be held otherwise.*
- *We ask that you advise our Catering Department of your menu selection a minimum of 30 days prior to your function date.*
- *Prices quoted are guaranteed for a period of 90 days. Applicable taxes and 15% gratuity are applicable to all Food and Beverages.*
- *All menus must be arranged 30 days prior along with a final number of guests reported two weeks prior to your function. You may revise your expected numbers by as much as 10% up to 72 hours prior to the date of your function, after which changes may not be made and this will be the minimum number for which you will be billed. Should changes to your original expected numbers not be received by Springfield's Banquet Manager in accordance with the aforementioned terms, billing will be based on the original estimated on this contract.*
- *Plated functions with more than one meal selection must be accompanied by a detailed seating plan and place cards with appropriate meal selection labels. Our catering department will be happy to provide you with an example.*
**Beef- Red label *Poultry-Yellow label *Fish- Blue label *Vegetarian-Green label*
- *Springfield Golf and Country Club reserves the right to provide alternate function space where numbers warrant or additional surcharges may apply.*
- *With the exception of Wedding Cakes, Springfield Golf and Country Club will be the sole provider of all food and beverage items.*
- *Due to health regulations, leftover food or beverages may not leave the property after an event.*
- *SOCAN & Re:Sound Fees: This fee must be paid when musical works are played at receptions, conventions, assemblies & fashion shows at an establishment.*

SOCAN (Society of Composers, Authors & Music Publishers of Canada)

Pines Room: \$41.13

Tamarac Room: \$59.17

**fees subject to change*

Re:Sound (Music Licensing Company, formerly known as the Neighboring Rights Collective of Canada)

Pines Room: \$18.51

Tamarac Room: \$26.63

**fees subject to change*

- *An additional linen charge may be applied to your bill for oversize or Specialty linensPlease see our banquet coordinator for selections & prices*
- ***Private events are required to pay 50% of the estimated function 2 weeks prior to the function date. The outstanding balance is due and payable upon receipt of our Statement outlining the function costs and payments. If payment is not received within 10 days of the function date, the balance owing will be charged to the Credit Card Number provided.***
- *An additional Bartender charge of \$10/hour for a minimum of 4 hours will be applied to your bill should the bar sales be less than \$300.*
- ***Cancellation of any function must be received 90 days prior to your function date or a cancellation fee amounting to 25% of the estimated value of your function will be billed to you.***
- *The catering department at **Springfield Golf and Country Club** must be consulted regarding all decorations, candles, displays or signage used on the property. We prohibit any items to be fastened to walls or floors with tape, tacks, pushpins, nails, glue, etc. Decorations and centerpieces are the responsibility of the event convener. As well, all decoration clean up is the responsibility of the event convener, otherwise a cleanup charge of a minimum \$150 will be billed to you the convener.*
- ***The throwing of confetti or rice is prohibited on the premises as well as table sparkle/confetti. Should this occur a minimum cleanup fee of \$150 would be billed to you the event convener.***
- *Springfield Golf and Country Club reserves the right to inspect and monitor your event, and discontinue services to all guests in the case of violations of Club Policy or Provincial Law. **The event convener will be held responsible for any damage to property or equipment caused by either yourself or your guests.** Should Springfield discontinue service to any or all of your guests, you shall remain liable for all amounts owed to the Club. Springfield assumes no responsibility for any loss or damage to goods, property and/or equipment brought into the facility by the organizer and guests.*

For your convenience, we have the following items available for your use at a nominal charge. Please advise our Banquet Coordinator if you would like to reserve any of these items for your function.

| | |
|-------------------------------|--|
| <i>Chair Covers</i> | <i>\$3.75 each</i> |
| <i>Specialty Linen</i> | <i>See Banquet Coordinator for Details</i> |
| <i>Wedding Decor Package</i> | <i>\$100.00</i> |
| <i>Projector & Screen</i> | <i>\$65.00</i> |
| <i>Screen Only</i> | <i>\$15.00</i> |

Premium All-Inclusive Wedding Package

\$79.99 /person

Includes the Following...

