

Springdale Golf Club

1895 Clubhouse Drive
Princeton, NJ 08540
(609)921-8790

Hors d'oeuvre List

(2 dozen minimum per selection)

Choice of:

- | | | |
|--------------------------|--|-----------|
| <input type="checkbox"/> | Assorted bruschetta | \$13 doz. |
| <input type="checkbox"/> | Reuben on rye bread | \$17 doz. |
| <input type="checkbox"/> | Coney Island pigs in the blanket or Mini hot dogs
(with sauerkraut and mustard) | \$17 doz. |
| <input type="checkbox"/> | Assorted tartes | \$24 doz. |
| <input type="checkbox"/> | Jumbo shrimp cocktail | \$20 doz. |
| <input type="checkbox"/> | Jumbo lump crab cakes | \$20 doz. |
| <input type="checkbox"/> | Chicken satay | \$20 doz. |
| <input type="checkbox"/> | Spanakopita | \$21 doz. |
| <input type="checkbox"/> | Baked crab and artichoke | \$24 doz. |
| <input type="checkbox"/> | Crispy coconut shrimp chopstick | \$26 doz. |
| <input type="checkbox"/> | Raspberry brie puff | \$28 doz. |
| <input type="checkbox"/> | Grilled scallop with hoisin orange glaze skewer | \$28 doz. |
| <input type="checkbox"/> | Scallops in bacon | \$28 doz. |
| <input type="checkbox"/> | Beef canapé with horseradish mayo | \$32 doz. |
| <input type="checkbox"/> | Wild mushroom beggars purse | \$28 doz. |
| <input type="checkbox"/> | Potato pancakes | \$10 doz. |
| <input type="checkbox"/> | Swedish meatballs | \$12 doz. |
| <input type="checkbox"/> | Sweet and sour meatballs | \$12 doz. |
| <input type="checkbox"/> | Vegetable pot stickers | \$16 doz. |

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Buffet Style Stations

(Packages based on a minimum of 30 guests)

- Springdale Seafood Display:** \$23 per person
Jumbo shrimp, clams, oysters and crab claws served with cocktail and rémoulade sauces

- Fresh Fruit, Cheese and Crudités Display:** \$7 per person
Raspberry baked brie, garnished with fruit, crackers, french bread and a beautiful assortment of vegetables

- Mediterranean Tapas Table:** \$9 per person
Artichoke salad, moroccan chickpea salad, marinated feta cheese, roasted peppers with oregano dressing, balsamic roasted mushrooms, grape leaves, olive medley, marinated vegetables, preserved lemon hummus and pita chips

- Roasted Tenderloin Carving Station:** \$285 per 12 to 15 guests*
Served with mini rolls, horseradish mayo, chutney

- Roasted Turkey Carving Station:** \$200 per 15 to 18 guests*
Hand carved turkey served with mini rolls, cranberry sauce, mayo and mustard

- Pasta Station:** \$14 per person*
Penne and bowtie pasta cooked to order with a choice of vodka sauce, marinara sauce or basil pesto

- Philly Cheese Steak Station:** \$8 per person* (Chicken and beef \$10 per person)
Made to order philly cheese steaks made with chicken or beef, sautéed onions, hot peppers, melted cheddar and provolone cheese

- Grilled Quesadilla Station:** \$8 per person* (Chicken, beef and vegetable \$10 per person*)
 - Chicken / Vegetable
 - Beef / Vegetable
 - Chicken / Beef / VegetableGarnished with tomato-salsa, guacamole and sour cream

* A \$100 Chef's fee applied for each chef attended service.

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Buffet Style Stations

(continued)

(Packages based on a minimum of 30 guests)

- **Viennese Table:** \$7 per person
Assortment of petite pastries to include cream puffs, éclairs, mini cheesecakes, and fresh baked cookies
- **Chef's Dessert Table:** \$12 per person
An assortment of cakes, tortes, seasonal fruit and whipped cream
- **Ice Cream Sundae Bar:** \$7 per person*
Vanilla, chocolate and strawberry ice cream presented with hot fudge, assorted toppings, whipped cream and fresh baked cookies
- **Fresh Fruit Display:** \$7 per person
- **Coffee, Tea and Iced Tea:** \$3 per person

