

Springfield Golf and Country Club

2054 Gordon Street, Guelph, Ontario N1L 1G6

Phone (519) 821-4655

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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>	<u>Gazebo</u>
\$500	\$200	\$200	\$200

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.

Menu Selection and Number of Guests

As we only use the freshest ingredients for our function meals, **all menus must be arranged 30 days prior along with a guaranteed 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. Written notice is required for any number changes. 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.

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.*
- *Your final seating arrangements/plans must be forwarded, along with your final numbers, to our Catering Department 2 weeks prior to your event.*
- *Plated functions with more than one meal selections must be accompanied by a detailed seating plan and place cards with appropriate meal selection labels on both seating plan and place card. 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*
- *Providing Your Own Wine: CORKAGE FEE: 9.95/ 750ml bottle. You must obtain a Special Occasion Liquor Permit from the LCBO at least 15 day prior to your event. Original copy must be on site.*
- *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 costs 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 or the number of guests be reduced to less than the minimum requirement.
- A cake service charge of \$1.50 per person will be applied to cut and serve your cake as dessert. If your cake is to be served with the late night coffee service a \$50 charge will apply.
- **Cancellation of any function must be received 90 days prior to your function date or a cancellation fee amounting to 25% of the retail 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 coordinator. As well, all decoration clean up is the responsibility of the event coordinator.**
- We recommend that you arrange for a beverage or bar for your guests upon arrival in the reception hall.
- **The throwing of confetti or rice is prohibited on the premises as well as table sparkle/confetti. Should this occur a minimum cleaning fee of \$100 would be billed to the event coordinator.**
- **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. You 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 Manager if you would like to reserve any of these items for your function.

Chairs for Gazebo (each)	\$3.75
Chair Covers	\$3.50
High Top Bar Tables	\$30.00
Mirrors (each)	\$5.00
Organza & Mini Lights (Head Table)	\$80.00

Premium

All-Inclusive Wedding Package \$77.99 /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 (\$2 per chair)*
- *Pre-dinner cocktail reception includes*
 - *Vegetable crudité 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 & two bottles of sparkling water per table.*
- *Four course gourmet dinner served country style (2 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 table includes*
 - *Your choice of a late night Mexican nacho buffet or chocolate fondue with fresh fruit & Italian biscuits.*
 - *Assorted sweets tray & selection of cheese & crackers*
 - *Complimentary cake cutting*
 - *Coffee & tea station*

Appetizers

(Choose two of the following)

Salad Selections

• Mixed Garden • Springfield's Signature Caesar • Traditional Greek

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

Chicken & Asparagus Vol-au-vent

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

Jumbo Shrimp Platter

Jumbo shrimp served with traditional cocktail sauce & fresh lemon served alongside your first course

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

8-oz grilled chicken breast supreme finished with sliced button mushrooms, baby spinach & a rich garlic parmesan cream sauce.

Salmon Wellington

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

Roasted Pork Loin

Succulent Maple Leaf pork roasted & glazed to perfection with caramelized onions & roasted garlic finished with a rich jus.

Prime Rib of Beef

8-oz cut of dry aged 'Certified Angus' Prime Rib, seasoned & slow roasted to perfection, served with rich beef jus

Grilled New York Steak

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

Bacon Wrapped Tenderloin

6-oz Bacon wrapped beef tenderloin finished with rich full-bodied cabernet merlot sauce. (add \$2.00)

Springfield Combo Platter

Combination of any two entrées (excluding bacon wrapped tenderloin) from our Dinner Menu served family style at each table.

Dessert Coffee/Tea

(See our decadent dessert menu for options)

*****Please ask about our late night reception add-ons*****

Standard

All-Inclusive Wedding Package

\$71.99 /person

Includes the Following...

- *A comfortable fully air conditioned banquet room of appropriate size.*
- *Your choice of colour of quality table linens...*
Chair covers available for a discounted price (\$2 per chair)
- *Pre-dinner cocktail reception includes*
 - *Fresh Vegetable crudités*
 - *Non-alcoholic punch for your pre-dinner reception.*
- *Two bottles of our house wine*
- *Four course gourmet dinner served country style (2 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 table includes*
 - *Assorted sweet tray*
 - *Complimentary cake cutting*
 - *Coffee & tea station*

Appetizers

(Choose two of the following)

Salad Selections

• Mixed Garden • Springfield's Signature Caesar • Traditional Greek

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

Chicken & Asparagus Vol-au-vent

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

Jumbo Shrimp Platter

Jumbo shrimp served with traditional cocktail sauce & fresh lemon served alongside your first course

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 a Seasonal Vegetable Medley & Roasted Mini Red Potatoes

Chicken Breast Suprême Florentine

8-oz grilled chicken breast supreme finished with sliced button mushrooms, baby spinach & a rich garlic parmesan cream sauce.