- *A comfortable fully air conditioned banquet room of appropriate size*
- *Head table & registry table decorated with elegant linens & mini lights*
- *Elegant head table backdrop*
- *Your choice of colour of quality table linens...*
Chair covers available for a discounted price
- *Pre-dinner cocktail reception includes:*
Vegetable crudité's tray & import & domestic cheese & fruit display
Chef's selection of passed hot hors d'oeuvres
Non-alcoholic punch for your pre-dinner reception
- *Two bottles of our house wine per table*
- *See our wine list for available upgrades*
- *Four course gourmet dinner served country style*
(Two courses of appetizers, entrée, dessert, tea & coffee)
Plated service is available for \$1.50/person premium
- *Host bar for four hours after dinner (subject to LCBO regulations)*
- *Late night coffee & tea station*
Ask about our optional late night reception additions
- *Complimentary wedding cake cutting*

Appetizers

(Choose two of the following)

Salad Selections

- *Traditional Garden*
- *Springfield's Signature Caesar*
- *Symphony Greens with Cranberries & Pecans*

Soup Selections

- *Leek & Potato*
- *Creamy Broccoli & Cheddar*
- *Roasted Tomato Bisque*
- *Roasted Butternut Squash*
- *Cream of Mushroom*

Penne Pasta

Penne pasta tossed in your choice of traditional marinara sauce or creamy garlic alfredo sauce.

Butternut Squash Ravioli

*Roasted butternut squash stuffed ravioli in a rich asiago cream sauce topped with toasted pine nuts.
(add \$1/pp)*

Chicken & Asparagus Vol-au-vent

Grilled chicken & asparagus served in a flakey pastry cup finished with a light asparagus cream sauce.

Traditional Antipasto Platter

Selection of cheese, cured meats, marinated olives & grilled vegetables served alongside your first course.

Entrées

(Includes freshly baked bread & butter on each table)

***Each option comes with Seasonal Vegetable Medley & your choice of Wild Rice Pilaf, Roasted Mini Red Potatoes or Garlic Mashed Potato ***

Chicken Breast Suprême Florentine

Grilled chicken breast supreme finished with a rich garlic parmesan cream sauce with baby spinach & sliced button mushrooms.

Prosciutto & White Cheddar Stuffed Chicken

Chicken breast supreme stuffed with white cheddar & prosciutto finished with zesty roasted red pepper sauce. (add \$2/pp)

Salmon Wellington

Fresh Atlantic salmon wrapped & baked in puff pastry served with a white wine & dill cream sauce.

Roasted Pork Loin

Fresh Ontario pork roasted & glazed to perfection with caramelized onions & roasted garlic finished with a rich jus.

Prime Rib of Beef

Dry aged 'Certified Angus Beef' crusted with cracked pepper, sea salt & rosemary & slow roasted to perfection, served with rich beef jus.

Grilled New York Steak

8-oz grilled 'Certified Angus Beef' steak seasoned & grilled topped with sautéed garlic button mushrooms.

Bacon Wrapped Tenderloin

Bacon wrapped beef tenderloin grilled & finished with a wild mushroom demi-glace or rich peppercorn demi-glace. (add \$2/pp)

Springfield Combo Platter

*Combination of any two entrées above served country style at each table.
(Bacon wrapped tenderloin or stuffed chicken add \$2/pp)*

Dessert Coffee/Tea

(See our decadent dessert menu for options)

Standard All-Inclusive Wedding Package

\$72.99 / Person

Includes the Following...

- *A comfortable fully air conditioned banquet room of appropriate size*
- *Head table & registry table decorated with elegant linens & mini lights*
- *Elegant head table backdrop*
- *Your choice of colour of quality table linens...*
Chair covers available for a discounted price
- *Pre-dinner cocktail reception includes*
Fresh Vegetable crudités & Assorted Cheese & Crackers
Non-alcoholic punch for your pre-dinner reception
- *Two bottles of our house wine per table*
See our wine list for available upgrades
- *Three course gourmet dinner served country style*
- *Plated service is available for \$1.50/person premium*
- *Host bar for four hours after dinner (subject to LCBO regulations)*
- *Late night coffee & tea station*
Ask about our optional late night reception additions
- *Complimentary wedding cake cutting*

Appetizers

(Choose one of the following)

Salad Selections

- *Mixed Garden*
- *Springfield's Signature Caesar*
- *Symphony Greens with Cranberries & Pecans*

Soup Selections

- *Leek & Potato*
- *Creamy Broccoli & Cheddar*
- *Roasted Tomato Bisque*
- *Roasted Butternut Squash*
- *Cream Of Mushroom*

Penne Pasta

Penne pasta tossed in traditional marinara sauce or creamy garlic alfredo sauce.

