

SPRINGFIELD Grille

We are proud to offer our guests a classic style of dining in a comfortable setting with attention to every detail. Our dedicated private dining coordinator will work with you to ensure your event will be something to remember.

Whether it's lunch or dinner, business or pleasure, we provide a variety of delicious options sure to please your guests. Our private dining room can accommodate anything from cocktail parties to sit-down dinners and business presentations.

The following dining options and packages are designed to assist you in choosing a menu that best suits your event. Let our knowledgeable staff provide you with great food and personalized service.

*Thank you for choosing Springfield Grille Boardman
to host your event!*



The room is equipped with a flat screen television and DVD for presentations and videos. We strongly recommend testing your equipment prior to your scheduled event to ensure compatibility. Please be sure to provide your own HDMI or VGA Port.

SPRINGFIELD Grille

Boardman, OH

Lunch

1 of 2

Entrées

choose up to four options

_____ **Chicken Marsala**

Pan seared chicken medallions, mushroom demi-glace 12.00

_____ **Pecan Apple Salmon Salad**

Grilled Scottish salmon fillet atop argula, chopped pecans, matchstick apples, red onion, honey balsamic dressing 18.00

_____ **Turkey Club**

Roasted turkey, Swiss cheese, bacon, spinach, tomato, cranberry mayonnaise, toasted nine grain bread 12.00

_____ **Angel Hair Pasta**

Angel hair pasta with hot pepper greens, oil and garlic sauce, topped with shaved parmesan 10.00

_____ add chicken 4.00 _____ add shrimp 6.00

_____ **Asian Style Orange Roughy**

New Zealand orange roughy fillet, spaghetti vegetables atop, Firecracker sauce 12.00

_____ **Chicken Française**

Lightly floured, pan seared chicken medallions, lemon white wine butter sauce 12.00

_____ **6 oz. Top Sirloin**

Naturally aged and premium cut 16.00

_____ **House Salad**

Mixed greens, shaved red onion, bleu cheese, spiced candied almonds, honey balsamic dressing 8.00

_____ Add Chicken 4.00 _____ Add Sirloin 8.00 _____ Add Shrimp 6.00

_____ **Pecan Crusted Chicken & Spinach Salad**

Fresh spinach, hardboiled egg, bacon, pecan breaded chicken, honey mustard dressing 12.00

_____ **Rigatoni à la Vodka**

Imported rigatoni pasta in a creamy à la vodka sauce with a blend of parmesan and Romano cheeses 10.00

_____ add chicken 4.00 _____ add shrimp 6.00

_____ **Crab Cake Sandwich**

Jumbo lump crab cake, roasted red pepper remoulade, mixed greens, tomato, brioche bun 12.50

Soup or Salad

choose one (add \$1 for salad)

_____ **Soup du Jour**

_____ **Caesar**

Chopped hearts of romaine, garlic croutons, shaved parmesan, Caesar dressing

_____ **Tin Room Salad**

Field greens, tomato, black olives, red onion, bleu cheese, Romano cheese with white balsamic dressing

_____ **House Salad**

Mixed greens, shaved red onion, bleu cheese, spiced candied almonds, honey balsamic dressing

SPRINGFIELD *Grille*

Boardman, OH

Lunch

2 of 2

Sides

All entrées served with Chef's vegetable, Carolina coleslaw, fresh cut fries or smashed potatoes
(Pasta and salad entrées do not include side dish)

Beverages

____ Soft Drinks, Coffee, Tea 2.50 each

____ Specialty Teas (Blackberry, Strawberry, Peach) 3.50 each

Complimentary Refills

Bar

Open _____ Cash _____ Closed _____

Price does not include tax and gratuity



SPRINGFIELD *Grille*

Boardman, OH

Silver Lunch Package

Soup or Salad

_____ **Soup du Jour**

_____ **Caesar**

Chopped hearts of romaine, garlic croutons, shaved parmesan, Caesar dressing

_____ **Tin Room Salad**

Field greens, tomato, black olives, red onion, bleu cheese, Romano cheese with white balsamic dressing

_____ **House Salad**

Mixed greens, shaved red onion, bleu cheese, spiced candied almonds, honey balsamic dressing

Entrées

_____ **Pecan Apple Salmon Salad**

Grilled Scottish salmon fillet atop argula, chopped pecans, matchstick apples, red onion, honey balsamic dressing

_____ **Turkey Club**

Roasted turkey, Swiss cheese, bacon, spinach, tomato, cranberry mayonnaise, toasted nine grain bread.

