

PRIVATE EVENT MENU

2026-2027



PLATED BREAKFAST SELECTIONS

All Plated Breakfasts are Served with Fresh-Brewed Lavazza™ Coffee, Hot Herbal Tea, & Orange Juice. Minimum of 15 Guests.

TRADITIONAL BREAKFAST

Fluffy Scrambled Eggs, Smoked Apple-wood Bacon, Home Fried Potatoes, Buttermilk Biscuit, Butter, & Fruit Preserves. | \$21

BREAKFAST QUESADILLAS

Scrambled Egg, Bell Pepper, Green Onion, Pepper Jack Cheese, & Chorizo Sausage Folded in a Grilled Tortilla. Served with Pineapple Pico de Gallo & Creme Fraiche | \$23

IMPOSSIBLE BREAKFAST HASH VG

Plant-Based Meat, Potatoes, Onion, Broccoli, Cherry Tomatoes, Cooked in Cast Iron & Finished with Tamari Sauce | \$24

SHRIMP & GRITS ETOUFFEE

Shrimp Sautéed with Smoked Apple-Wood Bacon & Garlic Served Over Cheesy Grits with a Creole Sauce & a French Baguette | \$26

WORKING BREAKFAST SELECTIONS

These Selections Are Delivered to Your Event. All Working Breakfast Selections Include Assorted Bottled Juices, Water, Fresh Brewed Lavazza™ Coffee, & Hot Teas. Minimum of 15 Guests.

CONTINENTAL BREAKFAST VG

Presentation of Fresh Melons, Pineapple, Berries, Flavored Yogurt & Granola
Assortment of Breakfast Cereals, Accompanied by Skim Milk, 2% Milk, Whole Milk, & Oat Milk V | \$23

GRAB N' GO BREAKFAST

Assortment of Wrapped Breakfast Sandwiches on a Fresh Bakery Bagel: | \$26

- Bacon, Egg, & Cheese
- Smoked Ham, Egg, & Cheese
- Impossible Sausage, Egg, & Cheese V

Granola Bars, Whole Fruits V

EXECUTIVE CONTINENTAL BREAKFAST

Assorted Hot Breakfast Sandwiches on a Fresh Bakery Bagel | \$28

Breakfast Burritos

Daily Selection of Assorted Breakfast Pastries, Danish, & Donuts. VG

Blueberry & Apple-Cinnamon Muffins VG

Presentation of Fresh Melons, Pineapple, Berries, Flavored Yogurt, & Granola VG

Assortment of Breakfast Cereals, Accompanied by Skim Milk, 2% Milk, Whole Milk, & Oat Milk VG

EXECUTIVE BAGEL BAR

Presentation of Fresh Melons, Pineapple, Berries, Flavored Yogurt, & Granola V | \$36

Assorted Bagels V

Salmon Gravlox & Cured Meats GF

Sliced Roma Tomatoes, Red Onions, Hard Boiled Eggs, Capers, Cucumber, Red Pepper Hummus, Olive Tapenade, Lemons V, GF

Philadelphia Plain, Strawberry, & Chive Cream Cheeses V, GF

Assorted Jams & Sweet Butter V, GF



V=Vegetarian VG=Vegan GF=Gluten Free *Dietary Options Available Upon Request

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

BOXED BREAKFAST SELECTIONS

Freshly Made Chilled Bagel Sandwiches Served with a Bakery Fresh Muffin, Granola Bar, Whole Fruit, & Orange Juice.
Choice of (2) Offerings, Minimum of 15 Guests.

BAGEL OFFERINGS

| \$26

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

BUILD YOUR OWN BREAKFAST BUFFET

Pre-Select Options Below For Choice Categories. Minimum of 25 Guests.

LAUREL HIGHLANDS BREAKFAST

| \$26

Included In All Buffets:

- Breakfast Pastries V
- Seasonal Fruit VG, GF
- Hot Oatmeal with Chef's Choice of Assorted Toppings V
- Skim Milk, 2% Milk, Whole Milk, & Oat Milk V, GF
- Assorted Fruit Juices V, GF
- Fresh-Brewed Lavazza™ Coffee & Hot Herbal Teas V, GF

Choose One From Each Category Below:

- Eggs: Scrambled Eggs, Veggie Frittata, Cheesy Eggs, Quiche, or Eggs O'Brien GF
- Bacon: Smoked Applewood Bacon or Turkey Bacon GF
- Sausage: Chicken or Pork Sausage
- Potato: Home Fried Potatoes or Cheesy Hashbrowns V
- Starch: Buttermilk Biscuits with Sausage Gravy, Mini Waffles with Syrup, or French Toast with Syrup

BREAKFAST ENHANCEMENTS

Any of the Following Enhancements Can Be Added to Your Breakfast Buffet.

OMELET STATION - CHEF ATTENDED GF

| \$12

Cooked to Order Hand-Crafted Chef Omelets Includes Choice of Ham, Bacon, Chorizo Sausage, Cheddar, Swiss, Feta, American Cheeses, Bell Peppers, Red Onion, Wild Mushrooms, Spinach, & Tomato

SALMON GRAVLAX

| \$14

Smoked Salmon, Cream Cheese, Pickled Red Onions, Capers, Fresh Dill, Fresh Chives, Fresh Baked Bagels

CARVING STATION - CHEF ATTENDED

| \$15

Slow Roasted Tenderloin of Beef, Chef Carved & served with Mushroom Bordelaise, Horseradish Cream, & Fresh Bakery Rolls

BLOODY MARY BAR - 1 HOUR GF

| \$11

Vodka, Featured Mixers & Garnishes Include; House Bloody Mary Mix, Tomato Juice, Limes, Lemons, Celery, Olives, Pepperoncini, Pickle Spears, Hot Sauce, Worcestershire, A1, Old Bay, & Montreal Steak Seasoning.

|\$7 for Each Additional Hour

MIMOSA BAR - 1 HOUR VG, GF

| \$11

House Sparkling Wine, Featured Mixers & Garnishes Include; Orange Juice, Grapefruit Juice, Cranberry Juice, Pineapple Juice, Orange Slices, & Assorted Berries

|\$7 for Each Additional Hour

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SPECIALTY BREAK SERVICE

Break Services are Available for a One Hour Period. All Break Services Include a Water Station. Minimum of 15 Guests.

