



CATERING MENU



BREAKFAST SELECTIONS

Plated Breakfast Selections - All Served with Coffee, Tea or Orange Juice

For Minimum 15 People, Maximum 50 People. Priced for (1) Selection

Traditional Breakfast

Fluffy Scrambled Eggs, Smoked Applewood Bacon, Home Fried Potatoes, Buttermilk Biscuit, Butter, and Fruit Preserves.

| \$20

Shrimp & Grits Etouffee

Shrimp Sautéed with Smoked Apple-wood Bacon and Garlic Served Over Cheesy Grits with a Creole Sauce and a French Baguette

| \$25

Huevos Quesadillas

Scrambled Egg, Bell Pepper, Green Onion, Pepper Jack Cheese and Chorizo Sausage Folded in a Grilled Tortilla. Served with Pineapple Pico de Gallo and Creme Fraiche

| \$22

Impossible Breakfast Hash (VG)

Plant Based Meat, Potatoes, Onion, Broccoli, Cherry Tomatoes, Cooked in Cast Iron and Finished with Tamari Sauce

| \$23

Laurel Highlands Breakfast Buffet

Private Breakfast Buffets are Priced for Groups of 50 or More

Add \$7 per person for groups 20-49

| \$28

Breakfast Pastries, Seasonal Fruit, Scrambled Eggs, Smoked Applewood Bacon, Sausage Links, Home Fried Potatoes, Buttermilk Biscuits, Assorted Boxed Cereals, Whole Milk, Skim Milk, Orange Juice, Coffee, and Hot Teas

Boxed Breakfast – Choice of (2) Offerings, For Minimum 15 People, Maximum 150 People

Fresh Made Bagel Sandwiches Served with a Muffin, Granola Bar, Whole Fruit, and Orange Juice

| \$25

Bagel Offerings: *(Bagel Sandwiches are served chilled)*

- Caprese Bagel - Arugula Pesto, Fresh Mozzarella, Tomato, and Peppered Bacon
- Georgie Peach Bagel - Grilled Peach, Cottage Cheese, Orange Marmalade, and Mint Leaves (V)
- Veggie Bagel - Black Bean Cake, Guacamole, Sprouts, Lettuce, and Cucumber (VG)

Working Breakfast Selections ~ These Selections Are Drop Off Options For Your Event~ For Minimum 15 People

Grab n' Go Breakfast

| \$25

Assortment of Wrapped Breakfast Sandwiches - Bacon, Egg, & Cheese on Bagel ~ Smoked Ham, Egg, & Cheese on Bagel
Impossible Sausage, Egg, and Cheese on Bagel ~ Blueberry Muffins ~ Cinnamon Apple Muffins ~ Granola Bars ~ Whole Fruits
Danish and donuts ~ Bottled Juices ~ Bottled Water, Fresh Hot Coffee, Decaf, and Hot Teas.

Continental Breakfast

| \$22

Presentation of Fresh Melons ~ Pineapple ~ Berries ~ Flavored Yogurt ~ Granola ~ Blueberry Muffins ~ Cinnamon Apple Muffins,
Assortment of Breakfast Cereals ~ 2% Skim Milk, Fresh Brewed Coffee, Decaf, and Hot Teas, Orange Juice ~ Apple Juice ~ Cranberry Juice

Executive Continental Breakfast

| \$27

Assorted Breakfast Burritos, Presentation of Fresh Melons ~ Pineapple ~ Berries ~ Flavored Yogurt ~ Granola, Daily Selections of
Breakfast Pastries & Danishes ~ Blueberry Muffins ~ Cinnamon Apple Muffins, Assortment of Breakfast Cereals ~ 2% Skim Milk, Fresh
Brewed Coffee, Decaf, and Hot Teas, Orange Juice ~ Apple Juice ~ Cranberry Juice

Executive Bagel Bar

| \$35

Presentation of Fresh Melons, Pineapple, Berries, Flavored Yogurt, and Granola, Assorted Bagels, Salmon Gravlox and Cured Meats,
Sliced Roma Tomatoes, Red Onions, Hard Boiled Eggs, Capers, Cucumber, Red Pepper Hummus, Olive Tapenade, Lemons,
Philadelphia Plain, Strawberry, and Chive Cream Cheese, Smucker's Grape, Mixed Berry, and Strawberry Jams and Sweet Butter,
Bottled Juices, Bottled Water, Fresh Brewed Coffee, Decaf, and Hot Teas.

