PLATED LUNCH & DINNER SELECTIONS OPTION 1

\$28++

All Entrees are Served with a House Salad or Caesar Salad, Dinner Rolls, Butter, Coffee, Tea and Iced Tea

CHICKEN CAPRESE

Pan Seared Chicken Breast Topped with Fresh Mozzarella Cheese, Tomato Bruschetta and Balsamic Glaze

CHICKEN MARSALA

Pan Seared Chicken Breast and Fresh Mushrooms in a Marsala Wine Sauce

SLICED SIRLOIN

Certified Black Angus Sliced Sirloin with a Rich Mushroom Merlot Demi Glace Served Medium Rare (Unless Otherwise Specified)

SEARED SALMON

80z North Atlantic Salmon Filet Topped with Honey Bourbon Glaze

Pasta Primavera (Vegetarian Option)

Angel Hair Pasta with Mushrooms, Julienne Vegetables, Capers, Olives, Crumbled Feta and Fresh Tomato Sauce

THAI CHILI STIR FRY (VEGETARIAN OPTION)

Vegetable Stir Fry with Mandarin Oranges over Jasmine Rice

ACCOMPANIMENTS

(Choice of Two)

CHEF'S VEGETABLE MEDLEY

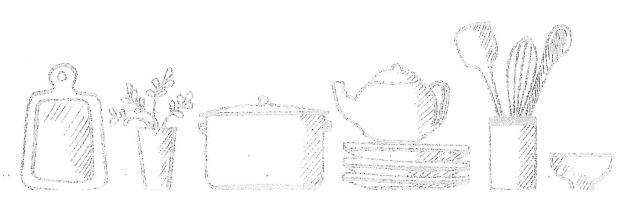
ORANGE GINGER GLAZED BABY CARROTS

BUTTERED BROCCOLI

WHIPPED NEW POTATOES

ROSEMARY ROASTED POTATOES

RICE PILAF



PLATED LUNCH & DINNER SELECTIONS OPTION 2

MINIMUM 50 PEOPLE

\$33++ PER PERSON

All Entrees are Served with House Salad or Caesar Salad, Dinner Rolls, Butter, Coffee, Hot and Iced Tea.

SEVEN SPRINGS CHICKEN
Marinated and Grilled Chicken Breast, Artichoke Hearts, Sundried Tomatoes, Fresh Basil and Chardonnay Cream Sauce

BRAISED SHORT RIBS Rich Merlot Demi-Glace

FILET MIGNON
60z Petite Filet with a Wild Mushroom Bruschetta and Bordelaise Sauce

NEW YORK STRIP 80z N.Y. Strip with Herb Compound Butter

GRILLED PORK CHOP Fire Roasted Apples

SWORDFISH 8oz Swordfish Filet with White Wine Herbed Butter

PASTA PRIMAVERA (VEGETARIAN OPTION)
Angel Hair Pasta with Mushrooms, Julienne Vegetables, Capers, Olives, Crumbled Feta and Fresh Tomato Sauce

THAI CHILI STIR FRY (VEGETARIAN OPTION)
Vegetable Stir Fry with Mandarin Oranges over Jasmine Rice

ACCOMPANIMENTS

(Choice of Two)

CHEF'S VEGETABLE MEDLEY

GREEN BEANS WITH SHALLOT BUTTER

JULIENNE SQUASH MEDLEY

WHIPPED NEW POTATOES

ROSEMARY ROASTED POTATOES

RICE PILAF

CHEF ATTENDED

ADD-ON MEAL ENHANCEMENTS

ACCOMPANIED WITH FRESH BAKED ROLLS AND DESIGNATED CONDIMENTS

CHEF'S PASTA STATION - \$11++ PER PERSON
CHOICE OF PENNE RIGATE OR BOWTIE PASTA
MARINARA AND ALFREDO SAUCES

FRESH VEGETABLES

ADD GRILLED CHICKEN \$6++ PER PERSON

ADD CHEF'S MEATBALLS \$6++ PER PERSON

ADD ITALIAN SAUSAGE \$5++ PER PERSON

ADD SAUTÉED GULF SHRIMP \$10++ PER PERSON



LUNCH & DINNER BUFFET OPTION 1

MINIMUM 50 PEOPLE

\$29++ PER PERSON

All Entrees are Served with a House Salad or Caesar Salad, Dinner Rolls, Butter, Coffee, Tea and Iced Tea

MAIN

(Choice of Two)

