

# Spring Meadows Golf and Country Club

## General Information For Catered Meetings and Events

**Custom Designed Menus** are available in consultation with the event coordinator. The enclosed menus represent a sampling of our culinary offerings and have been designed to compliment large and small groups.

**Terms and Payment** must be established in advance with your event coordinator. In the event of a cancellation, a fee will be incurred based upon the contractual agreement between the client and Spring Meadows.

**A Minimum Attendance** must be guaranteed three business days prior to the function.

**Removal of food and Beverage** from Spring Meadows function room will not be permitted, nor will Spring Meadows allow food or beverage from other sources to be provided and / or served at the function room. The only exception to this would be a celebration cake.

**An Additional Fee** of \$75 will be charged to your invoice when the bar does not exceed \$250 in sales.

**Pricing** for food, beverage and audio/ visual equipment rental is subject to changes and does not include the 18% service charge. A 7% sales tax will be added to all food and beverage. The 18% service charge is subject to 7% sales tax.

**A Room Rental Fee** of \$150 will be charge for events that do not exceed \$700 in food sales.

### **Continental Breakfast**

Chilled Fruit Juices  
Freshly Baked Muffins  
Assorted Danish  
Cut Fresh Fruit  
Freshly Brewed New England Coffee & Hot Tea  
\$5.50 per person

### **Breakfast Buffet**

Chilled Fruit Juices  
Freshly Baked Muffins  
Assorted Danish  
Grilled Bagels with Cream Cheese  
Fluffy Scrambled Eggs  
Home Fries  
Bacon and Sausage  
Texas French Toast with Maple Syrup  
Freshly Brewed New England Coffee and Hot Tea  
\$13.95 per person

### **Light Brunch Buffet**

Chilled Fruit Juices  
Freshly Baked Muffins  
Assorted Danish  
Mini Quiche  
Spanikopita  
Crisp Cucumber and Melon Chicken Salad  
Platter of Fresh Fruit, Vegetables, Cheese, Crackers and Dip  
Freshly Brewed New England Coffee and Hot Tea  
\$11.95 per person

### **Brunch Buffet**

Chilled Fruit Juices  
Freshly Baked Muffins  
Quiche Lorraine  
Fruit Crepes  
Home Fries  
Apricot Cider Glazed Ham  
Belgian Waffles with Strawberries and Whipped Cream  
Platter of Fresh Fruit, Vegetables, Cheese, Crackers and Dip  
Crisp Cucumber and Melon Chicken Salad  
Freshly Brewed New England Coffee and Hot Tea  
\$15.95 per person

### **Country Club Buffet Lunch**

Assorted Deli Wrap Sandwiches  
Caesar Salad  
Potato Chips  
Pickles and Olives  
Chef's Soup of the Day  
Freshly Baked Cookies and Brownies  
Tub of Assorted Soda and Juice  
Freshly Brewed New England Coffee and Hot Tea  
\$13.95 per person

### **Deli House Buffet**

Assorted Sliced Deli Meats and Cheeses  
Leaf Lettuce, Sliced Tomatoes & Red Onion  
Keiser Rolls  
Assorted Spreads  
Fresh Garden Salad  
Italian Pasta Salad  
Pickles and Olives  
Freshly Baked Cookies and Brownies  
Tub of Assorted Soda and Juice  
Freshly Brewed New England Coffee and Hot Tea  
\$13.95 per person

## **Pre Set Buffets**

### **#1**

Fresh Garden Salad  
Red Bliss Potato Salad  
Pickles and Olives  
Black Angus Beef Burgers  
Hot Dogs  
Boneless BBQ Chicken  
Condiment Platter  
Blueberry Crumb Cake  
\$14.95

### **#2**

Fresh Garden Salad  
Italian Pasta Salad  
Garlic Bread and Dinner Rolls  
Pasta with Italian Pasta Sauce and Meatballs  
Chicken Parmesan  
Stuffed Shells Alfredo  
Chocolate Mousse  
\$15.95