_____ **Mozzarella Chicken**

Pappardelle, breaded chicken medallions, wild mushrooms in a sherry marinara sauce with fresh mozzarella cheese

_____ **Shrimp Scampi Pappardelle**

Garlic, white wine butter, fresh basil, gulf shrimp, pappardelle noodles

Dessert

Peanut Butter Pie

Beverages

Soft Drinks, Coffee, Tea, Lemonade

\$24 per guest

Price does not include tax and gratuity



SPRINGFIELD Grille

Boardman, OH

Gold Lunch Package

Soup or Salad

_____ **Soup du Jour**

_____ **Caesar**

Chopped hearts of romaine, garlic croutons, shaved parmesan, Caesar dressing

_____ **Tin Room Salad**

Field greens, tomato, black olives, red onion, bleu cheese, Romano cheese with white balsamic dressing

_____ **House Salad**

Mixed greens, shaved red onion, bleu cheese, spiced candied almonds, honey balsamic dressing

Entrées

_____ **Crab Stuffed Orange Roughy**

Orange roughy, crab stuffing

_____ **6 oz. Filet**

Naturally aged and premium cut

_____ **Crab Cake Salad**

Crab cake atop arugula, julienne strips of red pepper and feta, remoulade drizzle

_____ **Veal Truffle Ravioli**

Delicate veal pasta pillows, garlic, spinach, slow roasted tomatoes, white wine sauce, fresh basil, shaved parmesan

Sides

All entrées served with Chef's vegetable, Carolina coleslaw, fresh cut fries or smashed potatoes

(Pasta and salad entrées do not include side dish)

Dessert

Seasonal Cheesecake

Beverages

Soft Drinks, Coffee, Tea, Lemonade

\$30.00 per guest

Price does not include tax and gratuity



SPRINGFIELD

Grille

Boardman, OH

Dinner

1 of 2

Entrées choose up to four options

- _____ **6 oz. Filet Mignon**
Chicago center-cut 22.00
_____ add a crabcake 10.50 _____ add fire bleu shrimp 7.00
- _____ **10 oz. Filet Mignon**
Chicago center-cut 30.00
_____ add a crabcake 10.50 _____ add fire bleu shrimp 7.00
- _____ **8 oz. Top Sirloin**
Naturally aged and premium cut 21.00
_____ add a crabcake 10.50 _____ add fire bleu shrimp 7.00
- _____ **16 oz. Hand Cut Ribeye**
Naturally aged and premium cut 29.00
_____ add a crabcake 10.50 _____ add fire bleu shrimp 7.00
- _____ **Springfield Surf & Turf**
Our 6 oz. Chicago center-cut filet paired with a 4 oz. South African lobster tail 48.00 _____ add a tail 20.00
- _____ **Steak & Cake**
Our 8 oz. Top Sirloin paired with our signature crab cake 26.50
_____ add Oscar Style 9.25
- _____ **Springfield Grille Trio**
Orange roughy fillet, crab stuffed shrimp and 4 oz. South African lobster tail served with lemon tarragon butter 45.00
- _____ **Chesapeake Crab Cake**
Jumbo lump crab meat completes this recipe from a friend in the bay region
_____ Single 16.25 _____ Double 25.00
_____ add Oscar Style 9.25
- _____ **Asian Style Orange Roughy**
New Zealand orange roughy fillet, spaghetti vegetables atop. Firecracker sauce 22.00
- _____ **Chicken Marsala**
Pan seared chicken medallions, mushroom demi-glace 16.00
- _____ **Sweet & Sour Stir Fry**
Sautéed vegetables in a housemade firecracker sauce, served over jasmine scented rice 14.00
- _____ **Rigatoni à la Vodka**
Imported rigatoni pasta in a creamy à la vodka sauce with a blend of parmesan and Romano cheeses, fresh basil 14.00
_____ add chicken 4.00 _____ add shrimp 6.00
- _____ **Shrimp Divinchi Pappardelle**
Grilled prawns, rich roasted pepper alfredo, pappardelle noodles 20.00
- _____ **Chicken Oscar**
Egg battered chicken medallions, jumbo lump crab meat, aparagus spears draped with hollandaise 20.00
- _____ **Grilled Scottish Salmon**
Faroe Island salmon fillet, lemon compound butter 24.75