- BAKER'S MORNING DELIGHT** ✓ | \$15
Assortment of Bakery Fresh Danish & Donuts, Fresh-Brewed Lavazza™ Coffee, Herbal Tea, & Orange Juice
- 7 HEALTHY SINS** ✓ | \$17
Sliced Seasonal Fruit, Granola Bars, Fruit Bars, Crunchy Crudites, Hummus, Yogurt Covered Pretzels, & Trail Mix
- JOINED AT THE DIP** | \$17
Warm Spinach Dip, Warm Buffalo Chicken Dip, Pico de Gallo, Toasted Pita Chips, French Bread, & Crunchy Crudites
- GAMEDAY** ✓ | \$15
Warm Soft Pretzel Bites with Assorted Mustards & Cheese Dip, Buttered Popcorn, Bags of Peanuts, & Nachos
- COOKIES** ✓ | \$15
Seven Springs Assortment of Fresh Baked Cookies, Brownies, Blondies, & Rice Crispy Squares, Fresh-Brewed Lavazza™ Coffee & Herbal Tea
- I SCREAM, YOU SCREAM** ✓ | \$11
Assortment of Ice Cream Novelties

BEVERAGE BREAKS

Beverage Breaks Are Available for a One Hour Period. Service Time Can Be Extended per Hour. Minimum of 15 Guests.

- REFRESH BREAK** | \$8
Fresh-Brewed Lavazza™ Coffee, Decaf, Cold Brew, Assorted Herbal Teas, & Water
| \$4 for each additional hour(s)
- RESPITE BREAK** | \$12
Fresh-Brewed Lavazza™ Coffee, Decaf, Cold Brew, Assorted Herbal Teas, Assorted Sodas, Bubly™ Sparkling Water, & Water
| \$6 for each additional hour(s)
- REVITALIZE BREAK** | \$14
Gatorlyte™, Orange Juice, Tomato Juice, Cranberry Juice, Fresh-Brewed Lavazza™ Coffee, Bubly™ Sparkling Water & Water
| \$7 for each additional hour(s)
- 7 SPRINGS SIGNATURE COFFEE BREAK** | \$14
Fresh-Brewed Lavazza™ Coffee, Decaf, Cold Brew, Assorted Herbal Teas, & Hot Chocolate. Accompanied by Assorted Flavored Syrups, Whipped Cream, Candied Orange Rind, Cinnamon Sticks, Chocolate Chips, Honey, Mini-Marshmallows, Lemon Wedges, Cubed Sugar, & Assorted Sweeteners
| \$7 for each additional hour(s)
- ENERGY BREAK** | \$15
Rockstar™ Energy Drink, Vitamin Water, Fresh-Brewed Lavazza™ Coffee, & Water
| \$7.50 for each additional hour(s)



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BUILD YOUR OWN BREAK

| \$21

*Pick Your Favorite Snack & Drink Offerings to Create the Ultimate Break for Your Group. One Hour Period.
Minimum of 15 Guests.*

START | *Pick Your Favorite Sweet Treat:* Assorted Candy Bars, Yogurt Covered Pretzel Bites, Assorted Cookies, Assorted Ice Cream Novelties, Blondies & Brownies, **or** Rice Crispy Squares ✓

NEXT | *Select a Savory Option:* Warm Spinach Dip with Pita Chips, Warm Buffalo Dip with Pita Chips, Soft Pretzel Bites with Assorted Dips, Pico de Gallo with Tortilla Chips, Buttered Popcorn, **or** Assortment of Individual Bags of Chips

THEN | *Choose a Healthy Snack:* Granola Bars, Fruit Bars, Sliced Fresh Fruit, Crunchy Crudites with Dip, Hummus with Pita, **or** Trail Mix ✓

FINISH | *Pick **Two** Drink Selections:* Assorted Sodas, Fresh-Brewed Lavazza™ Coffee & Hot Herbal Teas, Assorted Juices, Rockstar™ Energy Drink, Gatorlyte™, Bubly™ Sparkling Water, **or** Bottled Water ✓

ALL-DAY BREAK PACKAGE

| \$27

*Keep Your Group Refreshed Throughout Your Meeting with Our All-Day Break Service Package.
Minimum of 20 Guests.*

MORNING BREAK ✓

Bakery Fresh Assortment of Danish & Donuts Fresh-Brewed Lavazza™ Coffee, Decaf, Cold Brew, Herbal Tea, Water, & Assorted Juices.

MID-MORNING REFRESH ✓, GF

Fresh-Brewed Lavazza™ Coffee, Decaf, Cold Brew, Herbal Tea, Water, Bubly™ Sparkling Water, Assorted Sodas, & Assorted Juices.

AFTERNOON BREAK ✓

Bakery Fresh Assortment of Cookies & Brownies, Bags of Chips, & Pretzels
Fresh-Brewed Lavazza™ Coffee, Decaf, Cold Brew, Herbal Tea, Water, Bubly™ Sparkling Water, & Assorted Sodas
Beverages Will Be Refreshed as Needed for Up to Eight Hours.

ALL-DAY BEVERAGE PACKAGE

| \$22

Minimum of 20 Guests.

MORNING BEVERAGE BREAK ✓

Fresh-Brewed Lavazza™ Coffee, Decaf, Cold Brew, Herbal Tea, Water, & Assorted Juices.