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Plated Dinner Selections

All entrees served with choice of salad,
vegetable, starch, rolls and butter,
dessert and fresh brewed coffee and tea
(Packages based on a minimum of 30 guests)

Entrees

Fish

Atlantic Salmon

\$46 per person

(choose your presentation)

- Sweet roasted garlic citrus crust with citrus beurre blanc
- Caramelized red onion marmalade with mustard vinaigrette
- Porcini mushroom crust with smoked tomato relish
- Herb marinated, citrus leek beurre blanc

Beef

Filet Mignon or New York Strip

\$59 per person \$57 per person

(choose your presentation)

- Roasted shallot and bacon confit with demi-glace
- Wild mushroom demi-glace
- Caramelized shallot and cabernet sauce
- Spiced rubbed and garnished crispy fried onions

Chicken

French Chicken Breast

\$44 per person

(choose your presentation)

- Herb mustard crust with roasted red pepper beurre blanc
- Wild mushroom bourbon demi-glace with green peppercorns and shallots
- Champagne mustard sauce with sun-dried tomatoes, mushrooms and artichokes
- Caramelized balsamic glaze, marinated tomatoes and caramelized onions

Surf and Turf

Choice of:

- Petite filet with grilled shrimp \$62 per person
- Petite filet with a broiled maryland style crab cake \$64 per person
- Petite filet with a broiled lobster tail market price
served with drawn butter and lemon

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Plated Dinner Selections

(continued)

(Packages based on a minimum of 30 guests)

Salad

Choice of one:

- Romaine, marinated tomatoes, feta cheese, cucumbers, artichoke hearts, greek vinaigrette
- Baby arugula, fresh strawberries, ch?vre, honey roasted pecans, port wine and cracked black pepper vinaigrette
- Classic caesar salad, shaved romano, croutons
- Fresh tomato, mozzarella, basil vinaigrette

Vegetable

Choice of one:

- Saut?ed vegetable medley
- Roasted carrots
- French beans with sun-dried tomatoes
- Roasted asparagus

Starch

Choice of one:

- Roasted garlic mashed potatoes
- Wild rice blend with fresh thyme
- Parmesan roasted baby potatoes with fresh herbs
- Scalloped potatoes

Dessert

Choice of one:

- Individual mixed berry shortcake, lemon cr?me anglaise
- Milk chocolate praline crunch mousse
- Orange cr?me br?l?e
- Individual apple cobbler with vanilla ice cream
- Brownie sundae, vanilla ice cream

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Premium Grill Dinner

(Packages based on a minimum of 30 guests)

From the Grill

Choice of two:

- Grilled rib eye steak \$44 per person
- Herb grilled salmon \$36 per person
- Marinated chicken breast \$32 per person

Vegetable

Choice of one:

- French bean stir fry
- Asparagus medley
- Sautéed broccoli with garlic and romano cheese
- Oriental vegetable stir fry

Starch

Choice of one:

- Wild rice blend
- Herb scented orzo pilaf
- Rosemary roasted potatoes
- Steak-cut oven roasted potatoes

Salad Table

Mixed greens tossed salad with choice of two dressings
Rolls and butter

Dessert

Sliced fruit tray
Cookies and brownies

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Buffet Style Dinners

(Packages based on a minimum of 30 guests)
\$42 per person choice of one

Dinner Station:

Chicken Breast

- Wild mushroom bourbon demi-glace with pepper corns and shallots
- Marinated tomatoes, caramelized onions, and caramelized balsamic glaze
- Champagne mustard sauce with sun-dried tomatoes, mushrooms and artichokes
- Caramelized citrus crust with orange caper veloute

Salmon

- Lemon thyme crust with tomato and leek sauce
- Herb marinated, pan seared, citrus leek beurre blanc
- Horseradish crust, vodka and dill beurre blanc
- Porcini mushroom crust with tomato relish

Salad Station

Assorted grilled vegetables, mixed green salad with choice of two dressings, marinated mushrooms, tomato and mozzarella with fresh basil and aged balsamic, dinner rolls and butter

Pasta choice of one:

- Bowtie carbonara
- Penne with vodka sauce

Vegetable choice of one:

- Roasted carrots
- French beans and sundried tomatoes
- Roasted asparagus
- Oriental vegetable stir fry

