

Shower Served Lunch

\$27/PER PERSON PLUS 6% TAX & 20% GRATUITIES



APPETIZERS (CHOICE OF ONE)

SPRING MILL HOUSE SALAD

Mixed Garden Greens, Tomatoes, Cucumbers,
Carrots with choice of Dressing

SOUP

Chicken & Rice, Cream of Broccoli, Potato Leek
or Minestrone

FRESH FRUIT CUP

Seasonal Fresh Fruit & Berries

DESSERT

CHOICE OF FRENCH VANILLA ICE CREAM OR RASPBERRY SORBET

*(Client Provides Cake or Spring Mill Can Supply a Cake –
See Banquet Manager for Details)*

BEVERAGES

Assorted Sodas, Diet and Regular, Iced Tea, Tea, Coffee
with Condiments

ADD-ON OPTIONS

MIMOSAS

\$65/Per Gallon plus 20% Gratuity

WINE STATION

\$21/Per Carafe plus 20% Gratuity

ENTRÉES

(CHOICE OF TWO)

SEAFOOD CREPES

Two Seafood Crepes,
Mornay Sauce over Rice
with Vegetable Medley

FLOUNDER FLORENTINE

Spinach Stuffed Flounder, Seafood Sauce

SPINACH LASAGNA ROLL UP

Spanish Stuffed Flounder Seafood Sauce

CREPES ALA REIN

Two Chicken and Spinach Crepes Supreme Sauce
over Rice with Vegetable Medley

CHICKEN MARSALA

Breast of Chicken, Sautéed Mushrooms in Marsala Wine
Sauce

CHICKEN FRANCAISE

Breast of Chicken Dipped in Egg Lemon Caper Sauce

GINGER CRUSTED TILAPIA

Seafood Sauce

*(All Entrées Include Potato Du Jour & Seasonal Vegetable
Unless Noted)*

MAITRE D' FEE \$ _____ COATROOM \$ _____

(\$50.00 Service Fee for Guarantees of 50 Guests or Less)

Includes: Your Choice of Colored Linens and Napkins, Votive Candles