

SPRING FOREST 2 CATERING MENU

Full Catering Menu Options

Breakfast

Boxed Lunches

Deli Sandwich Buffets

Hot Luncheon Buffets

Signature Buffets

Appetizers

A La Carte

Desserts/Beverages

Breakfast Catering Menu

Bakery Fresh

An assortment of Fresh Breakfast Pastries with Fresh Fruit Salad, Muffins, and all condiments and Utensils

French Breakfast

Vegetable and Cheese Pan Quiche, Hickory Smoked Bacon, Breakfast Sausage, Croissants, Fresh Sliced Fruit with Honey Yogurt Dipping Sauce, and all condiments and utensils

Lumberjack Breakfast

Biscuits and Sausage Gravy, Scrambled Eggs, Bacon, Oven Potatoes, and all condiments and utensils

Quick Breakfast

Assorted Breakfast Sandwiches on English Muffins, Breakfast Burritos, Fresh Fruit Kabobs, Assorted Juices, and all condiments and utensils

Scrambled Egg Supreme

Scrambled Eggs, Hickory Smoked Bacon, Breakfast Sausage, Oven Potatoes Muffins or Croissants, and all the condiments and utensils

Standard Box Lunch

Roast Beef, Krakus Ham, Turkey Breast, Corned Beef, or Honey Baked Ham served on a fresh bakery bread with Swiss and Cheddar Cheeses

Professional Box Lunches

American Box Lunch

Smoked Ham, Turkey, and Roast Beef on a French roll with lettuce, tomato, Swiss and Cheddar Cheeses, mustard and mayo on the side

Gourmet Box Lunch

Smoked Turkey and Pastrami on grilled garlic bread with Provolone Cheese, lettuce, and tomato basil dressing served on the side

Grilled Vegetable Box Lunch

Marinated Eggplant, Zucchini, Yellow Squash, Red and Green Peppers, with Muenster and Cheddar Cheese, and Balsamic Vinaigrette on a Ciabatta Roll

Italian Box Lunch

Salami, Cappelletti, and Mortadella on Italian bread with Mozzarella and Provolone cheese, lettuce, onion, pepperoncini peppers, and tomato basil dressing served on the side

Executive Box Lunches

Chipolte Grilled Chicken Wrap

Lime and Spice Marinated Chicken, Chipolte Mayo, lettuce, tomato, and Cheddar Cheese

Grilled Chicken Caesar Wrap

Fresh Grilled Chicken Breast with Romaine Lettuce, Shredded Romano Cheese and Caesar Dressing

Sliced Sirloin Steak

with romaine lettuce, tomato, Ranch Dressing, and Bermuda onion

Smoked Turkey Club Wrap

Smoked Turkey, Bacon, and Swiss cheese, lettuce tomato, and mayo

Sandwich Trays

Sandwich Tray Buffet

Homemade Roast Beef, Smoked Turkey and Hickory Smoked Ham on Egg Wash and Whole Wheat Kaiser Buns with Accompaniment and Dessert (8 Person Minimum)

Soup & Sandwich Buffet

Assorted Croissant Sandwiches with Homemade Soup de Jour and Tossed or Caesar Salad

Sandwich Bar

Choose 3 Meats

Chicken Breast

Egg Salad

Homemade Roast Beef

Krakus Ham
Marinated Grilled Vegetables
Smoked Ham
Smoked Turkey
Tuna Salad
Turkey Breast

Also includes:

Swiss and Cheddar Cheeses,
Fresh Bakery Bread (white, whole wheat, marble rye, and assorted rolls),
Choice of accompaniment and dessert and all utensils

Condiment tray includes lettuce, tomato, sliced dill pickle, red onion, yellow and dijon mustard and mayonnaise

Submarine Sandwiches

3 Foot Sub (Feeds 8-10)

American Sub

Smoked Ham, Turkey, and Roast Beef with Swiss and Cheddar Cheeses,
lettuce, tomato, and mayo