Starch choice of one:

- Twice baked red potatoes
- Roasted fingerling potatoes
- Wild Rice
- Scalloped potatoes

Dessert choice of one:

- Sliced fruit tray
- Cookies and brownies

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Plated Luncheon Selections

All entrees served with choice of starter,
rolls & butter, dessert & fresh brewed coffee and tea
(Packages based on a minimum of 30 guests)

Main

choice of one:

Quiche

\$19 per person

- Quiche lorraine with mixed greens, sliced tomato, red onion with a roasted shallot vinaigrette
- Vegetarian quiche with mixed greens, sliced tomato, red onion with a roasted shallot vinaigrette

Grilled Salmon Salad

\$23 per person

- Herb grilled salmon over mixed greens with grilled vegetable, kalamata olives and tzatziki dressing

Crab Cake Salad

\$26 per person

- Maryland style crab cake over baby frisee, grape tomatoes, cucumbers, red onion old bay dressing

Pan Seared Chicken Breast

\$23 per person

- Caramelized balsamic glaze, marinated tomatoes and sautéed onions and roasted asparagus

Pan Seared Salmon

\$25 per person

- Herb marinated, citrus leeks beurre blanc and roasted asparagus

Starter

Choice of one:

- Caesar salad with shaved romano
- House salad
- Soup of the day
- Gazpacho (seasonal)
- Fresh fruit salad

Dessert

Choice of one:

- Chocolate lava cake
- Cookies and brownies plate
- Mixed berry shortcake
- Lemon tart with whipped cream

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Buffet Style Luncheon

All lunch buffets served with brewed iced tea,
lemonade, fresh brewed coffee and tea
(Packages based on a minimum of 30 guests)

Deli Lunch

\$24 per person

Soup of the day
Tossed garden salad
Coleslaw
Pasta salad
Tuna salad
Egg salad
Sliced roasted turkey
Sliced smoked ham
Sliced roast beef
Assortment of deli breads and rolls
Condiments
Chocolate chip cookies and brownies

Barbeque Lunch

\$26 per person*

Coleslaw
Macaroni salad
Potato salad
Hot dog chili
Grilled hot dogs
Grilled chicken
Hamburgers
Onion rings
Condiments
Fresh fruit salad
Cookies and brownies

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Buffet Style Luncheon

(continued)

(Packages based on a minimum of 30 guests)

The Tower

\$28 per person

Hot Food Station choice of:

Chicken Breast

(choose your presentation)

- Sundried cherries, toasted almonds, lemon caper beurre blanc
- Marinated tomatoes, caramelized onions, and caramelized balsamic glaze
- Honey balsamic roasted shitake mushroom butter sauce
- Herb mustard crust with roasted red pepper puree

Salmon

(choose your presentation)

- Lemon thyme crust with tomato and leek sauce
- Oriental black bean ginger glaze with mango chutney
- Fresh herb crust with lemon caper beurre blanc
- Mediterranean plum tomato and greek olive relish

Salad Station

Assorted grilled vegetables, mixed green salad with choice of 2 dressings, marinated mushrooms, tomato and mozzarella with fresh basil and aged balsamic, dinner rolls and butter

Vegetable choice of:

- French bean stir fry
- Asparagus medley
- Sautéed broccoli with garlic and Romano cheese
- Oriental vegetable stir fry

Starch choice of:

- Wild rice
- Herb scented orzo pilaf
- Rosemary roasted potatoes
- Twice baked red potatoes

Dessert choice of:

- Sliced fruit platter
- Cookies and brownies

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Buffet Style Brunch

(Packages based on a minimum of 30 guests)

\$19 per person

Orange juice
Fresh brewed coffee and tea
Scrambled eggs
Home fries
Bacon
Sausage
Bagels, muffins, danish
Sliced fruit

Omelets made to order*

\$22 per person

Add one:

\$165 each

(Serves 12 guests)

- Smoked salmon display
- Poached salmon display

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Buffet Style Breakfast

(Packages based on a minimum of 30 guests)

Breakfast choose one:

