



**SPRING RUN GOLF CLUB**

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**BANQUET &  
CATERING  
MENU**

**T**hank you for your interest in hosting your event at Spring Run Golf Club. Catered events can be arranged for a variety of reasons; Corporate Events or Meetings, Class Reunions, Rehearsal Dinners, Holiday Parties, Fundraisers -the options are endless. Spring Run has the ambiance you are looking for with sweeping views of our pristine golf course combined with our creative culinary staff and top notch food and beverage team to make your event unforgettable.

We offer 7 different outlets. Each is room is unique in their own way. Along with our beautiful view of our golf course, our Lakeview and Dining Rooms have a projector with large screen along with wireless microphones and AV equipment included in the room rental.

All of our outlets include:

- Custom set up and break down
- Podium
- Wireless microphones and overhead sound system
- VGA, HDMI and power extension cords
- Wireless Internet connection
- Portable 75" T.V.
- Laptop available upon request in advance

Our menus are designed to offer you delicious foods that cater to even the most particular of palates. We will go above and beyond to meet your specific dietary requirements. Along with providing you with first-class service, we offer a vast array of menu options including but not limited to Breakfast, Lunch, Dinner and hors d'oeuvres. So please contact our F & B department to book today.

Bon Appetite'

**Steve Joynt**

*Executive Chef*

## BREAKFAST

### CONTINENTAL BREAKFAST

Oven fresh pastries served with fruit juices, coffee & tea  
Scones, danishes, muffins  
\$7

### CONTINENTAL DELUXE

Continental Breakfast plus Bagels, yogurt and fresh fruit  
\$8

### BREAKFAST BUFFET TRADITIONAL

Continental Breakfast plus Fluffy scrambled eggs,  
bacon or sausage, homefries  
\$10

### BREAKFAST BUFFET DELUXE

*Breakfast Buffet Traditional plus choice of two items:*  
Eggs Benedict, French toast, Lox Platter, Blintzes, Soufflés, Oatmeal,  
Grits Sausage & Biscuits, Crepes, Tarts, Quiches, Pancakes  
\$13

Add Chef attended station \$4

Roasted Apple Pork Tenderloin

Glazed Honey Ham

Omelet Station

Roast Beef

Waffle Station

Pancake Station

\$35 per 50 people

\$50 per 75 people

\$75 per 100 people



## **LUNCHEON ACTION BUFFETS**

\$21

### WRAP IT UP

Create Your Own Or Choose Chef Wrapping  
Array Of Trendy Edible Wraps  
Julienne Grilled Herbed Chicken & Flank Steak  
Chunky No Mayo Tuna Salad & Confetti Organic Egg Salads  
Organic Greens From Rabbit Run Farms  
Spiral Cut Fresh Garden Vegetables  
Drizzle, Dip & Dunk Dressing Station

### SEASONAL GARDEN

Chef Spun Old School Style Caesar Salad  
Hydroponic & Organic Baby Greens  
Diced, Chopped & Julienne Fresh Veggies  
EVO Grilled Baby Shrimp & Sugar Spice Salmon  
Assorted Shredded Gourmet Cheeses  
Drizzle, Dip & Dunk Dressing Station  
House Baked Seasonal Quick Breads

### EXOTIC GRAINS

Ancient Organic Grains  
Variety Of Diced Garden Vegetables  
Micro Vegetable Tendrils, Shoots & Sprouts  
Diced Grilled Balsamic Chicken & Garlic Shrimp  
Chef Attended Dressing Toss Station  
Variety Of Warm Flatbreads

### Woks Of Fire

Sizzling Chef Attended Woks  
Various Pan-Asian Style Meats & Seafoods  
Green Tea, Rice & Udon Noodles In Chinese Take Out Boxes  
Umami Dashi Broth & Garlic Soy Stir Fry Sauce  
Water Chestnuts, Bamboo Shoots & Oriental Cut Scallions  
Chopped Nuts & Crispy Shallot Toppings



### KETTLE

Steaming Kettles With Soup Du Jour & Chili  
Array Of Crunchy, Crispy & Garden Fresh Soup Garnishes  
Chef Built Custom Sandwiches  
Cold Cut & Sliced Cheese Assortment  
Smokey Ham Salad & Confetti Organic Egg Salad  
Lettuce, Sliced Tomatoes & Onions, Custom Sandwich Spreads  
House Baked Cookies

