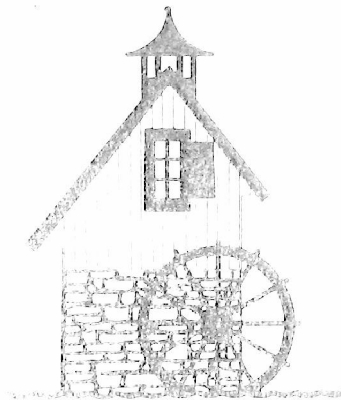


BANQUET MENU

*For The Very Finest In
Banquets and Business Meetings*



*Spring Mill Country Club
Spring Mill Manor*

Telephone: (215) 675-6000

The Country Club

80 Jacksonville Road, Ivyland, PA 18974

Fax: (215) 675-1229

The Manor

171 Jacksonville Road, Ivyland, PA 18974

Fax: (215) 675-0688

APPETIZERS

(Choice of One)

Melon Wedge with Strawberry

Seasonal Fresh Fruit Cup

Bruschetta of Fresh Tomatoes and Basil served on Toasted Italian Crostini

White Cannellini Bean Salad with Pita Chips

*Soup: Minestrone, Chicken Orzo, Beef Barley, Potato Leek or Cream of Broccoli
(Manhattan Clam Chowder - add \$2.50)*

(4) Shrimp Cocktail with Zesty Cocktail Sauce – add \$5.95

Chicken and Mushroom Strudel – add \$2.95

Mushroom Risotto – add \$2.95

Cavatelli with Bolognese Sauce – add \$2.95

Mushroom Casancello- ½ moon Pasta in a Spinach Alfredo – add \$3.25

Smoked Whitefish Salad with Bagel Chips – add \$3.95

Lobster Bisque – add \$4.95

SALADS

(Choice of One)

*Mixed Field Greens with Cucumber, Grape Tomatoes, Shredded Carrots,
Fresh Mushrooms and Red & Yellow Peppers
With choice of Honey Mustard, Thousand Island, Ranch,
Raspberry or Balsamic Vinaigrette Dressings
Bleu Cheese Dressing – add \$1.00*

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

*Caesar Salad – Our House Specialty: Romaine Lettuce Tossed with Caesar Dressing,
Parmesan Cheese and Croutons Topped with Roasted Red Peppers and Olives*

*Mixed Field Greens with Tomato, Onion & Mozzarella
In a Balsamic Vinaigrette Dressing – add \$2.50*

*Gathered Field Greens with Roasted Peppers, Toasted Walnuts, Feta Cheese,
Gently Dressed in a Balsamic Vinaigrette – add \$2.50*

Iceberg Lettuce Wedge with Bleu Cheese – add \$2.50

ENTREES

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

<i>Penne Pasta Primavera – Choice of Marinara, Tomato Blush or Olio</i>	<i>\$16.95</i>
<i>Spinach Rollantini with Marinara Sauce and Vegetable Du Jour</i>	<i>\$17.25</i>
<i>Chicken Marsala- Breast of Chicken with sautéed Mushrooms In a Marsala Wine Sauce</i>	<i>\$19.95</i>
<i>Chicken Limone – Sautéed Breast of Chicken in a Lemon and White Wine Sauce</i>	<i>\$19.95</i>
<i>Chicken Asiago - with Mushrooms, Scallions & Asiago Cheese With a Chablis Sauce</i>	<i>\$20.95</i>
<i>Chicken Romano -Asparagus and Artichoke Hearts In a Lemon Butter Sauce</i>	<i>\$20.95</i>
<i>Chicken Alexandria-Francaise of Chicken with Asparagus Tips, Mushrooms And Red Peppers in Lemon Butter Sauce</i>	<i>\$20.95</i>
<i>Boneless Breast of Chicken Stuffed with Leaf Spinach, Roasted Peppers And Fontina Cheese Served with a Red Wine Mushroom Sauce</i>	<i>\$20.95</i>
<i>Breast of Chicken with Apple Raisin Stuffing in a Brandy Cream Sauce</i>	<i>\$20.95</i>
<i>Stuffed Tilapia Florentine with a Savory Spinach Filling Topped with Roasted Red Pepper Cream Sauce</i>	<i>\$22.95</i>
<i>North Atlantic Salmon with Champagne Mustard or Lemon Dill Sauce</i>	<i>\$24.95</i>
<i>Beef Tenderloin Tips in a Burgundy Wine Sauce served over Dutch Noodles</i>	<i>\$24.95</i>
<i>Veal Gruyere with Mushrooms, Tomatoes and Gruyere Cheese In a Madeira Demi Glace</i>	<i>\$24.95</i>
<i>Panko Crusted Orange Roughy with an Herb Cream Sauce</i>	<i>\$24.95</i>
<i>Stuffed Flounder with Crab Imperial in a Lobster Cream Sauce</i>	<i>\$25.95</i>
<i>Chicken Francaise and Shrimp Scampi Duet</i>	<i>\$28.95</i>
<i>Petite Filet Mignon and Chicken Marsala Duet</i>	<i>\$31.50</i>
<i>Veal Piccata and Shrimp Scampi Duet</i>	<i>\$32.95</i>
<i>Roast, Sliced New York Sirloin Choice of Bordelaise Sauce or Peppercorn Demi Glace</i>	<i>\$33.95</i>
<i>Filet Mignon with Mushroom Cap Choice of Bernaise or Mushroom Bordelaise</i>	<i>\$36.95</i>
<i>Grilled Veal Chop with Wild Mushroom Sauce</i>	<i>Market Price</i>
<i>Filet Mignon & Lobster Tail Duet</i>	<i>Market Price</i>

DESSERTS

(Choice of One)

French Vanilla Ice Cream or Raspberry Sorbet with Fresh Fruit Salsa

*Warmed Apple Turnover on a Cinnamon Sprinkled Plate with your choice of
French Vanilla Ice Cream or Vanilla Sauce*

Cheesecake with Strawberry Fan on a Painted Plate

Choice of Chocolate, Strawberry or Vanilla Mousse with Strawberry Fan

Vanilla Ice Cream Crepe with Choice of Raspberry, Chocolate or Mango Sauce

Chocolate Torte on a Painted Plate

White Chocolate Mousse Torte on a Painted Plate

Orange Creamsicle Torte on a Painted Plate

Our Sumptuous Pastry Table – Increase price \$7.95 per person

Specialty Desserts - \$8.95 per person (Ask you Banquet Manager for Details)

Coffee, Tea, Decaffeinated Coffee & Tea

All Prices are Subject to 6% Tax and 20% Service Charge

Maitre D': \$_____

Coatroom Attendant: \$_____

Guarantees for Banquet Functions of 50 Guests or Less

Are Subject to a Service Charge of \$50.00