

SPRINGfield
COUNTRY CLUB

BAR/BAT MITZVAH PACKAGE OVERVIEW

INCLUDED IN YOUR PARTY:

Five-Hour Premium Open Bar Service

Hot and Cold Hors D'Oeuvres

Plated Style Dinner

Torah Cake

Ivory or White Floor Length Table Linens

Complimentary Room Uplighting
in Grand and Golf View Ballrooms

Our Fresh Flowers
for Crudités & Cocktail Tables

Tea Lights
for Cocktail & Dining Room Tables

On-Site Event Coordinator

Maitre D'Service

Complimentary Coat Check (Seasonal)

COCKTAIL HOUR

MITZVAH MENU

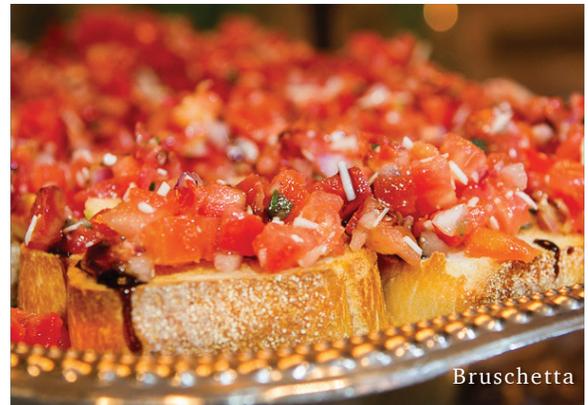
HOT BUTLERED HORS D'OEUVRES

An Assortment of 8 - 10 Butlered for One Hour

- Coconut Chicken
- Stuffed Mushrooms
- Tomato & Provolone Tarts
- Salmon Satay
- Buffalo Chicken Spring Rolls
- Chicken Quesadillas
- Edamame Dumplings
- Filet Kabobs
- Beef Wellington Puffs
- Sesame Chicken Skewers
- Cheddar Risotto & Braised Beef
- Pear & Almond Brie
- Open Faced Mini Reuben
- Potato Latkes & Sour Cream
- Mini Cheesesteaks
- Spanakopita
- Soup Boule



Potato Latkes
& Sour Cream



Bruschetta



Edamame
Dumplings

COLD HORS D'OEUVRES

- Vegetable Crudités
- Fresh Seasonal Fruits & Berries
- Bruschetta
- Domestic & Imported Cheeses
Served with crackers and dips
- Sliced Tenderloin *on garlic crostini*
- Italian Tortellini Salad
- Marinated Asparagus Roll-Ups
- Penne Pasta Salad
- Whitefish Salad



Italian
Tortellini Salad

BAR/BAT MITZVAH

ADULT SIT-DOWN DINNER MENU

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Your person package price is based on entrée selection.

CHOICE OF SALAD

Marinated Pears with baby arugula and field greens, roasted almonds, raspberry vinaigrette dressing

Fresh Baby Spinach with feta, heirloom tomatoes, candied walnuts, caramelized onions, balsamic vinaigrette

Caesar with chopped romaine, shaved parmesan, freshly baked croutons, creamy Caesar dressing

Field Greens with mandarin oranges, pistachio dust, pomegranate blueberry dressing

Strawberry and Pecans with Boston Bibb lettuce, bleu cheese, apple cider vinaigrette

ENTRÉE SELECTIONS

Broiled Filet Mignon

Accompanied by duxelle mushroom, cognac-laced green peppercorn demi-glacé

Mixed Grill: A Trio of Filet Mignon, Chicken & Norwegian Salmon

Sliced Roast Tenderloin of Beef
With bordelaise sauce

Slow Roasted Prime Rib of Beef
Served Au Jus

Braised Beef Short Ribs
With an herb demi-glacé

Veal Chop
With onion madeira demi-glacé

Herb Baked Tilapia
With black olives and artichoke

Baked Salmon
With citrus glaze

Mahi – Mahi
Broiled with asparagus and tomato

Chicken Francaise
Lightly egg battered chicken breast in a white wine, lemon and caper sauce

Chicken Florentine Roulade
Boneless breast of chicken stuffed with spinach, roasted peppers and Monterey Jack cheese topped with a sherry cream sauce

All Natural Herbed Bone-in Chicken
Cooked with natural juices and fresh herbs

Chicken Saltimbocca
Pan seared chicken breast topped with spinach and mozzarella cheese served with a marsala sage sauce

Chicken Italiano
Pan seared topped with spinach, roasted red peppers, provolone cheese and white wine garlic sauce

Eggplant Napoleon
Breaded eggplant, roasted tomato, fresh mozzarella and basil over a bed of linguine marinara



Field Greens



Braised Beef
Short Ribs

DESSERT

Torah Cake

Hot Coffee & Tea Service

No additional charge for a choice of two pre-selected entrées. \$3 per person additional charge for choice of 3 pre-selected entrées. When choosing two entrées, the higher priced entrée will constitute the per person cost. Please select only 1 entrée when choosing a combo or trio plate.

