



CATERING MENU



PLATED BREAKFAST SELECTIONS

All Plated Breakfasts are Served with Freshly Brewed Coffee, Hot Herbal Tea, and Orange Juice

Minimum 15 People, Maximum 50 People.

Traditional Breakfast

| \$20

Fluffy Scrambled Eggs, Smoked Apple-wood Bacon, Home Fried Potatoes, Buttermilk Biscuit, Butter, and Fruit Preserves.

Breakfast Quesadillas

| \$22

Scrambled Egg, Bell Pepper, Green Onion, Pepper Jack Cheese and Chorizo Sausage Folded in a Grilled Tortilla. Served with Pineapple Pico de Gallo and Creme Fraiche

Impossible Breakfast Hash v_g

| \$23

Plant Based Meat, Potatoes, Onion, Broccoli, Cherry Tomatoes, Cooked in Cast Iron and Finished with Tamari Sauce

Shrimp & Grits Etouffee

| \$25

Shrimp Sautéed with Smoked Apple-wood Bacon and Garlic Served Over Cheesy Grits with a Creole Sauce and a French Baguette

WORKING BREAKFAST SELECTIONS

These Selections Are Drop Off Options For Your Event

Minimum 15 People.

Continental Breakfast

| \$22

Presentation of Fresh Melons, Pineapple, Berries, Flavored Yogurt, Granola, Blueberry Muffins, Cinnamon-Apple Muffins, Assortment of Breakfast Cereals, Accompanied by 2% Skim Milk, Fresh Brewed Coffee, and Hot Teas, Orange Juice, Apple Juice, Cranberry Juice

Grab n' Go Breakfast

| \$25

Assortment of Wrapped Breakfast Sandwiches including Bacon, Egg, & Cheese, Smoked Ham, Egg, & Cheese, Impossible Sausage, Egg, and Cheese on a Fresh Bakery Bagel, Blueberry Muffins, Cinnamon-Apple Muffins, Granola Bars, Whole Fruits. Accompanied by Assorted Bottled Juices, Bottled Water, Fresh Hot Coffee, and Hot Teas.

Executive Continental Breakfast

| \$27

Assorted Hot Breakfast Sandwiches on Baker Fresh Bagel or Breakfast Burritos, Daily Selection of Assorted Breakfast Pastries, Danish, Donuts, and Muffins. Presentation of Fresh Melons, Pineapple, Berries, Flavored Yogurt, Granola, Assortment of Breakfast Cereals, Accompanied by 2% and Skim Milk, Assorted Bottled Juices, Fresh Brewed Coffee, and Hot Teas.

Executive Bagel Bar

| \$35

Presentation of Fresh Melons, Pineapple, Berries, Flavored Yogurt, and Granola, Assorted Bagels, Salmon Gravlax and Cured Meats, Sliced Roma Tomatoes, Red Onions, Hard Boiled Eggs, Capers, Cucumber, Red Pepper Hummus, Olive Tapenade, Lemons, Philadelphia Plain, Strawberry, and Chive Cream Cheese, Assorted Jams and Sweet Butter, Accompanied by Assorted Bottled Juices, Water, Fresh Brewed Coffee, and Hot Teas.

BOXED BREAKFAST SELECTIONS

Freshly Made Chilled Bagel Sandwiches Served with a Bakery Fresh Muffin, Granola Bar, Whole Fruit, and Orange Juice

Choice of (2) Offerings, Minimum 15 People.

Bagel Offerings:

| \$25

- **Caprese Bagel** Arugula Pesto, Fresh Mozzarella, Tomato, and Peppered Bacon
- **Georgia Peach Bagel** v Grilled Peach, Cottage Cheese, Orange Marmalade, and Mint Leaves
- **Veggie Bagel** v_g Black Bean Cake, Guacamole, Sprouts, Lettuce, and Cucumber

V=Vegetarian

VG=Vegan

*Dietary Options Available Upon Request

All prices are per person unless otherwise noted, are subject to change and do not include 6% sales tax and 22% gratuity

BREAKFAST BUFFET

Private Breakfast/Brunch Buffets are Priced for Groups of 50 or More.

