



*Experience Amazing*

# COCKTAIL HOUR

## Passed Hors D'oeuvres

\$20 per person, Choose 4

\$30 per person, Choose 6

### Hot

- MINI BEEF WELLINGTON** wrapped in puff pastry, mushroom duxelle
- PORK DUMPLINGS** ponzu dipping sauce
- CHICKEN SATAY** spicy Thai peanut sauce, scallion
- SEA SCALLOPS WRAPPED IN BACON** maple espresso glaze
- COCONUT SHRIMP** piña colada sauce
- MINI CRAB CAKES** spicy remoulade
- HEIRLOOM TOMATO BISQUE** mini grilled cheese
- SPANIKOPITA** spinach & feta in phyllo dough
- STUFFED MUSHROOMS** crab & boursin cheese
- VEGETABLE SPRING ROLL** sweet Thai chili sauce
- NEOPOLITANO MEATBALLS** golden raisins, pine nuts, nutmeg, Pomodoro
- SICILIAN ARANCINI** tomato risotto, mozzarella, panko crust
- SHRIMP & CHORIZO SKEWERS** marinated & grilled
- LOBSTER & SUMMER CORN FRITTER** sweet Thai chili aioli
- STUFFED ARTICHOKE HEARTS** panko crusted, stuffed with Parmesan

### Cold

- NEW ENGLAND LOBSTER ROLL** buttered roll, shaved lettuce, lobster salad
- CAPRESE SKEWERS** cherry tomato, fresh mozzarella, basil, balsamic drizzle
- HUMMUS DIP** bouquet of raw vegetables
- \*AHI TUNA TARTAR** wonton crisp, sweet soy, sriracha aioli, micro wasabi
- SMOKED SALMON DEVEILED EGGS** mustard seed caviar
- WATERMELON & FETA BITES** fresh mint, balsamic drizzle

### On Toast

- BRUSCHETTA** heirloom tomatoes, fresh mozzarella, basil, aged balsamic
- AVOCADO** pickled onion, cherry tomato, radish
- WILD MUSHROOM** fontina cheese, truffle oil
- SMOKED SALMON** capers, pickled onion, dill crème fraiche
- STRAWBERRY & GOAT CHEESE** balsamic drizzle
- WARM BRIE & PEAR** wild honey, toasted walnuts
- \*BLACK & BLUE** beef tenderloin, gorgonzola, caramelized onion

*Price per person is based on a one-hour cocktail hour. Additional fees will apply to extended time frames.*

*\* This item is raw or partially cooked and can increase your risk of illness. Consumers who are especially vulnerable to food borne illness should only eat seafood and other food from animals thoroughly cooked.*

# COCKTAIL HOUR

## Stationary Displays

### RAW BAR

#### JUMBO SHRIMP COCKTAIL | \*LITTLENECKS | \*OYSTERS

Served with cocktail sauce, mignonette, and lemon

**\$24 PER GUEST**

+ \$85.00 Station Attendant Fee

### FRUIT AND CHEESE DISPLAY

Accompanied by artisan crackers, pepper jelly, and fig jam

**\$15 PER GUEST**

### CRUDITÉS WITH DIP

Peppers, carrots, celery, broccoli, cauliflower and other Chef's selections with three dipping sauces: creamy chive dill, roasted red pepper & Roquefort blue cheese

**\$8 PER GUEST**

### BAKED BRIE EN CROUTE

Wrapped in puff pastry, with fresh berries and honey-glazed pecans

**\$12 PER GUEST**

### ANTIPASTO DISPLAY

Imported Italian meats and cheeses accompanied by assorted marinated vegetables

**\$18 PER GUEST**

### TWO DIP DISPLAY

**CHOOSE TWO:** Hot crab dip | Spinach and artichoke dip | Buffalo chicken dip

Served with pita chips

**\$10 PER GUEST**

*Price per person is based on a one-hour cocktail hour. Additional fees will apply to extended times frames.  
Stationary Displays must be ordered for each adult guest.*

