

# *Hickory*

1998

## BAR *and* 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 events 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 Hickory Bar and Grille  
to host your event!*





## Lunch

Available  
11 am to 4 pm

### Entrées *choose up to three options*

- \_\_\_\_\_ **6 oz. Top Sirloin**  
*Angus Reserve Beef that is grass fed and grain finished for optimal marbling and premium flavor.. Served with julienne vegetables and mashed potatoes 14.99*
- \_\_\_\_\_ **Hickory Salad**  
*Mixed greens, olives, tomato, shredded cheese, fresh cut fries 7.99*  
\_\_\_ Add Chicken 4.00 \_\_\_ Add Sirloin 9.00 \_\_\_ Add Shrimp 6.00  
\_\_\_ Add Salmon 7.50 \_\_\_ Add Crab Cake 10.00
- \_\_\_\_\_ **Granny Apple Salad**  
*Spring mix, red onion, apples, candied pecans and cranberries 10.99*  
\_\_\_ Add Chicken 4.00 \_\_\_ Add Sirloin 9.00 \_\_\_ Add Shrimp 6.00  
\_\_\_ Add Salmon 7.50 \_\_\_ Add Crab Cake 10.00
- \_\_\_\_\_ **Turkey Wrap**  
*Turkey, honey cured bacon, lettuce, tomato, Monterey Jack cheese, garlic basil mayo, wrapped in a flour tortilla 10.99*
- \_\_\_\_\_ **Fish Sandwich**  
*Atlantic cod fillet. Beer battered, breaded or broiled. Served on toasted baguette 12.99*
- \_\_\_\_\_ **Chicken Salad Croissant**  
*House made chicken salad, buttery croissant 9.99*
- \_\_\_\_\_ **Chicken Française**  
*Sautéed breast of chicken, white wine and lemon butter sauce. Served with julienne vegetables and mashed potatoes 14.49*
- \_\_\_\_\_ **Kentucky Bourbon & Brown Sugar Salmon**  
*Norwegian salmon, brushed with Kentucky Bourbon and brown sugar 15.99*
- \_\_\_\_\_ **Pasta Primavera**  
*California blend vegetables, light lemon butter sauce, penne pasta 8.99*  
\_\_\_ Add Chicken 4.00 \_\_\_ Add Grilled Portobello 3.00  
\_\_\_ Add Shrimp 6.00
- \_\_\_\_\_ **“The Longhorn”**  
*8 oz. burger, Longhorn cheddar, brown sugar cured bacon, chipotle mayonnaise, lettuce, tomato 12.99*
- \_\_\_\_\_ **Crabcake BLT**  
*Our house jumbo lump crab cake, pan seared golden brown, topped with bacon, lettuce, tomato and spicy mustard 15.99*

### Side

All selections include fresh fruit cup

Sandwiches served with choice of fresh cut fries, homemade chips, or coleslaw. (*Salads and pasta entrées do not receive a side*)

### Beverages

Soft Drinks, Coffee, Tea 2.49 each *Complimentary Refills*

### Bar

Open \_\_\_\_\_ Cash \_\_\_\_\_ Closed \_\_\_\_\_ Limited \_\_\_\_\_

Prices do not include tax and gratuity

*Prices subject to change*

1645 North Hermitage Road, Hermitage, PA 16148 724.962.1775 [www.springfields.com](http://www.springfields.com)

HBG PD 10032018





# Dinner

## Entrées choose up to three options

- \_\_\_\_\_ **8 oz. Top Sirloin**  
*Angus Reserve Beef that is grass fed and grain finished for optimal marbling and premium flavor. 19.99*
- \_\_\_\_\_ **14 oz. Ribeye**  
*Chef's cut 26.99*
- \_\_\_\_\_ **Kentucky Bourbon & Brown Sugar Salmon**  
*Norwegian salmon, brushed with Kentucky Bourbon and brown sugar 20.99*
- \_\_\_\_\_ **Stuffed Chicken Marsala**  
*Spinach and provolone stuffed chicken breast topped with marsala and mushroom cream sauce 17.49*
- \_\_\_\_\_ **Sonoma Pasta**  
*Sundried tomatoes, greens, sautéed onions, penne pasta, garlic and basil white wine sauce 13.99*  
\_\_\_\_\_ Add Chicken 4.00 \_\_\_\_\_ Add Shrimp 6.00
- \_\_\_\_\_ **Chicken Française**  
*Sautéed chicken, white wine lemon butter sauce 17.49*
- \_\_\_\_\_ **Linguini and Meatballs**  
*Homemade meatballs and house marinara 13.99*
- \_\_\_\_\_ **Chesapeake Bay Crab Cakes**  
*Homemade crab cakes pan seared and plated over hollandaise sauce*  
\_\_\_\_\_ Single 15.99 \_\_\_\_\_ Double 25.99