MID-MORNING REFRESH ✓, GF

Fresh-Brewed Lavazza™ Coffee, Decaf, Cold Brew, Herbal Tea, Water, Bubly™ Sparkling Water, Assorted Sodas, & Assorted Juice

AFTERNOON BEVERAGE BREAK ✓

Fresh-Brewed Lavazza™ Coffee, Decaf, Cold Brew, Herbal Tea, Water, Bubly™ Sparkling Water, Assorted Sodas

Beverages Will Be Refreshed as Needed for Up to Eight Hours.



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WORKING LUNCH SELECTIONS

All Working Lunch Selections Are Delivered Between the Hours of 11 am & 3 pm. Selections Include Iced Tea & Lemonade. For Groups Between 15 & 50 Guests.

PIZZA AND SALAD BAR

Salad:

- Seven Springs' Mixed Greens Salad with Choice of Dressings V

| \$26

Pizza:

- Fivie Cheese Pizza V, Meat Lovers Pizza, Pepperoni Pizza & White Pizza V

Dessert:

- Bakery Fresh Cookies V

THAT'S A WRAP

| \$36

Composed Salads:

- Mixed Greens & Chef's Toppings with choice of Ranch or Balsamic Vinaigrette Dressings V
- Citrus Balsamic Green Bean Salad & Marinated Zucchini Salad V

Assembled Deli Wraps:

- Shaved Turkey, Applewood Smoked Bacon, Shredded Romaine, Tomato, Swiss Cheese, & Ranch Dressing on a White Tortilla
- Sliced Beef Round, Shredded Cheddar, Mixed Greens, Red Onion, Tomato, Creamy Cucumbers, & Horseradish Sauce on a Jalapeno Tortilla
- Roasted Red Pepper Hummus, Tomato, Red Onion, Grilled Zucchini, & Balsamic Glaze on a Spinach Tortilla VG

Salty & Sweet:

Assortment of Miss Vickie's™ Individual Bags of Potato Chips & Fresh Baked Cookies & Brownies V

MAIN STREET DELI BAR

| \$38

Composed Salads:

- Mixed Greens & Chef's Toppings with Choice of Ranch or Balsamic Vinaigrette Dressings. V
- Tri-Colored Pasta Salad - Fusilli Pasta, Shredded Kale, Artichoke, Red Bed Pepper, Shredded Carrot, Olives, Capers, Red Onion, & Herb Vinaigrette V
- Red Potato Salad - Spicy Brown Mustard, Celery, Scallions & Red Onion V, GF
- Creamy Tarragon Egg Salad & Tuna Salad

Assembled Deli Sandwiches:

- Sliced Pit Ham on a Fresh Pretzel Bun, with Smoked Cheddar, Apple Slaw, & Honey Mustard
- Shaved Pastrami on Marbled Rye with Swiss Cheese & Russian Dressing
- Sliced Turkey on Whole Wheat with Red Grapes, Carrots, Leaf Lettuce, Provolone Cheese, & Olive Oil Mayonnaise

Salty & Sweet:

Assortment of Miss Vickie's™ Individual Bags of Potato Chips, Fresh Baked Cookies & Brownies V

BOXED LUNCHES

| \$27

Freshly Made, Served Chilled with a Whole Fruit, Fresh-Baked Cookie, Individual Bag of Chips, & Bottle of Water. Please Choose Up to **Two** Options for Your Group. Gluten Free & Vegan Options Available Upon Request. Minimum of 15 Guests.

- **Smoked Turkey Sandwich** - Shaved Smoked Turkey, Lettuce, Tomato, Onion, Swiss, Cranberry Relish, Onion Roll
- **Blackened Chicken Breast Wrap** - Blackened 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
- **Grilled Balsamic Glazed Vegetables** - with Spinach Fresh Mozzarella on a Bakery Fresh Parisian Roll V
- **Chicken Greek Salad** - Sliced Grilled Chicken Breast, Kalamata Olives, Tomato, Cucumber, Onion, with a Feta Vinaigrette
- **Chicken Caesar Salad** - Sliced Grilled Chicken Breast, Homestyle Croutons, Shaved Parmesan, with Caesar Dressing

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

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PLATED LUNCH

All Selections Include Fresh-Brewed Lavazza™ Coffee, Iced Tea, & Chef's Choice of Dessert. All Hot Entrées Are Served with House Salad, & Fresh Baked Rolls. Groups Will Have the Choice of **Two** Pre-Selected Entrée Options. Lunch is Served Between the Hours of 11 am & 3 pm. Minimum of 25 Guests.