Salmon Wellington

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

Roasted Pork Loin

Succulent Maple Leaf pork roasted & glazed to perfection with caramelized onions & roasted garlic finished with a rich jus.

Prime Rib of Beef

8-oz cut of dry aged Certified Angus Prime Rib, seasoned & slow roasted to perfection, served with rich beef jus

Grilled New York Steak

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

Bacon Wrapped Tenderloin

6-oz Bacon wrapped beef tenderloin finished with rich full-bodied cabernet merlot sauce. (add \$2.00)

Springfield Combo Platter

Combination of any two entrées (excluding bacon wrapped tenderloin) from our Dinner Menu served family style at each table.

Dessert Coffee/Tea

(See our decadent dessert menu for options)

*****Please ask about our late night reception add-ons*****

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 ■ Harvest Butternut Squash ■ Cream of Broccoli with Cheddar
 ■ Leek & Potato ■ Cream of Mushroom ■ Roasted Tomato Bisque
- Salad ■ Mixed Garden ■ Springfield Signature Caesar ■ Traditional Greek
- Pasta ■ Penne Alfredo ■ Penne Marinara

Entree Selections

- Chicken Breast Suprême Florentine** **\$42.99**
8-oz grilled chicken Breast supreme finished with sliced button mushrooms, baby spinach & a rich parmesan cream sauce.
- Roasted Pork Loin** **\$40.99**
Succulent Canadian raised pork roasted & glazed to perfection with caramelized onions & roasted garlic.
- Salmon Wellington** **\$43.99**
Fresh Atlantic salmon wrapped & baked in puff pastry served with a white wine dill cream sauce.
- Prime Rib of Beef** **\$45.99**
8-oz Cut of 'Certified Angus' Prime Rib, seasoned & slow roasted to perfection, served with a rich beef jus.
- Bacon Wrapped Tenderloin** **\$45.99**
Bacon wrapped beef tenderloin finished a rich thyme infused cabernet merlot demi-glace
- New York Steak** **\$45.99**
8-oz grilled Certified Angus New York steak seasoned & grilled, topped with sautéed garlic button mushrooms
- Springfield Combo Platter** **\$48.99**
Combination of any two entrées (excluding bacon wrapped tenderloin) from our Dinner Menu served country style at each table.

Dessert Buffet

Assorted Desserts

Fresh Fruit Display

Coffee & Tea

Decadent Desserts Options

Springfield Classics

Belgian Chocolate Truffle: Melt in your mouth truffle, made exclusively from Belgian dark chocolate & fresh dairy cream. Finished with a gentle dredging of cocoa powder

Wildberry Charlotte: Crushed seasonal berries combined with fresh cream & set on an ultra-light vanilla sponge cake. Set with cream, powdered sugar & a chocolate tear drop

Sour Cherry Cheesecake: Traditional New York cheesecake with a buttery graham cracker crust topped with sour cherries & fresh whipped cream

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

Apple Crumble Tart: Individual butter tart crust filled & baked with local apples & buttery crumble

Springfield Premium

****Premium Decadent Desserts Add .50***

****Caramel Brownie Cheesecake:*** Classic chocolate brownie slices set on our 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

****Apple Crumble Tart:*** Individual butter tart crust filled & baked with local apples & buttery crumble

****Blondie Brownie Truffle:*** A rich Swiss chocolate brownie topped with a Swiss white chocolate truffle cream finished with a milk chocolate drizzle

****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

Cocktail Receptions

Cold Items...Served on Platters

- *Fresh Vegetable Crudités with Herb Dip* \$78.00
- *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* \$90.00
-Chilled tiger shrimp served with seafood sauce
- *Spicy Mexican Antijito Pinwheels* \$68.00
- *Smoked Salmon & Capers* \$68.00
- *Fruit Tree* \$70.00
- Tree of skewered pineapple, strawberries, star fruit, & grapes
- *Fresh Fruit Tray* \$63.00
- *Mini Cupcake Trio* \$58.00
- *Assorted Squares* \$58.00

Cold Items...Displays

- *Cheese & Fruit Display* \$125.00
-Assorted imported & domestic cheese served with seasonal fresh fruit & nuts
- *Mediterranean Antipasto Display* \$105.00
-Selection of cured meats, cheese, olives, marinated grilled vegetables
- *Trio Dip* \$94.00
-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