### **#3**

Fresh Garden Salad  
Cole Slaw  
Assorted Dinner Rolls  
Honey Glazed Carrots  
Rice Pilaf  
Cider baked Virginia Ham  
Seafood Newburg  
Assorted Freshly Baked Pies  
\$15.95

**#4**

Fresh Garden Salad  
Cole slaw  
Assorted Dinner Rolls  
Green Beans Almandine  
Garlic Smashed Potato  
Baked Haddock with Crumb Topping  
Chicken Pot Pie  
Beef Tips  
Ginger Bread with Whipped Cream  
\$17.95

**#5**

Fresh Garden Salad  
Italian Pasta Salad  
Assorted Dinner Rolls  
Mixed Garden Vegetables  
Herb Roasted Red Bliss Potatoes  
Chicken Marcela  
Baked Haddock with onion, Tomato, and Cheddar  
Prime Rib as jus  
Assorted Desserts  
\$21.95

**#6**

Caesar Salad  
Fresh Mozzarella and Tomato with Basil  
Assorted Dinner Rolls  
Green Beans Almandine  
Herb Roasted Red Bliss Potatoes  
Baked Stuffed Haddock  
Cranberry Sage Stuffed Chicken Breast  
Prime Rib au jus  
Assorted Desserts  
\$22.95

## **#7**

Fresh Garden Salad  
Cole Slaw  
Corn Muffins and Assorted Dinner Rolls  
Corn on the Cob  
Red Bliss Potato Salad  
½ BBQ Chicken  
Strawberry Short Cake  
\$15.95

## **#8**

Fresh Garden Salad  
Red Bliss Potato Salad  
Assorted Dinner Rolls  
Corn on the Cob  
Grilled Rib Eye Steaks  
Steamed Clams  
Steamed Maine Lobster & Drawn Butter  
Strawberry Short Cake  
\$28.95

## **Build your own Buffet**

### **2 Entrée Buffet**

Choose 2 Entrees from the Entrée or Carving Selection along  
with two salads, one starch and one vegetable  
\$20.95

### **3 Entrée Buffet**

Choose 3 Entrees from the Entrée or Carving Selection along  
with two salads, one starch and one vegetable  
\$22.95

All buffets are served with Assorted Dinner Rolls and Freshly  
Brewed New England Coffee and Hot Tea.

## **Hors d'oeuvres Selections**

### **Combination Platter**

An Assortment of Cheese, Crackers, Fruit, Vegetables and Dip  
Sm. \$80/Lg. \$145

### **Shrimp Cocktail**

Jumbo Tiger Shrimp served with Cocktail Sauce  
Sm. \$120/Lg. \$225

### **Pineapple Chicken Skewers**

Tender bites of chicken skewered with pineapple  
Served with a tropical glaze  
Sm. \$100/Lg. \$180

### **Spanikopita**

Spinach and feta cheese wrapped in phyllo  
Sm. \$90/Lg. \$160

### **Bacon Wrapped Scallops**

Fresh sea scallops and bacon drizzled with maple syrup  
Sm.\$120/Lg.\$225

### **Crab Cakes**

Maine Crabmeat seasoned with fresh herbs and spices, lightly  
breaded and fried  
Sm. \$95/Lg.\$175

### **Stuffed Mushroom Caps**

Bite sized caps stuffed with pepperoni and vegetables  
Sm.\$85/Lg.150

Bite sized caps stuffed with crabmeat and vegetables  
Sm.\$95.Lg,\$175

### **Assorted Mini Quiche**

Quiche Lorraine, Spinach, Bacon-n-Cheese, and Shrimp  
Sm.\$90/Lg.\$160

### **Bruschetta**

Toast points with fresh tomato, basil, garlic, and olive oil  
Sm.\$60/Lg.\$110

### **Meatballs**

Italian, Sweet and Sour or Swedish  
Sm.\$75/Lg.\$130

### **Chicken Wings or Chicken Fingers**

Plump chicken deep fried and served with sweet and sour dipping sauce. Choose hot or mild  
Sm.\$80/Lg.\$135