### PANINIS

Chef Attended Panini Grills  
Assorted Oven Fresh Breads & Focaccias  
Variety Of Meat Fillings  
Imported & Gourmet Domestic Cheeses  
Remoulade & Aioli Drizzlers  
French Fries & Onion Rings  
Umbria Style Pasta Salad

### BURGERS & RACLETTE

EVO Grilled Burgers To Order  
Lettuces, Sliced Tomatoes, Hamburger Dill Pickle Chips  
Sautéed Onions, Garlic & Mushrooms  
Raclette Melted Jarlsburg & Vermont Cheddar Cheeses  
Gourmet Condiment Bar  
Fresh House Chips With Montreal Steak Seasoning

## PASTA

Chef Tossed Pasta Creations  
Angel Hair & Orchetta Pastas  
Pomodoro, Alfredo & Vegetarian Red Lentil Ragu Sauces  
Shrimp, Meatballs, Italian Sausage & Balsamic Chicken  
Fresh Cut Garden Vegetables  
Individual Caesar Salads In Parmesan Cups  
Imported Shredded & Ground Parmesan  
Garlic Toast

## ZOODLES

Chef Tossed Hot Or Create Your Own Chilled Salad  
Spiral Cut Zucchini "Noodles"  
Marinara & Alfredo Sauces  
Chilled Dressings & Sauces For Chilled Salad  
Assorted Fine Julienne Vegetables  
Crunchy Topping Bar  
Seasonal House Baked Rolls

## SLIDERS

EVO Grilled Mini Burgers & Shaved Prime Rib  
Sauteed Onions & Mushrooms  
Burger Fixins Bar  
Deli Style Cole Slaw, Pasta & Potato Salads  
Deep Fried Jalapeno Poppers

## **HOT PLATED LUNCH MENU**

Select One Petite Salad:

Garden salad with choice of dressing

Caesar salad with croutons & house made dressing

Spinach salad with fresh berries and raspberry vinaigrette

Iceberg salad, cherry tomato, bacon, and warm bacon dressin

Or Select One Soup:

Beef Minestrone

Italian Wedding Soup

Tomato Basil Bisque

Roasted Chicken and Vegetables

Beef and Wild Mushrooms

Chicken Corn Chowder

Choose One Entrée Salad:

**TACO SALAD**

Cilantro marinated grilled chicken, mixed greens, black olives,  
pico de gallo in a crisp tortilla shell with mango vinaigrette

**WARM CHICKEN SALAD**

Roasted asparagus, arugula and chicken salad  
over a roasted potato pancake

**ORCHARD HARVEST SALAD**

Crisp slices apples, pears, candied walnuts,  
mandarin oranges and Florida citrus vinaigrette

**BLACK AND BLUE SALAD**

Seared hanger steak over mixed greens with candied pepper onions,  
gorgonzola cheese, roasted pistachios, and a dijon vinaigrette

**SALMON NICOISSE SALAD**

Seared salmon over mixed greens, dill scented red bliss potatoes,  
buttery green beans, cherry tomatoes and cured lemon vinaigrette

Or Choose One Entrée:

Italian Sausage Lasagna, Beef Fajitas, Chili Rellenos, Stuffed Bell Peppers,  
Roasted Chicken Quesadillas, Chicken and Dumplings,  
Chicken and Spinach Roulade, Chicken Picatta,  
Chicken Marsala, Chicken Parm Roulade,  
Grilled Hanger Steak with caramelized onions, Yankee Pot Roast  
\$22

Deluxe Entrée:

Petite Filet Steak, Crab Cake with a tangy remoulade,  
Grilled Pork Tenderloin with apple butter sauce,  
Baked Grouper with a lemon butter sauce, 5spice Teriyaki Salmon, Veal Piccatta  
\$27

*Entrees served with starch selection and vegetable du jour with choice of dessert*



## HORS D' OEUVRES

### Displays/ Platters

Assorted Domestic Cheese Platter  
Gourmet International Cheese Platter with Brie Puffs  
Tropical Fruit Display with a Fruit Puree Yogurt Dip  
Balsamic Grilled Vegetable Platter  
Vegetable Crudités Platter  
Baked Brie with a Fresh Warm Berry Sauce  
Crab, Spinach, & Artichoke Bread Bowl Dip  
Roasted Garlic Hummus with Warm Pita Chips  
Sushi Platters  
California Roll & Spicy Tuna Roll  
Antipasto platter: Cured Italian Meats  
House Cured Lox Platter  
Assorted Bruschetta  
Steak and Roasted Red Pepper  
Grilled Cilantro Chicken  
Balsamic Artichoke  
\$5 pp  
Shrimp Cocktail Boat  
\$3.50 each