Gourmet Sub

Smoked Turkey and Pastrami on Grilled Garlic Bread, with Provolone
Cheese, lettuce, Italian Dressing and Tomato Basil Dressing

Grilled Vegetable Sub

Marinated and Grilled Eggplant, Zucchini, Yellow Squash, Mushrooms,
Green and Red Pepper on grilled garlic bread, with shredded Mozzarella

and Provolone Cheeses, lettuce, tomato basil dressing and balsamic vinaigrette

Italian Sub

Mortadella, Cappelletti, and Salami with Mozzarella and Provolone Cheeses, Tomato Basil Dressing, lettuce and onion

All subs either whole or “cut and trayed”

Hot Luncheon Buffets

All Buffets have a 12 person minimum unless otherwise stated

Bella Dia Italian Buffet

Chicken Vesuvio with Roasted Potatoes, Eggplant Parmesan, Caesar Salad, Italian Style Green Beans, and an Assortment of Italian Dinner rolls, and utensils

(15 person minimum)

Elegant Brunch Menu

Assorted Tea Sandwiches including: sesame-crust chicken salad, smoked salmon, curried egg salad, goat cheese and chive, Orzo Pasta Salad, Mixed Green Salad with toasted almonds & dried cranberries, Shrimp Skewers, Bruschetta Tray, Sirloin Kabobs & Small Chicken Kiev
(25 person minimum)

El Paso Luncheon

BBQ Pork Chops or BBQ Pulled Pork, Broasted Chicken, BBQ Baked Beans, Cole Slaw, Corn Cobettes, Cheddar and Jalapeño Cornbread, or Mini Kaiser Buns

Fall Harvest Luncheon

Roasted Tom Turkey (whole or sliced), Stuffing, Mashed Potatoes, Choice of Vegetable, Dinner Rolls with Butter, Cranberry Sauce, and Utensils

(20 person minimum)

Hawaiian Luau Menu

BBQ Pulled Pork or Honey Baked Ham, Teriyaki Chicken or Ginger and Lemon Chicken, Polynesian Rice, Thai Salad with Peanut Dressing Fruit Salad, and Mini Buns or Dinner Rolls

Italian Lunch

Baked Mostaccioli, Chicken Oreganato or Italian Sausage and Peppers, Caesar Salad, French Rolls, and Utensils

Lunch in Moscow

Beef Stroganoff with Buttered Noodles or Chicken Kiev with Rice Pilaf, Choice of Vegetable, Caesar Salad, Dinner Rolls with Butter, and Utensils

Mexican Fiesta

Steak and Chicken Fajitas, Spanish Rice, Refried Beans, Flour Tortillas, Shredded Cheese, Lettuce, Tomato, Salsa, Sour Cream, and utensils.

Milanese Luncheon

Chicken Breast Vesuvio or Chicken Breast Marsala, Roasted Rosemary Potatoes, Italian Style Green Beans, Antipasto Green Salad or Caesar Salad, and Garlic Bread

Oktoberfest Menu

Beer Basted Bratwurst, Baked Chicken, Dumplings with Gravy, Sauerkraut, Creamy Cucumber Salad, Fresh Bratwurst Buns, and stone ground mustard

The Ladies-Who-Lunch-Brunch

Mini croissant Sandwiches, Vegetable and Cheese Quiche, Bagel and Muffin Tray, Fruit Platter, Choice of Cold Salad, and all condiments and utensils

(20 person minimum)

Warsaw Luncheon

Slow Roasted Prok Loin, Sweet and Sour Red Cabbage, Mashed Potatoes or Dumplings, Choice of Vegetable, and Creamy Cucumber Salad

Custom Deluxe Buffet

*Includes dinner or French roll, all plates and utensils
(20 person minimum)*

Choose 1 menu item from each group

Group 1

BBQ Chicken

Broasted Chicken

Chicken Oreganato

Roasted Rosemary Chicken

Group 2

Baked Honey Ham

Grilled Pork Chops (BBQ or Grecian)