- Masters:** \$7.95 per person
Orange and tomato juices, assorted muffins and miniature pastries, a variety of preserves, marmalade and butter, fresh brewed coffee and tea
- US Open:** \$10.95 per person
Orange and tomato juices, assortment of muffins, bagels and miniature pastries, a variety of preserves and marmalade, butter and cream cheese, fresh brewed coffee and tea
- PGA Championship:** \$12.95 per person
Orange and tomato juices, assorted sweet breakfast breads, croissants and assorted miniature pastries, granola and yogurt, sliced fresh fruit, a variety of preserves and marmalade, fresh brewed coffee and tea

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Beverage Service

(Packages based on a minimum two hour service)

Choose one:

President's Cup
\$23 per person*

Springdale house
wines by the glass

Premium
brand cocktails

Imported and
domestic beer

Non-alcoholic
beverages

Governor's Cup
\$18 per person*

Springdale house
wines by the glass

Springdale house
brand cocktails

Domestic beer

Non-alcoholic
beverages

Ryder's Cup
\$16 per person*

Springdale house
wines by the glass

Domestic beer

Non-alcoholic
beverages

Open Bar Based On Consumption

***A \$3 per person charge will be added for each additional hour of bar service**

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Bottled Wine

Subject to availability

White

Chardonnay, Nathanson's Creek, CA '08	\$20
Pinot Grigio, Torresella, IT '08	\$20
Pino Blanc, Jean Baptiste Adam, FR '06	\$24
Chardonnay, Sonoma Cutrer RRR, CA '06	\$36
Sancerre, Beau Roy, FR '07	\$28
Sauvignon Blanc, Forefathers, NZ '08	\$28
Chardonnay, La Crema, CA '07	\$32
Chardonnay, DeLoach RRV, CA '06	\$21
Sauvignon Blanc, Groom, AU '08	\$29
Chassagne Montrechet, Philippe Collin, FR '06	\$63
Gewurtztraminer, Lucien Albrecht, GE '04	\$28
Pinot Grigio, Santa Margherita, IT '07	\$38

Red

Cabernet, Liberty School, CA '06	\$25
Cabernet, Markham, CA '05	\$41
Montepulciano, Valle Reale San Calisto, IT '05	\$48
Pinot Noir, DeLoach, CA '06	\$36
Pinot Noir, Lynmarr RRV, CA '06	\$56
Merlot, Chelsea Goldschmidt, CA '07	\$28
Pinot Noir, Adelsheim, OR '07	\$45
Shiraz, Cape Barren, AU '04	\$100
Cabernet, Coppermine Road, AU '05	\$36
Shiraz, Cederberg, AU '04	\$40
Cabernet, Sterling, CA '05	\$25
Cabernet, Clos Du Bois, CA '06	\$33
Cabernet, Katherine Hall, CA '05	\$59
Malbec, Catena, AR '06	\$35
Travaglini, Gattinara, IT '03	\$51
Taurasi, Radici, IT '04	\$64
Shiraz, John Duval "Entity", AU '06	\$54
Tempranillo, Ribera Del Duero Reserva, SP '01	\$45
Shiraz, Henry's Drive, AU '05	\$59
Cabernet, Shafer "One Point Five", CA '06	\$100
Cabernet, Plumpjack, CA '06	\$110

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Service

Chef per station	Bartender (ea)	Wait staff (ea)	Floral arrangements and decorating market price
\$100 per station	\$25 per hour	\$20 per hour	

Room Selection

Annex only \$250	Dining room \$500	Grill room \$450
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Equipment Rental

<input type="checkbox"/> Dance floor (12x24) \$500	<input type="checkbox"/> Podium (table mounted) \$25	<input type="checkbox"/> Projector screen \$50	<input type="checkbox"/> Linen TBD
<input type="checkbox"/> 72" Round table (ea) \$40	<input type="checkbox"/> Folding chair (ea) \$4	<input type="checkbox"/> 8' Banquet table (ea) \$30	

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Golf

Outing:

\$ Per person

Includes:

- Greens fee
- Carts fee
- Practice facilities
- Locker room services
- Pro shop services

Beverage and snack stations on the course*

2 Stations \$12 per person

Beverages:

- Poland spring water
- Assorted gatorades
- Coke
- Diet coke
- Budweiser
- Miller lite

Snacks:

- Granola bars
- Trail mix
- Potato chips
- Pretzels

*** A \$120 Roving cart fee applied for on the course service.**