Laurel Highlands Breakfast Buffet

| \$25

Breakfast Pastries
Seasonal Fruit
Scrambled Eggs
Smoked Applewood Bacon
Sausage Links
Home Fried Potatoes
Buttermilk Biscuits
Assorted Boxed Cereals
Whole, Skim, and Oat Milk
Orange Juice
Freshly Brewed Coffee and Hot Herbal Teas

BRUNCH BUFFET

Available until 3pm

Seven Springs Brunch Buffet

| \$42

Assorted Fruit Display, Flavored Yogurts, Granola, and Honey
Assorted Bagels, Cream Cheese, Smoked Salmon, Red Onion, Capers, Tomato, Lemon, Fresh Chopped Dill
Spinach Tomato Frittata
Sausage Links
Grilled Potatoes O'Brien
Applewood Smoked Bacon
Bakery Fresh Homestyle Breads, Warm Buttermilk Biscuits, Coffee Cake, Glazed Cinnamon Rolls, and Pecan Rolls
Butter and Assorted Jelly

Mixed Field Greens with Assorted Toppings and Dressing
Asian Slaw with Ginger Peanut Dressing
Mediterranean Tomato Salad
Minted Cucumber Salad
Grilled Ham with Red Eye Gravy
Wild Mushroom Ravioli with Parmesan Cream Sauce
Fresh Brewed Coffee, Assorted Hot Herbal Tea, Iced Tea, and Lemonade

BREAKFAST/BRUNCH ENHANCEMENTS

Any of the following enhancements can be added to our Breakfast or Brunch Buffets.

Waffle Station

| \$10

House-made Belgium Waffles with a variety of topping assortments to include Whipped Cream, Fresh Berries, Fruit Compotes, Butter Rum Sauce, Chocolate Syrup, Locally Sourced Maple Syrup, Chopped Pecans, and Powdered Sugar

Chef Attended Omelet Station

| \$11

Cooked to order hand-crafted Chef Omelets includes choice of Ham, Bacon, Chorizo Sausage, Cheddar, Swiss, Feta, American Cheeses, Bell Peppers, Red onion, Wild Mushrooms, Spinach, and Tomato

Chef Attended Carving Station

| \$14

Slow Roasted Tenderloin of Beef, Chef Carved and served with Mushroom Bordelaise, Horseradish Cream, and Fresh Bakery Rolls

Chilled Seafood Station

| \$18

Jumbo Gulf Shrimp Cocktail with Bloody Mary Cocktail Sauce, and Lemon Wedges
Chilled Oysters on the Half Shell with Pink Champagne Mignonette and Horseradish Sauce
New Zealand Green Lip Mussels on the Half Shell with Roasted Tomato Basil Sauce Dressing

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BREAK SERVICE

Break Services are Available for One Hour Period
Minimum 10 people

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| I Scream You Scream Assortment of Hershey™ Frozen Ice Cream Novelties, and Water | \$10 |
| Baker's Morning Delight Assortment of Bakery Fresh Danish and Donuts, Coffee, Herbal Tea, Orange Juice, and Water | \$14 |
| Gameday Warm Soft Pretzel Bites with Assorted Mustards and Cheese Dip, Buttered Popcorn, Bags of In-Shell Peanuts, and Nachos, and Bottled Water | \$14 |
| Milk n' Cookies Seven Springs Assortment of Fresh Baked Cookies, Brownies, Blondies, and Rice Crispy Squares with Chocolate Milk, Whole Milk, Oat Milk, and Water | \$15 |
| 7 Healthy Sins Sliced Seasonal Fruit, Granola Bars, Fruit Bars, Crunchy Crudites, Hummus, Yogurt Covered Pretzels, Trail Mix, and Water | \$16 |
| Joined at the Dip Warm Spinach Dip, Warm Buffalo Chicken Dip, Pico de Gallo ^{vg} , Toasted Pita Chips, French Bread, & Crunchy Crudites, and Water | \$16 |
| Sundae Bar Scooped Ice Cream with Toppings Bar To Include: Strawberry Topping, Hot Fudge, Caramel Sauce, Assorted Candy Pieces, Chopped Nuts, Sprinkles, Whipped Topping, Maraschino Cherries, and Water | \$16 |