Italian Beef

Italian Sausage Vesuvio

Polish Sausage

Roast Beef and Gravy

Roast Pork and Gravy

Group 3

Buttered Parsley Noodles
Mostaccioli with Meat or Marinara Sauce
Pasta Primavera
Rice Pilaf
Roasted Potato Wedges

Group 4

Antipasto Salad
Caesar Salad
Creamy Cucumber Salad
Fresh Vegetable Tray with Dip
Greek Salad
Kidney Bean Salad
Three Bean Salad
Tossed Salad

Group 5

Baby Red Potatoes
Baked Beans
Buttered Baby Carrots
Green Beans Almandine
Mashed Potatoes
Vegetable Medley

Company Picnic Grill Menu

Quarter Pound Hamburgers, Hot Dogs, Watermelon Slices, All Buns and Condiments

Choose 1:

Choose 2:

German Beer Bratwurst

Grecian Pork Kabobs

Grilled Chicken Kabobs

Italian Sausage

Polish Sausage

Baked Beans

Cole Slaw

Corn Cobbettes

Pasta Salad

Potato Salad

Tossed Salad

Requires grill rental (each) and service (per server per hour). Seasonal only.

Custom Signature Buffet

Minimum 12 Guests

Includes bread rolls, butter, all condiments and utensils

Choose 1 menu item from each group

Entrée

Beef Stroganoff with Buttered Parsley Noodles (no starch)

Chicken Kiev

Chicken Stew en Croute

Chicken Tetrazinni

Italian Sausage Vesuvio

Lasagna (no starch)

Pepper Steak

Portabella Mushroom Ravioli with Tomato Cream Sauce (no starch)

Roast Pork and Gravy

Yankee Pot Roast

Starch

Baby Red Potatoes

Baked Beans

Dumplings

Mashed Potatoes

Rice Noodles

Rice Pilaf

Roasted Potato Wedges

Stuffed Shells

Vegetable

Corn with Roasted Red Peppers
Green Beans Almandine
Peas and Carrots
Vegetable Medley

Salad

Antipasto Lettuce Salad
Caesar Salad
Creamy Cucumber Salad
Greek Salad
Mixed Greens Salad
Tossed Salad

Hot Appetizers

Baked Cheese Ravioli with Marinara Sauce

40 Pieces

Buffalo Chicken Tenders

Cocktail Meatballs

Call / Call

Half Pan / Full Pan

BBQ, Marinara, or Swedish Style

Grilled Shrimp Skewers

30 Pieces

Grilled Teriyaki Chicken Kabobs

36 Pieces

Mini Reuben Sandwich Tray

46 Pieces

New Potatoes Stuffed with Bacon and Cheese

40 Pieces

Quesadilla Tray

48 Pieces

Sirloin and Vegetable Kabobs

36 Pieces

Stuffed Jumbo Mushroom Caps

40 Pieces

Sausage, Cheese and Herb, Florentine, or Blue Cheese

Sweet and Sour Ham Kabobs

36 Pieces

Cold Appetizers

Bruschetta Tray

Classic Cucumber Sandwich Tray

30 Pieces

Deviled Eggs

36 Pieces

Finger Sandwich Tray

40 Pieces

Fresh Mozzarella and Tomato Crostini Tray

Focaccia Finger Sandwiches

36 pieces Italian or Southwest Style

Fruit Platter

Fruit and Cheese Platter

Italian Antipasto Bread Rotollo

Italian Antipasto Tray

Small / Large

Jumbo Shrimp Platter

Market Price

Mini Croissant Tray

24 Pieces

Seafood Salad, Chicken Salad, Smoked Ham, Turkey, or Roast Beef

Mini Sub Sandwich Tray - American or Italian

33 Pieces

Tomato Mozzarella Kabobs

36 Pieces

Vegetable Platter

Vegetable and Cheese Tray

Small / Large

Watermelon Basket

A La Carte Menu

Boneless Chicken Breast Entrees

Half Pan

Full Pan

Cacciatore

Chicken in a tomato gravy with green peppers and olives

Francese

A garlic and lemon sauce with white wine

Marsala

A sweet wine sauce with mushrooms

Mushroom & Wine Sauce

Chicken, Mushrooms, and Onions in a red wine sauce

Tetrazinni

Boneless chicken breast in a cream sauce with mushrooms, roasted red peppers, and white wine