## Salad choose one

- \_\_\_\_\_ **Caesar**  
*Chopped hearts of romaine, garlic croutons, parmesan, Caesar dressing*
- \_\_\_\_\_ **Grille Room**  
*Spring mix, onion, olives, tomato, bleu cheese, white balsamic dressed*
- \_\_\_\_\_ **Tossed Salad**  
*Mixed greens, tomato, olives, cucumbers, croutons*

## Sides All entrées served with mashed potatoes and Chef's vegetables (Pasta entrées do not include side dish)

## Beverages Soft Drinks, Coffee, Tea 2.49 each Complimentary Refills

## Bar Open \_\_\_\_\_ Cash \_\_\_\_\_ Closed \_\_\_\_\_ Limited \_\_\_\_\_

Price does not include tax and gratuity

Prices subject to change





Elite

**Entrées**  
*choose up to three options*

\_\_\_\_\_ **Surf & Turf**

*Choose one Angus Reserve Beef*

\_\_\_\_\_ 8 oz Filet 32.99

\_\_\_\_\_ 12 oz Sirloin 28.99

\_\_\_\_\_ 8 oz Sirloin 19.99

*Choose one Seafood*

\_\_\_\_\_ Scallops 6.00

\_\_\_\_\_ Shrimp 6.00

\_\_\_\_\_ 4oz Lobster Tail 10.00

\_\_\_\_\_ **Steak and Cake**

*8 oz Angus Reserve filet with pan seared crab cake 42.99*

\_\_\_\_\_ **Rack of Lamb**

*New Zealand lamb chops served with pepper relish 27.99*

\_\_\_\_\_ **Chicken Caprese**

*Twin char-broiled chix breasts with fresh buffalo mozzarella cheese, Roma tomatoes, basil and a balsamic reduction 16.99*

\_\_\_\_\_ **Blackened Scallop Caprese**

*Cajun dusted and pan seared scallops served over Roma tomatoes and topped with Buffalo mozzarella 28.99*

\_\_\_\_\_ **Seafood Pasta**

*Tiger shrimp, mussels and bay sallops sauteed with spinach, garlic, roasted tomatoes and basil in a white wine butter sauce.  
Served over fettuccine 21.99*

\_\_\_\_\_ **Brown Sugar Brine Pork Chop**

*Thick cut pork chop brown sugar brined and fire grilled 20.99*

**Salad**

*choose one*

\_\_\_\_\_ **Caesar**

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

\_\_\_\_\_ **Grille Room**

*Spring mix, onion, olives, tomato, bleu cheese, white balsamic dressed*

\_\_\_\_\_ **Tossed Salad**

*Mixed greens, tomato, olives, cucumbers, croutons*

**Sides**

*All entrées served with mashed potatoes and Chef's vegetables  
(Pasta entrées do not include side dish)*

**Beverages**

*Soft Drinks, Coffee, Tea 2.49 each*

*Complimentary Refills*

**Bar**

Open \_\_\_\_\_ Cash \_\_\_\_\_ Closed \_\_\_\_\_ Limited \_\_\_\_\_

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à la carte  
options

## STEAK ACCOMPANIMENTS

- \_\_\_\_\_ **Kahuna**  
*Jumbo lump crab meat, butter basil sauce 6.99*
- \_\_\_\_\_ **Fire Bleu**  
*Bleu cheese crumbles, butter, cayenne sauce, heavy cream 2.00*
- \_\_\_\_\_ **Pepper Bleu**  
*Bleu cheese crusting, drizzled with millionaire sauce 2.00*
- \_\_\_\_\_ **Oscar Style**  
*Hollandaise, asparagus spears, jumbo lump crab meat 9.25*
- \_\_\_\_\_ **Forest Blend Mushroom Demi-Glace**  
*Portobello, cremini and button mushrooms sautéed in burgundy wine demi-glace 2.99*
- \_\_\_\_\_ **Forest Blend Mushrooms & Sautéed Onions**  
*Sautéed in garlic butter 2.00*
- \_\_\_\_\_ **Crab Cake**  
*10.00*
- \_\_\_\_\_ **Shrimp Scampi**  
*9.99*
- \_\_\_\_\_ **4 oz Lobster Tail**  
*10.99*