### **7 Layer Taco Dip**

Layers of fresh vegetables, cheeses, and salsa served with tortilla chips  
Sm.\$40/Lg.\$75

### **Fresh Salads**

Choice of  
Garden, Caesar, Pasta, Potato, Cole Slaw,  
Mozzarella and Tomato  
Sm.\$55/Lg.\$100

### **Potato Chips with Dip**

Sm.\$30/ Lg.\$45

### **Pickle and Olive Tray**

Sm.\$30/Lg.45

### **Assorted Sandwiches**

Choice of  
Wraps, Finger Rolls, Make Your Own, Stadium Subs  
Sm.\$95/Lg.\$175

### **Self Serve Beverages**

**Canned Soda, Iced Tea, Lemonade, fruit Punch**  
**Sm.\$55/Lg.\$90**

Small orders will accommodate 50 Guests or less  
Large orders will accommodate 100 Guests or less.

**Entrée Selections for Sit Down Dinners or Build  
your own Buffet**

**Baked Stuffed Chicken Breast**

Baked Chicken Breast with choice of Cranberry Sage,  
Apple Almond or Spinach Florentine Stuffing  
\$16.95

**Chicken Marsala**

Boneless breast of chicken served with mushroom and  
marsala wine sauce  
\$16.95

**Spring Meadows Autumn Chicken**

Grilled boneless breast of chicken with fresh mango chutney  
\$16.95

**Chicken on the Green**

Grilled boneless breast of chicken with broccoli over linguini  
with pesto sauce  
\$17.95

**Jamaican Spiced Pork Tenderloin**

Caribbean seasoned slow roasted pork with a brown sugar  
rum sauce  
\$17.95

**Cider Baked Virginia Ham**

Baked Virginia Ham basted with apple cider, brown sugar and  
apricots  
\$17.95

**Roast Prime Rib of Beef**

Slow roasted prime rib as jus  
\$18.95

**Spring Meadows Fairway Filet**

Seasoned encrusted filet topped with bordelaise sauce  
\$20.95

### **Key West Beef Tips**

Sauteed beef tips, onions and peppers served with lemon  
thyme demi-glace  
\$16.95

### **Baked Haddock**

Traditionally prepared with seasoned bread crumbs and  
lemon butter or topped with sliced red onion, tomato, cheddar  
and white wine butter sauce  
\$17.95

### **Baked Stuffed Haddock**

North Atlantic haddock filled with seafood stuffing  
\$17.95

### **Grilled Shrimp**

Tiger shrimp skewered, grilled and seasoned  
\$18.95

### **Baked Scallops**

Fresh sea scallops baked and topped with seasoned bread  
crumbs and lemon butter  
\$18.95

### **Lasagna**

Classic with tomato sauce and cheese  
Vegetable stuffed with a variety of garden veggies  
Meat Lovers filled with ground beef, sausage, and pepperoni  
\$17.95

### **Stuffed Shells**

Pasta shells stuffed with ricotta cheese and baked in alfredo or  
tomato sauce topped with mozzarella  
\$16.95

### **Linguine Primavera**

Garden vegetables sautéed in a white wine and garlic sauce  
tossed with linguine  
\$16.95

## **Carving Station**

For Buffet only

**Roast Prime Rib of Beef**  
**Roasted Turkey**  
**Cider Baked Virginia Ham**  
**Jamaican Spiced Pork Tenderloin**

### **Side Dishes to accompany your Entree**

Choose one from each category for a sit down meal

#### **Salads**

Fresh Garden, Caesar, Summer, Mozzarella and Tomato

#### **Starch**

Herb Roasted Red bliss, Garlic Smashed, Creamy Mashed,  
Baked with sour cream, Rice Pilaf

#### **Vegetable**

Summer Medley, Winter Mix, Honey Glazed Carrots,  
Sugar Snap peas w/ baby carrots, green Beans Almandine

All Dinners are served with Assorted Dinner Rolls, Freshly  
Brewed New England Coffee and Hot Tea