### HOT SELECTIONS

Swedish or Italian Meatballs  
Chicken Skewer  
Baked, Deep Fried, or Grilled Chicken Wings:  
hot, medium, mild, teriyaki, bbq, lemon garlic  
Chinese Egg Roll  
Bacon Wrapped Pineapple Bites  
Chicken Quesadilla Triangles  
Blackened Turkey Bites  
Mini Assorted Quiche  
Boursin Mushroom Caps  
Puff Wrapped Mini Franks  
Honey Stung Chicken Drumsticks  
Italian Sausage Wellingtons  
Ginger Thai Chicken Tikkas  
Worcestershire Beef Skewers  
Thai Spring Rolls  
Mini Deep Dish Pizza  
Spanikopita  
\$6pp

### CHILLED SELECTIONS

Gazpacho Shooter: Classic Tomato & Cucumber,  
Southwest Roasted Corn  
Add on: Blue Crab  
\$1.50 pp

Caprese Skewers  
Prosciutto & Melon Granita Bites  
Feta & Olive Skewers  
Rustic Pate with Fig Jam  
Layered Mexican Dip; served with house made tortilla chips  
Cucumber & Smoked Salmon Mousse Rounds  
\$5pp

### GOURMET SELECTIONS

Beef Tenderloin and Garden Vegetable Kebabs  
Ponzu Tuna Tartare on a Crispy Wonton  
Blue Crab Cakes with a Meyer Lemon Aioli  
Mini Lobster Rolls  
Roasted Lamb Mint Brochettes  
Bacon Wrapped Scallops  
Baked Oysters  
Seafood Stuffed Mushrooms  
Iberico Ham and Port Salut Cheese Bites  
Butter Poached Seabass Beggar Purses  
Avocado & Shrimp Ritas  
Crab Tinis  
\$7 pp

#### Add Ons:

Large Gulf Shrimp \$3.50 each  
Carved Ham or Turkey \$5 pp  
Carved Beef Tenderloin \$11 pp



## DINNER

*Select from a great variety of food choices to personalize the menu for your event.*

*Consider which type of service you would prefer before selecting your menu.*

*Dinner includes soup or salad, assortment of rolls, choice of entrée, starch vegetable, and dessert with coffee, tea or soda.*

### BUFFET SERVICE:

One Entrée \$ 30

Two Entrees \$ 36

### SIT DOWN SERVED DINNER:

One Entrée \$ 30

Two Entrees \$ 36

With Prime Rib add \$ 4

With Filet Mignon add \$ 7

### SALADS

Iceberg Wedge, Tomato, Cucumber, and Carrot  
Romaine, Fresh Berries, Red Onion, and Almonds  
Baby Spinach, Poached Pear, Gorgonzola, and Pecans  
Granny Apple, Endive, Arugula, and Pancetta  
Red Leaf, Watercress, Grape Tomatoes, and Cucumber  
Boston Bibb, Garden Vegetables, Sprouts  
Romaine, Fresh Mozzarella, Tomato, and Balsamic  
Mixed Greens, Kalamata Olive, Feta Cheese, and Tomato  
Iceberg, Avocado, Egg, Carrot, and Bacon  
Traditional Caesar

### SOUPS

Chicken Noodle, Beef Minestrone, Tomato Bisque, Broccoli Cheddar, Beef Barley, Chicken Corn Chowder, Italian Wedding Soup, Butternut Squash Bisque, Shrimp Bisque,  
*additional soups available upon request*

### VEGETABLES

Buttery Broccoli  
Seasonal Squash Medley  
Honey Glazed Baby Carrots  
Green Bean Almandine  
Snow Peas with Julienne Carrots and Ponzu Glaze  
Smoked Ratatouille  
Sweet Corn Soufflé  
Roasted Broccolini  
Steamed Pimento Asparagus Bundles  
Roasted Cauliflower  
Steamed Broccoli Crowns

## ENTRÉES

### POULTRY

Braised Chicken Chasseur  
Chicken Francaise with a Lemon Caper Crème  
Roulade of Chicken Breast with Serrano Ham and Fresh Mozzarella  
Pistachio Crusted Chicken breast with a Smoked Tomato Sauce  
Pan Roasted Chicken with a Wild Mushroom Marsala Sauce  
Chicken Provencal