## SPECIALTY SALADS

*(in place of Tossed Salad)*

- \_\_\_\_\_ **Chophouse**  
*Mixed greens, bacon, egg, tomato, bleu cheese crumbles 1.00*
- \_\_\_\_\_ **Green Apple Pecan Salad**  
*Spring mix, red onion, apples, dried cranberries, candied pecans 1.50*

## SOUP

- \_\_\_\_\_ Add a cup of soup du jour 1.99

## DESSERT

*(Dessert tray available upon request)*

- \_\_\_\_\_ Dessert Tray 6.00 per piece
  - \_\_\_\_\_ Whole Peanut Butter Pie\* (serves 8) 30.00
  - \_\_\_\_\_ Whole HoHo Cake \* (serves 12-15) 40.00
  - \_\_\_\_\_ Whole Cheesecake\* (serves 10-12) 40.00
- \*minimum of 48 hour notice*

*Prices subject to change*





## Buffet Service

### Appetizers

- \_\_\_\_\_ **Hungarian Stuffed Peppers**  
*Sweet Italian sausage, mozzarella, house marinara. serves 15-20 40.00*
- \_\_\_\_\_ **Bruschetta**  
*Tomato, basil, mozzarella. serves 15-20 20.00*
- \_\_\_\_\_ **Mini Crab Cakes**  
*Signature recipe from a friend in Maryland. serves 10-12 40.00*
- \_\_\_\_\_ **Zucchini Romano**  
*Fried zucchini planks dusted in grated Romano, house marinara serves 20-25 28.00*
- \_\_\_\_\_ **Sausage Stuffed Mushrooms**  
*Silver dollar mushrooms stuffed with sausage, mozzarella provolone blend serves 15-20 40.00*

### Entrées

- \_\_\_\_\_ **Chicken Francaise**  
*Sauteed chicken, white wine lemon butter sauce. serves 8-10 45.00*
- \_\_\_\_\_ **Sliced Top Sirloin**  
*Angus Reserve Beef that is grass fed and grain finished for optimal marbling and premium flavor. serves 8-10 75.00*
- \_\_\_\_\_ **St. Pete's Cod**  
*Cod fillet, lemon butter sauce, crumb topping. serves 8-10 60.00*
- \_\_\_\_\_ **Penne**  
*Tomato basil alfredo or marinara. serves 8-10 30.00*

### Salad

- \_\_\_\_\_ **Tossed Salad**  
*Served with variety of dressings. serves 8-10 20.00*
- \_\_\_\_\_ **Caesar**  
*Chopped hearts of romaine, garlic croutons, shaved parmesan, caesar dressing. serves 8-10 20.00*
- \_\_\_\_\_ **Grille Room**  
*Spring mix, onion, olives, tomato, bleu cheese, white balsamic dressed. serves 8-10 42.00*

### Sides

*serves 8-10 12.00*

- \_\_\_\_\_ Mashed Potatoes
- \_\_\_\_\_ Chef's Vegetable
- \_\_\_\_\_ Rice Pilaf

### Beverages

Soft Drinks, Coffee, Tea, Lemonade 2.49 each  
*Complimentary Refills*

### Dessert

*(Dessert tray available upon request)*

- \_\_\_\_\_ Dessert Tray 6.00 per piece
  - \_\_\_\_\_ Whole Peanut Butter Pie\* (serves 8) 30.00
  - \_\_\_\_\_ Whole HoHo Cake \* (serves 12-15) 40.00
  - \_\_\_\_\_ Whole Cheesecake\* (serves 10-12) 40.00
- \*minimum of 48 hour notice*