V= Vegetarian VG = Vegan *Dietary Options Available Upon Request

All prices are per person unless otherwise noted, are subject to change and do not include 6% sales tax and 22% gratuity.

BRUNCH SELECTIONS

Brunch Buffet - Served with a Choice of Coffee, Tea or Orange Juice

Available until 3pm. Private Brunch is Priced for Groups of 50 or More. Add \$7 per person for groups 20-49

| \$42

Seasonal Fruit Display with Flavored Yogurts, Granola, and Honey
 Assorted Bagels, Cream Cheese, Smoked Salmon, Chopped Egg, Red Onion, Capers, Lemon, Fresh Chopped Dill
 Glazed Cinnamon Rolls / Pecan Rolls
 Field Greens w/ Assorted Toppings & Dressings
 Homestyle Breads
 Asian Slaw with Ginger Peanut Dressing
 Mediterranean Tomato Salad
 Minted Cucumber Salad
 Spinach Tomato Frittata
 Savory Sausage Links
 Grilled Potatoes O'Brien
 Applewood Smoked Bacon
 Grilled Ham with Red Eye Gravy
 Wild Mushroom Ravioli with Bloody Marry Sauce
 Strawberry Shortcake

BREAKFAST/BRUNCH STATION OPTIONS

Chef Attended Omelet Station

| \$11

Ham, Select Cheeses, Bell Pepper, Red Onion, Wild Mushrooms, Chorizo Sausage, Sundried Tomato

Waffle Station

| \$10

Belgium Waffles, Whipped Cream, Fresh Mellon Balls, Fresh Berries, Fruit Compote, Butter Rum Sauce,

Chocolate Syrup, Genuine Somerset Maple Syrup, Candy Pecans, Powered Sugar

Chef Attended Carving Station

- Beef Tenderloin w/ Mushroom Bordelaise
- Roasted Turkey Breast w/ Turkey Pan Jus

| \$14

| \$12

Chilled Seafood Station

| \$18

Jumbo Gulf Shrimp Cocktail with Bloody Mary Cocktail Sauce, and Lemon Wedges
 Chilled Oysters on the Half Shell with Pink Champagne Mignonette and Horseradish Sauce
 New Zealand Green Lip Mussels on the Half Shell with Roasted Tomato Basic Sauce Dressing

V= Vegetarian VG = Vegan *Dietary Options Available Upon Request

FOOD & BEVERAGE BREAK SELECTIONS

Break service is available for a maximum 1 hour period unless otherwise note. For Minimum 10 People

Joined at the Dip

| \$16

Warm Spinach Dip, Warm Buffalo Chicken Dip, Pico de Gallo (VG), Toasted Pita Chips, French Bread, & Crunchy Crudites, Bottled Water

Milk n' Cookies

| \$15

Seven Springs Assorted of Fresh Baked Cookies, Brownies, Blondies, and Rice Crispy Squares with Chocolate Milk, Whole Milk, and Oat Milk, Bottled Water

Gameday

| \$14

Warm Soft Pretzel Bites with Assorted Mustards and Cheese Dip, Buttered Popcorn, Bags of In-Shell Peanuts, and Nachos, Bottled Water

I Scream You Scream

| \$10

Assortment of Hershey™ Frozen Ice Cream Novelties, Bottled Water

7 Healthy Sins

| \$16

Sliced Seasonal Fruit, Granola Bars, Fruit Bars, Crunchy Crudites, Hummus, Yogurt Covered Pretzels, and Trail Mix, Bottled Water

Sundae Bar

| \$16

Scooped Ice Cream with Toppings Bar To Include: Strawberry Topping, Hot Fudge, Caramel, Assorted Candy Pieces, Chopped Nuts, Sprinkles, Whipped Topping, and Maraschino Cherries, Bottled Water