BEVERAGE BREAKS

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| Refresh Break Fresh-Brewed Coffee, Assorted Herbal Teas, and Water | \$8 \$4 for each additional hour(s) |
| Respite Break Fresh-Brewed Coffee, Assorted Herbal Teas, Assorted Sodas, Sparkling Water, and Water | \$12 \$6 for each additional hour(s) |
| 7 Springs Signature Coffee Break Freshly Brewed Coffee, Decaf Coffee, Assorted Herbal Teas, and Hot Chocolate. Accompanied by Assorted Flavored Syrups, Whipped Cream, Candied Orange Rind, Cinnamon sticks, Chocolate Chips, Honey, Mini-marshmallows, Lemon Wedges, Cubed Sugar, and Assorted Sweeteners | \$13 \$6.50 for each additional hour(s) |
| Revitalize Break Gatorlyte, Orange Juice, Tomato Juice, Cranberry Juice, Coffee, Sparkling and Water | \$14 \$7 for each additional hour(s) |
| Energy Break Rockstar™ Energy Drink, Vitamin Water, Coffee, and Water | \$14 \$7 for each additional hour(s) |

Beverage Breaks are available for one hour of service. Service time can be extended for an additional fee.
Minimum 10 people

BUILD YOUR OWN BREAK

\$20

*Pick your favorite snack and drink offerings to create the ultimate break for your group.
Maximum One hour period. Minimum 10 People*

| SWEET – PICK 1 | SAVORY – PICK 1 | HEALTHY SNACKS – PICK 1 | DRINKS – PICK 2 |
|------------------------------|--|--------------------------------|----------------------------|
| Assorted Candy Bars | Warm Spinach Dip w/ Pita Chips | Granola Bars | Assorted Sodas |
| Yogurt Covered Pretzel Bites | Warm Buffalo Chicken Dip w/ Pita Chips | Fruit Bars | Coffee and Hot Herbal Teas |
| Assorted Cookies | Pretzel Bites with Assorted Dip | Sliced Fresh Seasonal Fruit | Assorted Juices |
| Assorted Ice Cream Novelties | Pico de Gallo w/ Tortilla Chips | Crunchy Crudites | Rockstar™ Energy Drink |
| Blondies and Brownies | Buttered Popcorn | Hummus w/ Pita | Gatorlyte |
| Rice Crispy Squares | Assortment of Individual Bags of Chips | Trail Mix | Bottled Water |

ALL-DAY BREAK PACKAGE

| \$26

Keep your group refreshed throughout your meeting with our all-day break service package.
Minimum 10 People

Morning Break

Baker Fresh Assortment of Danish and Donuts
Freshly Brewed Coffee, Herbal Tea, Water, and Assorted Juices.

Mid-Morning Refresh

Freshly Brewed Coffee, Herbal Tea, Water, Sparkling Water, Assorted Sodas, and Assorted Juice

Afternoon Break

Bakery Fresh Assortment of Cookies and Brownies
Freshly Brewed Coffee, Herbal Tea, Water, Sparkling Water, and Assorted Sodas

*Beverages will be refreshed as needed for up to eight hours

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WORKING LUNCH SELECTIONS

All working lunch selections are dropped off between the hours of 11 am and 3 pm. Selections Include Ice Tea & Lemonade.
Minimum 15 People, Maximum 50 People.