CHICKEN MARSALA

Pan Seared Chicken Breast and Fresh Mushrooms in a Marsala Wine Sauce

CHICKEN PICCATA

Crispy Pan Seared Chicken Breast with a Lemon Butter Caper Sauce

BRAISED BEEF

Braised Beef with a Rich Merlot Demi-Glace

HERB ROASTED PORK LOIN

Slow Roasted Pork Loin Sliced Thin with Tomato and Red Wine Demi-Glace

HAM STEAK

Thick Cut Grilled Ham Steak with a Cherry Glaze

Pasta Primavera (Vegetarian Option)

Angel Hair Pasta with Mushrooms, Julienne Vegetables, Capers, Olives, Crumbled Feta and Fresh Tomato Sauce

ACCOMPANIMENTS

(Choice of Two)

BUTTERED BROCCOLI

CHEF'S VEGETABLE MEDLEY

ORANGE GINGER GLAZED BABY CARROTS

RED SKINNED MASHED POTATOES

ROSEMARY ROASTED POTATOES

RICE PILAF



LUNCH & DINNER BUFFET OPTION 2

MINIMUM 50 PEOPLE

\$37++ PER PERSON

All Entrees are Served with a House Salad or Caesar Salad, Dinner Rolls, Butter, Coffee, Tea and Iced Tea

MAIN

(Choice of Two)

SEVEN SPRINGS CHICKEN
Marinated and Grilled Chicken Breast, Artichoke Hearts, Sundried Tomatoes,
Fresh Basil and Chardonnay Cream Sauce

Braised Beef

Braised Beef with a Rich Merlot Demi-Glace

SLICED SIRLOIN

Certified Black Angus Sliced Sirloin with a Rich Mushroom Merlot Demi-Glace

PORK MEDALLIONS

Sliced Pork Loin Topped with a Creamy Peppercorn Sauce

PAN SEARED SALMON

North Atlantic Salmon Topped with Honey Bourbon Glaze

SHRIMP SCAMPI

Sautéed Gulf Shrimp Tossed in Garlic White Wine Sauce and Served over Penne

Pasta Primavera (Vegetarian Option)

Angel Hair Pasta with Mushrooms, Julienne Vegetables, Capers, Olives, Crumbled Feta and Fresh Tomato Sauce

ACCOMPANIMENTS

(Choice of Two)

BUTTERED BROCCOLI

CHEF'S VEGETABLE MEDLEY

ORANGE GINGER GLAZED BABY CARROTS

RED SKINNED MASHED POTATOES

ROSEMARY ROASTED POTATOES

RICE PILAF



A "TOUR OF ITALY"

BUFFET

MINIMUM 50 PEOPLE

\$28++ PER PERSON

THREE CHEESE LASAGNA ACCOMPANIED
BY CHIVALINI SAUSAGE AND TWO HOMEMADE
MEATBALLS. FINISHED WITH FRESH BASIL AND
SHAVED PARMESAN.

CHOICE OF SALAD

Traditional House or Caesar Salad

DESSERTS

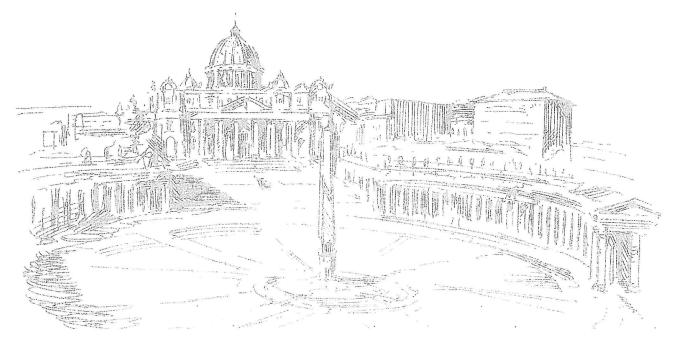
NEW YORK STYLE CHEESECAKE OR TIRAMISU

INCLUDED

GARLIC BREAD STICKS

DRINKS

COFFEE, HOT AND ICED TEAS



A FUN AFFAIR

SERVED WITH LEMONADE AND FRUIT PUNCH

BUFFET (Choice of Two) \$22++ PER PERSON

BUFFET (Choice of Three) \$24++ PER PERSON

BURGER SLIDERS

Mini Black Angus Burgers with Pickle Chips and American Cheese on a Mini Brioche Roll and Proper Condiments