SPRINGFIELD

Grille

Boardman, OH

Dinner

2 of 2

Sides

All entrées served with smashed redskins and Chef's vegetable
(Pasta and salad entrées do not include side dish)

Salad

choose one

_____ **Caesar**

Chopped hearts of romaine, garlic croutons, shaved parmesan,
Caesar dressing

_____ **Tin Room Salad**

Field greens, tomato, red onion, bleu cheese, Romano cheese with
white balsamic dressing

_____ **House Salad**

Mixed greens, shaved red onion, bleu cheese, spiced candied almonds,
honey balsamic dressing

_____ **Arugula & Beet Salad**

Roasted red beets, goat cheese, organic arugula, honey balsamic dressing
additional 3.00 per guest

Beverages

Soft Drinks, Coffee, Tea 2.50 each

_____ Specialty Teas (Blackberry, Strawberry, Peach) 3.50 each
Complimentary Refills

Bar

Open _____ Cash _____ Closed _____

Price does not include tax and gratuity



SPRINGFIELD

Grille

Boardman, OH

Bronze Dinner Package

Entrées

_____ **8 oz. Top Sirloin**

Naturally aged and premium cut. Served with Chef's vegetable and smashed redskins

_____ **Hazelnut Chicken**

*Crispy pecan encrusted chicken, dressed in hazelnut cream.
Served with Chef's vegetable and smashed redskins*

_____ **Single Crab Cake**

A signature recipe from a friend in Maryland with Chef's vegetable and smashed redskins

_____ **Chicken à la Vodka**

Sautéed chicken breast, imported riatgtoni pasta in a creamy à la vodka sauce with a blend of parmesan and Romano cheeses

Salad

choose one

_____ **Caesar**

Chopped hearts of romaine, garlic croutons, shaved parmesan, Caesar dressing

_____ **Tin Room Salad**

Field greens, tomato, red onion, bleu cheese, Romano cheese with white balsamic dressing

_____ **House Salad**

Mixed greens, shaved red onion, bleu cheese, spiced candied almonds, honey balsamic dressing

Beverages

Soft Drinks, Coffee, Tea, Lemonade

Dessert

Peanut Butter Fantasy

\$26 per guest

Price does not include tax and gratuity



SPRINGFIELD *Grille*

Boardman, OH

Silver Dinner Package

Entrées

_____ **Shrimp Divinchi Pappardelle**

Grilled prawns, rich roasted pepper alfredo, pappardelle noodles

_____ **Mozzarella Chicken**

Pappardelle, breaded chicken medallions, wild mushrooms in a sherry marinara sauce with fresh mozzarella cheese

_____ **6 oz. Filet**

Naturally aged and premium cut. Served with Chef's vegetable and smashed redskins

_____ **Asian Style Orange Roughy**

New Zealand orange roughy fillet, spaghetti vegetables atop. Firecracker sauce

Salad

choose one

_____ **Caesar**

Chopped hearts of romaine, garlic croutons, shaved parmesan, Caesar dressing

_____ **Tin Room Salad**

Field greens, tomato, red onion, bleu cheese, Romano cheese with white balsamic dressing

_____ **House Salad**

Mixed greens, shaved red onion, bleu cheese, spiced candied almonds, honey balsamic dressing

Beverages

Soft Drinks, Coffee, Tea, Lemonade

Dessert

Seasonal Cheesecake

\$32 per guest

Price does not include tax and gratuity



SPRINGFIELD *Grille*

Boardman, OH

Elite Dinner Package

Entrées

_____ **Springfield Grille Trio**

Orange roughy fillet, crab stuffed shrimp and 4 oz. South African lobster tail served with lemon tarragon butter 45.00

