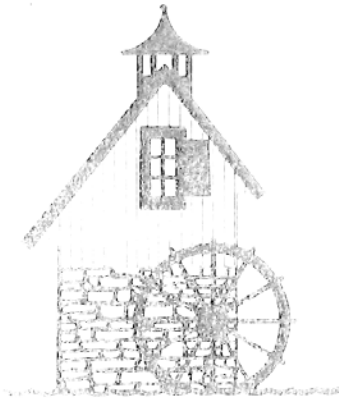


# *BANQUET MENU*

*For The Very Finest In  
Banquets and Business Meetings*



*Spring Mill Country Club*

*Telephone: (215) 675-6000*

*The Country Club  
80 Jacksonville Road, Ivyland, PA 18974  
Fax: (215) 675-1229*

## **FIRST COURSE**

*(Choice of One)*

*Melon Wedge with Strawberry*

*Seasonal Fresh Fruit Cup*

*Bruschetta of Fresh Tomatoes and Basil served on Toasted Italian Crostini*

*Soup: Minestrone, Chicken Orzo, Beef Barley, Potato Leek or Cream of Broccoli*

*Mixed Field Greens with Cucumber, Grape Tomatoes, Shredded Carrots,  
Fresh Mushrooms and Red & Yellow Peppers*

*With choice of Honey Mustard, Thousand Island, Ranch,*

*Raspberry or Balsamic Vinaigrette Dressings*

*Bleu Cheese Dressing – add \$1.00*

*Spinach Salad with Orange Slices, White Grapes & Mushrooms*

*With Honey Mustard Dressing*

*Caesar Salad – Our House Specialty: Romaine Lettuce Tossed with Caesar Dressing,  
Parmesan Cheese and Croutons Topped with Roasted Red Peppers and Olives*

## **ENTREES**

*Select Two Entrees (Third Entrée Choice Add \$2.00 Per Person)*

### **Pasta**

<i>Penne Pasta Primavera – Choice of Marinara, Tomato Blush or Olio</i>	<i>\$17.50</i>
<i>Spinach Rollantini with Marinara Sauce and Vegetable Du Jour</i>	<i>\$18.50</i>

### **Chicken**

<i>Chicken Marsala- Breast of Chicken with sautéed Mushrooms In a Marsala Wine Sauce</i>	<i>\$21.95</i>
<i>Chicken Limone – Sautéed Breast of Chicken in a Lemon and White Wine Sauce</i>	<i>\$21.95</i>
<i>Chicken Asiago - with Mushrooms, Scallions &amp; Asiago Cheese With a Chablis Sauce</i>	<i>\$22.95</i>
<i>Chicken Romano -Asparagus and Artichoke Hearts In a Lemon Butter Sauce</i>	<i>\$22.95</i>
<i>Chicken Alexandria-Francaise of Chicken with Asparagus Tips, Mushrooms And Red Peppers in Lemon Butter Sauce</i>	<i>\$22.95</i>
<i>Boneless Breast of Chicken Stuffed with Leaf Spinach, Roasted Peppers And Fontina Cheese Served with a Red Wine Mushroom Sauce</i>	<i>\$22.95</i>
<i>Breast of Chicken with Apple Raisin Stuffing in a Brandy Cream Sauce</i>	<i>\$22.95</i>

### **Fish**

<i>Stuffed Tilapia Florentine with a Savory Spinach Filling Topped with Roasted Red Pepper Cream Sauce</i>	<i>\$22.95</i>
<i>North Atlantic Salmon with Champagne Mustard or Lemon Dill Sauce</i>	<i>\$24.95</i>
<i>Stuffed Flounder with Crab Imperial in a Lobster Cream Sauce</i>	<i>\$26.95</i>

### **Beef/ Veal**

<i>Filet Mignon Tips in a Burgundy Wine Sauce served over Dutch Noodles</i>	<i>\$24.95</i>
<i>Veal Gruyere with Mushrooms, Tomatoes and Gruyere Cheese In a Madeira Demi Glace</i>	<i>\$26.95</i>
<i>Roast, Sliced New York Sirloin Choice of Bordelaise Sauce or Peppercorn Demi Glace</i>	<i>\$32.95</i>
<i>Filet Mignon with Mushroom Cap Choice of Bernaise or Mushroom Bordelaise</i>	<i>\$34.95</i>

*(All Selections Include Vegetable Du Jour, Potato Du Jour and Assorted Breads)*

# **DESSERTS**

*(Choice of One)*

*French Vanilla Ice Cream or Raspberry Sorbet with Fresh Fruit Salsa*

*Cheesecake with Strawberry Fan on a Painted Plate*

*Warmed Apple Turnover on a Cinnamon Sprinkled Plate with your choice of  
French Vanilla Ice Cream or Vanilla Sauce*

*Choice of Chocolate, Strawberry or Vanilla Mousse with Strawberry Fan*

*Vanilla Ice Cream Crepe with Choice of Raspberry, Chocolate or Mango Sauce*

*Coffee, Tea, Decaffeinated Coffee & Tea*

***All Prices are Subject to 6% Tax and 20% Service Charge***

***Maitre D': \$\_\_\_\_\_***

***Coatroom Attendant: \$\_\_\_\_\_***