

SPRING HOLLOW

G O L F C L U B

Plated Dinner Menu

FIRST COURSE

(Please Select One (1); if Two Selections are Made, \$3 Per Guest Addition)

House Salad

+ Cucumbers, Tomatoes, Carrots, and Croutons
Choice of Two Dressings

Traditional Caesar Salad

Garlic Croutons

Spinach Salad

Chopped Egg, Red Onion
Warm Bacon Dressing

Spring Hollow Autumn Salad

Goat Cheese, Dried Cranberries, Honey Roasted Walnuts, Apples
Homemade Apple Cider Vinaigrette

Caprese Salad

Fresh Mozzarella, Roma Tomatoes, Roasted Red Peppers, and Basil
Balsamic Vinaigrette

Soup Available Upon Request

ENTRÉE SELECTIONS

(Please Select Two (2) Options; if Three Selections are Made, \$5 Per Guest Addition)

*Entrées Include Dinner Rolls with Butter and the Non-Alcoholic Drink Station
with Lemonade & Iced Tea*

Chicken Marsala

Sautéed with Mushroom Sauce

\$31

Grilled Chicken Breast

+ Tomato, Basil, Garlic White Wine Sauce
Drizzled with Basil Pesto

\$33



All prices listed are subject to 6% sales tax and 20% service fee
5/20/18 prices subject to change. Credit card payments will be charged a fee. Final Counts on all Menus are Due 14 Days Prior to Event

SPRING HOLLOW

G O L F C L U B

Grilled Filet of Salmon Lemon Dill Sauce	\$35
Spring Hollow Signature Crab Cakes	\$37
Stuffed Filet of Flounder Panko Crusted Remoulade Sauce	\$38
Filet of Flounder Stuffed with Crab Topped with Lemon Chive Butter	\$38
Roasted Pork Loin Pan Sauce (minimum of 10 orders)	\$32
Roasted Semi-Boneless Half Duck Grand Mamier Orange Glace	\$35
Petite 5 oz Filet Mignon Topped with a Jumbo Shrimp Demi Glace	\$47

SIDES SELECTIONS

Please Select One (1) Starch and One (1) Vegetable

Cheddar Scallion Mashed Potatoes
Red Skinned Mashed Potatoes
Rosemary Roasted Red Bliss Potatoes
Au Gratin (\$2 Per Guest)
Donato (\$2 Per Guest)
String Bean Almondine
Brandied Carrots
Vegetable Medley
Asparagus
Broccoli and Carrots



All prices listed are subject to 6% sales tax and 20% service fee
5/20/18 prices subject to change, Credit card payments will be charged a fee. Final Counts on all Menus are Due 14 Days Prior to Event.

SPRING HOLLOW

G O L F C L U B

DESSERT SELECTION

(Please Select One)

Chocolate Mousse with Fresh Berries and Whipped Cream

Cheesecake with Fresh Berries

Carrot Cake with Cream Cheese Icing

Chocolate Triple Layer Cake with Whipped Cream

Viennese Platter with Crème Puffs, Éclairs, Cookies and Brownies

Strawberries with Grand Marnier Crème Anglaise Topped with Chocolate Shavings

KID'S ENTRÉE SELECTIONS

Chicken Fingers \$12
+ French Fries

Hamburger \$12
+ French Fries

Vegetarian, Vegan, and Gluten Free Options Available Upon Request



All prices listed are subject to 6% sales tax and 20% service fee

5/20/18 prices subject to change. Credit card payments will be charged a fee. Final Counts on all Menus are Due 14 Days Prior to Event.