

Banquet Dinner Menu

All dinners include: Your choice of soup or salad, freshly baked bread & butter, roasted mini red potatoes & a seasonal vegetable medley. Coffee, tea & dessert.

Soup Selections: Leek & Potato or Tomato Florentine or Mushroom Sage,
Creamy Broccoli & Cheddar or Country Squash.
Salad Selections: Mesclun Garden or Sassy Spinach or Springfield Signature Caesar.

(Two Appetizer Course Option Soup & Salad add \$3.95)

Chicken Breast Supremé **\$29.95**

8-oz grilled chicken breast supremé topped with your choice of a Mushroom Florentine Cream Sauce, Brandy Peppercorn Sauce or a Wild Mushroom Demi-glace.

Salmon Wellington **\$29.95**

Fresh Atlantic salmon wrapped in puff pastry with spinach & baked drizzled with a light dill cream sauce.

Roasted Pork Loin **\$29.95**

Succulent pork, roasted to perfection with caramelized onions & roasted garlic.

Prime Rib of Beef **\$34.95**

8-oz cut of dry aged Certified Angus Prime Rib, seasoned & slow roasted to perfection, served with a horseradish jus.

Beef Tenderloin **\$34.95**

6-oz. Hand cut dry aged filet, seasoned & grilled topped with our Wild Mushroom Demi-glace or Rich Hollandaise.

Grilled New York Steak **\$33.95**

8-oz hand cut dry aged Certified Angus steak seasoned with our Chef's secret blend of herbs & spices, served on its own or with your choice of Wild Mushroom Demi-glace or Brandy Peppercorn Sauce

Country Roast Platter (Served country style) **\$33.95**

Combination of any two entrées from our Dinner Menu served family style

at each table.

Roasted Filet of Beef or New York Steak (add \$5.95)

(PST, GST & 15% Gratuity not included) (Prices subject to
change without notice)

Springfield Golf & Country Club