*Prices subject to change*



## Appetizer & Cocktail Party

### PLATTERS

- **Cheese Tray**  
serves 15  
*Smoked gouda, swiss, sharp cheddar, pepperjack and crackers \$45*
- **Fresh Fruit Tray**  
serves 15  
*Sliced seasonal fresh fruit with raspberry cream cheese dip \$30*
- **Vegetable Tray**  
serves 15  
*Assorted fresh cut vegetables with ranch dill dip \$30*
- **Shrimp Cocktail**  
50 pieces  
*Steamed black tiger shrimp served on ice with homemade cocktail sauce and fresh lemon wedges \$50*
- **Mini Crab Cakes**  
serves 10-12  
*Signature recipe from a friend in Maryland \$40*
- **Specialty Pizza**  
Choose 4, serves 25-30 \$36
  - **Chicken Bacon Ranch**  
*Ranch sauce, chicken breast, bacon, cheddar & Jack cheese*
  - **White Pepper**  
*Garlic butter sauce, Hickory peppers & Italian greens*
  - **Margherita**  
*Olive oil, tomato, fresh basil and mozzarella cheese*
  - **Italian Stallion**  
*House marinara, bacon, sausage and pepperoni*
  - **Greek**  
*Chicken, kalamata olive, spinach, fire roasted tomato, garlic and goat cheese*
- **Sliders**  
serves 12-15 \$25
  - *Pulled Pork with coleslaw, condiments*
  - *Ground chuck burger with American cheese*
  - *Luigi-pepperoni, ham, genoa salami, provolone, Italian dressing*

*Prices subject to change*





## Bronze Package

Available 11AM to 4PM

### Entrées

*please choose up to 4 options*

\_\_\_\_\_ **Granny Apple Salad**

*Spring mix, red onion, apples, candied pecans and cranberries.*

\_\_\_\_\_ **Turkey Wrap**

*Turkey, honey cured bacon, lettuce, tomato, Monterey Jack cheese, garlic basil mayo, wrapped in a flour tortilla.*

\_\_\_\_\_ **Fish Sandwich**

*Atlantic cod fillet beer battered, breaded or broiled. Served on toasted baguette.*

\_\_\_\_\_ **Chicken Salad Croissant**

*House made chicken salad, buttery croissant.*

\_\_\_\_\_ **Pasta Primavera**

*California blend vegetables, light lemon butter sauce, penne pasta*

\_\_\_\_\_ **“The Longhorn”**

*8 oz. burger, Longhorn cheddar, brown sugar cured bacon, chipotle mayonnaise, lettuce, tomato.*

### Side

All selections include fresh fruit cup

Sandwiches served with choice of fresh cut fries, homemade chips, or coleslaw.

*(Salads and pasta entrées do not receive a side)*

### Beverages

Soft Drinks, Coffee, Tea

### \$13 per guest

Prices do not include tax and gratuity

### Add On

\_\_\_\_\_ Dessert Tray 6.00 per piece

*Prices subject to change*







## Silver Package

Available 11AM to 4PM

### Entrées

*please choose up to 4 options*

\_\_\_\_\_ **6 oz. Top Sirloin**  
*Angus Reserve Beef that is grass fed and grain finished for optimal marbling and premium flavor.*

\_\_\_\_\_ **Hickory Salad**  
*Mixed greens, olives, tomato, shredded cheese, fresh cut fries with your choice of grilled chicken, sirloin, or shrimp.*

\_\_\_\_\_ **Chicken Française**  
*Sautéed breast of chicken, white wine and lemon butter sauce.*

\_\_\_\_\_ **Kentucky Bourbon and Brown Sugar Salmon**  
*Norwegian Salmon brushed with Kentucky Bourbon and brown sugar.*

\_\_\_\_\_ **Filet Croissant**  
*Twin filet medallions, char-broiled, topped with provolone cheese on a toasted croissant.*

\_\_\_\_\_ **Lobster Mac & Cheese**  
*Langostinos in a rich white cheese sauce, cracker crust.*

\_\_\_\_\_ **Chicken Alfredo**  
*Fettucine and broccoli florets tossed in a three cheese Alfredo sauce with grilled chicken.*

### Side

All selections include fresh fruit cup

All entrees served with mashed potatoes and vegetables.  
*(Salads and pasta entrées do not receive a side)*