Vesuvio

A traditional Italian dish with boneless chicken breast with garlic, butter, olive oil and peas

Beef

Char-Broiled Beef Filet Tips with Sautéed Peppers, Onions and Mushrooms

Italian Beef with Sweet Peppers

Roast Beef and Gravy

Chicken

1 - 49 Pieces

50 - 99 Pieces

Pork

Char-Broiled Pork Chops

(BBQ or Grecian) 4-5 oz

Dumplings

(2 dozen minimum) Bread Style Homemade

Honey Glazed Ham

Minimum 1/2 Ham 4-5lb

Roast Pork and Gravy

Texas BBQ Pork

Minimum 3 lbs.

Sausage

Half Pan / Full Pan

German Beer Bratwurst with Grilled Onion

Italian Sausage

Italian Sausage Vesuvio

Polish Sausage with Sauerkraut

Pasta

5 Cheese Lasagna

Baked Mostaccioli

Eggplant Parmesan

Meatballs

Mostaccioli - Meat or Marinara Sauce

Rotini Alio Olio Primavera

Rigatoni in Vodka Sauce

Stuffed Shells - 24 shells

Hot Sides

Baby Red Potatoes

Baked Beans

Corn with Roasted Red Peppers

Fresh Broccoli with Olive Oil & Garlic

Fresh Green Beans with Bacon and Onion

German Potato Salad

Green Beans Almandine

Homemade Maccoroni and Cheese

Mashed Potatoes with Gravy

Rice Pilaf

Roasted Potato Wedges

Vegetable Medley

Cold Salads

American Potato Salad

Antipasto Pasta Salad

Baked Potato Salad

Caesar Salad

Cole Slaw Vinaigrette

Creamy Cole Slaw

Creamy Cucumber Salad

Creamy Kidney Bean Salad

Cucumber Vinaigrette

Fresh Fruit Salad

Greek Pasta Salad

Greek Potato Salad

Italian Antipasto Green Salad

Macaroni Salad

Marinated & Grilled Vegetables

Mexican Street Corn Salad

Orzo Pasta Salad

Spring Mix Salad

Three Bean Salad

Tossed Salad

Tomato Basil and Mozzarella Salad

Vegetable Pasta Salad

Desert Menu

Minimum of 2 dozen unless otherwise stated

Brownies

Cookies

Lemon Bars

Pecan Pumpkin Bars (Seasonal)

Beverages

Can Soda

Bottle Soda

Bottled Water

Veryfine Juices

Assorted flavors

Ice

Coffee Service

10 person minimum

Prices are subject to change without notice, please call for most current pricing information

Staff

Staff is employed with a 3 hour minimum

Bartender

Chef / Grill Chef

Wait Staff

Equipment

Disposable Utensils \$0.50 per person - Includes disposable knife and fork wrapped in a paper napkin, plates, dessert plates (if necessary), serving utensils, and salt and pepper packets.

Chafer Rental

Disposable RAX

Sterno Cans

Each can burns for about 2 hours

These are catered items regularly available through Spring Forest II Catering. If you have any special dietary requirements, special requests, or a party theme, our chef will be happy to accommodate you.

A credit card is required to place all catering orders. In an effort to keep our prices low we order in bulk from professional suppliers. Because of this, a 25% service charge will be added to all orders placed without 24 hours notice. Likewise, a 25% cancellation fee will apply to any order canceled without 24 hours notice.