

The *Springbrook* CATERING

Springbrook Catering is committed to a farm-to-barn philosophy supporting the local farmers of the surrounding areas. We enjoy customizing menus and cater to all special dietary needs. Our culinary team is well-versed in preparing and serving vegan, vegetarian, and gluten-free menu items. Reception menus and service can be as elegant or as informal as the couple wishes.

ITALIAN WEDDING DINNER PACKAGE

75 Person Minimum

Prices do not include service personnel

Buffet \$27.99 Per Person

Family Style \$32.99 Per Person

1st Course

(Served family style or table display)

Antipasto

2nd Course

(Table side spinning salad service or buffet)

Tossed Salad

Rolls & Butter

3rd Course

(Served family style or buffet)

Homemade Italian Sausage

Homemade Italian Meatballs

Pasta - 1 Choice

Spaghetti, Penne, Rigatoni, Bowtie, Cavatappi, Gnocchi

Sauce - 1 Choice

Marinara, Bolognese (*Meat*) Sauce, Alfredo, Creamy Pomodoro, Fire Roasted Pomodoro (*spicy*)

2 Pastas add \$1.25

4th Course

(Served family style or buffet)

Chicken - 1 Choice

Italian Roasted, Chicken Piccata, Chicken Marsala, Champagne Chicken

Veal Scaloppini or Beef Tenderloin add \$5.99

Vegetable - 1 Choice

Italian Style Green Beans, Roast Mixed Vegetable, Broccoli Parmesan

INCLUDES: All China, Glassware, Dinnerware, Linens, Table Settings, Water & Coffee Service

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Gold Corporate and Wedding Package

Lunch and Dinner Packages

50 Person Minimum - Priced Per Person

Prices do not include service personnel
All wedding & corporate dinner packages are served buffet style

Family style service add **\$4.99**
Table side spinning salad service add **\$1.00**

1 Entrée, 1 Side, 1 Vegetable **\$22.99**
2 Entrées, 2 Sides, 1 Vegetable **\$24.99**
3 Entrées, 3 Sides, 2 Vegetable **\$29.99**

All Gold dinner packages include: Tossed Salad, Roll & Butter, Water & Coffee Service
Table Service also includes all disposable plates, dinnerware, napkins, cups
Standard China flatware, glassware, table linens, table settings add **\$4.99**

Entrée Choices

Chicken Marsala	Baked lasagna
Chicken Picatta	Meat or Cheese Ravioli
Champagne Chicken	Meat or Cheese Manicotti
Roasted Italian Chicken	Tilapia Grenoble
Oven Roasted Top Round	Salmon with Maple Mustard Glaze
Rosemary Roasted Porkloin	Beef Tenderloin or Prime Rib add \$3.99
Honey Roasted Ham	Extra Entrée add \$1.50

Side Choices

Penne Pasta Marinara	Scalloped Potatoes
Bowtie Alfredo	Au Gratin Potatoes
Rigatoni Meat Sauce	Whipped Potatoes & Gravy
Baked Ziti	Rice Pilaf
Garlic Roasted Potatoes	Risotto Rice
Baby Red Skin Potatoes	Extra Side add \$1.99

Vegetable Choices

Italian Seasoned Green Beans	Maple Glazed Baby Carrots
Green Beans Bacon	Italian Sautéed Greens & Cannelini Beans
Green Beans Almondine	Peas & Pearl Onions
Roasted Mixed Vegetables	Broccoli Parmesan
Buttered Corn	Extra Vegetable add \$0.99

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Optional Appetizer Cocktail Hour

Light Appetizers Display

(\$3.99 per person)

Includes assorted cut Cheeses and Vegetables, Dips, Crackers, Marinated Imported Olives

Cheese | Veggie | Hot Appetizer Display

(\$5.99 per person)

Includes assorted cut Cheeses and Vegetables, Dips, Crackers

Choice of 2 Hot Appetizers

Mini Meatballs, Chicken Wings, Stuffed Mushrooms, Beef Skewers, Spanakopita

Deluxe Appetizer Display

(\$7.99 per person)

Includes assorted cut Cheeses, Vegetables, Sliced Fruit, Dips, Crackers

Shrimp Cocktail, Sauces, Lemon Wedges

Choice of 2 Hot Appetizers

Mini Meat balls, Chicken Wings, Stuffed Mushrooms, Beef Skewers, Spanakopita

Optional Desserts

Assorted Pies and Cakes Display

(\$2.99 per person)

Includes assorted cut fruit pies and single layer cakes *(served add \$1.50 per person)*

Assorted Deluxe Dessert Display

(\$5.99 per person)

Includes assorted Cheese Cakes, Layer Cakes, Fruit Tarts, Mousse and Tiramisu *(served add \$1.50 per person)*

Dessert Action Station

(\$7.99 per person)

Milk or Dark Chocolate Fountain with Strawberries, Pineapple, Marshmallows, Lady Fingers, Pretzel Rods

Assorted Petit Fours and Cannoli's

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Barbecue Menu

All American Picnic \$13.99 per person

Grilled hamburger and all beef hot dogs.