### Beverages

Soft Drinks, Coffee, Tea

**\$17 per guest**

Prices do not include tax and gratuity

### Add On

\_\_\_\_\_ Dessert Tray 6.00 per piece



*Prices subject to change*

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HBG PD 10032018



## Gold Package

### Entrées

*please choose up to 4 options*

- \_\_\_\_\_ **8 oz. Top Sirloin**  
*Angus Reserve Beef that is grass fed and grain finished for optimal marbling and premium flavor.*
- \_\_\_\_\_ **Stuffed Chicken Marsala**  
*Spinach and provolone stuffed chicken breast topped with marsala and mushroom cream sauce.*
- \_\_\_\_\_ **Shrimp Alfredo**  
*Fettucine and broccoli florets tossed in a three cheese Alfredo sauce with grilled shrimp.*
- \_\_\_\_\_ **St. Pete's Cod**  
*Cod filet, lemon butter sauce, crumb topping.*
- \_\_\_\_\_ **Chesapeake Bay Crab Cake**  
*Single homemade crab cake, pan seared served over hollandaise sauce.*

### Side

All selections include a tossed salad

All entrees served with mashed potatoes and vegetables.  
*(Pasta entrées do not receive a side)*

### Beverages

Soft Drinks, Coffee, Tea

### \$20 per guest

Prices do not include tax and gratuity

### Add On

\_\_\_\_\_ Dessert Tray 6.00 per piece

*Prices subject to change*





## Entrées

*please choose up to 4 options*

- \_\_\_\_\_ **Kentucky Bourbon & Brown Sugar Salmon**  
*Norwegian Salmon brushed with Kentucky Bourbon and brown sugar.*
- \_\_\_\_\_ **Chicken Oscar**  
*Grilled chicken breast topped with creamy crab sauce and asparagus.*
- \_\_\_\_\_ **Full Rack of Ribs**  
*Full rack of BBQ baby back ribs.*
- \_\_\_\_\_ **Lobster Mac & Cheese**  
*Langostinos in a rich white cheese sauce, cracker crusted.*
- \_\_\_\_\_ **6 ounce Filet**  
*Angus Reserve Beef that is grass fed and grain finished for optimal marbling and premium flavor.*
- \_\_\_\_\_ **Chesapeake Bay Crab Cakes**  
*Two homemade crab cakes pan seared and plated over hollandaise sauce.*

## Platinum Package

### Side

All selections include a tossed salad

All entrees served with mashed potatoes and vegetables.  
*(Pasta entrées do not receive a side)*