CHICKEN AND CHEESE QUESADILLAS Grilled Chicken Breast, Cheddar Cheese, Stuffed in a Flour Tortilla, Served with Chipotle Sour Cream and Fire Roasted Salsa

PEPPERONI OR CHEESE PIZZA FLATBREAD Thin Crust Pizza Topped with Sliced Pepperoni and Mozzarella or Plain Cheese Pizza

CRISPY CHICKEN TENDERS Crispy White Meat Chicken Tenders Served with Honey Mustard, BBQ Sauce, or Ranch Dressing

SIDES

(Choice of Two)

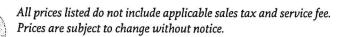
MACARONI AND CHEESE

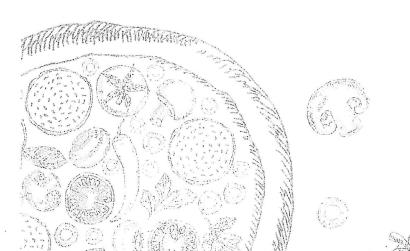
KETTLE CHIPS

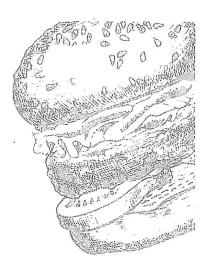
CRISPY FRENCH FRIES

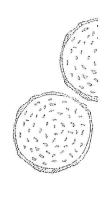
FRESH FRUIT

COLE SLAW





















LUNCH WRAP BUFFET

MINIMUM 50 PEOPLE

\$20++ PER PERSON

(Choice of Three Wraps)

ROAST BEEF Caramelized Onion, Provolone, Garlic Aioli, Greens and Diced Tomatoes

TURKEY AND BRIE Roasted Turkey, Brie Cheese, Whole Grain Mustard Aioli, Cranberries, Greens and Diced Tomatoes

CHUNKY CHICKEN SALAD Bacon, Swiss, Chicken Salad, Greens and Diced Tomatoes

BLACK FOREST HAM Imported Swiss, Roasted Tomato Aioli, Greens, Onions and Diced Tomatoes

THE ITALIAN
Ham, Pepperoni, Salami, Provolone, Roasted Peppers, Greens,
Onions, Roasted Tomato Aioli

SIDES

(Choice of Two)

HOUSE SALAD BOWL

REDSKIN DILL POTATO SALAD

CREAMY COLESLAW

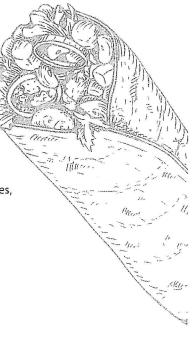
Bourbon Brown Sugar Baked Beans

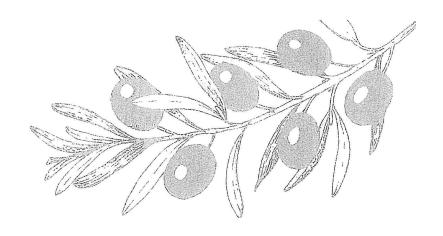
HOUSE RANCH CHIPS

PASTA SALAD

INCLUDES

COFFEE AND ICED TEA





SEVEN SPRINGS DELI BUFFET



MINIMUM 50 PEOPLE

\$20++ PER PERSON

House Salad Bowl with Choice of Two Dressings

Condiments Tray with Lettuce, Tomatoes, Onions and Pickles

ASSORTED BAKERY FRESH BREADS

SLICED BLACK FOREST HAM, ROASTED TURKEY BREAST AND GENOA SALAMI

CHOICE OF COLE SLAW OR PASTA SALAD

FRESH BAKED COOKIES

COFFEE AND ICED TEA







DECADENT DESSERT SELECTIONS

Cakes - \$7++ per person

Berry Mascarpone Cake
New York Style Cheesecake
Ultimate Chocolate Cake

Pies - \$7++ per person

KEY LIME

APPLE

PUMPKIN

ICE CREAM SUNDAE BAR - \$10++ PER PERSON

CHOICE OF VANILLA OR CHOCOLATE ICE CREAM
SERVED WITH HOT FUDGE, CHERRIES, WALNUTS, WHIPPED CREAM,
CARAMEL AND SPRINKLES

CANDY INDULGENCE - \$7++ PER PERSON

ASSORTED CANDY SELECTION

Cookies and Brownies – \$4++ per person

CHOICE OF CHOCOLATE CHIP OR PEANUT BUTTER COOKIES AND CHOCOLATE BROWNIES