### BEEF

Beef Stroganoff with Grilled Portabello and Caramelized Shallots  
Grilled Teriyaki Flank Steak  
Braised Mesquite Bourbon Short Ribs  
Tournados of beef with a Golden Chantrelle Demi  
Gourmet Meatloaf with a Sweet Ginger Ketchup Glaze  
Peppercorn Braised Hanger Steak with a Malbec Demi

### PORK

Maple Brined Pork Chop with a Cider Apple Reduction  
Kuala Pork with a Warm Pineapple Glaze  
40 clove Garlic Pork Roast with Natural Jus  
Peppercorn Pork Medallions with a Stone Ground Mustard Sauce  
Creole Pork Roast with a Jambalaya Sauce

### SEAFOOD

Roasted Salmon ala Putanesca  
Slow Roast Halibut with Roasted Corn and Dill Sauce  
Tarragon Crusted Grouper with a Meyer Lemon Crème  
Scallop and Shrimp Garlic Butter Brochettes  
Crab Stuffed Tilapia with a Chardonnay Sauce  
Ahi Tuna Steak with a Yuzu Sesame Thai Sauce  
Butter Roasted Chilean Sea Bass with a Lemon Beurre Blanc

### OTHER

Provimi Veal Liver with Balsamic Onions  
Pan Seared Duck Breast with a Peppercorn Blackberry Sauce  
Herb Crusted Lamb Roast with a Fresh Mint Demi  
Lobster Raviolis with a Roasted Tomato Oregano Tomato Beurre Blanc

## ADD ONS

### Plated Salads

Classic iceberg wedge, cherry tomato, cucumber, bacon and red wine vinaigrette

Baby spinach, goat cheese, candied walnuts and raspberry vinaigrette

Rolled cucumber garden salad with a champagne vinaigrette

### Mediterranean

*grilled romaine, kalamata olives, feta cheese, cashew, roasted red peppers  
and sundried tomato vinaigrette*

### Autumn Sala

*poached pears, gorgonzola, pecans,  
and mandarin vinaigrette*

### Classic Caesar

\$4pp

## STATIONS

Chef Carved Ham, Turkey or Prime Rib \$ 5 pp

Chef Carved Prime Rib \$ 5 pp

Chef Carved Beef Tenderloin \$ 7 pp

### Fish Taco Station

*Whole fried snapper, soft and hard tortilla shells, and assorted toppings \$8*

### Asian Wok Station

*Fried rice, rice noodles, hibachi style \$ 9*

### Italian Pasta Station

*Choice of two pastas: angel hair, spaghetti, cappellini, fettuccine, fussili, penne, tortellini*

*Choice of two sauces: marinara, alfredo, vodka, pesto, bolognese*

\$10



## **BOUNTY OF DESERTS**

Molten Chocolate Cake  
Key Lime Pie  
Apple Strudel  
Pineapple Upside Down Cake  
Ice Cream Sundae  
Caramel Apple Pie  
Chocolate Fudge Cake  
Bourbon Bread Pudding  
Rustic Caramel Apple Tart  
Chocolate Popovers with Fresh Berries  
Key Lime Tart with Ginger & Graham Crust  
Vanilla Bean Crème Brûlée  
Poached Bartlett Pear with Cinnamon Sauce  
Molten Chocolate Lava Cake  
Bourbon Pecan Pie with Frangelico Cream  
Warm Apple Strudel with Cinnamon Ice Cream  
Old Fashioned Hot Fudge Sundae  
Rum Baba with Golden Raisin Ice Cream  
Fresh Seasonal Berries with Zabaglione  
Tres Leche Cake with Fresh Fruit  
Lemon Pound Cake with Crème Anglaise  
Amaretto Custard Filled Crème Puff  
Pineapple Chiffon Pie  
Butterscotch Cake with Cinnamon Chips  
Sticky Toffee Pudding  
Banana Rum Bundt Cake  
Valrhona Chocolate Mousse in Phyllo Cups

Or have chef prepare your favorite!

## **BAR**

4 hr open Bar Pricing  
( *prices exclude tax & gratuity*)

Premium Brand \$45 pp.

Club Brand \$35 pp

Beer & Wine \$25 pp

Bar by Consumption ( Hosted/Cash)  
( *prices exclude tax & gratuity*)

Premium Liquor/Wine \$12

Premium Beer \$8

Domestic Beer \$6

Club Brand Liquor/Wine \$9

Soda \$2.50

All prices include Tax and Gratuity  
Each Additional Portable Bar setup will be a \$75 fee per bar.