_____ *add a tail 20.00*

_____ **Chicken Oscar**

Egg battered chicken medallions, jumbo lump crab meat, aparagus spears draped with hollandaise 20.00

_____ **10 oz. Filet Mignon**

Chicago center-cut 30.00

_____ *add a crabcake 10.50* _____ *add fire bleu shrimp 7.00*

_____ **Springfield Surf & Turf**

Our 6 oz. Chicago center-cut filet paired with a 4 oz. South African lobster tail 48.00 _____ add a tail 20.00

Sides

All entrées served with smashed redskins and Chef's vegetable
(Pasta and salad entrées do not include side dish)

Salad

choose one

_____ **Caesar**

Chopped hearts of romaine, garlic croutons, shaved parmesan, Caesar dressing

_____ **Tin Room Salad**

Field greens, tomato, red onion, bleu cheese, Romano cheese with white balsamic dressing

_____ **House Salad**

Mixed greens, shaved red onion, bleu cheese, spiced candied almonds, honey balsamic dressing

_____ **Arugula & Beet Salad**

*Roasted red beets, goat cheese, organic arugula, honey balsamic dressing
additional 3.00 per guest*

Beverages

Soft Drinks, Coffee, Tea 2.50 each

_____ Specialty Teas (Blackberry, Strawberry, Peach) 3.50 each
Complimentary Refills

Bar

Open _____ Cash _____ Closed _____

Price does not include tax and gratuity



SPRINGFIELD *Grille*

Boardman, OH

Gold Dinner Package

Entrées

— **Seafood Duo**

Broiled New Zealand orange roughy fillet, 4 oz. South African lobster tail atop, lemon tarragon butter drizzle

— **16 oz. Hand-Cut Ribeye**

Chef's preference, well marbled

— **10 oz. Filet Mignon**

Chicago center-cut

— **Lobster Pasta**

South African Lobster tail, champagne florentine cream, papperdelle

— **Chicken Oscar**

Twin sautéed chicken breasts, hollandaise, asparagus spears, jumbo lump crab meat

Salad

choose one

— **Caesar**

Chopped hearts of romaine, garlic croutons, shaved parmesan, Caesar dressing

— **Tin Room Salad**

Field greens, tomato, red onion, bleu cheese, Romano cheese with white balsamic dressing

— **House Salad**

Mixed greens, shaved red onion, bleu cheese, spiced candied almonds, honey balsamic dressing

Beverages

Soft Drinks, Coffee, Tea, Lemonade

Dessert

Choice of Peanut Butter Fantasy or Seasonal Cheesecake

\$40 per guest

Price does not include tax and gratuity



SPRINGFIELD

Grille

Boardman, PA

à la carte
offerings

Accompaniments for Steak

choose 2

- _____ **Béarnaise**
Hollandaise, fresh tarragon 2.00
- _____ **Fire Bleu**
Bleu cheese crumbles, butter, cayenne sauce, heavy cream 2.00
- _____ **Tri Bordelaise**
Marsala wine, butter, garlic, fresh basil, wild mushrooms 4.00
- _____ **Pepper Bleu**
Bleu cheese crusting, drizzled with millionaire sauce 2.00
- _____ **Oscar Style**
Hollandaise, asparagus spears, jumbo lump crab meat 9.25
- _____ **Marsala Shrimp Sauce**
Marsala demi glace, wild mushrooms, basil chiffonade and tiger shrimp 8.00
- _____ **Forest Mushrooms**
Sautéed in garlic butter 2.00

Specialty Salads

choose one

- _____ **Strawberry & Macadamia Salad**
*Mixed greens tossed in vanilla bean vinaigrette with strawberries, macadamia nuts & white chocolate shavings
additional 3.00 per guest*
- _____ **Arugula & Beet Salad**
*Roasted red beets, goat cheese, organic arugula, honey balsamic dressing
additional 3.00 per guest*
- _____ **Spinach Salad**
*Spinach, red onion, apple, bleu cheese, pecans, white balsamic dressing
additional 3.00 per guest*

