



Catering Menu



Note From The Chef

The sky is the limit when it comes to deciding what kind of event to host and what type of food & beverage you will serve! Spring Run offers an eclectic variety of menu choices ensuring your occasion will be happily remembered for many years to come.

Listed on the following pages are some of the food and menu selections. They are provided to give you some ideas, but our specialty is customizing menus to your specific needs, desires and dietary requests. Please consider a few preliminary suggestions before deciding on a menu.

- *Will your theme be casual or sophisticated?*
- *How, where, and what time will the food be served?*
- *Do you want hors d'oeuvres, a full meal or both?*
- *Sit down, plated service or buffet?*
- *How many guests will you invite?*
- *Which beverages will be provided?*
- *Explain all of your needs, budget, and ideas when meeting with the Food & Beverage Director.*

Thank you for giving Spring Run the opportunity to cater your special event. Please call if you have any questions.

Bon Appetite'

Steve Joynt

Executive Chef



Breakfast

Continental Breakfast

Oven fresh pastries served with fruit juices, coffee & tea
Scones, danishes, muffins
\$6.25

Continental Deluxe

Continental Breakfast plus Bagels, yogurt and fresh fruit
\$7.25

Breakfast Buffet Traditional

Continental Breakfast plus Fluffy scrambled eggs,
bacon or sausage, homefries
\$9.25

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
\$11.95

Add Chef attended station \$4

Roasted Apple Pork Tenderloin	
Glazed Honey Ham	\$35 per 50 people
Omelet Station	\$50 per 75 people
Roast Beef	\$75 per 100 people
Waffle Station	
Pancake Station	

Lunch

Buffets

SALAD BAR

Choice of soup du jour or chili

Chicken Noodle, Beef Minestrone, Roasted Tomato Basil Bisque, Broccoli Cheddar, Beef Barley, Chicken Corn Chowder, Italian Wedding Soup, Butternut Squash Bisque, additional soups available upon request
Assorted Garden Greens with fresh garden vegetables

Choice of two dressings:

Ranch, Italian, Balsamic, Green Goddess, French, Blue Cheese, Champagne, Raspberry, Sweet Onion, Sundried Tomato, Caesar,
Fat Free Dressings available Upon Request
Fresh Fruit Salad, Pasta Salad, Cookies & Brownies

\$15

Add on: Chicken, Tuna, Egg Salad \$4

TRADITIONAL HOT LUNCH

Salad bar plus choice of hot item:

Chicken Marsala, Baked Teriyaki Salmon, Lemon Pepper Cod, Chicken Picatta, Chicken & Dumplings, Italian Meat Loaf, Roasted Rosemary Apple Pork Tenderloin, Beef Stroganoff, Chicken Parmesan, Pepper Steak & Onions,
additional items available upon preference and request

Choice of Side:

Haricot Verts, Honey Butter Carrots, Wild Rice Pilaf, Classic Mash Potatoes, Buttermilk Red bliss, Yukon & Chive, Potato Wedges, Green Bean Almandine, Gourmet Mac & Cheese

\$ 21

DELI

Salad Bar plus Sliced Deli Meat Display
Oven Roasted Turkey, Roast Beef, Honey Ham, Bologna, Salami, Pastrami
Sliced Assorted Cheeses
Basket of Assorted Breads: Kaiser rolls, Rye, White, Wheat
Assorted Condiments: Mayo, Mustard, Creamy Horseradish Lettuce, Tomato, Onion, & Pickle Tray
\$18

COOKOUT

Salad Bar plus:
Grilled Hamburgers, Mesquite Grilled Chicken, Grilled Hotdogs or Bratwursts,
Baked Beans, Creamy Mac & Cheese, Corn Bread
\$21

PIZZA BAR

Salad Bar plus:
Classic or French Bread Pizzas with assorted toppings:
Sausage, pepperoni, Hawaiian, Vegetarian, White Garlic cream
Baked Ziti or Spaghetti and Meatballs
\$21

TACO BAR

Tortilla Soup
Assorted mixed greens with toppings and choice of two dressings
Choice of two: Seasoned Ground Beef, Steak, Adobo Chicken
Layered Mexican dip, Spanish rice
Assorted toppings: Pico de Gallo, Queso Fresco, Olives, Sliced Jalapeños
\$18

Add ons:

Additional Hot Item \$5
Chef Attended Carving Station \$ 6
Extra Side \$3.50



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 dressing

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

\$18

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

\$24

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



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

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

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 \$ 27
Two Entrees \$ 32

Sit Down Served Dinner:

One Entrée \$ 28
Two Entrees \$ 33
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

STARCHES

Duchesse Potatoes
Twice Baked
Vermont Cheddar Au Gratin
Buttermilk Red Bliss
Roasted Yukon Gold Mash
Roasted Fingerling
Herb Boursin Mash



OTHER

Wild Rice Herb Pilaf
 Saffron Spanish rice
 Reggiano and Herb Rissoto
 Fried Basil Arinicini
 Buttery Thyme Fettuccine
 Creole Polenta

ENTRÉES

Poultry

Braised Chicken Chasseur
 Chicken Francaise with a Lemon Capers 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 Portabella 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 Salad- poached pears, gorgonzola, pecans, and mandarin vinaigrette
 Classic Caesar
 \$3.50pp

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, fusilli, penne, tortellini

Choice of two sauces: marinara, alfredo, vodka, pesto, bolognese \$10

\$75 per chef attended carving station
per 100 people

Bounty of Desserts



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 Brulee
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 Anglaises
Amaretto Custard Filled Crème Puff
Pineapple Chiffon Pie
Butterscotch Cake with Cinnamon Chips
Sticky Toffee Pudding
Banana Rum Bundt Cake
Valrhrona Chocolate Mousse in Phyllo Cups

Or have chef prepare your favorite!

Bar

4 HR OPEN BAR PRICING

Premium Brand \$45 pp.

Club Brand \$35 pp

Beer & Wine \$25 pp

BAR BY CONSUMPTION (HOSTED/CASH)

Premium Liquor/Wine \$10

Premium Beer \$7

Domestic Beer \$5

Club Brand Liquor/Wine \$8

Soda \$2.50

All prices include Tax and Gratuity

Each Additional Portable Bar setup will be a \$75 fee per bar.



Spring Run

***For Further Information or
to Make Reservations please contact
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