BLUEBERRY ARUGULA SALAD V, GF	\$21
Arugula, Baby Spinach, Blueberries, Cherry Tomatoes, Avocado, Chickpeas, Feta, Topped with a Fried Tofu Croutons, and a Honey White Balsamic Vinaigrette	
QUINOA SALAD WRAP V	\$22
Cooked Quinoa, Chopped Greens, Shredded Purple Cabbage, Shredded Carrot, Cauliflower, Roasted Pepitas, Red Wine Vinaigrette, on a Spinach Tortilla Wrap and Sriracha Honey Dipping Sauce, with Miss Vickie's™ Sea Salt Chips	
CRANBERRY CHICKEN SALAD WRAP	\$22
Chopped Poached Chicken Breast, Mayo, Celery, Onion, Dried Cranberries, White Tortilla Wrap, with Miss Vickie's™ Sea Salt Chips	
SANTA FE TURKEY WRAP	\$23
Smoked Turkey, Field Greens, Tomato, Red Pepper, Pepper-jack Cheese, Black Beans, Ranch Salsa Sauce, White Tortilla Wrap, with Miss Vickie's™ Sea Salt Chips	
CLASSIC CHICKEN CAESAR SALAD	\$25
Romaine, Garlic Crouton, Shaved Parmesan, Caesar Dressing, with Grilled Chicken Breast	
STUFFED SHELLS V	\$27
Ricotta Mozzarella Stuffed Shells with Smoked Tomato Basil Sauce	
STUFFED ZUCCHINI VG, GF	\$27
Tomato, Peppers, Onions, Chick Peas, Vegan Cheese, Served with Wild Rice Medley	
BOW TIE CARBONARA	\$28
Pancetta, Fresh Basil, Parmesan Cream, & Peas	
STUFFED CHICKEN BREAST	\$30
Chicken Stuffed with Traditional Bread Stuffing, Served with Mashed Potatoes, Gravy, & Chef's Choice of Seasonal Vegetables	
SZECHUAN BEEF	\$32
Thin Slices of Flank Steak Stir-Fried with Bell Peppers, Broccoli, Wild Mushrooms, & Szechuan Sauce, Served over Basmati Rice	
HUNTER STYLE BEEF	\$32
Beef Sirloin, Peppers, Celery, Onion, Mushrooms Stewed with Red Wine Espagnole Sauce, Served over Wide Noodles	
PAN SEARED CHICKEN BREAST GF	\$34
Twin Chicken Breast gently seared with Garlic, Sage, Thyme, Rosemary, Served with Roasted Red Potato Wedges & Chef's Seasonal Vegetable	
THYME ROSEMARY ENCRUSTED SALMON GF	\$41
Fresh Salmon Encrusted in Thyme & Rosemary with Cauliflower & Yukon Potato Puree, Roasted Tomato Blanc, & Roasted Root Vegetables	

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LUNCH BUFFET

Includes Seven Springs Signature Salad Table, Bakery Fresh Rolls, Chef's Choice of Dessert, Fresh-Brewed Lavazza™ Coffee, Lemonade & Iced Tea. Served Between the Hours of 11 am & 3 pm. Minimum of 25 Guests.

TRADITIONAL LUNCH BUFFET

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

| \$29

ITALIAN LUNCH BUFFET

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

| \$34

SOUTH OF THE BORDER

Composed Salad: South West Caesar Salad Chopped Romaine, Cajun Croutons, Shaved Parmesan with Chipotle Caesar Dressing *V*

Build Your Own Fajita Bar:

- Flour Tortillas & Tri-Color Corn Chips *V*
- Cumin Seasoned Beef Cuts, Cumin Seasoned Chicken Breast Cuts *GF*
- Spanish Rice *V, GF*
- Grilled Peppers & Onions, Cilantro Lime Corn Salad, Shredded Lettuce, Shredded Cheddar, Sour Cream Pico de Gallo, Pickled Jalapenos *V, GF*

| \$34

COUNTRY PICNIC

- Baked Beans, Coleslaw *GF*
- Hamburgers, Hot Dogs, Fried Chicken
- Cheddar Cheese, Swiss Cheese, Provolone Cheese *V, GF*
- Leaf Lettuce, Sliced Tomatoes, Shaved Onion, Dill Pickles, Yellow Mustard, Mayonnaise, Ketchup *V, GF*
- Hamburger Buns, Hot Dog Rolls, *Gluten-Free* Sandwich Rolls *V*
- Crispy Potato Chips *V, GF*

Plant Based Options Available Upon Request

| \$37

7 SPRINGS DELI BOARD

Build Your Own Sandwich From the Selections Below:

- Roasted Turkey, Black Forest Pit Ham, Pastrami, Tuna Salad, Red Pepper Hummus *GF*
- Cheddar Cheese, Swiss Cheese, Provolone Cheese *V, GF*
- Leaf Lettuce, Sliced Tomatoes, Shaved Onion, Dill Pickles, Sliced Banana Peppers *VG, GF*
- Roasted Garlic Aioli, Spicy Brown Mustard, Mayonnaise, Ketchup *V, GF*
- Honey Buttered Kaiser Rolls, Parisian Rolls, Croissants, Tortilla Wraps, *Gluten-Free* Sandwich Rolls *V*
- Assorted Miss Vickie's™ Sea Salt, BBQ & Jalapeno Chips *V*

| \$37

SEVEN HEALTHY GREENS & GRAINS

Create Your Own Bowl From the Selections Below:

START | *Pick Your Choice of Grains or Greens:* Five Grain Wild Rice Pilaf, Farro, Quinoa, Mixed Garden Greens, Fresh Spinach **or** Marinated Kale *V*

NEXT | *Pre-Select **Two** Proteins:* Chopped Grilled Chicken Breast, Beef Tips, Salmon Bites, **or** Tofu *GF*

THEN | *Select Your Toppings:* Grilled Mixed Red Peppers, Roasted Broccoli, Corn, Black Beans, Cucumbers, Tomatoes, Spiced Chickpeas, Sliced Olives, Pickled Red Onion, Shredded Sharp Cheddar, Feta *V, GF*

FINISH | *Pre-Select **Three** Sauces to Top it All Off:* Garlic & Lemon Herb Dressing, Greek Dressing, Southwest Ranch, Teriyaki Sauce, **or** Creamy Avocado Sauce

| \$40

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PLATED DINNER SELECTIONS

Served with a Choice of Salad, Chef's Pick of Seasonal Starch & Seasonal Vegetables, Chef's Featured Dessert, & Seven Springs Bakery Classic Rolls. Served with Iced Tea, Fresh-Brewed Lavazza™ Coffee, & Tea. Groups Will Choose **Two** Pre-Selected Entrée Options. Entrée Selections Are Due at Time of Guarantee. Minimum of 25 Guests.