BEVERAGE BREAK SELECTIONS

Refresh Break

| \$8

Fresh-brewed coffee, decaf, assorted herbal teas, bottled water

Respite Break

| \$12

Fresh-brewed coffee, decaf, assorted herbal teas, assorted sodas, bottled water

Energy Break

| \$14

Rockstar™ Energy Drink, Vitamin Water (or comparable), coffee, bottled water

Revitalize Break

| \$14

Gatorlyte, Orange Juice, Tomato Juice, Cranberry Juice, Coffee, Bottled Water

ALL-DAY BREAK SELECTION

All-Day Break Package

| \$26

Pre-Meeting – 30 minutes

- Danish and Donuts, Orange Juice

Mid Afternoon – 30 minutes

- Freshly Baked Cookies, Bottled Water, Assorted Sodas

Fresh Brewed Coffee, Decaf, Hot Tea to be refreshed throughout day for up to 8 hours

BUILD YOUR OWN BREAK

\$20/person

Pick your favorite snack and drink offerings to create the ultimate break for your group. Maximum 1 hour period. For Minimum 10 People

SWEET – PICK 1	SAVORY – PICK 1	HEALTHY SNACKS – PICK 1	DRINKS – PICK 2
Assorted Candy Bars	Warm Spinach Dip w/ Pita Chips	Granola Bars	Assorted Sodas
Yogurt Covered Pretzel Bites	Warm Buffalo Chicken Dip w/ Pita Chips	Fruit Bars	Coffee, Decaf, and Hot Herbal Teas
Assorted Cookies	Pretzel Bites w/ Assorted Dip	Sliced Fresh Seasonal Fruit	Assorted Juices
Assorted Ice Cream Novelties	Pico de Gallo w/ Tortilla Chips	Crunchy Crudites	Rockstar™ Energy Drink
Blondies and Brownies	Buttered Popcorn	Hummus	Gatorlyte
Rice Crispy Squares	Assortment of Individual Bags of Chips	Trail Mix	Bottled Water

All plated lunch selections include dessert, coffee, decaf, and iced tea and are served between the hours of 11 am and 3 pm. Each group selects (1) entrée for everyone in the group. *Special dietary entrees available upon request. For Minimum 15 People, Maximum 50 People.*

PLATED LUNCH

SALADS & SANDWICHES

Served with Iced Tea, Coffee, and Chef's Choice of Dessert

Classic Chicken Caesar Salad

| \$24

Romaine, Garlic Crouton, Shaved Parmesan, Caesar Dressing, Grilled Chicken Breast

Blueberry Arugula Salad

| \$20

Arugula, Baby Spinach, Blueberries, Cherry Tomatoes, Avocado, Chick Peas, Feta Cheese, Honey White Balsamic Vinaigrette

Santa Fe Turkey Wrap

| \$22

Smoked Turkey, Field Greens, Tomato, Red Pepper, Pepperjack Cheese, Black Beans, Ranch Salsa Sauce, White Tortilla Wrap, Miss Vickie's Sea Salt Chips

Vegetable Hummus Wrap

| \$21

Roasted Red Pepper Hummus, Shredded Kale, Shredded Carrots, Shredded Broccoli, Tomato Balsamic Glace, Spinach Tortilla Wrap, Miss Vickie's Sea Salt Chips

Cranberry Chicken Salad Wrap

| \$21

Chopped Poached Chicken Breast, Mayo, Celery, Onion, Dried Cranberries, White Tortilla Wrap, Miss Vickie's Sea Salt Chips

Boxed Lunches (Sandwiches & Wraps Are Served Chilled) For Minimum 15 Guests

| \$26

Fresh made deli sandwiches or wraps served with a whole piece of fruit, bottled water, fresh baked cookie, and individual bag of chips. Please choose up to two options for your group.