Hot Items...Served by Staff

- *Mini Beef Wellingtons* \$85.00
-Beef tenderloin & wild mushroom enveloped in flaky puff pastry
- *Breaded Ravioli* \$82.00
-Stuffed with mozzarella served with zesty tomato & basil pesto
- *Assorted Puff Pastry Hot Hors d'oeuvres* \$60.00
-Spinach & feta, Spicy Sausage, Sweet Potato & Goat Cheese, Buffalo Chicken
- *Tomato Basil Bruschetta Crostini* \$60.00
- *Garlic Cheese Crostini* \$60.00
- *Asian Assortment* \$85.00
-Vegetable samosa, vegetable goya dumpling, mini vegetable spring roll, shrimp purses
- *Mini Quiche* \$82.00
-Quiche lorraine, quiche florentine & mushroom quiche
- *Greek Spanakopita* \$73.00
-Spinach & feta in phyllo pastry
- *Panang Ginger Curry Grilled Shrimp* \$84.00

Hot Items...In Chaffing Dish

- *Grilled Thai Chicken or Thai Beef Satays* \$84.00
- *Deep Fried Pickles* \$82.00
-Served with buttermilk ranch
- *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
- *Mini Slider Burgers* \$105.00
-Topped with aged cheddar cheese & served with traditional condiments

Banquet Receptions Add Ons

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

Mexican Nacho Bar

\$3.29/ person

-tortilla chips & selection of fresh cut veggies, olives, hot peppers, salsa, sour cream & cheese sauce

Chicken Wing Buffet

\$4.99/ person

*-buffalo chicken wings with a variety of sauces for dipping.
Served with carrot & celery sticks & in house made blue cheese sauce*

Gourmet Flatbread Pizza Bar

\$4.29/ person

-assorted traditional, vegetarian & gourmet pizzas

Chocolate Fondue

\$4.99/ person

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

Dessert Buffet

\$5.59/ person

-assorted tortes & cheesecakes served alongside of freshly baked cookies & a fresh fruit display.

Poutine Bar

\$4.29/ person

-french cut fries & traditional poutine gravy served along side local cheese curds, smoky bacon, green onions, fire roasted salsa, diced tomatoes, chipotle buttermilk ranch,

Platinum Buffet

\$43.99/ Person

Cold Selections

Freshly Baked Bread & Dairy Butter

Salad Selections (choose three)

**Signature Caesar*

**Rustic Potato*

**Symphony Spinach*

**Mixed Greens*

**Greek Pasta*

**Tuscan Three Bean*

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

Cracked Pepper & Sea Salt 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 a 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

Penne, Sausage & Peppers in a Zesty Home-style Tomato Sauce

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

\$38.99/ Person

Cold Selections

Freshly Baked Bread & Dairy Butter

Salad Selections (choose three)

**Signature Caesar*

**Rustic Potato*

**Symphony Spinach*

**Mixed Greens*

**Greek Pasta*

**Tuscan Three Bean*

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

Cracked Pepper & Sea Salt 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 a 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

Penne, Sausage & Peppers in a Zesty Home-style Tomato Sauce

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

\$32.99/ Person

Cold Selections

Freshly Baked Bread & Dairy Butter

Salad Selections (choose two)

**Signature Caesar*

**Mixed Greens*

**Rustic Potato*

**Greek Pasta*

**Symphony Spinach*

**Tuscan Three Bean*

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

Cracked Pepper & Sea Salt 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 a 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

Penne, Sausage & Peppers in a Zesty Home-style Tomato Sauce

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

\$26.99/ Person

Cold Selections

Freshly Baked Bread & Dairy Butter

Salad Selections (choose two)

**Signature Caesar*

**Mixed Greens*

**Rustic Potato*

**Greek Pasta*

**Symphony Spinach*

**Tuscan Three Bean*

Hot Selections

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

Choose One Option from this Section

Cracked Pepper & Sea Salt 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 a 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

Penne, Sausage & Peppers in a Zesty Home-style Tomato Sauce

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

Banquet Beverage List

Bar Prices:

<i>Liquor (1 oz)</i>	<i>\$4.85</i>
<i>Beer- Domestic</i>	<i>\$4.85</i>
<i>Beer- Premium</i>	<i>\$5.30</i>
<i>Cocktail (1 oz)</i>	<i>\$6.20</i>
<i>Liqueur (1 oz)</i>	<i>\$6.00</i>
<i>House Wine- Glass</i>	<i>\$6.00</i>
<i>Non Alcoholic Cocktail</i>	<i>\$3.00</i>
<i>Soft Drink</i>	<i>\$1.77</i>
<i>House Wine- Bottle</i>	<i>\$22.12</i>

(See our banquet coordinator about our selection red & white wine)

Alcoholic Punch \$79.00

(Serves approx... 40-60 pp)

... Choose one of the following

- *Traditional Rum Punch*
- *Spiked Raspberry Vodka Lemonade*
- *Ruby Red 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*