Choice of Salad:

- **House Salad** V - Mixed Greens, Tomato, Onion, Cucumber, Croutons
- **Seven Springs Signature Appalachian Salad** - Baby Spring Mixed Greens with Candied Pecans, Julienne Sweet Red Onion, Sliced Mushroom, and Radish with Locally Sourced Maple Vinaigrette
- **Apple Bleu Cheese Salad** V - Spring Mix with sliced Red Delicious Apples, Smoked Bleu Cheese, Diced Bacon, with a 25-year Aged White Balsamic Dressing

DUET PLATES

FIN & FEATHER GF	\$46
Pan Seared Salmon Fillet with Grilled Marinated Chicken Breast, Finished with Herb Lemon Butter	
PETITE SIRLOIN AND STUFFED SHRIMP	\$59
5oz. Sirloin with Red Wine Demi-Glace Accompanied by Crab Stuffed Shrimp with Lemon Beurre Blanc	
TORNADOS OF BEEF & CHICKEN MARSALA	\$60
Slow Roasted Beef Tenderloin with Wild Mushroom Demi-Glace, Paired with Thin Chicken Cutlets Seared & Topped with Chef's Home-Made Marsala Sauce with Prosciutto, Peppers, & Mushroom	
SURF AND TURF GF	\$80
Broiled Lobster Tail with Drawn Butter Accompanied by a 5oz. Filet Mignon with Wild Mushroom Demi-Glace	

BEEF

SIRLOIN STEAK GF	\$54
Seared 8oz. Sirloin Baseball Cut Sirloin with Wild Mushroom Demi-Glace	
BRAISED SHORT RIB GF	\$56
Braised Short Rib with Pancetta, in a Roasted Mushroom Sauce	
PRIME RIB GF	\$56
Slow-Roasted Prime Rib Served with Au Jus & Horseradish.	
NEW YORK STRIP STEAK GF	\$69
Hand-cut 12oz. Strip Steak with Maitre'd Hotel Butter	
FILET MIGNON GF	\$83
8oz. Tenderloin Steak Grilled with Red Wine Demi-Glace	

SEAFOOD

BROILED SALMON FILET GF	\$45
8oz. Filet of Salmon with Vodka Lemon Herb Glaze	
STUFFED SHRIMP MICHELLE	\$50
Five Jumbo Shrimp Stuffed with Crabmeat, & Topped with Lemon Beurre Blanc	
CRABCAKES	\$54
100% Crab, House-Made Broiled Crab Cakes Served with Lemon & Remoulade	
PESTO CRUSTED SEABASS GF	\$59
6oz. Arugula & Basil Pesto Crusted Filet of Sea Bass with Smoked Tomato Coulis	



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CHICKEN

- HONEY THYME ROASTED CHICKEN THIGH** *GF* | \$36
Roasted Boneless Chicken Thigh Seasoned with a Thyme & Honey Reduction, & Served with a Light Pan Jus.
- HERB & GARLIC MARINATED CHICKEN BREAST** *GF* | \$38
Boneless Breast of Grilled Chicken & topped with a Port Au Jus
- CHICKEN MARSALA** | \$38
Thin Chicken Cutlets Seared & Topped with Chef's Home-Made Marsala Sauce with Prosciutto, Peppers, & Mushroom
- CHICKEN SALTIMBOCCA** *GF* | \$39
Tender Chicken Breast Layered with Savory Pancetta & Fresh Sage, Lightly Sautéed & Finished with a Delicate White Wine Butter Sauce.
- SEVEN SPRINGS SIGNATURE SINATRA** | \$40
Boneless Breast of Chicken Stuffed with Sausage, Fresh Herbs, Roasted Red Pepper, Provolone Cheese, & Topped with Chef's Signature Sherry Cream Sauce
-

PORK & LAMB

- SLOW ROASTED PORK LOIN** *GF* | \$34
Pork Loin Slow Roasted in Molasses & Coffee Rub Topped with Sweet Vidalia Onion Pan Sauce
- GRILLED PORK CHOP** | \$36
Grilled Bone-in Pork Chop with Apple Bourbon Glace
- PETITE LAMB RACK** | \$70
Herb Crusted Spring Lamb Slow Roasted with Mint Jus
-

VEGETARIAN & VEGAN

Pasta Dishes Are Complete & Do Not Include Starch & Vegetable Option.

- PENNE PRIMAVERA** *V* | \$27
Penne Pasta Sauteed with Roasted Vegetables & Choice of Marinara, Parmesan Cream, Or Garlic Aioli
- VODKA RIGATONI** *V* | \$28
Rigatoni Pasta Tossed in a Chef's Signature Pink Crème Vodka Sauce with Diced Tomato, Basil, Onion, & Peas
- WILD MUSHROOM TORTELLINI** *V* | \$29
Creamy Brie & Baked Wild Mushroom Tortellini
- MARINATED PORTOBELLO WITH A BALSAMIC DRIZZLE** *VG* | \$30
Tomato & Onion Marinated Mushroom Caps, Sliced & Topped with a Balsamic Glaze
- VEGAN SHEPHERD'S PIE** *VG* | \$35
A Hearty Mix of Potatoes, Tomatoes, Onions, & Celery, baked with Impossible Meat & Topped with Fluffy Vegan Whipped Potatoes
-

CHILDREN'S PLATES

*Served with Chef's Choice Vegetable, Fruit Cup, Dessert, Iced Tea, & Lemonade. Choice of **One** Pre-Selected Children's Plate. Available for Guests 12 and Under.*

CHICKEN TENDERS AND SMILEY FRIES

PERSONAL CHEESE PIZZA *V*

SPAGHETTI WITH MEATBALLS IN A MARINARA SAUCE

MACARONI & CHEESE *V*

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CHEF'S CURATED DINNER BUFFETS

Includes Seven Springs Signature Salad Station, Home-style Breads, Iced Tea, Fresh-Brewed Lavazza™ Coffee, Hot Tea, & Chef's Assortments of Desserts (Unless Otherwise Specified). Minimum of 35 Guests. Children 12 & Under Dine for Half-Price; Children Under 5 are Complimentary.

