



SPRING RUN GOLF CLUB

**BANQUET &
CATERING
MENU**

Thank 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 Joynnt

Executive Chef

BREAKFAST ALL PRICES EXCLUDE TAX & GRATUITY

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 ALL PRICES EXCLUDE TAX & GRATUITY

\$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
- ◇ Sautéed Onions & Mushrooms
- ◇ Burger Fixins Bar
- ◇ Deli Style Cole Slaw, Pasta & Potato Salads
- ◇ Deep Fried Jalapeno Poppers

HOT PLATED LUNCH MENU *ALL PRICES EXCLUDE TAX & GRATUITY*

◇ **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 Piccata

\$27

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



HORS D' OEUVRES ALL PRICES EXCLUDE TAX & GRATUITY

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 Drummies
- ◇ 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 ALL PRICES EXCLUDE TAX & GRATUITY

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

- ◇ Provimì 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
- \$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 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 Anglais
- ◇ 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 include tax & gratuity*)

Premium Liquor/Wine \$12
Premium Beer \$8
Domestic Beer \$6
Club Brand Liquor/Wine \$9
Soda \$2.50

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