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# PLATED MEAL

**\$75 PER GUEST**

**Package includes:**

- First course
- Entrée course
- Bread & butter
- Illy coffee station

## FIRST COURSE

Pre-select one

**GARDEN SALAD**

Tomato, cucumber, red onion, carrot, red zinfandel vinaigrette

**CAESAR SALAD**

Garlic herb croutons, shaved parmesan

**CLASSIC WEDGE SALAD**

Iceberg, bacon, grape tomatoes, red onion, blue cheese dressing

**ROASTED BEET SALAD**

Tomato, pickled onion, goat cheese, champagne vinaigrette

**FIG AND ROQUEFORT SALAD**

Mixed greens, shaved radish, candied walnuts,  
honey rice wine vinaigrette

**BURRATA SALAD**

Heirloom tomatoes, basil oil, aged balsamic reduction, olive oil

**HEIRLOOM TOMATO BISQUE**

**NEW ENGLAND CLAM CHOWDER**

**CHICKEN ESCAROLE SOUP**

**LOBSTER BISQUE**

**ADVANCE COUNTS AND FOOD ALLERGIES REQUIRED.**

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# PLATED MEAL

## ENTRÉE COURSE

Choose two entrees plus one vegetarian option for each guest to pre-select. All served with whipped or roasted potatoes and Chef's seasonal vegetable.

### CHICKEN CHAMPAGNE

Egg-battered chicken breast, champagne butter sauce

### ROSEMARY STATLER CHICKEN

Roasted garlic herb gravy

### ATLANTIC SALMON

Pomeray mustard cream sauce

### BLOCK ISLAND SWORDFISH

Lemon caper beurre blanc

### STUFFED SOLE

Crab stuffing, lemon thyme cream sauce

### \*N.Y. STRIP

Whiskey peppercorn sauce

### \*FILET MIGNON

(+\$10)

Port wine and pearl onion demi-glace

## *Vegetarian Options*

### TORTELLINI GENOVESE

Cheese tortellini, cherry tomatoes, sundried tomatoes, basil pesto cream sauce

### WILD MUSHROOM & PEA RISOTTO

Parmesan, truffle oil

### PASTA PRIMAVERA

Garden vegetables, Pomodoro

## *Surf & Turf*

BAKED STUFFED SHRIMP \$22  
GRILLED SEA SCALLOPS \$20  
R.I. LOBSTER TAIL \$29

## *Plate Enhancements*

GRILLED ASPARAGUS \$3  
POTATO AU GRATIN \$4  
TWICE BAKED POTATO \$4

**ADVANCE PLATE COUNTS AND FOOD ALLERGIES REQUIRED.**

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# BUFFET MEAL

## Traditional

\$75 PER GUEST

### INCLUDES:

GARDEN SALAD *or* CAESAR SALAD

BREAD & BUTTER

OLIVE OIL WHIPPED POTATOES *or*  
HERB ROASTED POTATOES

*plus* A SIDE OF SEASONAL VEGETABLES

### CHOICE OF THREE ENTREES:

PEPPER-CRUSTED PORK LOIN

Peach & pecan demi-glace \*carving station optional

CHICKEN CHAMPAGNE

Basil beurre blanc

CHICKEN MARSALA

Wild mushrooms

CHICKEN PARMESAN

Mozzarella & Pomodoro

CHICKEN CACCIATORI

Onions, peppers, and mushrooms

NEW ENGLAND BAKED HADDOCK

Citrus crumb topping

ATLANTIC SALMON

Whole grain mustard sauce

STUFFED SOLE

Crab stuffing

LONDON BROIL

Brandy peppercorn sauce

SIRLOIN TIPS

Wild mushroom demi-glace

BAKED MACARONI & CHEESE

Crumb topping

EGGPLANT PARMESAN

Mozzarella & Pomodoro

PENNE A LA VODKA

PENNE ALFREDO

PENNE POMODORO

TORTELLINI GENOVESE

## Spring House

\$95 PER GUEST

### INCLUDES:

GARDEN SALAD *or* CAESAR SALAD

BREAD & BUTTER

OLIVE OIL WHIPPED POTATOES *or*  
HERB ROASTED POTATOES

*plus* A SIDE OF SEASONAL VEGETABLES

### CHOICE OF ONE:

CHICKEN ESCAROLE

NEW ENGLAND CLAM CHOWDER

GARDEN VEGETABLE SOUP

### CHOICE OF THREE ENTREES:

PRIME RIB ROAST

Au jus and horseradish creme fraiche

\*carving station optional

ROASTED BEEF TENDERLOIN (+\$10)