TUSCAN TABLE

A Bright & Colorful Spread Featuring a Traditional Panzanella Salad, Fresh Caprese Salad, Tri-Color Cheese Tortellini in a Rich Vodka Cream Sauce. Tender Campanelle Pasta Tossed in Hearty Meatball Marinara, Sicilian Chicken, Buttery Shrimp Scampi, & Green Beans Caramelized with Sweet Balsamic Onions

| \$44

APPALACHIAN TRAIL

Traditional Buttermilk Cucumber Salad, Honey Dijon Roasted Chicken Thigh, Melt-in-Your-Mouth Beef Short Rib, Maple Moonshine Glazed Trout, Savory Impossible Sheppard's Pie, Roasted Fingerling Potatoes, & Squash Medley Finished with an Apple Bread Pudding Topped with a Maple Drizzle

| \$46

SPRING HOUSE

Fresh Tomato & Cucumber Salad, Baked Cod, Lightly Sauteed Lemon Chicken, Slow Roasted Pork with a Dijon Demi-Glace, Sundried Tomato Penne, Vegetable Rice Pilaf, & Tarragon Glazed Carrots

| \$49

MOUNTAIN COOKOUT

Homemade Cole Slaw, Zesty Pasta Salad, & Creamy Red Potato Salad, Barbecue Brisket, Grilled Barbecue Chicken, Grilled, Sliced Roasted Vegetables, Baked Beans, & Sweet Buttered Corn

| \$55

SEVEN SPRINGS ORIGINAL STEAK BARBECUE

Homemade Cole Slaw, Creamy Red Potato Salad, Broccoli Cauliflower Salad, Watermelon Salad with Feta & Cucumbers, 3-Bean Salad, Chef Attended Grilled Tri-Tip Carved Steak Over an Open Pit, St. Louis Barbecue Chicken, Barbecue Spare Ribs, Grilled Baby Portobello Mushrooms, Chemise Potatoes, & Sweet Corn Casserole

| \$71

THE WATER WHEEL - BUILD YOUR OWN BUFFET

| \$55

Includes Seven Springs Signature Station Home-style Breads, Iced Tea, Fresh-Brewed Lavazza™ Coffee, & Hot Tea, & Chef's Assortments of Desserts. Minimum of 35 Guests. Children 12 & Under Dine for Half-Price; Children Under 5 are Complimentary.

Compose Your Own Buffet from the Selections below:

SALADS | *Select Two:* Caesar, House, Spinach Radicchio, George Vermont, **or** Appalachian Salad V

PROTEIN | *Select Two :* Chicken Piccata, Chicken Florentine, Honey Garlic Chicken, Beef Short Rib, Bourbon Beef, Beef Stroganoff, Roasted Pork Loin, Sticky Salmon, Potato Crusted Cod, **or** Trout Almondine

PASTA/VEGETARIAN | *Choose One:* Grilled Portabella Mushroom, Tofu Stir Fry, Pasta Primavera, Quinoa Stuffed Pepper, **or** Fettuccini with Marinara & Alfredo on the side V

STARCH | *Choose One:* Garlic & Herb Mashed Potatoes, Loaded Mashed Potatoes, Roasted Fingerling Potatoes, Quinoa Pilaf, Jasmine Rice, Wild Rice Pilaf, Roasted Sweet Potatoes, **or** Brown Butter & Sage Noodles V

VEGETABLE | *Choose One:* Green Beans with Shallots, Roasted Brussel Sprouts, Maple Glazed Carrots, Roasted Broccolini, California Blend, **or** Sweet Buttered Corn V, GF

BUFFET ENHANCEMENTS

Add a Carving Station to Any Buffet for an Enhanced Experience. Charged Per Person to Your Existing Buffet Counts.

CHEF CARVED TOP ROUND

Slow Roasted Top Round of Beef, Chef Carved & Served, with a Cucumber-Dill Sauce, & Fresh Bakery Rolls

| \$13

CHEF CARVED BEEF TENDERLOIN

Slow Roasted Beef Tenderloin, Chef Carved & Served, with Garlic Aioli, & Fresh Bakery Rolls

| \$16

CHEF CARVED PRIME RIB

Slow Roasted Prime Rib, Chef Carved & Served, with Horseradish, Au Jus, Horseradish Cream, & Fresh Bakery Rolls

| \$21

V=Vegetarian

VG=Vegan

GF=Gluten Free

*Dietary Options Available Upon Request

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SEVEN SPRINGS STATION EXPERIENCE

| \$59

The Dinner Station Experience Includes your choice of Three Entrée Stations & One Dessert Station. Minimum of 50 Guests. Action Stations Require an Attendant, at \$75 Per Attendant, Per Hour for Every 100 guests.

**Limited Availability. Please Contact Your Service Manager for More Information.*

THE GOURMET GRAZE

Imported Cheese Display with Honey, & Mustards *V, GF*
Charcuterie *GF*
Chilled Grilled Marinated Vegetable Platter *V, GF*
House Vegetable Dip *VG*
Bruschetta *VG*
Assorted Olives *VG, GF*
Assorted Dried & Fresh Fruit *VG, GF*
Dark Chocolate Squares *VG, GF*

TASTE OF SICILY

Smoked Chicken Gnocchi: Potato Gnocchi, Roasted Tomatoes, Spinach, & Tossed with Alfredo
Pappardelle Bolognese: Beef Tips in a Red Wine Tomato Sauce with Pappardelle Pasta
White Bean, Radicchio, Fennel, & Orecchiette Pasta with Olive Oil & Chili Flakes *VG*
Rosemary Garlic Focaccia Bread *V*

TASTE OF NEW ORLEANS

Seafood Etouffee: Shrimp, Mussels, Cod, Craw-fish Andouille Sausage in a Rich Creole Sauce with Creamy Risotto. *GF*
Southern Fried Catfish, Cornmeal Breaded with Lemon Caper Aioli *GF*
Cajun Hush-puppies *V*

