



# SPRING RUN'S EXCLUSIVE TABLE D'HOTE MENU

## *Note from our Culinary Team:*

The sky is the limit when it comes to deciding what kind of dinner to host and menu to choose from to impress your guests. We can provide you with a very elegant variety of menu choices, ensuring that your occasion will be very happily remembered for years to come!

Listed on the following pages are some of our favorite 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?

What will the timeline be for your event?

Do you want hors d'oeuvres, a full meal or both?

Sit down plated service or buffet?

How many guests will be attending?

Would you like us to provide beverages?

Or will you be providing your own?

Explain all of your needs, budget and ideas when meeting with the Food & Beverage Director & Chef's

Thank you for giving Spring Run the opportunity to cater your special event.

Please call or email us if you have any questions.

Cordially

Spring Run Golf Club Culinary Staff

(239) 992-3811 ext. 233

fb@springrun.com

## **PACKAGE PRICING OPTIONS & FEES**

*All pricing is subject to sales taxes of 6%*

*Prices are per person and do not include gratuity for Chef's & Servers*

### **Platinum Package: \$79**

*Serves a minimum of 4 guests & a maximum of 10 guests*

#### Served with Gourmet Breads & Butter

- Choice of 4 Appetizers
- 1 starter option (salad or soup)
- 2 protein options
- 1 dessert option

### **Gold Package: \$69**

*Serves a minimum of 4 guests & a maximum of 10 guests*

#### Served with Gourmet Breads & Butter

- Choice of 3 Appetizers
- 1 starter option (salad or soup)
- 2 protein options (chicken & pork only)
- 1 dessert option

### **Silver Package: \$59**

*Serves a minimum of 4 guests & a maximum of 10 guests*

#### Served with Gourmet Breads & Butter

- Choice of 2 Appetizers
- 1 starter option (salad or soup)
- 1 protein options
- 1 dessert option

### **Bronze Package: \$49**

*Serves a minimum of 4 guests & a maximum of 10 guests*

#### Served with Gourmet Breads & Butter

- Choice of 1 Appetizer
- 1 starter option (salad or soup)
- 1 protein options
- 1 dessert option

*\*Enhance your evening with wine pairings for each plated course.  
Please ask the F&B Director about this option as well as the cost for each course.\**

## PERSONAL TOUCH CATERING ENHANCEMENTS

Private Dinners are applicable 12 months out of the year excluding Wednesdays, Thursday & Fridays (January – April) or during major club event days. Dates also have to be approved by the F&B Director & Executive Chef.

### CHEF

- \$250 Flat Fee for the Chef that works the private dinner
- Includes menu consultation and tasting for up to 2 people
- Additional fee applies for additional tasting guests
- Personal menus provided for each place setting
- \$100 additional fee for each additional chef

### SERVER

- \$150 Flat Fee per each server that works your dinner
- Includes bartending for cocktail hour
- Silver service table setting
- Beverage service
- Serving and clearing each course
- Cleaning dishes and kitchen area
- Taking out the trash when they leave
- China, flatware, and glassware upon request
- Additional fees apply for tables, chairs and linens
- Wine can be provided at an additional cost, please speak with the F&B Director regarding beverages.

## APPETIZER & SALAD OPTIONS

### • APPETIZER OPTIONS

- Baked scallop in-shell Nantucket style, lemon-butter sauce topped with ritz cracker crumb
- Beef Carpaccio-thin slices of beef tenderloin served with Dijon and gherkin pickles
- Seared ahi tuna sesame style
- Crab croquettes with spicy aioli
- Prosciutto wrapped asparagus with boursin cheese
- Deviled eggs with crab
- Filet bites with gorgonzola cream and pistachio dust
- Avocado and shrimp spring roll made with rice paper
- Artichoke heart mouse in filo cups

### SALAD OPTIONS

- Grilled gem with baby heirloom tomato and white balsamic vinaigrette
- Caprese - fresh vine tomato and house made mozzarella with torn basil, extra virgin olive oil and balsamic vinegar
- Caesar salad: Romaine wedge with shaved parmesan, crouton and anchovies
- Iceberg wedge - Crispy iceberg served with bacon, tomato and cucumber
- Spring run mix - Fresh spring mix with wrapped cucumber baby heirloom tomato and carrot
- Romaine and arugula with feta and grapes
- Cantaloupe and mozzarella with bib lettuce
- Smoked salmon and baby watercress served with fresh mango
- Heirloom tomato and cucumber served with burrata cheese
- Chicken salad on a bed of carrot and zucchini ribbons

### SOUP OPTIONS

- NE Clam Chowder
- Manhattan Clam Chowder
- Italian Wedding Soup
- Shrimp Bisque
- Butternut Squash Bisque
- Yellow or Red Tomato Bisque
- Lobster Bisque
- Seafood Consume

*\*Additional Soups & Salads available upon request\**

## PROTEIN/STARCH & VEGETABLE OPTIONS

### CHICKEN:

- Joyce farm bone in breast seared and served with a Dijon morel mushroom cream sauce paired with a parsnip and chive puree and shallot glazed carrots
- Pan roasted chicken with a wild mushroom marsala sauce served with yukon mashed potatoes and honey glazed baby carrots
- Coq au vin-very traditional red wine braised chicken leg quarter with button mushrooms and pearl onion server, with butter whipped potato and green bean provincial

### PORK:

- Grilled tenderloin served with a red grape demi and paired with Yukon smashed potato and grilled lemon marinated asparagus
- Peppercorn pork medallions with a stone ground mustard sauce served with Vermont cheddar au gratin potatoes and roasted broccolini
- Bone in smoked pork chop (12oz) with a lingonberry compote and herb roasted red potato

### SEAFOOD:

- Coquilles Saint Jacques-scallop and lobster in a mushroom cream sauce served in cast iron with boursin whipped potato and savoy cabbage and bacon
- Butter roasted chilean sea bass with a lemon beurre Blanc served with jasmine rice and julienne vegetable medley
- Lobster stuffed shrimp paired with zucchini noodles and fingerling potatoes

### BEEF:

- Seared filet served with a red wine demi and confit mushroom hash and served on a parmesan polenta cake with pine nut green beans
- Freshly sliced prime rib roast served with confit potatoes & sautéed asparagus
- Grilled rib eye topped with a chunky tomato remoulade and maitre d butter served with herb roasted baby yukon potato

*\*Proteins, vegetable & starch combinations can be switched per your specific tastes\**

*\*We can also create your perfect combination with items that are not listed above\**

## DESSERT OPTIONS

- Banana foster, cherries jubilee, crepe suzette.
- Strawberry short cake.
- Passion fruit panna cotta.
- Caramelized banana mousse with praline.
- Dark chocolate tart with red wine Carmel.
- Chocolate balsamic baked pear with vanilla bean ice cream.
- Raspberry mousse with lemon cello cake.
- Apple strudel with vanilla ice cream.
- Nuttela and pear tart.
- Chocolate fondue with assorted items for dipping.
- Vanilla bean crème brulee
- Molten chocolate lava cake
- Assorted mini shooter desserts
- Key lime tart with graham cracker crust and whipped topping

\*Or have Chef prepare your favorite\*