### Beverages

Soft Drinks, Coffee, Tea

**\$27 per guest**

Prices do not include tax and gratuity

### Add On

\_\_\_\_\_ Dessert Tray 6.00 per piece

*Prices subject to change*





## Recommended Vendors

### FLORISTS

#### **Sharpsville Floral**

244 West Main Street  
Sharpsville, PA  
724.962.5775

#### **Kraynak's Flower Boutique and Greenhouse**

2525 East State Street  
Hermitage, PA  
724.347.4511

### BAKE SHOPS

#### **DiLorenzo's Deli**

Sharpsville, PA  
724.962.7800

#### **Donofrio's Bakery**

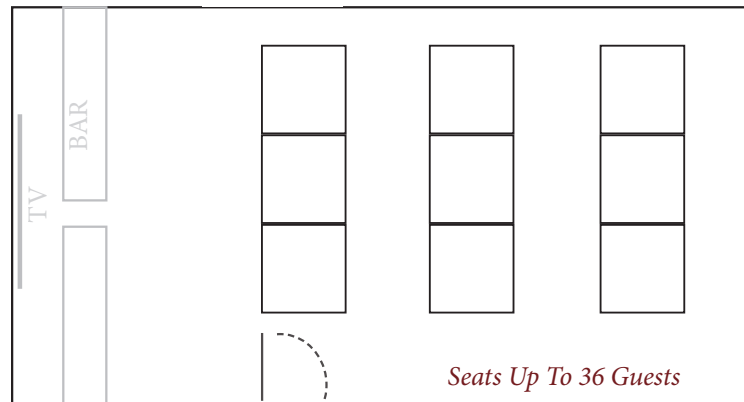
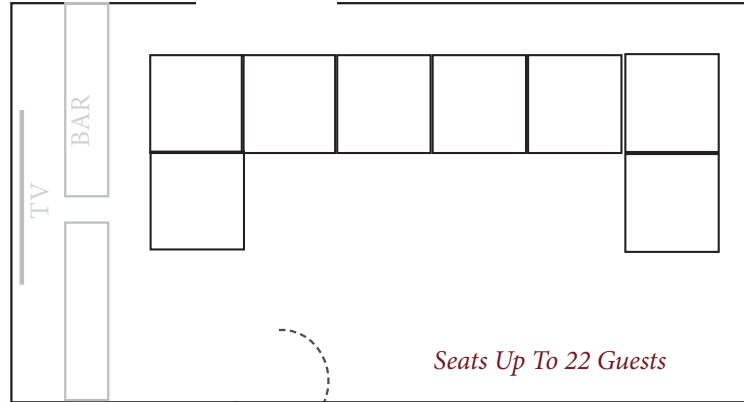
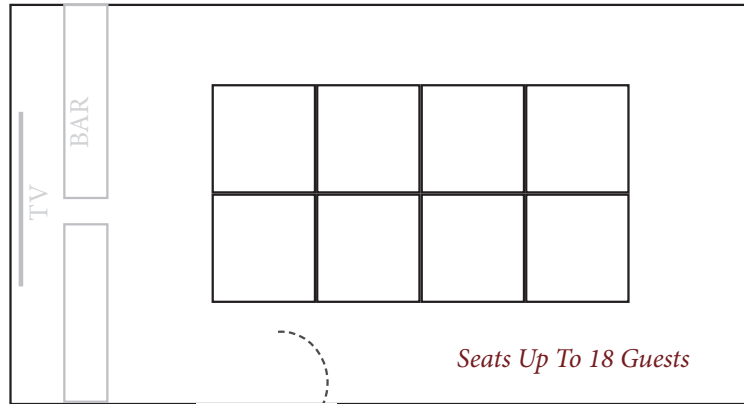
Hermitage, PA  
724.962.9538

#### **Hermitage Bakery**

Hermitage, PA  
724.342.4908



# Seating Arrangements



Room setup is limited to 36 maximum guests.

Please mark how many of the following you need for the setup of the room:  
*Please note: Cake, gift, appetizer or registry tables may be limited by amount of guests*

- Cake Table
- Gift Table
- High Chairs
- Booster Seats
- Baby Slings

*The room is equipped with a flat screen television for presentations and videos. We strongly recommend testing your equipment prior to your scheduled event to ensure compatibility.*



Date of Event \_\_\_\_\_ Arrival Time \_\_\_\_\_

Lunch 11AM to 4PM \_\_\_\_\_ Dinner 4PM-10PM \_\_\_\_\_

*Events Limited to 3 Hours*

Contact Person \_\_\_\_\_

Email \_\_\_\_\_

Phone Number \_\_\_\_\_

Mailing Address \_\_\_\_\_

Guest Count \_\_\_\_\_ Type of Event \_\_\_\_\_

Menu Heading to Read \_\_\_\_\_

Bar Preference Cash \_\_\_\_\_ Open \_\_\_\_\_ Closed \_\_\_\_\_ Limited \_\_\_\_\_ ( )

*Please Note: The room is available 30 minutes prior to scheduled party time*

Lunch parties require a \$200 minimum for food and beverage

Dinner parties require a \$400 minimum for food and beverage

All functions will be settled on one check.

We respectfully request 18% gratuity

Food and alcohol promotions are not available in the private dining room

Cancellation Policy: Credit card information is required for a reservation. The credit card will only be charged a \$100 cancellation fee if Hickory Bar and Grille is not notified of the cancellation at least 5 days prior to the event.

**Credit Card Authorization:**

Name on Credit Card \_\_\_\_\_

Credit Card Number \_\_\_\_\_

Expiration Date \_\_\_\_\_ Security Code \_\_\_\_\_

Cardholder Signature \_\_\_\_\_

Host Signature \_\_\_\_\_ Date \_\_\_\_\_

Coordinator Signature \_\_\_\_\_ Date \_\_\_\_\_

Confirmation of guest count required 48 hours prior to event \_\_\_\_\_

date called final count

