

BANQUET DINNER MENU

APPETIZERS

(Choice of One)

Melon Wedge with Strawberry

Fruit Kabob with Yogurt Dressing

Spinach Ravioli with Tomato Basil Sauce (for groups of up to 100 only)

or Choice of One Soup

Minestrone, Chicken Orzo, Beef Barley,

*Seafood Bisque **

*(4) Shrimp Cocktail with Zesty Cocktail Sauce **

*Chicken and Mushroom Strudel **

SALADS

(Choice of One)

*Mixed Field Greens with Cucumber, Cherry Tomatoes,
Red & Yellow Peppers and Fresh Mushrooms
with choice of Honey Mustard, Raspberry or Balsamic Vinaigrette Dressings*

*Spinach Salad with Orange Slices, White Grapes & Mushrooms
with Honey Mustard Dressing*

Caesar Salad – Our House Specialty

*Mixed Field Greens with Tomato, Onion & Mozzarella
In a Balsamic Vinaigrette Dressing **

ENTREES

(Includes Vegetable and Potato Du Jour, Bread and Butter)

Penne Pasta Primavera a la Olio

Stuffed Shells with Marinara Sauce and Vegetable Du Jour

*Breast of Chicken Stuffed with Fresh Vegetables and Orzo Pasta Served with a
Light White Wine Herb Sauce and Tomato Concassaie*

Chicken Piccante-Lemon and White Wine Sauce

*Chicken Alexandria-Francaise of Chicken with Asparagus Tips, Mushrooms
and Red Peppers in a Light Piccante Sauce*

*Chicken Marengo-Boneless Breast of Chicken Topped with Mushrooms
and Tomatoes in a Light Wine Sauce*

Fresh Salmon Fillet with Champagne Mustard Sauce

Fresh Grilled Salmon with Lemon Dill Sauce

Flounder Rolled with Shrimp and Scallop Stuffing in Lobster Cream Sauce

*Veal Champignon-Medallions of Veal Sautéed in Brandy Cream Sauce
With Assorted Wild Mushrooms*

Chilean Sea Bass with Citrus Buerre Blanc Sauce

Red Snapper with choice of Provencal or Lemon Butter Sauce

Chicken Francaise and Shrimp Scampi Combination Platter

Filet Mignon (5oz) and Chicken Marsala Combination Platter

Veal Piccante and (3) Jumbo Shrimp Scampi Combination Platter

Filet Mignon (8oz)

Grilled Veal Chop with Wild Mushrooms Sauce

Filet & Lobster Duet

DESSERTS

(Choice of One)

*Seasonal Berries with choice of Raspberry Sorbet
or French Vanilla Ice Cream*

Warmed Apple Turnover with Vanilla Sauce

Fresh Fanned Fruit with Lemon Sorbet

Cheesecake with Strawberry Fan

European Chocolate Cup with White or Chocolate Mousse Filling

Individual Ice Cream Crepe, Vanilla Ice Cream & Choice of Sauce

Triple Chocolate Torte

Choice of Mousse with Strawberry Fan

*Spring Mill Signature Desserts **

Coffee, Tea, Decaffeinated Coffee & Tea

**** Denotes Upgrades***

Please Note: Pricing Varies based on Entrée Selection.

Please Contact a Banquet Sales Manager for Pricing.

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