

SPRINGFIELD
Grille
Mars, PA

Lunch

Entrées

choose up to four options

_____ **Pecan Crusted Chicken & Spinach Salad**

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

_____ **Mediterranean Pasta**

Artichoke hearts, spinach, mushrooms, roasted red pepper, white wine garlic sauce, shaved parmesan cheese 14.00

Add Chicken 4.00 Add Shrimp 6.00

_____ **Turkey Club**

Roasted turkey, swiss cheese, bacon, spinach, tomato, cranberry mayonnaise, toasted multigrain bread 14.00

_____ **Crab Cake Sandwich**

Jumbo lump crab cake, roasted red pepper remoulade, brioche bun, lettuce, tomato 17.00

_____ **Chicken Salad Croissant**

House made chicken salad, field greens, tomato, croissant 10.00

_____ **Pollo Asiago**

Angel hair, pan-seared chicken medallions, marinara, shredded asiago 15.50

_____ **Steak Salad**

Sirloin, mixed greens, bacon, bleu cheese crumbles, egg, fried heirloom potatoes, choice of dressing 16.00

_____ **Chicken Salad**

Grilled chicken breast, mixed greens, eggs, tomato, and cucumber hand-cut fries, mozzarella cheese, choice of dressing 12.00

_____ **The Classic**

Grilled six ounce filet, aged provolone, and horseradish cream sauce on a toasted crostini 22.00

_____ **6 oz Sirloin**

Grilled six ounce sirloin 16.00

_____ *pepper bleu 17.00* _____ *fire bleu 17.00* _____ *Oscar Style 21.00*

_____ **Lunch Seafood Grille**

Pan seared scallop, crab stuffed shrimp, crab cake, asparagus, lemon cream sauce 19.00

Soup

All luncheon selections include a cup of soup du jour

Sides

All entrées served with fresh cut french fries or coleslaw
(Pasta entrées and salads do not include side dish)

Beverages

Soft Drinks, Coffee, Tea 2.50 per person

Complimentary Refills

Featured Iced Tea: Blackberry or Peach 3.95 each

Complimentary Refills

Prices subject to change

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Dinner

Entrées

choose up to four options

_____ **16 oz. Ribeye Steak**

Hand-cut USDA Choice 29.00

___ *add a crab cake 12.00* ___ *add Oscar style 12.00*

_____ **6 oz. Filet Mignon**

Chicago center-cut 24.00

___ *add a crab cake 12.00* ___ *add Oscar style 12.00*

_____ **10 oz. Filet Mignon**

Chicago center-cut 32.00

___ *add a crab cake 12.00* ___ *add Oscar style 12.00*

_____ **8 oz. Top Sirloin**

Naturally aged and premium cut 18.00

___ *add a crab cake 12.00* ___ *add Oscar style 12.00*

_____ **Scottish Salmon**

Faroe Island salmon with lemon cream drizzle 25.00

___ *add crab stuffing 6.00* ___ *add Oscar Style 12.00*

_____ **Chicken Marsala**

Grilled chicken breast, mushrooms and marsala demi-glaze 17.00

_____ **Chicken Oscar**

Chicken, asparagus spears, jumbo lump crab meat, hollandaise 23.00

_____ **Zing Chicken Pasta**

Chicken breast, diced hot peppers, three cheese Alfredo, pasta 16.00

___ *add shrimp 6.00*

_____ **Chicken Bruschetta**

Chicken, bruschetta, balsamic glaze, shaved parmesan cheese 17.00

_____ **Mixed Seafood Grille**

*Two jumbo crab stuffed shrimp, two jumbo pan seared scallops,
one crab cake 36.00*

_____ **Double Crab Cake**

A signature recipe from a friend in Maryland 28.00

Salad

choose one

_____ **Caesar**

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

_____ **Tin Room Salad**

*Mixed greens, tomato, red onion, olives, bleu cheese, Romano cheese with
white balsamic dressing*