Au jus \*carving station optional

HERB-CRUSTED PORK TENDERLOIN

Apple brandy cream sauce

CHICKEN SALTIMBOCCA

Prosciutto, mozzarella, wild mushrooms,

sage Marsala glaze

CHICKEN ROULADE

Fontina and roasted peppers

VEAL MARSALA

Wild mushrooms

BLOCK ISLAND SWORDFISH

Lemon caper beurre blanc

ATLANTIC HALIBUT

Macadamia crust

FAROE ISLAND SALMON

Whole grain mustard sauce

SEARED SEA SCALLOPS

Sage brown butter

PEA & MUSHROOM RISOTTO

Truffle oil

PARMESAN POLENTA

Vegetable ragout

GARDEN VEGETABLE LASAGNA

Fresh basil

\*\$85.00 carving attendant fee/hour

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# SWEETS

## Assorted Mini Treats\*

\$10 PER GUEST

ASSORTED CHEESECAKE LOLLIPOPS  
MINI CANNOLI  
ASSORTED MACARONS  
ASSORTED MOUSSE CUPS  
MINI FRUIT TARTS

## Handmade Cookies & Brownies\*

\$5 PER GUEST

CHOCOLATE CHIP  
DOUBLE CHOCOLATE CHUNK  
SNICKERDOODLES  
BROWNIES  
BLONDIES

## Assorted Cupcake Display\*

\$8 PER GUEST

VANILLA  
CHOCOLATE  
PEANUT BUTTER CUP  
RED VELVET  
JELLY ROLL  
LEMON MERINGUE

## Ice Cream Sundae Bar\*

\$10 PER GUEST | ATTENDANT FEE INCLUDED

### CHOOSE TWO ICE CREAM FLAVORS:

VANILLA, CHOCOLATE, CARAMEL  
SEA SALT, MINT CHOCOLATE CHIP

### INCLUDES:

HOT FUDGE, CARAMEL SAUCE, STRAWBERRY SAUCE, CHOCOLATE CHIPS, SPRINKLES, NUTS, CRUSHED OREO, M&MS, FRESH WHIPPED CREAM

*\*Nut allergy warning, Please advise management of any allergies. Dessert from an outside vendor is allowed, however needs to be supplied by a licensed baker/bakery; and must be approved by Spring House management.*

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# LATE NIGHT FARE

## Pizza Party

\$10 PER PERSON

ASSORTED GRILLED PIZZAS MADE WITH  
"00" CAPUTO FLOUR

Gluten-free dough available upon request

## Late Night Platter

\$10 PER PERSON

BONELESS CHICKEN FINGERS  
BUFFALO CHICKEN WINGS  
MOZZARELLA STICKS  
POTATO SKINS  
JALAPEÑO POPPERS

## Mac N' Cheese Bar

\$10 PER PERSON

MACARONI BAKED WITH CHEESE & ITALIAN BREAD CRUMBS  
**TOPPINGS:** BACON, CHIVES, TOMATO, BUFFALO CHICKEN, JALAPEÑO

*Price per person is based on one hour. Additional fees will apply to extended time frames.*

# BEVERAGE OPTIONS

*The prices below are for estimating purposes only. All beverages are charged by consumption unless otherwise noted.*