Entrées

(Includes freshly baked bread & butter on each table)

Each option comes with a Seasonal Vegetable Medley & Roasted Mini Red Potatoes

Chicken Breast Suprême Florentine

Grilled chicken breast supreme finished with a rich garlic parmesan cream sauce with baby spinach & sliced button mushrooms.

Prosciutto & White Cheddar Stuffed Chicken

Chicken breast supreme stuffed with white cheddar & prosciutto finished with zesty roasted red pepper sauce. (add \$2/pp)

Salmon Wellington

Fresh Atlantic salmon wrapped & baked in puff pastry served with a white wine & dill cream sauce.

Roasted Pork Loin

Fresh Ontario pork roasted & glazed to perfection with caramelized onions & roasted garlic finished with a rich jus.

Prime Rib of Beef

'Certified Angus Beef' crusted with cracked pepper, sea salt & rosemary & slow roasted to perfection, served with rich beef jus.

Grilled New York Steak

8-oz grilled 'Certified Angus Beef' New York steak seasoned & grilled topped with garlic sautéed button mushrooms.

Bacon Wrapped Tenderloin

Grilled bacon wrapped beef tenderloin finished with wild mushroom demi-glace or rich peppercorn sauce. (add \$2/pp)

Springfield Combo Platter

*Combination of any two entrées above served country style at each table.
(Bacon wrapped tenderloin or stuffed chicken add \$2/pp)*

Dessert Coffee/Tea

(See our decadent dessert menu for options)

Four Course Dinner Menu

All dinners include: Your Choice of TWO Appetizers, Freshly Baked Bread & Butter,
Roasted Mini Red Potatoes & Seasonal Vegetables, Dessert & Coffee or Tea
All dinners are served country style; plated options are available for \$1.50/ person premium.

Appetizer Selections (choose two)

- | | | | |
|--------------|---|----------------------------------|-----------------|
| Soup | ▪ Roasted Butternut Squash | ▪ Cream of Broccoli with Cheddar | ▪ Leek & Potato |
| | ▪ Cream of Mushroom | ▪ Roasted Tomato Bisque | |
| Salad | ▪ Mixed Garden | ▪ Springfield Signature Caesar | |
| | ▪ Symphony Greens with Cranberries & Pecans | | |
| Pasta | ▪ Penne Alfredo | ▪ Penne Marinara | |

Entree Selections

- | | |
|--|----------------|
| Chicken Breast Suprême Florentine | \$43.99 |
| <i>Grilled chicken breast suprême finished with a rich mushroom & spinach cream sauce.</i> | |
| Prosciutto & White Cheddar Stuffed Chicken | \$46.99 |
| <i>Chicken breast suprême stuffed with white cheddar & prosciutto finished with roasted red pepper sauce.</i> | |
| Roasted Pork Loin | \$41.99 |
| <i>Ontario pork loin roasted & glazed to perfection with caramelized onions & roasted garlic.</i> | |
| Salmon Wellington | \$44.99 |
| <i>Fresh Atlantic salmon wrapped in puff pastry served with a white wine dill cream sauce.</i> | |
| Prime Rib of Beef | \$46.99 |
| <i>8-oz Cut of 'Certified Angus Beef' crusted with cracked pepper, sea salt & rosemary & slow roasted, served with a rich beef jus.</i> | |
| Bacon Wrapped Tenderloin | \$46.99 |
| <i>Bacon wrapped beef tenderloin grilled & finished with a rich peppercorn demi-glace.</i> | |
| New York Steak | \$46.99 |
| <i>8-oz grilled 'Certified Angus Beef' New York steak seasoned & grilled, topped with sautéed garlic button mushrooms.</i> | |
| Springfield Combo Platter | \$50.99 |
| <i>Combination of <u>any two entrées</u> from our Dinner Menu served country style at each table. (Bacon wrapped tenderloin or stuffed chicken add \$2/pp)</i> | |

Dessert, Coffee & Tea

(see our decadent dessert menu for options)

Three Course Dinner Menu

All dinners include: Your Choice of ONE Appetizer, Freshly Baked Bread & Butter,
Roasted Mini Red Potatoes & Seasonal Vegetables, Dessert & Coffee or Tea
All dinners are served country style; plated options are available for \$1.50/ person premium.