Main Street Deli Bar

| \$36

Composed Salads:

Mixed Greens and Chef's Toppings with choice of Ranch or Balsamic Vinaigrette Dressings

Tri-Colored Pasta Salad Fusilli pasta with shredded Kale, Artichoke, Red Bed Pepper, shredded Carrot, Olives, Capers, Red Onion, and Herb Vinaigrette

Red Potato Salad Spicy Brown Mustard, Celery, Scallions and Red Onion

Creamy Tarragon Egg Salad & Tuna Salad

Assembled Deli Sandwiches:

Sliced Pit Ham on a Fresh Pretzel Bun, with Smoked Cheddar, Apple Slaw, and Honey Mustard

Shaved Pastrami on Marbled Rye with Swiss Cheese and Russian Dressing

Sliced Turkey on Whole Wheat with Red Grapes, Carrots, Leaf Lettuce, Provolone Cheese, and Olive Oil Mayonnaise

Salty and Sweet:

Assortment of Miss Vickie's Individual Bags of Potato Chips, Fresh Baked Cookies and Brownies

That's A Wrap

| \$34

Composed Salads:

Mixed Greens and Chef's Toppings with choice of Ranch or Balsamic Vinaigrette Dressings

Citrus Balsamic Green Bean Salad and Marinated Zucchini Salad

Assembled Deli Wraps:

Shaved Turkey, Applewood Smoked Bacon, Shredded Romaine, Tomato, Swiss Cheese, and Ranch Dressing on a White Tortilla

Sliced Beef Round, Shredded Cheddar, Mixed Greens, Red Onion, Tomato, Creamy Cucumbers, and Horseradish Sauce on a Jalapeno Tortilla

Roasted Red Pepper Hummus, Tomato, Red Onion, Grilled Zucchini, and Balsamic Glaze on a Spinach Tortilla

Salty and Sweet:

Assortment of Miss Vickie's Individual Bags of Potato Chips & Fresh Baked Cookies and Brownies

Pizza and Salad Bar

| \$25

Salad:

Seven Springs' Mixed Greens Salad with Choice of Dressings

Pizza:

Chef's Assortment of Hand-Tossed Pizza's

Dessert:

Bakery Fresh Cookies

BOXED LUNCHES

| \$26

Freshly Made Served Chilled with a Whole Piece of Fruit, Fresh-Baked Cookie, Individual Bag of Chips, and Bottle of Water.

Please choose up to two options for your group. *Minimum 15 Guests*

- **Smoked Turkey Sandwich** Shaved Smoked Turkey, Lettuce, Tomato, Onion, Swiss, Cranberry Relish, Onion Roll
- **Blackened Chicken Breast Wrap** Blacken Chicken, Lettuce, Tomato, Onion, Black Beans, Raspberry Vinaigrette, White Tortilla Wrap
- **Pastrami & Rye** Shaved Pastrami, Smoked Cheddar, Lettuce, Tomato, Onion, Dill Pickle, Herb Mustard, Marbled Rye
- **Roast Beef** Shaved Roast Beef, Baby Spinach, Roasted Red Pepper, Red Onion, Horseradish Crème, Parisian Roll
- **Grilled Balsamic Glazed Vegetables with Spinach** Fresh Mozzarella on a Bakery Fresh Parisian Roll
(vegan cheese available upon advanced request)

**Boxed lunches should be consumed within one hour of service time for food safety.*

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*Dietary Options Available Upon Request

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PLATED LUNCH

All plated lunch selections include coffee, iced tea, and chef's choice of dessert. All Hot Entrees are served with House Salad. Lunch is served between the hours of 11 am and 3 pm.