Dessert

- _____ Dessert tray available upon request 6.00 per dessert
Dessert tray of pastry Chef's daily creations
- _____ Whole Peanut Butter Pie* (serves 6) 30.00
- _____ Whole Ho Ho Cake * (serves 8) 40.00
- _____ Whole Cheesecake* (serves 8) 40.00
- _____ Cake prepared by Chef Randy Johnson*

**minimum of 48 hour notice*

Specialty drinks available upon request

Espresso, Double Espresso, French Vanilla Cappuccino, Cappuccino, Mocha, Latte



SPRINGFIELD Grille

Boardman, OH

Appetizer Platters

APPETIZERS

Roasted Tomato Burrata & Hot Peppers

Warm Burrata cheese, roasted tomato honey butter, marinated taven hot peppers, crostinis
serves 15-20 45.00

Vegetable Tray

Assorted seasonal vegetables with ranch & bleu cheese dipping sauce
serves 15 30.00

Shrimp Platter

60 Jumbo shrimp with cocktail sauce and lemon wedges 65.00

Zucchini Romano with House Marinara

Fried zucchini planks dusted in grated Romano, house marinara
serves 20-25 28.00

Calamari

Breaded calamari rings, spaghetti vegetables, spinach, sweet Thai chili sauce
serves 20-23 40.00

Crispy Chicken Skewers

Served with house made sweet and sour sauce
serves 20-23 40.00

Hummus

Chick pea and artichoke purée, lemon, garlic, rosemary flatbread and vegetable sticks
serves 15-20 25.00

Sausage Stuffed Mushrooms

Silver dollar mushroom caps filled with hot Italian sausage and mozzarella stuffing
serves 15-20 30.00

Hungarian Stuffed Peppers

Hot Italian sausage, mozzarella, house marinara
serves 15-20 40.00

New Zealand Lamb Platter

Char-seasoned rib chops
serves 10-15 75.00

Chesapeake Crab Cake Platter

Jumbo lump cakes, roasted red pepper remoulade
serves 15-20 55.00

Artichoke Spinach Dip

Spinach, artichoke hearts, cream cheese sauce, white corn chips
serves 15-20 40.00

Hot Peppers & Italian Greens

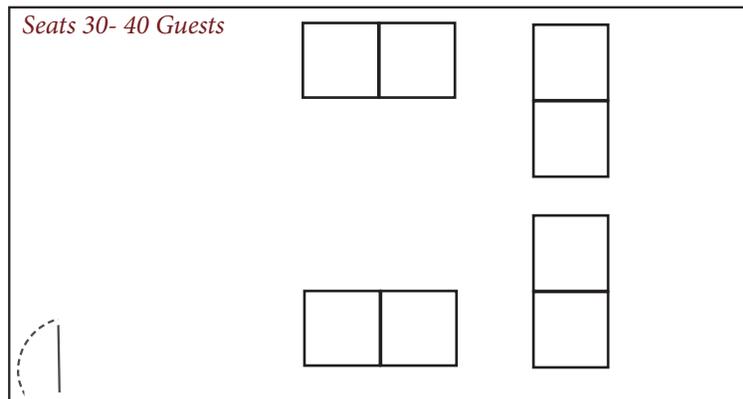
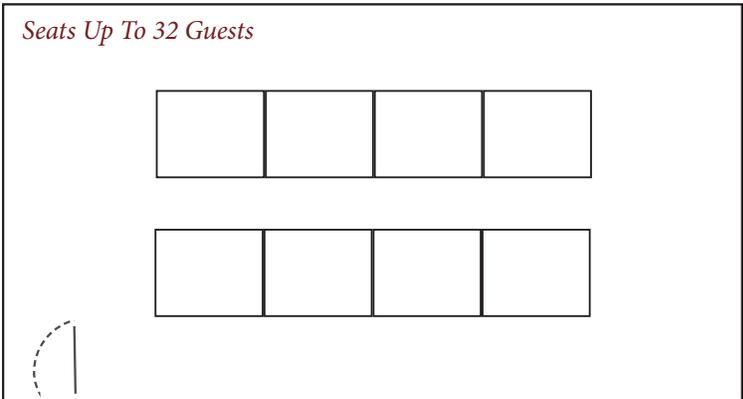
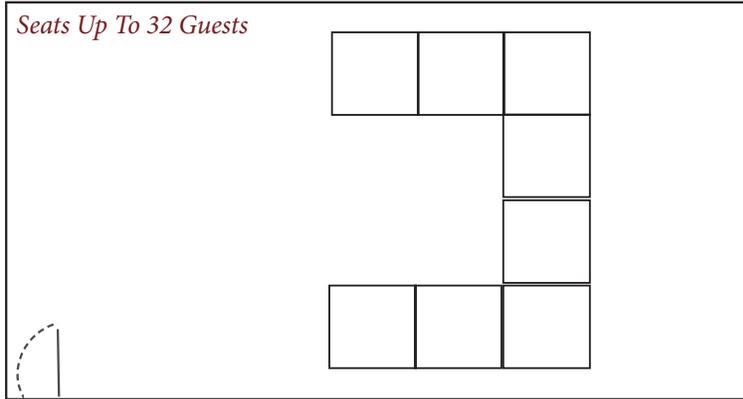
Greens sautéed with extra virgin olive oil and garlic, finished with a whole fried hot pepper and shaved parmesan
serves 15-20 30.00



