

COUNTRY SPRINGS HOTEL

Banquet Menus

Plated Dinner



Prices listed are subject to change without notice. Firm food prices can be quoted in writing sixty (60) days prior to event, if requested.

BANQUET MENUS

Dinner Sides

Dinners include Fresh Garden Salad with choice of dressings, your choice of Vegetable, your choice of Potato, Pasta or Rice, Rolls and Butter, and Beverage. (Coffee, Tea, Milk, Iced Tea)

PREMIUM SALADS

add 1.25 per person

Caesar Salad

Crisp Romaine tossed with homemade Caesar dressing, garnished with croutons, grape tomatoes, ripe olives and fresh shredded Parmesan cheese.

Vitner Salad

Mixed Baby Greens tossed with Honey Raspberry Vinaigrette topped with shredded Swiss cheese, Toasted Walnuts, and fresh sliced Strawberries.

Spinach Salad

Baby Spinach, red onions, mushrooms and tomatoes with our classic warm bacon dressing.

POTATO, PASTA, AND RICE

Please select one

Lemon Pepper Linguini

Roasted New Potatoes

with parsley

Crispy Oven Brownd Red Potato Quarters

Herb Roasted Wedge Potatoes

with parmesan

Wild Rice Blend

Homemade Whipped Potatoes

with garlic and chives

Baked Idaho Potatoes

Penne Pasta

Presented with julienne spinach, red onion and grated Parmesan cheese.

Baked Saffron Rice Pilaf

Buttered Viennese Spaetzle

ADDITIONAL SPECIALTIES

Twice Baked Potatoes

1.50

In-Season Asparagus

1.50

Homemade Soup

3.25 (Price may vary for premium soups)

VEGETABLES

Please select one

Sauteed Green Beans with Sliced Red Onions and Baby Carrots

Corn O'Brien

Sauteed with diced red and green peppers.

Oven Roasted Root Vegetable Hash with Herbed Butter

Parsnips, turnips, carrots, dicon radish and jicama.

Buttered Sugar Snap Peas

with red bell peppers and baby carrots.

Cranberry Orange Carrots

Seasonal Stir Fry

Broccoli and waterchestnuts with red peppers and baby carrots.

Zucchini Provencal

Zucchini and yellow squash with bell peppers, tomatoes all sautéed in olive oil with garlic and Italian herbs.

Classic California Medley

Broccoli and cauliflower florets steamed with baby carrots.

Glazed Brussel Sprouts

with baby carrots and pearl onions.

BANQUET MENUS

Menu Guidelines

Please choose one entree only. If you prefer up to three entrees, there will be a nominal charge.

Starch and vegetable selections must be the same if multiple entrees are selected.

We will be happy to meet your special dietary requests.

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Ask one of our Catering Managers for any customized combination choices.

Dinner Entrees

SPECIALTY COMBINATIONS

Tenderloin Filet and Jumbo Shrimp Duet

USDA choice Steer Tenderloin Filet with burgundy mushroom au jus and three large Italian breaded Gulf Shrimp.

30.95

Tenderloin Filet Diane and Orange Roughy Wisconsin

Steer Tenderloin Filet and baked Orange Roughy topped with seasoned bread crumbs and shredded Wisconsin Cheddar.

29.95

Tenderloin Filet and Chicken Cordon Bleu

Tenderloin Filet Diane and baked Chicken Breast topped with Virginia ham, Swiss cheese and mushroom supreme sauce.

29.95

Tenderloin Filet and Grilled Chicken Breast

Tenderloin Filet Diane and our marinated grilled Chicken Breast.

28.95

Tenderloin Filet and Potato Crusted Roughy

Tenderloin Filet Diane and baked Orange Roughy topped with sweet vermouth hollandaise.

29.95

Marinated Grilled Chicken and Potato Crusted Orange Roughy

Boneless Chicken Breast with olive oil and herbs finished with a mushroom scallion sauce. Paired with baked Orange Roughy, topped with sweet vermouth hollandaise.

25.95

SPECIALTY COMBINATIONS

Chicken Parmesan and Shrimp Scampi

Chicken Parmesan with 3 large Scampi style Shrimp presented on a nest of angel hair pasta with garlic and fresh basil, topped with Parmesan cheese.