BAR/BAT MITZVAH CHILDREN'S BUFFET MENU

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FIRST COURSE

(Choose two)

Garden Salad	Spring Mix Salad
Caesar	Orzo
Penne Pasta	Cappellini



ENTRÉE SELECTIONS

(Select three entrées)

Penne Pasta *with vegetables*
Chicken Fingers
Baked Ziti with Marinara
Grilled Chicken
Chicken Parmesan Sliders
Cheeseburger Sliders
Macaroni N' Cheese
Boneless BBQ Wings
Mozzarella Sticks
Eggplant Parmesan
French Fries
Sweet Potato Fries
Green Beans
Red Skin Potatoes



SUPER SUNDAE DESSERT BAR

Assorted flavors of ice cream *with toppings*



UNLIMITED SELF-SERVE SODA & JUICE BAR

**Please contact our sales team for pricing, room minimums and more details.*



BAR/BAT MITZVAH

ADDITIONAL ENHANCEMENTS

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MINI CHEESE STEAK STATION	Beef and chicken steaks served on Amoroso 3" rolls with your choice of American cheese or whiz accompanied by chopped lettuce, tomatoes, pickles, fried onions, mayonnaise, ketchup, mustard and chipotle sauce <i>(Great end of the party)</i>
SLIDER STATION	Beef & chicken sliders displayed in chafing dishes with condiments
TACO STATION	Hard and soft tacos with your choice of ground lean beef or shredded chicken. Toppings include: Monterey and spicy cheddar cheese, shredded greens, diced tomatoes, peppers, guacamole, sour cream, cheddar cheese, olives, refried beans and jalapeños
PANINI SANDWICH STATION	Grilled chicken with sliced pineapples and BBQ sauce, sliced corn beef with Swiss cheese and Russian dressing, smoked salmon with caramelized onions and dill cream sauce
SOUP STATION	(Choice of three soups): chilled potato and leek, avocado, cucumber, tomato basil, wild mushroom, escarole, seafood bisque, ham and bean, corn chowder, chicken pastina, broccoli and cheddar, cream of asparagus or Maryland crab served in mini espresso cups with crackers, bread and crostini assortment
DIM SUM & SUSHI STATION	An assortment of shrimp, steamed wonton, pot stickers, white rice, sushi rolls, egg and vegetable rolls
GRILLED SCALLOP STATION	Blackened or grilled jumbo scallops served on a bed of spinach
ITALIAN PASTA STATION	(Choose two pastas and two sauces): tri-colored tortellini, fettuccine, linguini or penne pasta served with your choice of marinara, alfredo, pesto pignoli or vodka blush sauce, grated cheese and garlic bread
NACHO BAR	Fresh ground beef, chipotle pulled pork or tequila shredded chicken served with corn chips, black beans dip, nacho cheese, chipotle sauce, guacamole, sour cream, hot and mild salsa
MIXED GRILL	Grilled baby lamb chops with rosemary demi-glace, grilled salmon with seasonal fruit compote, tenderloin of beef with creamy horseradish
BRUSCHETTA STATION	Toasted baguettes brushed with garlic olive oil served with prosciutto, fresh oregano, charred pepper ricotta, caramelized sweet onions, gorgonzola, walnuts and grapes, vine ripened tomato, basil, mozzarella, onion, roasted garlic, sliced tenderloin of beef, wild mushroom mix
HIBACHI STATION	Fried rice with your choice of chicken, beef, noodles, diced carrots, peas, water chestnuts, scallions, broccoli and bean sprouts served in Chinese takeout containers
MARTINI MASHED POTATO BAR	Yukon gold and red bliss mashed served with the following toppings: shredded chicken, broccoli, wild mushrooms, scallions, shredded Vermont cheddar cheese, sour cream, bordelaise sauce

All of the above stations/options are enhancements to your dinner service. The stations are displayed for one hour only.



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ADDITIONAL DESSERT AMENITIES

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DONUT WALL Vibrant assortment of fresh baked donuts
(See sales associate for minimum charge requirements. Based upon availability.)

GOURMET CREPE STATION Our homemade crepes made-to-order with your choice of fillings and toppings: brownies, bananas, raspberries, strawberries, pineapples, peanut butter chips, whipped cream, fresh purée fruit sauce, hot fudge and salted caramel
(Based on a minimum of 150 guests)

BASSETS ICE CREAM STATION Your choice of 4 Bassets ice cream flavors hand scooped from our Bassets ice cream freezer served with sugar cones, waffle bowls, whipped cream, strawberries, hot fudge, caramel toppings, wet nuts and pretzel pieces

Add on a Belgium Waffle Station Homemade Belgium waffles made-to-order. Your choice of fillings: pineapples, strawberries, chocolate and peanut butter chips, whipped cream, caramel, chocolate and fruit toppings
when accompanied by Bassets Ice Cream Station

SWEET TREATS CANDY BUFFET A vibrant display of your favorite candies complete with customizable take home containers
(Based on a minimum of 150 guests)

GOURMET CHOCOLATE FOUNTAIN A cascade of warm imported chocolate flowing from a tiered fountain served with skewers for dipping your choice of pound cake, marshmallows, soft pretzels, strawberries, pineapple and bananas

VIENNESE SWEET TABLE Gourmet selection of cakes, assorted mousse and a mouthwatering display of deluxe miniature pastries such as, éclairs, cream puffs, cannolis, napoleons and petits fours
Accompanied by Bananas Foster Flambé Station
sautéed bananas in a cinnamon butter sauce served warm over vanilla bean ice cream

MILK, HOT CHOCOLATE & COOKIE BAR Regular milk, chocolate milk and hot chocolate served with whipped cream and assorted fresh baked cookies including chocolate chip, peanut butter, sugar, M&M, triple chocolate, oatmeal raisin and Heath bar

CUPCAKE BAR Assorted gourmet cupcakes in a variety of flavors including: chocolate, vanilla, strawberry, carrot, red velvet, German chocolate and lemon

ASSORTED PASTRY CART Your personal pastry cart filled with blueberry and cranberry scones, banana, blueberry, whole grain, chocolate and chocolate chip muffins, cheese and assorted fruit danishes, croissants and tea biscuits displayed along with bags for guests to take home
(Based on a minimum of 100 guests)

MINI ASSORTED SHOOTERS Delectable strawberry shortcake, carrot cake, triple chocolate mousse and vanilla shooters with mini spoons

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