

Spring Meadows Golf and Country Club

Peggy Pollard 1-207-657-5820 ext. 205 peggy@springmeadowsbanquet.com

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. Spring Meadows will be prepared to provide seating and service the guaranteed amount. However, billing will be based on the guaranteed or the actual number of guests, whichever is greater. The minimum required number of guests is 35.

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 \$100 will be charged to your invoice when the bar does not exceed \$250 in sales.

Pricing for food and beverage is subject to changes and does not include the 18% service charge. An 8% sales tax will be added to all food and beverage. The 18% service charge is subject to 8% sales tax. Per Maine State Law.

A Room Rental Fee of \$200 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
\$6 per person

Breakfast Buffet

Chilled Fruit Juices
Freshly Baked Muffins
Assorted Danish
Grilled Bagels with Cream Cheese
Cut Fresh Fruit
Fluffy Scrambled Eggs
Home Fries
Canadian Bacon and Sausage
Texas French Toast with Maple Syrup
Freshly Brewed New England Coffee and Hot Tea
\$15 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
\$13 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
\$17 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
Freshly Brewed New England Coffee and Hot Tea
\$15 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
Freshly Brewed New England Coffee and Hot Tea
\$15 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
Cookies & Brownies
\$15

#2

Caesar Salad
Italian Pasta Salad
Garlic Bread and Dinner Rolls
Green Beans
Pasta with Italian Pasta Sauce and Meatballs
Chicken Parmesan
Stuffed Shells Alfredo
Chocolate Mousse
\$17

#3

Fresh Garden Salad
Cole Slaw
Assorted Dinner Rolls
Honey Glazed Carrots
Rice Pilaf
Cider baked Virginia Ham
Baked Haddock w/ Light Crumb Topping
Assorted Freshly Baked Pies
\$17

#4

Fresh Garden Salad
Cole slaw
Assorted Dinner Rolls
Green Beans Almandine
Garlic Smashed Potato
Baked Haddock w/ Light Crumb Topping
Chicken Pot Pie
Beef Tips
Ginger Bread with Whipped Cream
\$19

#5

Fresh Garden Salad
Italian Pasta Salad
Assorted Dinner Rolls
Mixed Garden Vegetables
Herb Roasted Red Bliss Potatoes
Chicken Marsala
Baked Haddock with onion, Tomato, and Cheddar
Prime Rib au jus
Assorted Desserts
\$23

#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
\$24

#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
\$16

#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
\$30

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
\$23

3 Entrée Buffet

Choose 3 Entrees from the Entrée or Carving Selection along
with two salads, one starch and one vegetable
\$25

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. \$100/Lg. \$225

Shrimp Cocktail

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

Pineapple Chicken Skewers

Tender bites of chicken skewered with a
Tropical Pineapple Glaze
Sm. \$100/Lg. \$195

Spanikopita

Spinach and feta cheese wrapped in phyllo
Sm. \$90/Lg. \$175

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.\$90/Lg.\$175

Bite sized caps stuffed with crabmeat and vegetables
Sm.\$95/Lg. \$195

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.\$70/Lg.\$125

Meatballs

Italian, Sweet and Sour or Swedish
Sm.\$90/Lg.\$175

Chicken Wings or Chicken Fingers

Plump chicken deep fried and served with sweet and sour
dipping sauce. Choose hot or mild
Sm.\$95/Lg.\$175

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.\$65/Lg.\$115

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.\$100/Lg.\$195

Self Serve Beverages

Canned Soda, Iced Tea, Lemonade, Fruit Punch
Sm.\$55/Lg.\$100

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
\$19

Chicken Marsala

Boneless breast of chicken served with mushroom and
Marsala wine sauce
\$19

Spring Meadows Autumn Chicken

Grilled boneless breast of chicken with fresh mango chutney
\$19

Chicken on the Green

Grilled boneless breast of chicken with broccoli over linguini
with pesto sauce
\$19

Roast Pork Loin

Slow roasted pork Stuffed with Apple Sage Stuffing
\$20

Cider Baked Black Oak Ham

Baked Ham basted with apple cider, brown sugar and apricots
\$19

Roast Prime Rib of Beef

Slow roasted prime rib as jus
\$22

Spring Meadows Fairway Filet

Seasoned Filet topped with Wild Mushroom Demi Glace
\$23

Beef Tips

Sauteed beef tips, onions and peppers served with Sweet Asian
Ginger Glace

\$20

Baked Haddock

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

\$20

Baked Scallop & Lobster Pie

Baked Sea Scallops and Lobster in Butter & White Wine w/
an Herb Crumb Topping stuffing

\$22

Grilled Shrimp

Sugar Cane Skewered Tiger shrimp grilled and seasoned

\$21

Grilled Swordfish

w/ a Citrus Buerre Blanc

\$22

Lasagna

Classic with Tomato Sauce and Cheese
Vegetable stuffed with a variety of Garden Veggies
Meat Lovers filled with Ground Beef, Sausage, and Pepperoni

\$18/\$19

Stuffed Shells

Pasta Shells stuffed with Ricotta Cheese and Baked in Alfredo
or Tomato Sauce topped with Mozzarella

\$18

Linguine Primavera

Garden Vegetables sautéed in a White Wine and Garlic Sauce
tossed with Linguine

\$18

Carving Station

For Buffet only

Roast Prime Rib of Beef
Beef Tenderloin
Roasted Turkey
Cider Baked Black Oak Ham
Apple & Sage Stuffed Pork Loin

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, Asparagus, Honey Glazed Carrots,
Green Beans Almandine

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