Sandwich offerings:

- **Smoked Turkey Sandwich**— Shaved Smoked Turkey, Lettuce, Tomato, Onion, Swiss, Cranberry Relish, Onion Roll
- **Blackened Chicken Breast Wrap**— Blacken Chicken, Lettuce, Tomato, Onion, Black Beans, Raspberry Vinaigrette, White Tortilla Wrap
- **Pastrami & Rye**— Shaved Pastrami, Smoked Cheddar, Lettuce, Tomato, Onion, Dill Pickle, Herb Mustard, Marbled Rye
- **Roast Beef**— Shaved Roast Beef, Baby Spinach, Roasted Red Pepper, Red Onion, Horseradish Crème, Parisian Roll
- **Greek Salad**— Cucumber, Mixed Greens, Bell Peppers, Cherry Tomato, Red Onion, Calamata Olives, Feta Cheese, Red Wine Vinaigrette, Spinach Tortilla Wrap

**Boxed lunches should be consumed within one hour of service time for food safety*



PLATED LUNCH

Entrees are served with house salad, coffee, iced tea, lemonade, and chef's choice of dessert.

Hunter Style Beef

| \$32

Beef Sirloin, Peppers, Celery, Onion, Mushrooms Stewed with Red Wine Espagnole Sauce.
Served over Wide Noodles

Szechuan Beef

| \$30

Thin Slices of Flank Steak Stir-Fried with Bell Peppers, Broccoli, Wild Mushrooms, with Szechuan Sauce
Served over Basmati Rice

Pan Seared Chicken Breast

| \$32

Twin Chicken Breast gently seared with Garlic, Sage, Thyme, Rosemary.
Served with Roasted Red Potato Wedges

Stuffed Chicken Breast

| \$29

Chicken Stuffed with Traditional Bread Stuffing.
Served with Mashed Potatoes and Gravy

Vegan Stuffed Zucchini (VG)

| \$26

Tomato, Peppers, Onions, Chick Peas, Vegan Cheese.
Served with Wild Rice Medley

Thyme Rosemary Encrusted Salmon

| \$39

Cauliflower and Yukon Potato Puree, Roasted Tomato Blanc, Roasted Root Vegetables

Stuffed Shells (V)

| \$26

Ricotta Mozzarella Stuffed Shells with Smoked Tomato Basil Sauce

Bow Tie Carbonara

| \$27

Pancetta, Fresh Basil, Parmesan Cream, Peas

V = Vegetarian

VG = Vegan

Special dietary entrees available upon request.



LUNCH BUFFET

Italian Lunch Buffet

| \$32

Baked Meat Lasagna, Vegan Pasta Primavera, Meatballs Marinara, Chicken Parmesan, Green Beans, Roasted Vegetables

Traditional Lunch Buffet

| \$28

Grilled Seasonal Fish, Marinated Chicken Breast with Lemon Herb, Wild Rice Pilaf, Steamed Vegetables

7 Springs Deli Board

| \$35

Honey Buttered Kaiser Rolls, Parisian Rolls, Croissants, Tortilla Wraps, Gluten Free Sandwich Rolls
Roasted Turkey, Black Forest Pit Ham, Pastrami, Tuna Salad, Red Pepper Hummus
Cheddar Cheese, Swiss Cheese, Provolone Cheese, Crisp Leaf Lettuce, Sliced Tomatoes
Shaved Red Onion, Dill Pickles, Slice Banana Peppers, Roasted Garlic Aioli, Spicy Brown Mustard, Ketchup, Assorted Miss Vickie's Sea Salt, BBQ & Jalapeno Chips
Premade Sandwiches are available for \$5/per person

Country Picnic

| \$35

Picnic Fare including Hamburgers, Hot Dogs, Fried Chicken, Baked Beans, Traditional Condiments, Lettuce, Tomato, and Onion.
Cole Slaw and Potato Salad

Toasted Grinders

| \$30

Italian Hoagie (Ham, Salami, Capicola, Pepperoni, Smoked Provolone)
Cuban Hoagie (Ham, Pulled Pork, Swiss Cheese Pickle, Yellow Mustard)
Turkey Hoagie (Smoked Breast, Roasted Red Pepper, Pickled Onions, Pepper Jack Cheese)
Vegan Hoagie (Roasted Vegetables, Caribbean Jerk Seasoning, Vegan Cheese, Citrus Balsamic Glace)

All lunch buffets include Salad Table with Mixed Greens, Garden Toppings, Dressings, Cucumber Tomato Salad, Ambrosia Salad, Chef's Choice of Dessert, Coffee, Lemonade and Iced Tea. Served between the hours of 11 am and 3 pm. Lunch buffets are priced for a minimum charge of 50 guests. Additional \$7 Surcharge Per Person for Groups Between 20 and 49 guests.

