

COUNTRY SPRINGS HOTEL

Banquet Menus

Hors D'oeuvres



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

Hors D'oeuvres

CHILLED HORS D'OEUVRES

Per 50 Pieces unless noted

◆ **Jumbo Gulf Shrimp**

Served with cocktail sauce and lemon.
121.95

◆ **Poached Caesar Sea Scallops**

Served on chiffonade romaine with Caesar dressing. A Country Springs Hotel original.
98.95

◆ **Smoked Salmon Canape**

With cucumber and cream cheese on pumpernickel.
68.95

Crab and Cheddar Dip

Served with garlic toast rounds.
Serves approx. 30-40
36.95

◆ **Crab and Shrimp Salad**

Served with dilled pita crisps.
Serves approx. 30-40
29.95

◆ **Genoa Salami Cornucopia**

Stuffed with seasoned cream cheese.
59.95

◆ **Ham and Cheese Roll-Ups**

Rolled with dill pickles and cream cheese.
52.95

Baby Swiss Sour Cream & Onion Dip

Presented with Pinah Chips.
Serves approx. 20
29.95

Silver Dollar Sandwiches

Assorted ham, turkey and salami.
62.95

CHILLED HORS D'OEUVRES

Italian Bruschetta

With ripe roma tomatoes and fresh basil.
78.95

Vegetarian Pizzas

Made with guacamole sour cream.
58.95

◆ **Deviled Eggs**

A traditional favorite.
48.95

HOT HORS D'OEUVRES

Per 50 Pieces unless noted

Crispy Breaded Chicken Wings

Served with hot sauce and bleu cheese dressing.
56.95

Chicken Breast Strips

Lightly breaded with BBQ and honey-mustard sauce.
71.95

Jamaican Chicken Satay

Served with Peanut Sauce.
68.95

Mini Beef Tenderloin Kabobs

Chef's marinade.
69.95

Sliced Wisconsin Bratwurst

Simmered in beer and onions.
46.95

◆ **Tender and Tasty Meatballs**

Choose from Swedish or BBQ.
51.95

◆ These items are available for passed hors d'oeuvre service.
A \$50.00 per wait person fee applies for passed hors d'oeuvre service.

BANQUET MENUS

Hors D'oeuvres

HOT HORS D'OEUVRES

Per 50 Pieces unless noted

◆ **Waterchestnuts Wrapped in Bacon**

63.95

Italian Stuffed Mushrooms

Filled with sausage and mozzarella presented on marinara sauce.

72.95

Seafood Stuffed Mushrooms

Filled with crabmeat ragout stuffing.

79.95

Chicken Cordon Bleu Nuggets

Served with Honey Mustard Sauce.

71.95

Mozzarella Marinara

68.95

Battered Whole Mushrooms

Served with Dill Sauce.

37.95

Potato Skins

Topped with cheddar cheese and bacon.

Served with sour cream.

71.95

Warm Artichoke and Asiago Dip

With toasted garlic croustades.

Serves approx. 25

48.95

◆ **Quiche a la Oscar**

Crabmeat, asparagus and cheddar cheese.

63.95

◆ **Quiche Lorraine**

Bacon, Swiss and onions.

53.95

HOT HORS D'OEUVRES

White Cheddar and Champagne Fondue

Served with crusty French bread.

Serves approx. 50

49.95

◆ **Crab and Cheddar Melts**

Served on a toasted English muffin.

63.95

◆ **Spanakopitas**

Phyllo dough filled with spinach and feta cheese.

81.95

Italian Sausage Boboli

With marinara and mozzarella.

63.95

Vegetarian Boboli with Parmesan

Made with basil tomato pesto.

63.95

Rolled Chicken Quesadilla

Served with guacamole ranch sauce.

77.95

◆ **Chinese Spring Roll**

Served with sweet sour sauce.

77.95

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BANQUET MENUS

Hors D'oeuvres

CHEF CARVED

Served with silver dollar rolls

Whole Choice Steer Tenderloin

With tarragon shallot mayonnaise.

Serves 20–25

215.00 each

Corned Round of Beef

With horseradish sauce.

Serves 50–60

125.00 each

Tender Breast of Turkey

With cranberry mayonnaise.

Serves 60–70

127.00 each

Smoked Virginia Ham

With honey mustard and BBQ sauce.

Serves 60–70

125.00 each

PLATTER DISPLAYS

Whole Smoked Salmon

With crackers and lemon.

Serves 75

127.95

Chilled Shrimp Dip

Seasoned cream cheese topped with cocktail sauce and popcorn shrimp.

Served with assorted crackers.

Serves 40

64.95

Layered Taco Dip

Served with nacho chips.

Serves approx. 40

34.95

PLATTER DISPLAYS

Premium Cheese Selection

A minimum selection of five premium cheeses.

Serves approx. 75

137.95

Cubed Cheese and Sausage Tray

With cheese spread and crackers.

51.95 Serves 25

82.95 Serves 50

Assorted Vegetable Tray

Served with Dill Dip.

51.95 Serves 25

82.95 Serves 50

Fresh Fruit Presentation

51.95 Serves 25

82.95 Serves 50

Antipasto Tray

Marinated assortment of black olives, salami, pepperoncini, artichoke hearts, mushrooms, cherry tomatoes and mozzarella.

Serves 50

82.95

Fresh Raspberry Asparagus Platter

Marinated in Raspberry Vinaigrette and garnished with feta cheese. (Seasonal)

Serves approx. 25

99.95

Nacho Bar

Chips, guacamole, salsa, cheese sauce, seasoned beef and taco cream.

Serves 35

81.95

BANQUET MENUS

Hors D'oeuvres

SNACK SELECTIONS

Potato Chips

Served with french onion dip.
Serves 20
17.95

Pretzels

1 pound
13.95

Mixed Nuts

1 pound
21.95

Dry Roasted Peanuts

1 pound
13.95

Gardetto's® Snack Mix

1 pound
20.95

Cheese Sauce & Tortilla Chips

Serves 20
22.95

Guacamole Dip & Tortilla Chips

Serves 20
27.95

Mexican Salsa & Tortilla Chips

Serves 20
25.95

Popcorn

Serves 15
10.95

Popcorn Wagon

Serves 125
92.95

FINISHING TOUCHES

Pizza

16" Cheese	18.95
16" Pepperoni	20.50
16" Sausage	20.50
16" Deluxe	20.95

Deluxe Coffee Bar

Served with chocolate shavings, whipped cream, cinnamon sticks.
Flavored Coffee, Regular and Decaf Coffee.

Serves 125
200.00

Dessert Buffet

Chocolate Coated Pretzels
Cheesecake with Fruit Toppings
Assorted Fine Chocolates
Gourmet Chocolate Cups
Mini Cream Puffs
Freshly Baked Cookies
Assorted Dessert Bars
Chocolate-Covered Strawberries
Mini Eclairs
Coffee Service

8.50 per person