_____ **House Salad**

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

Sides

All entrées served with fresh vegetables and Idaho baked potato
(Pasta entrées do not include side dish)

Beverages

Soft Drinks, Coffee, Tea

2.50 per person

Complimentary Refills

Featured Iced Tea: Blackberry or Peach 3.95 each

Complimentary Refills

Prices subject to change

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à la carte offerings

Accompaniments for Steak

- **Béarnaise**
Hollandaise, fresh tarragon 2.00
- **Fire Bleu**
Bleu cheese crumbles, butter, cayenne sauce, heavy cream 3.00
- **Tri Bordelaise**
Marsala wine, butter, garlic, fresh basil, wild mushrooms 4.00
- **Pepper Bleu**
Bleu cheese crusting, drizzled with millionaire sauce 3.00
- **Oscar Style**
Hollandaise, asparagus spears, jumbo lump crab meat 12.00
- **Onions**
Sautéed in garlic butter 2.00
- **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 4.00 per guest*
- **Arugula & Beet Salad**
*Organic arugula, roasted red beets, goat cheese, honey balsamic dressing
additional 4.00 per guest*

Specialty Soup

- **Cup Lobster and Crab Bisque 6.00**
- **Cup Lobster and Crab Bisque with entrée 5.00**
- **Bowl Lobster and Crab Bisque 8.00**
- **Bowl Lobster and Crab Bisque with entrée 7.00**

Dessert

- **Dessert tray available upon request**
*Pastry Chef's Favorites
Kentucky Derby Pie
Creme Brulée
Seasonal Cheesecake
Peanut Butter Pie*

Prices subject to change

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Brunch Package

BRUNCH

- **Asparagus & Egg Sandwich**
*Scrambled egg, sautéed asparagus, mushrooms,
and swiss cheese on toasted nine grain bread*
- **Strawberry & Cream French Toast**
*Cinnamon egg battered, sliced strawberries,
whipped cream, white chocolate drizzle*
- **Homemade Quiche**
*Our pastry chef's homemade recipe.
Ask your server about today's feature*
- **Chicken Salad Croissant**
*Waldorf style chicken salad, mixed greens,
dried cranberries and pecans*
- **Ultimate BLT**
*Scrambled eggs, white american cheese,
hickory pecan smoked bacon, argula, toasted wheatberry bread*

Sides

*All brunch items include cottage fried potatoes, fresh fruit,
and champagne or mimosa*

Beverages

Soft Drinks, Coffee, Tea 2.50 per person
Complimentary Refills

Featured Iced Tea: Blackberry or Peach 3.95 each
Complimentary Refills

\$16 per guest

Price does not include tax or gratuity

Prices subject to change

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Appetizers

APPETIZERS

— Cheese Board

Aged Gouda, Provolone and Danish Blue, crostinis, tomato olive tapenade, almond bark and raspberry almond jam

**No substitutions please 60.00*

— Vegetable Tray

Assorted seasonal vegetables with dill dipping sauce serves 15-20 30.00

— Shrimp Platter

60 Jumbo shrimp with cocktail sauce and lemon wedges 65.00

30 Jumbo shrimp with cocktail sauce and lemon wedges 32.50

— Zucchini Romano with House Marinara

Fried zucchini planks dusted in grated romano, house marinara serves 20-25 32.00

— Calamari

Breaded calamari rings, spaghetti vegetables, spinach, sweet Thai chili sauce

serves 20-25 40.00

— Hummus

Chick pea and artichoke purée, lemon, garlic, rosemary flatbread and vegetable sticks