Includes fresh buns, cheese slices, sweet onion, relish, tomato, lettuce, pickles and condiments.

Served with

Pasta salad or potato salad, Southern coleslaw, BBQ baked beans, Potato chips, Watermelon

Add BBQ chicken breast, brats or polish sausage for **\$2.49** per person.

Add grilled sweet corn **\$0.79** per person

Ribs & Chicken \$17.99 per person

Half rack of tender pork ribs braised in sweet BBQ sauce alongside a seasoned grilled chicken breast.

Served with

Pasta salad or potato salad, Southern coleslaw, BBQ baked beans, Yeast rolls and corn bread with honey butter

Add BBQ Shrimp skewers for **\$3.99** per person

Add grilled sweet corn **\$0.79** per person

Pig Roast \$14.99 per person | 100 person minimum

Slow roasted pork with three of Chef Doug's signature sauces: Sweet BBQ, Spicy BBQ and Carolina Mustard BBQ

Served with

Pasta Salad or Potato Salad, Southern Coleslaw, BBQ Baked Beans, Yeast Rolls and Corn Bread with Honey Butter

Add burgers, sausage or chicken for **\$2.49** per person

Add grilled sweet corn **\$0.79** per person

Steak & Chicken \$17.99 per person

Grilled Aged Angus Sirloin combined with one of our signature chicken recipes

Choice of One 1

Seasoned Grilled Chicken Breast, BBQ Chicken Breast, Chicken Skewers, BBQ Chicken Pieces

Served with

Pasta Salad or Potato Salad, Southern Coleslaw, BBQ Baked Beans, Yeast Rolls and Corn Bread with Honey Butter

Add grilled sweet corn **\$0.79** per person

BBQ Sandwich Buffet

Choose two sandwiches for \$12.99 per person

Choose three sandwiches for \$15.99 per person

Sandwich choices

Grilled Chicken Breast, BBQ chicken Breast, Pulled Pork, Pulled Chicken, BBQ Beef,
Black Bean Burger, Smoked Beef Brisket.

Served on bakery fresh rolls and breads.

Includes three of Chef Doug's signature sauces

Served with

Pasta Salad or Potato Salad, Southern Coleslaw, BBQ Baked Beans, Potato Chips

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Hot Appetizers

(Prices are per 100 Pieces)

Our Famous Mini Meatballs \$79.00

Served in a Sweet & Sour / BBQ or Marinara Sauce

Large Chicken Wings \$95.00

Italian Rosemary / Barbecue / Hot or mild

Mini Teriyaki Tenderloin Kabobs \$129.00

Mini Pork Tenderloin Kabobs \$129.00

Sweet & Sour Chicken Kabobs \$109.00

Chicken Tenders \$109.00

Italian Breaded

Barbecue Pork Ribs \$149.00

Italian Sausage & Peppers \$95.00

Tap House Garlic Bread \$95.00

Cut in Sticks with Pizza Sauce for dipping

Smoked Sausage \$95.00

Cocktail Size Sausage in BBQ or Sweet & Sour Sauce

Vegetable Spring Rolls \$119.00

Served with a Sweet & Sour Sauce

Pancetta Wrapped Large Shrimp \$125.00

Italian Stuffed Mushrooms \$109.00

Mushroom Caps Stuffed with Mild Italian Sausage or Meatball Mix

Crab Stuffed Mushrooms MARKET PRICE

Mozzarella Sticks \$69.00

Bacon Wrapped Scallops MARKET PRICE

Spanakopita \$89.00

Spinach & Cheese Pie Wedges

Candied Bacon Wrapped Smoked Sausage \$95.00

Cold Appetizers

(Serving Size as Listed)