Appetizer Selections (choose one)

- | | | | |
|--------------|---|----------------------------------|-----------------|
| Soup | ▪ Roasted Butternut Squash | ▪ Cream of Broccoli with Cheddar | ▪ Leek & Potato |
| | ▪ Cream of Mushroom | ▪ Roasted Tomato Bisque | |
| Salad | ▪ Mixed Garden | ▪ Springfield Signature Caesar | |
| | ▪ Symphony Greens with Cranberries & Pecans | | |
| Pasta | ▪ Penne Alfredo | ▪ Penne Marinara | |

Entree Selections

- | | |
|--|----------------|
| Chicken Breast Suprême Florentine | \$37.99 |
| <i>Grilled chicken breast suprême finished with a rich mushroom & spinach cream sauce.</i> | |
| Prosciutto & White Cheddar Stuffed Chicken | \$40.99 |
| <i>Chicken breast suprême stuffed with white cheddar & prosciutto finished with a roasted red pepper sauce.</i> | |
| Roasted Pork Loin | \$35.99 |
| <i>Ontario pork loin roasted & glazed to perfection with caramelized onions & roasted garlic.</i> | |
| Salmon Wellington | \$38.99 |
| <i>Fresh Atlantic salmon wrapped in puff pastry served with a white wine dill cream sauce.</i> | |
| Prime Rib of Beef | \$40.99 |
| <i>8-oz Cut of 'Certified Angus Beef' crusted with cracked pepper, sea salt & rosemary & slow roasted, served with a rich beef jus.</i> | |
| Bacon Wrapped Tenderloin | \$40.99 |
| <i>Bacon wrapped beef tenderloin grilled & finished with a rich peppercorn demi-glace.</i> | |
| New York Steak | \$40.99 |
| <i>8-oz grilled 'Certified Angus Beef' New York steak seasoned & grilled, topped with sautéed garlic button mushrooms.</i> | |
| Springfield Combo Platter | \$44.99 |
| <i>Combination of <u>any two entrées</u> from our Dinner Menu served country style at each table. (Bacon wrapped tenderloin or stuffed chicken add \$2/pp)</i> | |

Dessert, Coffee & Tea

(see our decadent dessert menu for options)

Cocktail Receptions

Cold Items...Served on Platters

- *Fresh Vegetable Crudités with Herb Dip* \$70.00
- *Assorted Cheese & Cracker Tray* \$88.00
- *Stuffed Fancy Sandwich Blossoms* \$57.00
-Assorted meats & salads stuffed into freshly baked bread cups
- *Assorted Vienna Finger Sandwiches* \$60.00
-Assorted deli meats & deli salads on freshly baked Vienna bread
- *Shrimp Cocktail Platter* \$80.00
-Chilled tiger shrimp served with seafood sauce
- *Spicy Mexican Antijito Pinwheels* \$68.00
- *Smoked Salmon & Capers* \$60.00
-Served with cream cheese & assorted crackers
- *Fruit Tree* \$75.00
- Tree of skewered pineapple, strawberries, star fruit, & grapes
- *Fresh Fruit Tray* \$70.00
- *Mini Cupcake Trio* \$58.00
- *Assorted Squares* \$58.00