WORKING LUNCH SELECTIONS

These Selections Are Drop Off Options For Your Event.

All working lunch selections are dropped off between the hours of 11 am and 3 pm.

For Minimum 15 People, Maximum 50 People.

Main Street Deli Bar

| \$36

Composed Salad of Mixed Greens w/ Chef's Toppings Ranch Dressing, Balsamic Vinaigrette

Tri Colored Pasta Salad – Fusilli Pasta with Shredded Kale, Artichoke, Red Bell Pepper, Shredded Carrots, Olives, Capers, Red Onion, and Herb Vinaigrette

Red Potato Salad – Gulden's Spicy Brown Mustard, Celery, Scallions, and Red Onion

Creamy Tarragon Egg Salad

Tuna Salad

Assembled Deli Sandwiches:

Ham & Cheese (Sliced Pit Ham on Pretzel Bun with Smoked Cheddar, Apple Slaw and Honey Mustard)

Pastrami & Rye (Shaved Pastrami on Marbled Rye with Russia Dressing and Swiss Cheese)

Cali Turkey Sandwich (Sliced Turkey on Whole Wheat with Red Grapes, Carrots, Olive Oil Mayo, Leaf Lettuce, and Provolone Cheese)

Assorted Miss Vickie's Chips – Sea Salt, BBQ, and Jalapeno

Fresh Baked Cookies

Iced Tea and Lemonade

That's A Wrap

| \$34

Composed Salad of Mixed Greens w/ Chef's Toppings Ranch Dressing, Balsamic Vinaigrette

Citrus Balsamic Green Bean Salad

Marinated Zucchini Salad

Turkey Bacon Ranch Wrap – White Tortilla, Shaved Turkey, Applewood Smoked Bacon, Shredded Romaine, Tomato, Swiss Cheese, Ranch Dressing

Roast Beef Wrap – Jalapeno Tortilla, Sliced Beef Round, Shredded Cheddar, Mixed Greens, Red Onion, Tomato, Creamy Cucumbers, and Horseradish Sauce.

Hummus Wrap – Spinach Tortilla, Roasted Red Pepper Hummus, Tomato, Red Onion, Grilled Zucchini, Balsamic Glaze

Assorted Miss Vickie's Chips – Sea Salt, BBQ, and Jalapeno

Fresh Baked Cookies and Brownies

Iced Tea and Lemonade

South of the Border

| \$32

South West Caesar Salad – Chopped Romaine, Cajun Croutons, Shaved Parmesan, Chipotle Caesar Dressing

Build Your Own Taco Fajita Bar – Cumin Seasoned Beef Cuts, Cumin Seasoned Chicken Breast Cuts, Spanish Rice, Grilled Peppers & Onions, Queso Cheese Sauce

Southwest Quinoa Salad – Cilantro Lime Corn Salad, Shredded Lettuce, Shredded Cheddar, Sour Cream, Pico de Gallo, Pickled Jalapenos, Floured Tortillas, Tri Color Corn Chips

Caramel Churro

Chocolate Churro

Iced Tea and Lemonade



PLATED DINNER SELECTIONS

Dinner selections served with a choice House Salad, Seven Springs Signature George Vermont Salad, or Apple Bleu Cheese Salad, Chef's seasonal choice of starch & vegetables*, and Chef's Choice of Dessert, Seven Springs Bakery classic rolls, butter, iced tea, coffee, decaf, and tea.

DUET PLATES

Fin & Feather	\$42
Pan Seared Salmon Fillet with Grilled Marinated Chicken Breast, Finished with Herbs and a Lemon Butter	
Petite Sirloin and Stuffed Shrimp	\$56
5oz. Sirloin with Red Wine Demi and Crab Stuffed Shrimp with Lemon Beurre Blanc	
Surf and Turf	\$64
Broiled Lobster Tail with Drawn Butter and 5oz. Filet Mignon with Wild Mushroom Demi-Glace	