Assorted Finger Sandwiches (Per 100) \$89.00

Ham Salad - Tuna Salad - Egg Salad

Prosciutto Wrapped Melon (Per 100) \$98.00

Assorted Vegetable Tray (Serves 30 - 40 persons) \$89.00

Assorted Cut Vegetables & Dill Dip

Assorted Cheese Tray (Serves 30 - 40 persons) \$89.00

Assorted Cut Cheeses & Crackers

Assorted Fruit Tray (Serves 30 - 40 persons) \$89.00

Assorted Cut Seasonal Fruit & Dip

Small Shrimp Tray (Serves 15 - 20 Persons) \$89.00

80 Extra Large Shrimp & Cocktail sauce

Medium Shrimp Tray (Serves 20 - 30 Persons) \$129.00

160 Extra Large Shrimp & Cocktail sauce

Large Shrimp Tray (Serves 30 - 40 Persons) \$175.00

160 Extra Large Shrimp & Cocktail sauce

Deviled Eggs (Per 100) \$98.00

Pinwheel Sandwiches (Per 100) \$85.00

Assorted Meat or Veggie

Fancy Mini Croissant Sandwiches (Per 100) \$150.00

Honey Ham - Roasted Turkey - Roast Beef

Italian Fresh Caprese Kabob Platter (40 Kabobs) \$89.00

Cherry Tomatoes - Fresh Mozzarella - Basil - Olive Oil

Fresh Mozzarella - Prosciutto Pinwheel (Per 100) \$119.00

Sliced Smoked Salmon MARKET PRICE

Italian Antipasto Tray (Serves 30 - 40 Persons) \$159.00

Assorted Italian Meats & Cheeses - Olives - Roasted Peppers

Assorted Cheeseball Platter (Serves 25 - 30 Persons) \$79.00

Cheese Balls & Assorted Crackers

Assorted Marinated Olives Bowl (Serves 10 - 20 Persons) \$79.00

Italian Marinated Roasted Peppers (Serves 10-20 Persons) \$89.00

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Alcohol Service

Alcohol Free Package

50 Person Minimum Unlimited

\$5.99 Per Person + Tax | Acrylic Cups Included | Glassware **Add \$1.00**
Assorted Sodas, Iced Tea, Water, Lemonade, Coffee
Cups, Bar Napkins, All Condiments

Beer & Wine Package

75 Person Minimum - 5 Hours Unlimited (\$5.00 Per Hour After First 5 hours)

\$15.99 – Per Person + Tax | Acrylic Cups Included | Glassware **Add \$1.00**
Assorted Sodas (2 Litre or Cans) Red Wine Domestic (3 Choices)
Domestic Beer (4 Choices) White Wine Domestic (3 Choices)
Cups | Wine Glasses | Bar Napkins
Ice Tubs | Ice | Display Tubs
Water & lemon
Includes 1 Bartender (\$22.00 per hour after 5 hours)
Suggest 1 Bartender per 75

Full Bar – Silver Package

75 Person Minimum - 5 Hours Unlimited (\$6.00 Per Hour After First 5 hours)

\$20.99 Per Person + Tax | Acrylic Cups Included | Glassware **Add \$1.00**
Assorted Sodas (2 Litre or Cans) Premium Beer (4 Choices)
Red Wine Domestic (3 Choices) Well Liquor (Dark - 3 Choices)
White Wine Domestic (3 Choices) Well Liquor (White - 3 Choices)
Mixers (Juices, Sours Mix, Tonic & Soda Water)
Condiments (Lemons, Limes, Olives, Cherries, Ice)
Ice Tubs | Display Tubs | Bar Napkins
Includes 1 Bartender (\$22.00 per hour after 5 hours)
Suggest 1 Bartender per 75

Full Bar – Gold Package

75 Person Minimum - 5 Hours Unlimited (\$7.00 Per Hour After First 5 hours)

\$24.99 Per Person + Tax | Acrylic Cups Included | Glassware **Add \$1.00**
Assorted Sodas (2 Litre or Cans) Domestic & Imported Beer (4 Choices)
Red Wine Domestic (3 Choices) Premium Liquor (Dark - 3 Choices)
White Wine Domestic (3 Choices) Premium Liquor (White - 3 Choices)
Mixers (Juices, Sours Mix, Tonic & Soda Water)
Condiments (Lemons, Limes, Olives, Cherries, Ice)
Ice Tubs | Display Tubs | Bar Napkins
Includes 1 Bartender (\$22.00 per hour after 5 hours)
Suggest 1 Bartender per 75

Champagne Toast

50 Person Minimum

\$2.99 Per Person + Tax | Acrylic Champagne Flutes Included | Glass Champagne Flutes **Add \$1.00**
Choice of One Domestic (Asti Spumante or Brut Champagne)

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Personnel

Bartenders (\$24.00 per hour - 3 hour minimum)

Suggest 1 Bartender per 75

NOTE: The Springbrook is the primary Liquor License holder for events & prohibits other Alcoholic beverages to be brought on premises. There is an extra charge for any added Imported Beers & Wines. (20% Service Fee on any Keg Beers or extra Rentals)

Beverage Policies

Springbrook Catering Company, as the licensee, is responsible for the administration of the sale and service of all alcoholic beverages in accordance with Michigan Alcoholic Beverage Control's policies, procedures and statutes and will strictly enforce all Michigan beverage laws.

Additionally, the following policies apply to beverage service for events at The Red Barn:

- One complimentary bartender included with hosted bar package.
- One bartender for every 75 guests is required.
- Bar may close in between social hour and dinner service to assist in the seating of guests.
- The Springbrook Catering reserve the right to substitute items if necessary due to availability.
- The Springbrook Catering reserves the right to refuse service of alcohol to any guest who appears or exhibits characteristics of being intoxicated.
- Any disturbances, underage drinking or consumption of alcohol not purchased at Dreamfield Acres can result in immediate event termination.
- Alcohol is not permitted to be brought on property.
- Alcohol purchased at Dreamfield Acres may not be removed from the premises.

General Policies

- Menu selections must be finalized at least 2 months prior to event date.
- Children's menus available
- Vendor meals are included (a maximum of 5 allowed).
- Special-plated meals may be accommodated for guests with severe allergies (up to 5% of total guest count).
- Final guarantee guest counts are due 10 business days in advance of wedding date.
- Prices are subject to change based on market conditions; increases will not exceed 3% in one given year.
- Payments made using a credit card (Mastercard, Visa, Discover) will require an additional fee of 3% to the total payment placed on a card.
- Packages and menu pricing are not inclusive of an 20% service charge which will be added to the final invoice.