Cold Items...Displays

- *Cheese & Fruit Board* \$125.00
-Assorted imported & domestic cheese served with seasonal fresh fruit
- *Charcuterie Board* \$150.00
-Selection of cured meats, pickled vegetables, olives, grainy mustard & cheese
- *Mediterranean Antipasto Display* \$140.00
-Selection of cured meats, grilled marinated vegetables, olives & cheese
- *Trio Dip* \$95.00
-Artichoke & Asiago dip, Roasted Garlic Hummus, & Roasted Red Pepper Feta Dip
Served with herbed flat breads and tortilla chips
- *Phyllo Wrapped Baked Brie* \$74.00
-Baked & served with black currant preserve & mango chutney

(over)

Hot Items....Served by Staff

- *Mini Beef or Chicken Wellingtons* \$85.00
-Beef tenderloin or chicken & wild mushroom & herbs enveloped in flaky puff pastry
- *Assorted Puff Pastry Hot Hors d'oeuvres* \$60.00
-Spinach & feta, Spicy Sausage, Sweet Potato & Goat Cheese, Buffalo Chicken
- *Vine-ripened Tomato Basil Bruschetta Crostini* \$70.00
- *Four Cheese Crostini* \$60.00
- *Asian Assortment* \$90.00
-Vegetable samosa, vegetable goyza dumpling, mini vegetable spring roll, shrimp purses
- *Mini Quiche* \$80.00
-Quiche Lorraine & quiche florentine
- *Greek Spanakopita* \$73.00
-Spinach & feta in phyllo pastry
- *Panang Ginger Curry Grilled Shrimp* \$84.00
- *Crispy Prosciutto Wrapped Asparagus* \$90.00

Hot Items....In Chaffing Dish

- *Grilled Thai Chicken or Thai Beef Satays* \$85.00
- *Breaded Mozzarella Ravioli* \$85.00
-Served with zesty marinara sauce
- *Cocktail Meatballs* \$94.00
-Tossed in 40 Creek Whisky Barbecue sauce
- *Thai Chicken Spring rolls* \$83.00
-Served with spicy mango chutney
- *Vegetable Spring Rolls* \$82.00
-Served with sweet plum sauce
- *Crispy Tiki Wonton Shrimp* \$94.00
-Served with a sweet Thai chili sauce
- *Deep Fried Pickles* \$75.00
-Served with buttermilk ranch
- *Buffalo Cauliflower Bites* \$68.00
-Tossed in Buffalo hot sauce, drizzled with buttermilk ranch

Receptions Enhancements

Add any of these options to any existing banquet menus, cocktail receptions or as a late night buffet.

Mexican Nacho Bar

-Tortilla chips & selection of fresh vegetable toppings, olives, hot peppers, salsa, sour cream & cheese sauce.

\$4.99/ person
(minimum 40ppl)

Chicken Wing Buffet

-Buffalo chicken wings with a variety of sauces for dipping. served with carrot & celery sticks & in house made blue cheese dressing.

\$5.59/ person

Gourmet Flatbread Pizza Bar

-Assorted traditional, vegetarian & gourmet pizzas.

\$4.99/ person

Chocolate Fondue

-Selection of fruit, biscuits & cookies served with rich Belgian chocolate.

\$4.99/ person
(minimum 40ppl)

Dessert Buffet

-Assorted tortes & cheesecakes, mini Cupcakes, freshly baked cookies & fresh fruit.

\$5.59/ person

Poutine Bar

-French cut fries & traditional poutine gravy, local cheese curds, smoky bacon, green onions, fire roasted salsa, diced tomatoes & chipotle buttermilk ranch.

\$4.59/ person
(minimum 40ppl)

Pierogi Bar

-Potato & cheese pierogi tossed in fried onions served with sour cream, bacon, green onions salsa & cheese

\$5.59/ person
(minimum 40ppl)

Champagne & Strawberries

-Crisp sparkling wine garnished with fresh strawberries

\$6.99/ person

Platinum Buffet

\$46.99/ Person

Cold Selections

Freshly Baked Bread & Dairy Butter

Salad Selections (choose three)

- *Signature Caesar*
- *Rustic Potato*
- *Symphony Spinach*
- *Mixed Greens*
- *Greek Pasta*

Cold Trays

- Fresh Vegetable Crudité*
- Assorted Pickled Vegetables*
- Assorted Cheese & Crackers*

