

# PRIVATE DINING

## SIT-DOWN LUNCHEON MENU

SPRINGfield  
COUNTRY CLUB

### APPETIZER

*(Choose one)*

- |                  |  |
|------------------|--|
| Soup Du Jour     | Garden Salad                           |
| Spring Mix Salad | Penne Pasta <i>with marinara sauce</i> |
| Caesar Salad     |  |

### ENTRÉE SELECTIONS

*(Choose two entrées)*

- Chicken Francaise *Lightly egg battered chicken breast in a white wine, lemon and caper sauce*
- Chicken Marsala *Pan seared boneless breast of chicken with a sweet marsala wine, mushroom demi-glacé*
- Chicken Piccante *with lemon butter white wine sauce*
- Chicken Dijon *with Dijon mustard cream sauce*
- Chicken Rosemary *with oil and garlic*
- Grilled Chicken *over penne and vegetables in a white wine and garlic sauce*
- Sliced Virginia Baked Ham *with pineapple glaze*
- Sliced Turkey Breast *with sage gravy*
- Sliced Pork Tenderloin *with rosemary demi-glacé*
- Meatloaf *with shallot bordelaise sauce*
- Broiled Tilapia *with lemon butter or bruschetta sauce*
- Tortellini Alfredo
- Cheese Ravioli *with marinara*
- Penne *with grilled vegetables in a white wine and garlic sauce*
- Broiled Flounder *in a lemon butter sauce (Additional \$4 per person)*
- Roasted Salmon Filet *with citrus glaze (Additional \$7 per person)*
- Boneless Beef Short Rib *with herb demi-glacé (Additional \$9 per person)*
- Crab Cakes *with red pepper coulis (Additional \$12 per person)*

### Chef's Selection of Starch and Vegetable

### DESSERT

*(Choose one)*

- Sherbet
- Cheesecake *with raspberry sauce*
- Ice Cream *with chocolate sauce*

### COFFEE & HOT TEA SERVICE



*\*See Sales Associate for room minimums and requirements\* Menu selections required 2 weeks prior to the event and final guest count 7 days prior along with entrée counts.*

### ADDITIONAL ADD-ON:

If you would like to add another course to dinner from the Appetizer selection, please add an additional charge per person. See sales associate for details.