BEEF

Sirloin Steak	\$44
Seared 8oz. Sirloin Baseball Cut with Wild Mushroom Demi-Glace	
Prime Rib	\$56
Slow-roasted prime rib served with au jus and horseradish.	
New York Strip Steak	\$60
Hand cut 12oz. Strip Steak with Maitre'd Hotel Butter	
Filet Mignon	\$65
8oz. Tenderloin Steak Grilled with Red Wine Demi-Glace	

SEAFOOD

Pesto Crusted Seabass	\$59
6oz. Fillet Crusted Arugula Basil Pesto, Smoked Tomato Coulis	
Stuffed Shrimp Michelle	\$45
5 Jumbo Shrimp Stuffed with Crabmeat, Lemon Beurre Blanc	
Broiled Salmon Fillet	\$42
8oz. Fillet with Vodka Lemon Herb Glaze	
Crabcakes	\$42
100% Crab Broiled Served with Lemon and Remoulade	

CHICKEN

Chicken Sinatra	\$38
Boneless Breast Stuffed with Sausage, Fresh Herbs, Roasted Red Pepper, Provolone Cheese, and Sherry Cream Sauce	
Herb Marinated Chicken Breast	\$36
Tender Boneless Breast Grilled and Served with Lemon Herb Sauce	
Traditional Stuffed Chicken Breast	\$35
Baked Chicken Breast Stuffed with Savory Bread Stuffing with Chicken Velouté Sauce	
Chicken Marsala	\$36
Thin Chicken Cutlets Seared and Topped with Sauce made from Prosciutto, Peppers, Mushroom, and Marsala Wine.	

PORK & LAMB

Petite Lamb Rack	\$67
Herb Crusted Spring Lamb Slow Roasted, Mint Jus	
Grilled Pork Chop	\$34
Grilled Bone-in Chop with Apple Bourbon Glace	
Slow Roasted Pork Loin	\$32
Molasses and Coffee Rub, Sweet Vidalia Onion Pan Sauce	

PASTA

**Pasta dishes are complete and do not include starch & vegetable option.*

Mushroom Ravioli (V)	\$28
Choice of marinara or parmesan cream sauce.	
Penne Primavera (VG)	\$26
Penne pasta sauteed with roasted seasonal vegetables with choice of marinara, parmesan cream or garlic and oil.	
Vodka Rigatoni (V)	\$27
Rigatoni pasta tossed in a special pink creme vodka sauce with diced tomato, basil, onion and peas.	

For groups 35-49, one choice of dinner option is included in the price

For groups 50-149, two choices of Dinner Option are included in the price (highest price)

For groups 150 or more, three choices of Dinner Option are included in the price (highest price)

Additional entree selections are \$3 per guest. Entree selections are due at time of guarantee.

CHILDREN PLATED DINNER OPTIONS

**All Options served with fruit cup, dessert, iced tea or lemonade*

Chicken Fingers, Tater Tots, and Chef's Choice of Vegetable	\$15
Personal Cheese Pizza with Chef's Choice of Vegetable	\$15
Buttered Penne Pasta with Side of Marinara Sauce and Chef's Choice of Vegetable	\$15

**Dietary Restriction Options Available Upon Request*

All prices are per person unless otherwise noted, are subject to change and do not include 6% sales tax and 22% gratuity.

DINNER BUFFET SELECTIONS

Dinner buffets include Salad Station consisting of Mixed Greens, Chopped Egg, Cherry Tomato, Pickled Red Onion, Shredded Carrots, Chick Peas, Sweet Gherkins, Sliced Cucumbers, Pepperoncini, Croutons, and Ranch, Italian, and Balsamic Dressings. Home Style Breads, Iced Tea, Coffee, Decaf & Tea.