Seafood Trays

- Smoked Salmon & Capers*
- Jumbo Shrimp & Cocktail Sauce*

Hot Selections

...all Options Include Roasted Mini Red Potatoes & Seasonal Vegetables

Choose Two Option from this Section

- Rosemary & Cracked Pepper Rubbed Roasted Striploin & Rich Beef Gravy*
- Roasted Pork Loin with Caramelized Onions & Roasted Garlic*
- Chicken Breast Supreme Finished with Spinach & Parmesan Cream Sauce*
- Salmon In Puff Pastry with White Wine Dill Cream Sauce*

Choose Two Option from this Section

- Penne Alfredo with Vine-ripened Tomatoes, Mushrooms & Baby Spinach*
- Three-cheese Tortellini Marinara, Baked with Spinach, Mushrooms & Italian Cheese*
- Applewood Smoked Cheddar Mac & Cheese with Smoked Bacon & Panko Bread Crumbs*
- Fresh Stir-fry Vegetables & Shanghai Noodles in a Tangy Thai Sauce*
- Wicked Thai Stir fry Simmered in a Mild Curry Sauce Served with Basmati Rice*

Dessert

- Assorted Tortes & Cheesecakes*
- Fresh Fruit Display*
- Coffee & Tea*

Gold Buffet

\$41.99/ Person

Cold Selections

Freshly Baked Bread & Dairy Butter

Salad Selections (choose three)

- *Signature Caesar*
- *Rustic Potato*
- *Symphony Spinach*
- *Mixed Greens*
- *Greek Pasta*

Cold Trays

- Fresh Vegetable Crudité*
- Assorted Pickled Vegetables*
- Assorted Cheese & Crackers*

Seafood Trays

- Smoked Salmon & Capers*
- Jumbo Shrimp & Cocktail Sauce*

Hot Selections

...all Options Include Roasted Mini Red Potatoes & Seasonal Vegetables

Choose One Option from this Section

- Rosemary & Cracked Pepper Rubbed Roasted Striploin & Rich Beef Gravy*
- Roasted Pork Loin with Caramelized Onions & Roasted Garlic*
- Chicken Breast Supreme Finished with Spinach & Parmesan Cream Sauce*
- Salmon In Puff Pastry with White Wine Dill Cream Sauce*

Choose Two Option from this Section

- Penne Alfredo with Vine-ripened Tomatoes, Mushrooms & Baby Spinach*
- Three-cheese Tortellini Marinara, Baked with Spinach, Mushrooms & Italian Cheese*
- Applewood Smoked Cheddar Mac & Cheese with Smoked Bacon & Panko Bread Crumbs*
- Fresh Stir-fry Vegetables & Shanghai Noodles in a Tangy Thai Sauce*
- Wicked Thai Stir fry Simmered in a Mild Curry Sauce Served with Basmati Rice*

Dessert

- Assorted Tortes & Cheesecakes*
- Fresh Fruit Display*
- Coffee & Tea*

Silver Buffet

\$35.99/ Person

Cold Selections

Freshly Baked Bread & Dairy Butter

Salad Selections (choose two)

**Signature Caesar*

**Rustic Potato*

**Symphony Spinach*

**Mixed Greens*

**Greek Pasta*

Cold Trays

Fresh Vegetable Crudité

Assorted Pickled Vegetables

Assorted Cheese & Crackers

Hot Selections

...all Options Include Roasted Mini Red Potatoes & Seasonal Vegetables

Choose One Option from this Section

Rosemary & Cracked Pepper Rubbed Roasted Striploin & Rich Beef Gravy

Roasted Pork Loin with Caramelized Onions & Roasted Garlic

Chicken Breast Supreme Finished with Spinach & Parmesan Cream Sauce

Salmon In Puff Pastry with White Wine Dill Cream Sauce

Choose One Option from this Section

Penne Alfredo with Vine-ripened Tomatoes, Mushrooms & Baby Spinach

Three-cheese Tortellini Marinara, Baked with Spinach, Mushrooms & Italian Cheese

Applewood Smoked Cheddar Mac & Cheese with Smoked Bacon & Panko Bread Crumbs

Fresh Stir-fry Vegetables & Shanghai Noodles in a Tangy Thai Sauce

Wicked Thai Stir fry Simmered in a Mild Curry Sauce Served with Basmati Rice

Dessert

Assorted Tortes & Cheesecakes

Fresh Fruit Display

Coffee & Tea

Bronze Buffet

\$29.99/ Person

Cold Selections

Freshly Baked Bread & Dairy Butter

Salad Selections (choose two)