TASTE OF ATHENS

Sheppard Salad *VG*
Chicken Souvlaki
Shrimp Saganaki
Lemon Rice *VG*

THE FLATBREAD SPREAD

Caprese Flatbread *V*
Grilled Peach, Chicken, & Ricotta
Wild Mushroom & Caramelized Onion *V*
Sausage, Caramelized Onions, & Arugula

ASIAN STREET FOOD

Vegetable Egg Rolls *VG*
Pork Belly Bao Bun
Chicken Teriyaki Skewers
Vegetable Fried Rice *V*

THE SLIDER STOP

Cheeseburger
Pulled Pork
Fried Chicken
Impossible Burger *VG*

BYO... SPUD

Hot Fresh Baked Potatoes *VG*
Impossible Chili *VG*, Pulled Pork, Fried Chicken Bites
Assorted Toppings: Shredded Cheese, Sour Cream, Chives, Roasted Corn, Bacon *GF*
Assorted Sauces Including: Ranch, Buffalo Sauce, Roasted Corn, Gravy, & Butter Spread

TASTE OF THE APPALACHIANS

Moonshine Glazed Brisket
Maple Glazed Salmon Bites *GF*
Warm Braised Cabbage & Apples *VG, GF*
Cornbread *V*

FUEGO FAJITAS

Grilled Carne Asada
Adobo Chicken *GF*
Soft Shell Flour Tortillas *VG*
Toppings Include: Guacamole, Shredded Cheese, Grilled Red & Green Peppers, Sour Cream, Jalapenos, & Cilantro *V, GF*

ANCIENT GRAIN BOWL

Ground Chicken *GF*
Steamed Shrimp *GF*
Sautéed Chickpeas *VG, GF*
Blend of Ancient Grains: Amaranth, Quinoa, Buckwheat, & Millet *VG*
Assorted Toppings: Grilled Mixed Red Peppers, Roasted Broccoli, Corn, Black Beans, Cucumbers, Tomatoes, Spiced Chickpeas, Sliced Olives, Pickled Red Onion, Shredded Sharp Cheddar, Feta *V, GF*

THE SZECHUAN WOK

Udon Noodles *V*
Szechuan Beef
Sesame Chicken
Grilled Tofu *VG*
Stir Fry Vegetables *VG*

DESSERT SELECTIONS

Select One From List Below:

- Classic Petit Fours & Mini Bavarian Dessert Table *V*
- Seven Springs Signature Dessert Station of Assorted Cheesecake, Fruit Pies, Chocolate Cake, & Verrine Selections *V*
- Banana Fosters Station—Classic Banana Foster's Flambé to Order**
- Crepes with Assorted Fillings** *V*

** Requires a Chef Attendant

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HORS D'OEUVRES

Served Hors D'oeuvres can be displayed or butler passed & priced per tray or per person.

SERVED CHILLED

Per tray (50 pcs.)

Bruschetta VG	\$130
Crudité Shooters VG	\$157
Caprese Skewer VG, GF	\$157
Prosciutto Wrapped Asparagus	\$157
Antipasto Skewer	\$157
Pear & Brie Tart V	\$184
Goat Cheese & Onion Tart V	\$184
Cajun Beef Tenderloin GF	\$210
Oysters on Half Shell GF	\$236
Cucumber & Smoked Salmon Canape GF	\$263
Bloody Mary Shrimp Cocktail Shooter GF	\$263

SERVED HOT

Per tray (50 pcs.)

Italian Meatballs *Vegan Option Available	\$130
Spanakopita V	\$130
Asparagus Wrapped in Phyllo V	\$157
Vegetable Spring Rolls VG	\$157
Raspberry & Brie Phyllo VG	\$157
Pork Pot Sticker	\$157
Mini Beef Empanada	\$157
Blackened Chicken Strips with Onion Marmalade	\$210
Barbecue Shrimp & Bacon GF	\$210
Crab Stuffed Mushrooms	\$210
Scallops Wrapped in Bacon GF	\$210
Shrimp Tempura	\$236
Mini-Shrimp Wellingtons Wrapped in Puff Pastry	\$236
Mini Beef Wellington	\$263
Petite Blackened Lamb Chops GF	\$420

DISPLAY PLATTERS

Per Person, Minimum of 50 Guests. 1 Hour of Service.

Portobello Mushroom Carpaccio VG, GF	\$4
Iced Shrimp Cocktail GF	\$4
Smoked Salmon GF	\$4
Fresh Fruit Display VG, GF	\$5
Domestic & International Cheese V, GF	\$5
Ahi Tuna with Seaweed Salad	\$6
Tuscan Charcuterie GF	\$7



DISPLAY STATIONS

Per Person, Minimum of 50 Guests. 1 Hour of Service.

BREAD BOARD	\$13
Assorted Fresh Breads & Artisan Crackers, with Honey Mascarpone Mousse Topped with Fresh Berries, Seasonal Bruschetta, Warm Spinach Dip, & Smoked Salmon Spread	
MIDDLE-EASTERN TAPAS TABLE V	\$15
Assortment of Toasted Pita, Babaganoush, Seasonal Hummus, Couscous, Chickpea Salad, Grape Leaves, & Assorted Marinated Olives	
TAILGATERS BOARD	\$19
Loaded Potato Skins, Sweet Bourbon Barbecue Boneless Wings, Buffalo Cauliflower Bites, Jalapeño Poppers, Corn Fritters, Hot Honey Dip, Celery, & Carrot Sticks	

LATE NIGHT SNACKS

Per Tray (50 Pieces) Available from 8 pm to 11 pm.