Seven Springs Traditional Steak Barbecue	 \$68
Homemade Cole Slaw, Creamy Red Potato Salad, Broccoli Cauliflower Salad, Watermelon Salad with Feta & Cucumbers, 3-Bean Salad, Chef Attended Carved Stead over an Open Grill, Barbecue Spare Ribs, Barbecue Chicken, Grilled Portobello Mushrooms, Chemise Potatoes, Grilled Vegetable Medley, Sweet Corn Casserole, Dessert Table to Include: Apple Pie, Key Lime Pie, Peach Crumb Cobbler, and more	
Country Barbecue	 \$52
Homemade Cole Slaw, Pasta Salad, and Creamy Red Potato Salad, Barbecue Ribs, Grilled Barbecue Chicken, Grilled Marinated Portobello Mushrooms, Roasted Red Potatoes, Sweet Buttered Corn Dessert Table to Include: Apple Pie, Banana Pudding, and more	
Spring House Buffet	 \$49
Panzanella Salad, Creamy Red Potato Salad, and Tomato & Cucumber Salad, Maple Glazed Salmon, Sautéed Lemon Chicken, Roasted Pork Robert, Vegan Tuscan Pasta, Chef's Choice of Starch and Vegetable, Dessert Table to Include: Chef's Featured Assorted Desserts of the Day	
Appalachian Trail Buffet	 \$45
Homemade Cole Slaw, Pasta Salad and Creamy Red Potato Salad, Beef Pot Roast, Chicken & Dumplings, Ham Steaks w/ Appalachian Moonshine Glaze, Mashed Potatoes, Homestyle Macaroni & Cheese, and Squash Medley, Dessert Table to Include: Chef's Featured Assorted Desserts of the Day	
Cortina Buffet	 \$42
Panzanella salad, Antipasti Salad, Caprese Salad, Baked Vegetable Lasagna, Cheese Ravioli, Meatballs Marinara, Chicken Parmesan, Green Beans w/ Balsamic Onions, Baked Orange Roughy Dessert Table to Include Tiramisu, Crème Brulee, and More	
Pizza & Pasta Buffet	 \$35
Five Cheese Pizza – Mozzarella, Provolone, Asiago, Parmesan, Romano Meat Pizza – Pepperoni, Capicola, Sausage, 4 Cheese Blend White Pizza – Garlic, Olive Oil, Italian Herbs, Tomato, 4 Cheese Blend Vegan Pizza – Roasted Vegetables, Vegan Cheese, Balsamic Glaze Baked Ziti – Peppers, Onions, Mushrooms, Mozzarella, Ricotta, Marinara Mornay Mac & Cheese – Classic Bechamel Sauce w/ Chef's Blend of Cheeses and Sherry Dessert Table to Include: Chef's Featured Assorted Desserts of the Day?	

Dinner buffets are offered at a minimum charge of 50 guests or more. Additional \$7 Surcharge Per Person for Groups Between 20 and 49 guests. Children 12 and under eat for 50% above price for buffets. Children under 5 are complimentary.

Add a Carving Station to Any Buffet

Prime Rib - \$20/per person

Beef Tenderloin - \$15/per person

Beef Top Round - \$12/per person



HORS D'OEUVRES

All Hors D'oeuvres can be passed for an additional fee.

SERVED CHILLED Per tray, serves 75-100 guests

Iced Shrimp Cocktail	\$400
Oysters on Half Shell	\$350
Pear & Brie Tart	\$300
Antipasto Skewer	\$250
Goat Cheese & Onion Tart	\$275
Bruschetta (VG)	\$250
Asparagus Wrapped Prosciutto	\$195
Chips & Dip (serves 25 guests per bowl)	\$35
Hard Pretzels with Mustard (serves 25 guests per bowl)	\$25

DISPLAYS Per tray, 100 pcs.

Domestic and International Cheese	\$450
Tuscan Charcuterie	\$450
Fresh Fruit Display	\$400
Crudit�	\$375
Ahi Tuna	\$275
Whole Poached Salmon	\$275
Smoked Salmon	\$250
Baked Brie	\$250
Portobello Mushroom Carpaccio (VG)	\$200

SERVED HOT Per tray, serves 75-100 guests

Petite Blackened Lamb Chops	\$800
Mini Beef Wellingtons	\$400
Mini-Shrimp Wellingtons Wrapped in Puff Pastry	\$400
Shrimp Tempura	\$375
Barbecue Shrimp and Bacon	\$325
Scallops Wrapped in Bacon	\$325
Blackened Chicken Strips with Red Onion Marmalade	\$300
Mini Beef Empanada	\$250
Raspberry in Phyllo (VG)	\$225
Vegetable Spring Rolls (VG)	\$225
Asparagus Wrapped in Phyllo (V)	\$200
Spanakopita (V)	\$200
Plant Based Italian Meatballs	\$200
Crab Stuffed Mushrooms	\$200