**Signature Caesar*

**Mixed Greens*

**Rustic Potato*

**Greek Pasta*

**Symphony Spinach*

Hot Selections

...all Options Include Roasted Mini Red Potatoes & Seasonal Vegetables

Choose One Option from this Section

Cracked Pepper Rubbed Roasted Striploin & Rich Beef Gravy

Roasted Pork Loin with Caramelized Onions & Roasted Garlic

Chicken Breast Supreme Finished with Spinach & Parmesan Cream Sauce

Salmon In Puff Pastry with White Wine Dill Cream Sauce

Choose One Option from this Section

Penne Alfredo with Vine-ripened Tomatoes, Mushrooms & Baby Spinach

Three-cheese Tortellini Marinara, Baked with Spinach, Mushrooms & Italian Cheese

Applewood Smoked Cheddar Mac & Cheese with Smoked Bacon & Panko Bread Crumbs

Fresh Stir-fry Vegetables & Shanghai Noodles in a Tangy Thai Sauce

Wicked Thai Stir fry Simmered in a Mild Curry Sauce Served with Basmati Rice

Dessert

Assorted Dessert Squares

Coffee & tea

Decadent Desserts Options

Springfield Classics

Belgian Chocolate Truffle: Exclusively from Belgian dark chocolate & fresh dairy cream. Finished with a gentle dredging of cocoa powder

Fresh Strawberry Mousse Cake: Light & airy mouse made with fresh strawberries set atop vanilla bean sponge cake

Manhattan Cheesecake: Traditional New York cheesecake with a buttery graham cracker crust topped with fresh smashed berries

White Chocolate Raspberry Mousse Cake: Belgian white chocolate mousse & whole raspberries combined to produce a sweet refreshing dessert

Apple Crumble Crunch Blossom: locally sourced apples, brown sugar & cinnamon wrapped in flaky pastry topped with a delicious mixture of butter, cinnamon, sugar & oats

Fresh Raspberry Flan: Delicious butter crust filled with vanilla custard topped with juicy raspberries finished with a sweet light glaze

Springfield Premium

****Premium Decadent Desserts Add 1.00***

****Caramel Brownie Cheesecake:*** Classic chocolate brownie slices set on rich New York cheesecake generously drizzled with caramel & white chocolate

****Raspberry Hazelnut Flan:*** An all butter shortbread flan filled with an Italian crushed hazelnut cream, topped with raspberries & raspberry compote, baked golden brown with a crumble topping

****Pecan Chocolate Tart:*** Lightly baked shortbread tart filled with Georgian pecans, Belgian chocolate pieces & baked with an all butter tart filling

****Day & Night Bomb:*** A silky combination of white chocolate mousse & Belgian chocolate truffle finished with rich dark chocolate ganache

Banquet Beverage List

Bar Prices

| | |
|------------------------|---------|
| Liquor (1 oz.) | \$5.30 |
| Beer- Domestic | \$5.30 |
| Beer- Premium | \$5.75 |
| Cocktail (1 oz) | \$6.20 |
| House White- Glass | \$6.20 |
| House Wine- Bottle | \$23.00 |
| Non Alcoholic Cocktail | \$3.00 |
| Soft Drink | \$1.30 |

***See Our Banquet coordinator about our selection of other red & white wines*

Alcoholic Punch \$79.00

(serves approx..... 40-60 ppl)

... Choose one of the following

- *Traditional Rum Punch*
- *Spiked Raspberry Vodka Lemonade*
- *Peach Bellini Punch with Sparkling Wine*

Non Alcoholic Punch \$59.00

(serves approx. .. 40-60 ppl)

... Choose one of the following

- *Traditional Fruit Punch*
- *Raspberry Lemonade*
- *Peach Iced Tea*

Champagne & Fresh Strawberries or Orange Mimosa Cocktails Available