SPRINGFIELD Grille

Boardman, PA

Seating Arrangements



Over 32 guests will be seated in accordance to room set up to best serve all guests
Please note: Cake/gift, appetizer or registry tables may be limited by amount of guests
 Room setup is limited to 40 maximum guests.

Please mark how many of the following you need for the setup of the room:

- High Chairs
- Booster Seats
- Baby Slings



SPRINGFIELD

Grille

Boardman, OH

Recommended Vendors

FLORIST

Wild-Flower Cove Florist

8560 Market Street
Youngstown, Ohio 44512
330.707.1212

BAKE SHOP

Randy Johnson Pastries

Springfield Grille
7413 Tiffany South
Poland, OH
330.726.0895

BALLOONS

The Balloon Doctor

466 Youngstown-Poland Road
Struthers, OH 44471
330.755.2355

PHOTOGRAPHY

Robert Senn Studio

2994 Whispering Pines Drive
Canfield, OH 44406
330-792-4377

PARTY SUPPLIES

A&M Party Rentals

590 E. Western Reserve Road
Boardman, OH 44512
330.726.0500

TR Party Center

4172 Market Street
Youngstown, OH
330.788.8784

Mottle's Chair Covers

mottlesmurals@gmail.com
330.729.0355

Invitations

Addressed In White

Addressedinwhite.com
info@addressedinwhite.com



Date of Event _____ Arrival Time _____

Lunch 11AM to 4PM _____ Dinner 5PM-10PM _____

Contact Person _____ Phone Number _____

Email _____

Guest Count _____ Mailing Address _____

Type of Event _____

Menu Heading to Read _____

(“Welcome to Springfield Grille” will be the default heading)

Bar Preference: Cash _____ Open _____ Closed _____ Limited _____ ()

Please Note: The room is available 30 minutes prior to scheduled party time for preparation and decoration unless special arrangements are made

Unscented and contained candles only please

\$50 room charge applies for Lunch parties with less than 15 guests

\$100 room charge applies for Dinner parties with less than 20 guests

\$50 attendant fee for cocktail parties (One attendant is required per 25 guests)

All functions will be settled on one check.

We respectfully request 18% gratuity

Cancellation Policy: Credit card information is required for a reservation. The credit card will only be charged a \$100 cancellation fee if Springfield Grille is not notified of the cancellation at least 72 hours prior to the event.

Please complete and return no later than two weeks after receiving contract to ensure booking

Credit Card Authorization:

Name on Credit Card _____

Credit Card Number _____

Expiration Date _____ Security Code _____

Cardholder Signature _____

Host Signature _____ Date _____

Coordinator Signature _____ Date _____