## OPEN BEER & WINE ESTIMATE

*This option includes beer and wine only*

1 HOUR	\$12.00
2 HOURS	\$24.00
3 HOURS	\$29.00
4 HOURS	\$33.00
5 HOURS	\$39.00
6 HOURS	\$45.00

## FULL OPEN BAR ESTIMATE

*This option includes martinis*

1 HOUR	\$24.00
2 HOURS	\$49.00
3 HOURS	\$62.00
4 HOURS	\$65.00
5 HOURS	\$62.00
6 HOURS	\$75.00

## OPEN HOUSE BAR ESTIMATE

*This option includes house and second tier liquors*

1 HOUR	\$14.00
2 HOURS	\$39.00
3 HOURS	\$42.00
4 HOURS	\$45.00
5 HOURS	\$52.00
6 HOURS	\$65.00

## Toast Some Bubbly

Maschio, Prosecco, Italy - Toast: *\$3.00 per coupe*

Charles de Fère - Blanc de Blanc, France - Toast: *\$4.00 per coupe*

Perrier-Jouët, Champagne Grand Brut, France - Toast: *\$10.00 per coupe*

Veuve Clicquot, Champagne, France - Toast: *\$15.00 per coupe*

## Infusion Bar

\$3 PER GUEST

*Non-alcoholic beverages. Choose three.*

CUCUMBER LEMON WATER - HONEY & MINT ICED TEA  
PINK LEMONADE & ROSEMARY - LIME & GINGER FIZZ  
PINEAPPLE & FRESH MINT WATER - APPLE CIDER & CLOVE (HOT OR COLD)

## Wedding Day Wine

### WHITE:

SAUVIGNON BLANC, CK MONDAVI \$9 | \$36  
CHARDONNAY, CK MONDAVI \$9 | \$36  
PINOT GRIGIO, BARON FINI \$9 | \$36

### RED:

MERLOT, CK MONDAVI \$9 | \$36  
CABERNET, CK MONDAVI \$9 | \$36  
PINOT NOIR, CLOUDLINE \$12 | \$48

PLEASE ASK TO SEE OUR CURRENT WINE MENU FOR MORE OPTIONS

*\*Prices & availability are subject to change throughout the year.*

# POLICIES & PROCEDURES

We are pleased that you are interested in planning an event at the Spring House Hotel. Our catering staff stands ready to ensure a delightful event. Please take a moment to review the following information; it will help us to make your function with us live up to your expectations.

## **MENU SELECTION**

Menu selections must be submitted to us three weeks prior to your function date. The menu prices listed are our current rates and are subject to change. Prices, unless otherwise noted, will be confirmed ninety days prior to your function date. Dessert from an outside vendor is allowed, however needs to be supplied by a licensed and insured baker/bakery and approved by Spring House Hotel management. This policy is set in place for the safety of your guests.

## **SERVICE CHARGES AND TAXES**

A service charge of 20 percent will be added to all food and beverage items. All quoted prices, unless otherwise noted, are subject to Rhode Island State Sales Tax, currently at the rate of 7 percent and Rhode Island Food & Beverage Tax, currently at 1 percent. All credit card charged payments will be assessed an additional 4 percent.

## **ADVANCE COUNTS**

It is necessary that your final count indicates the exact number required for each entrée selection, broken down by table number. Food allergies must also be provided with guests' name, table number, and food selection. For smoothest service, we recommend stamping each guest's place card with meal selection as well as providing your event coordinator with a spreadsheet.

## **BEVERAGES**

The Rhode Island Liquor Control Board strictly regulates the sale and service of alcoholic beverages. As a licensee, the Spring House Hotel is responsible for the administration of these regulations. We ask for your cooperation in enforcing the law by not bringing any alcoholic beverages into the event from outside sources. The hotel reserves the right to assess a service charge for any beverages brought into the facility in violation thereof. All alcoholic beverages must be consumed on the property. We reserve the right to limit and control the amount of alcoholic beverages consumed by guests. The hotel's alcoholic beverage license requires the hotel to (1) request proper identification (valid Photo ID) of any person of questionable age and refuse alcoholic beverage service if the person is either underage or proper identification cannot be produced and (2) refuse alcoholic beverages to any person who, in the hotel's judgment, appears intoxicated. Serving or providing alcoholic beverages to a minor is illegal in the state of Rhode Island and is strictly forbidden. If you wish to extend your bar bill past the prepaid amount, a signed credit card receipt is necessary to secure payment.

## **GUARANTEES**

All food functions require an attendance guarantee ten business days in advance of the function. Increase and decrease in the count within a range of 5% will be allowed up to three days (72 hours) prior to your function. In the event that you should increase your count in excess of 5%, we will accommodate your guests to the best of our ability. It is the sole responsibility of the customer to provide the guarantee prior to the 72-hour deadline. Otherwise, the expected attendance will be considered the guarantee. Charges will be based on the guarantee or actual number of guests served, whichever is greater.