serves 15-20 25.00

— Kings Platter

Shrimp cocktail, New Zealand lamb chops, and jumbo lump crab cakes

serves 10- 15 65.00

— 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 10-15 60.00

serves 15- 30 120.00

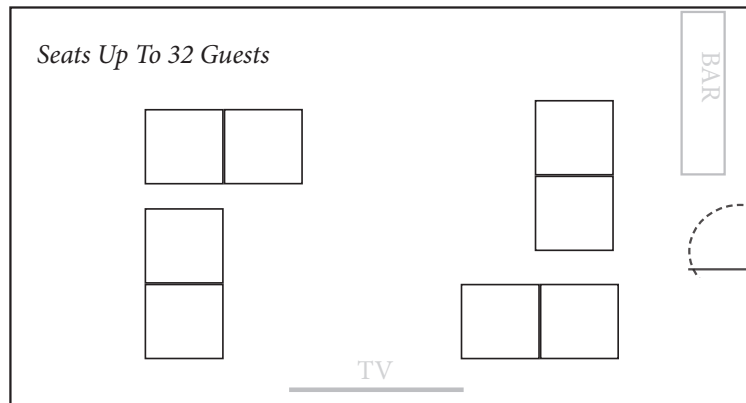
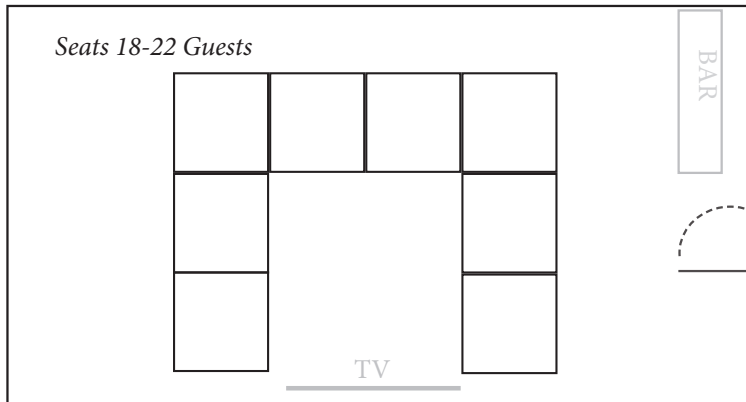
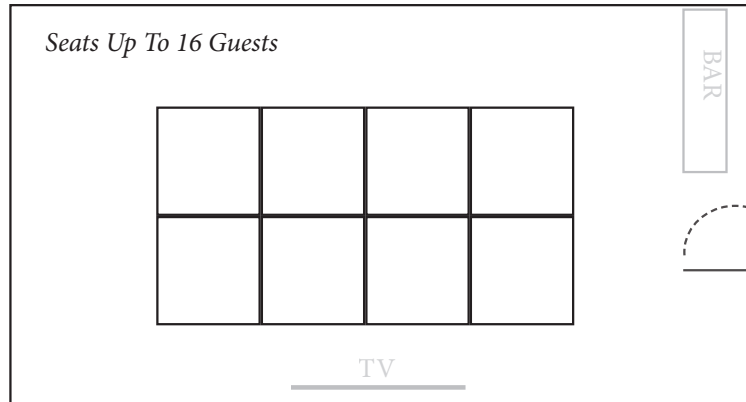
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Seating Arrangements



Over 32 guests will be seated in accordance to room size and set up to best serve all guests

Room setup is limited to 36 guests maximum.

Please mark any of the following you need:

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

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

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Recommended Vendors

FLOWERS

Kochers Flowers

186 Brickyard Road

Mars, PA 16046

724.625.1200

CAKES

Danae McDowell

7001 Crider Road

Mars, PA 16046

724.778.8700

SPECIALTY LINENS

**White table linens and black napkins will be provided*

Eventioneers

218 D'Orsay Valley Drive

Cranberry, PA 16066

724.766.6531

General Rental Center

20644 Route 19

Cranberry, PA 16066

724.766.6990

SPRINGFIELD Grille

Mars, PA

Event Agreement

Date of Event _____ Arrival Time _____

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

Contact Person _____

Email _____

Phone Number _____

Mailing Address _____

Guest Count _____ Type of Event _____

Menu Heading to Read _____

Bar Preference Cash _____ Open _____ Limited _____ ()

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

Lunch parties require a \$300 food and beverage minimum

Dinner parties require a \$600 food and beverage minimum

All functions will be settled on one check

Please note:

Prices do not include tax and 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 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 _____