28.95

Chicken Princess and Baked Salmon

Italian breaded Chicken Breast topped with asparagus, mozzarella and mushroom-mustard sauce. Paired with baked Salmon Fillet and finished with lemon basil cream.

28.95

Tenderloin Filet and Chicken Princess

Tenderloin Filet Diane and Italian breaded Chicken Breast topped with asparagus, Mozzarella cheese and mushroom-mustard sauce.

29.95

Filet Mignon and Salmon

Tenderloin Filet Mignon and baked Salmon Fillet finished with lemon basil cream.

30.95

BANQUET MENUS

Dinner Entrees

BEEF SELECTIONS

Broiled New York Strip Sirloin

12 oz. center cut, hand-trimmed steak presented with a hunter sauce.
31.95

Broiled Filet Mignon

8 oz. choice steer tenderloin served with a mushroom au jus.
32.95

Horseradish and Bacon Crusted Filet

6 oz filet topped with a bacon and horseradish crust. Finished with a madeira wine demi glaze.
31.95

Roast Prime Rib of Beef

Slow roast rib eye with burgundy au jus.
28.95

Sliced Steer Tenderloin

Whole roasted over an open flame, then sliced and presented with a mushroom bordelaise.
30.95

Tournedos Steak Diane

Twin broiled petite tenderloin filets with a mushroom and shallot burgundy sauce.
31.95

Portabella Tenderloin Bearnaise

6 oz. steer filet with portabella burgundy ragout and sauce bearnaise.
29.95

Sliced Roast Beef

USDA choice top round of beef, slow roasted for extra tenderness. Finished with a rich mushroom sauce.
21.95

FISH & SEAFOOD SELECTIONS

Walleye Pike Almondine

Fresh Walleye Fillet baked with Lemon Butter and garnished with Sauteed Almonds.
22.95

East-West Mahi-Mahi

Citrus marinated and glazed grilled Mahi-Mahi fillet garnished with toasted chopped macadamia nuts and toasted coconut.
22.95

Baked Salmon

Fresh Salmon fillet finished with lemon cream sauce and fresh basil.
22.95

Potato Crusted Orange Roughy

Topped with potato flakes, then baked and presented with sweet vermouth hollandaise.
21.95

Sundried Tomato Crusted Salmon

Topped with warm chive vinaigrette
22.95

Pecan Crusted Tilapia

Finished with a tarragon dijonaise sauce.
22.95

Shrimp Scampi

Six large shrimp sauteed in olive oil with white wine and lemon presented on a nest of angel hair pasta with fresh herbs, Parmesan cheese with toasted pine nuts and presented with vegetable Provencal.
23.95

BANQUET MENUS

Dinner Entrees

PORK SELECTIONS

Stuffed Pork Chop

Close trimmed rib pork chop filled with cornbread stuffing with sausage and raisins. Served with a natural pork sauce.

21.95

Sliced Roasted Pork Loin

Served with apple raisin calvados sauce.

21.95

Pork Tenderloin Parmesan

Italian breaded with marinara sauce and Mozzarella cheese.

21.95

Twin Pork Tenderloin Medallions

Two apple marinated pork filets, grilled and finished with cider cream and fresh snipped chives.

21.95

POULTRY SELECTIONS

Chicken Bolognese

Boneless breast lightly dredged in Italian crumbs, then baked with prosciutto ham, Provolone cheese and sun-dried tomato pesto.

21.95

Marinated Grilled Chicken Breast

Boneless breast with olive oil, herbs and garlic. Grilled over an open flame and presented with a mushroom scallion sauce.

19.95

POULTRY SELECTIONS

Chicken Parmesan

Fresh breast of Italian breaded chicken, sauteed in olive oil, topped with marinara, sliced mozzarella, shredded Parmesan and presented on a bed of linguini.

21.95

Chicken Cordon Bleu

Topped with Virginia ham and baby Swiss cheese. Finished with mushroom supreme sauce.

21.95

Breast of Chicken Princess

Breaded in Italian crumbs with asparagus, Mozzarella cheese and mushroom mustard sauce.

21.95

Chicken Marsala

Boneless breast with julienne ham, sliced mushrooms and Marsala wine.

21.95

Chicken Scampi

Marinated fresh breast of chicken sauteed and presented on a nest of angel hair pasta with fresh herbs, garlic, Parmesan cheese and served with vegetable Provencal.

20.95