

COUNTRY SPRINGS HOTEL

Banquet Menus

Dinner Buffets



Prices listed are subject to change without notice. Firm food prices can be quoted in writing sixty (60) days prior to event, if requested.

BANQUET MENUS

Dinner Buffets

Minimum of 75 people required for buffet or a \$100 set-up fee will apply.

COUNTRY SPRINGS BUFFET 1

Select 2 entrees 24.95

Select 3 entrees 26.95

Sliced Round of Beef Champignon with Brown Mushroom Sauce †
Cod Fillets in Dilled Chablis Sauce
Gourmet Sliced Ham with Louisiana Mustard Sauce †
Baked Ziti with Italian Sausage
Sage Roasted Chicken
Beef Stroganoff served with Egg Noodles
Roast Pork Loin and Dressing
Honey Almond Baked Chicken
Italian Meatballs in Marinara Sauce and Pasta
Roast Turkey Breast with Dressing
Marinated Grilled Chicken

COUNTRY SPRINGS BUFFET 2

Select 2 entrees 25.95

Select 3 entrees 27.95

Roast Beef Forestiere with Wild Mushroom Au Jus †
Baked Cod Wisconsin with Cheddar Cheese Crumbs and Gruyere Cheese Sauce
Chicken Cordon Bleu
Tortellini Shrimp Alfredo
Orange Roughy Roma with Italian Bread Crumbs and Marinara
Baked Seafood Au Gratin
Beef Bourguignonne served with Egg Noodles
Braised Boneless Pork Chops with Hunter Sauce
Chicken Piccata
Cashew Crusted Chicken with maple cream sauce
Hungarian Style Pork Schnitzel

COUNTRY SPRINGS TABLE

Included with Country Springs Buffets

Three Chilled Deli Salads
Fresh Vegetables & Dip
Fresh Seasonal Fruit
Assorted Cheese and Sausage Platter
Whole Smoked Salmon (Buffet 2 Only)
Tossed Garden Salad with Assorted Dressings
Hot Potato
Rice or Pasta
Hot Buttered Vegetables
Fresh Rolls & Butter
Coffee, Tea, Milk, Iced Tea

†These items can be presented pre-sliced or with a chef to carve.

A \$75 fee applies for carver service for up to two hours if chef to carve is selected.

BANQUET MENUS

Dinner Buffets

Minimum of 75 people required for buffet or a \$100 set-up fee will apply.

GRAND BUFFET

Select 2 entrees 31.95

Select 3 entrees 33.95

Chef Carved Roasted Steer Tenderloin
with Sauce Diane †
Whole Chef Carved Strip Loin of Beef with
Bordelaise Sauce †
Grilled Pork Chops Hunter Style served
with Hearty Sauce with Mushrooms, Bacon,
Tomatoes, and Pearl Onions.
Shrimp Scampi baked with Garlic, White
Wine, Lemon Juice and topped with Italian
Bread Crumbs
Chicken Piccata
Chicken a la Oscar
Marinated Tenderloin Brochettes
East-West Grilled Mahi Mahi
Breast of Chicken Princess
Sundried Tomato Crusted Salmon
☐ Chef to carve included

GRAND TABLE

Included with Grand Buffet

Smoked Salmon Platter
Fresh Fruit and Cheese Display
Crab & Spinach Dip with Hearty Rye
Poached Scallops with julienne romaine and
seasonal vinaigrette
Fresh Garden Greens
Three Chilled Deli Salads
Caesar Salad
Antipasto Tray
Hot Buttered Vegetables
Hot Potato
Pasta or Rice
Fresh Rolls and Breads
Coffee, Tea, Milk, Iced Tea

PAVILION PICNIC

26.95 per person

Slow Roasted BBQ Pork Ribs
Crispy Fried Chicken
Marinated and Grilled Shrimp Kabobs
Chipotle Red Potatoes
Grandma's Green Bean Casserole
Tossed Salad Bowl
Deli Salads
Fresh Fruit Cocktail and Sliced Watermelon
Assorted Vegetables and Relishes with Dip
Rolls and Butter
Coffee, Lemonade, Iced Tea, Milk

TWILIGHT GRILL

28.95 per person

BBQ Salmon
Marinated Petite Filet Mignons
Greenhorn Chicken Kabobs
Country Style Shredded Au Gratin Potatoes
Wild Rice Blend
Fresh Asparagus with Roasted Red Peppers
Tossed Salad Bowl
Fresh Fruit Cocktail and Sliced Watermelon
Assorted Vegetables and Relishes with Dip
Rolls and Butter
Coffee, Lemonade, Iced Tea, Milk

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