LATE NIGHT SNACKS

Available From 9pm to 11:59pm. Platters Serve 50 Guests

Pizza Flatbreads Platter	\$225
Cheese Burger Slider Platter	\$300
Crispy Chicken Slider Platter	\$300
Boneless Chicken Wing Platter – Choice of Buffalo, Garlic, or Barbecue	\$250
Warm Pretzel Stick Platter	\$175
Chicken Quesadilla Platter	\$200
Mini Three Cheese Grilled Cheese Platter	\$150
Cheese Quesadilla Platter	\$150

HOSPITALITY SERVICE

HOSTED BAR

Please select one that best accommodates your guests needs.

PREMIUM **\$20 per person for the first hour** **\$15 per person for each additional hour**

Liquors:

Bacardi, Captain Morgan, Bombay Sapphire, Titos, Grey Goose, Crown Royal, Jack Daniel's, Makers Mark, Glenlivet 12 year, Hornitos (Reposado or Plata), Kahlua, Baileys, and Peach Schnapps.

Wine:

Please select four: Cabernet, Merlot, Pinot Noir, Malbec, Chardonnay, White Zinfandel, Moscato, Pinot Grigio, Riesling, Sauvignon Blanc, Cabernet Sauvignon, .

Beer:

Please select four: Miller Lite, Bud Light, Coors Light, IC Light, Blue Moon, Corona, Yuengling, Goose IPA, Heineken, New Belgium Fat Tire, New Belgium Juicy Haze, Shock Top, Stella Artois, Angry Orchard, and White Claw

STANDARD **\$18 per person for the first hour** **\$13 per person for each additional hour**

Liquors:

Bacardi, Captain Morgan, Beefeater, Skyy, Canadian Club, Jack Daniel's, Jim Beam, Dewar's, Hornitos (Resposado or Plata), Kahlua, and Peach Schnapps

Wine:

Please select four: Chardonnay, White Zinfandel, Pinot Grigio, Moscato, Merlot, Cabernet Sauvignon, and Pinot Noir.

Beer:

Please select three: Bud Light, Coors Light, Miller Lite, IC Light, Goose IPA, Shock Top, Yuengling, Angry Orchard, and White Claw

BEER, WINE, & SODA BAR **\$14 per person for the first hour** **\$10 per person for each additional hour**

Wine:

Please select four: Chardonnay, White Zinfandel, Pinot Grigio, Moscato, Merlot, Cabernet Sauvignon, and Pinot Noir.

Beer:

Please select three: Bud Light, Coors Light, Miller Lite, IC Light, Goose IPA, Shock Top, Yuengling, Angry Orchard, and White Claw

NON-HOSTED BARS

Individual Pay Bar drink pricing will be current pricing charged in our outlets. Bars may be arranged with a minimum of \$300 per every (2) hours. In the event the minimum of sales is not met, the master account or host for the evening will be assessed the difference.

IMPORTANT INFORMATION

Pricing, Taxes and Service Fees

All prices within the menu are subject to an 22% gratuity/service charge and applicable sales tax, which is currently 6%. If your group is sales tax exempt, a copy of your Pennsylvania sales tax exemption certificate must be received prior to your function to insure your proper billing. Due to uncontrollable market increases and economic conditions, food and beverage prices are subject to change.

Guarantees

Seven Springs requires a guaranteed guest count 7 days prior to the function. Excess food remains the property of Seven Springs.

Menu Selection

To provide the availability of your selection, we request that all menu selections be provided at least three weeks (21 days) prior to your function. Menu pricing is based on you choosing one entrée for the entire group. In the event two entrees are requested, an additional fee will apply, with appropriate guarantees being received for both entrees. To ensure the serving of the appropriate entrée to your guests (if two entrees are requested) we ask that your guests be provided with a color-coded ticket or other form of identification for our wait staff. Please note that many buffets are not available for less than 50 persons. We will be happy to work with you with any requests for special dietary needs.

Beverage and Catering Policy

All food and beverage items served on Seven Springs property must be supplied and prepared by the Seven Springs bar and culinary team.