Cheese Quesadillas V	\$147
Mini Pierogis with Toppings	\$157
Mini Three Cheese Grilled Cheese V	\$157
Warm Pretzel Sticks VG	\$157
Pizza Flatbreads	\$157
Boneless or Bone In Chicken Wings	\$157
Choice of: Buffalo, Garlic or Barbecue Sauce	
Chicken Quesadillas	\$184
Crispy Chicken Sliders	\$263
Cheeseburger Sliders	\$263



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HOSPITALITY SERVICE

HOSTED BAR OPTIONS

All Hosted Bar Options Listed Below Are Charged Per Guest

TRADITIONAL BEER, WINE, & SODA BAR

| \$15 for the First Hour - \$11 for Each Additional Hour

Wine Select Three: Cardiff Chardonnay, Canyon Oaks White Zinfandel, Villa Brici Pinot Grigio, Canyon Oaks Moscato, Canyon Oaks Merlot, Cardiff Cabernet Sauvignon, & Avia Pinot Noir.

Beer Select Three: Bud Light, Coors Light, Miller Lite, IC Light, Michelob Ultra Goose IPA, Yuengling, Angry Orchard, & White Claw

PREMIUM BEER, WINE, & SODA BAR

| \$17 for the First Hour - \$13 for Each Additional Hour

Wine Select Four: Castle Rock Chardonnay, Castle Rock Rose, Castle Rock Sauvignon Blanc, Washington Hills Riesling, Kaleu Malbec, Castle Rock Cabernet Sauvignon, & Castle Rock Pinot Noir.

Beer Select Four: Miller Lite, Bud Light, Coors Light, IC Light, Michelob Ultra, Blue Moon, Corona, Yuengling, Goose IPA, Heineken, New Belgium Fat Tire, New Belgium Juicy Haze, Stella Artois, Angry Orchard, & White Claw

TRADITIONAL BAR

| \$19 for the First Hour - \$14 for Each Additional Hour

Spirits: Bacardi Rum, Captain Morgan Rum, Beefeater Gin, Skyy Vodka, Canadian Club Whiskey, Jack Daniel's Tennessee Whiskey, Jim Beam Bourbon, Dewar's Scotch, Altos Plata Tequila, Kahlua, & Peach Schnapps

Wine Select Three: Cardiff Chardonnay, Canyon Oaks White Zinfandel, Villa Brici Pinot Grigio, Canyon Oaks Moscato, Canyon Oaks Merlot, Cardiff Cabernet Sauvignon, & Avia Pinot Noir.

Beer Select Three: Bud Light, Coors Light, Miller Lite, IC Light, Goose IPA, Shock Top, Yuengling, Angry Orchard, & White Claw

PREMIUM BAR

| \$21 for the First Hour - \$16 for Each Additional Hour

Spirits: Bacardi Rum, Captain Morgan Rum, Bombay Sapphire Gin, Titos Vodka, Grey Goose Vodka, Crown Royal Whiskey, Jack Daniel's Tennessee Whiskey, Makers Mark Bourbon, Glenlivet 12 year Scotch, Jameson Irish Whiskey, Altos Plata Tequila, Kahlua, Baileys, & Peach Schnapps.

Wine Select Four: Castle Rock Chardonnay, Castle Rock Rose, Castle Rock Sauvignon Blanc, Washington Hills Riesling, Kaleu Malbec, Castle Rock Cabernet Sauvignon, & Castle Rock Pinot Noir.

Beer Select Four: Miller Lite, Bud Light, Coors Light, IC Light, Michelob Ultra, Blue Moon, Corona, Yuengling, Goose IPA, Heineken, New Belgium Fat Tire, New Belgium Juicy Haze, Stella Artois, Angry Orchard, & White Claw

WINE POUR ENHANCEMENT

Add on a Wine Pour to Your Existing Bar Selection. Charged Per Guest, for One Pour with Dinner Service.

Traditional Wine Selections | \$9

Premium Wine Selections | \$11

NON-HOSTED BARS

Hospitality Bars May be Arranged for Individuals to Purchase Beverages. There is a Minimum Spend of \$300 Per Every Two Hours for Non-Host Bars. In the Event the Minimum Spend is Not Met, the Group Account or Host for the Evening Will be Assessed the Difference.



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IMPORTANT INFORMATION

PRICING, TAXES AND SERVICE FEES

All prices within the menu are subject to an 22% gratuity/service charge & applicable sales tax (currently 6%). If your group is sales tax exempt, a copy of your Pennsylvania sales tax exemption certificate must be received at the time of contract (minimum of 1 month prior to your function to insure your proper billing). Due to uncontrollable market increases & economic conditions, food & beverage prices are subject to change.

GUARANTEES

Seven Springs requires a guaranteed guest count 21 days prior to the function. Excess food remains the property of Seven Springs. An increase in guest count of more than 3% of the guarantee within 14 days will be subject to an additional 25% per person surcharge to the price of any menu/item. An increase in guest count beyond 3% of the guarantee is subject to a possible substitution of menu/item based on product availability.

MENU SELECTION

To provide the availability of your selection, we request that all menu selections be provided at least four weeks (28 days) prior to your function. Menu pricing is based on you choosing one entrée for the entire group. In the event two Entrées are requested, an additional fee will apply, with appropriate guarantees being received for both Entrées. To ensure the serving of the appropriate entrée to your guests for plated meals, we ask that your guests be provided with a color-coded ticket or other form of identification for our wait staff. We will be happy to work with you with any requests for special dietary needs.

BEVERAGE AND CATERING POLICY

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

SENSORY INCLUSION

Seven Springs Resort recognizes that we may have some guests with sensory sensitivities. Our team would be happy to accommodate these guests with modifications & inclusion. If you have a guest joining us with sensory processing needs, please contact your Conference Service Manager for additional accommodation options.

SPECIAL DIETARY REQUESTS

Seven Springs Resort recognizes that we will have guests with dietary allergies & requests. Our catering menu has Vegetarian & Vegan items marked accordingly. At your event function, food items will be marked vegetarian, vegan, & gluten-free. Additional dietary needs can be accommodated by simply providing your Catering Manager the guest name & dietary restriction at 21 days out when your guaranteed counts are due.

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