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| Blueberry Arugula Salad v | \$20 |
| Arugula, Baby Spinach, Blueberries, Cherry Tomatoes, Avocado, Chickpeas, Feta, with Honey White Balsamic Vinaigrette | |
| Vegetable Hummus Wrap vg | \$21 |
| Roasted Red Pepper Hummus, Shredded Kale, Shredded Carrots, Shredded Broccoli, Tomato Balsamic Glace, Spinach Tortilla Wrap, with Miss Vickie's Sea Salt Chips | |
| Cranberry Chicken Salad Wrap | \$21 |
| Chopped Poached Chicken Breast, Mayo, Celery, Onion, Dried Cranberries, White Tortilla Wrap, with Miss Vickie's Sea Salt Chips | |
| Santa Fe Turkey Wrap | \$22 |
| Smoked Turkey, Field Greens, Tomato, Red Pepper, Pepper-jack Cheese, Black Beans, Ranch Salsa Sauce, White Tortilla Wrap, with Miss Vickie's Sea Salt Chips | |
| Classic Chicken Caesar Salad | \$24 |
| Romaine, Garlic Crouton, Shaved Parmesan, Caesar Dressing, with Grilled Chicken Breast | |
| Stuffed Shells v | \$26 |
| Ricotta Mozzarella Stuffed Shells with Smoked Tomato Basil Sauce | |
| Vegan Stuffed Zucchini vg | \$26 |
| Tomato, Peppers, Onions, Chick Peas, Vegan Cheese, Served with Wild Rice Medley | |
| Bow Tie Carbonara | \$27 |
| Pancetta, Fresh Basil, Parmesan Cream, and Peas | |
| Stuffed Chicken Breast | \$29 |
| Chicken Stuffed with Traditional Bread Stuffing, Served with Mashed Potatoes, Gravy, and Chef's Choice of Seasonal Vegetables | |
| Szechuan Beef | \$30 |
| Thin Slices of Flank Steak Stir-Fried with Bell Peppers, Broccoli, Wild Mushrooms, and Szechuan Sauce, Served over Basmati Rice | |
| Hunter Style Beef | \$32 |
| Beef Sirloin, Peppers, Celery, Onion, Mushrooms Stewed with Red Wine Espagnole Sauce, Served over Wide Noodles | |
| Pan Seared Chicken Breast | \$32 |
| Twin Chicken Breast gently seared with Garlic, Sage, Thyme, Rosemary, Served with Roasted Red Potato Wedges and Chef's Seasonal Vegetable | |
| Thyme Rosemary Encrusted Salmon | \$39 |
| Fresh Salmon Encrusted in Thyme and Rosemary with Cauliflower and Yukon Potato Puree, Roasted Tomato Blanc, and Roasted Root Vegetables | |

Plated Lunches are available to groups of 25 or more. Groups will have the choice of two-pre-selected entrée options

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LUNCH BUFFET

All lunch buffets include Seven Springs Signature Salad Table, Chef's Assorted Dessert Table, Coffee, Lemonade and Iced Tea.

Served between the hours of 11 am and 3 pm.
Lunch buffets are priced for a minimum charge of 50 guests.

Traditional Lunch Buffet | \$28
Grilled Seasonal Fish, Marinated Chicken Breast with Lemon Herb, Wild Rice Pilaf, and Steamed Vegetables

Toasted Grinders | \$30
The Italian Grinder Ham, Salami, Capicola, Pepperoni, Smoked Provolone
The Cuban Grinder Ham, Pulled Pork, Swiss Cheese, Pickle, Yellow Mustard
Turkey Breast Grinder Smoked Turkey, Roasted Red Pepper, Pickled Onion, Pepper Jack Cheese
Jerked Veggie Grinder *vg* Roasted Caribbean Jerk Vegetables, Vegan Cheese, Citrus Balsamic Glaze

Italian Lunch Buffet | \$32
Baked Meat Lasagna, Vegan Pasta Primavera, Meatballs Marinara, Chicken Parmesan, Green Beans, and Roasted Vegetables

South of the Border | \$32
Composed Salad:
South West Caesar Salad Chopped Romaine, Cajun Croutons, Shaved Parmesan with Chipotle Caesar Dressing
Build Your Own Fajita Bar:
Flour Tortillas and Tri-Color Corn Chips
Cumin Seasoned Beef Cuts, Cumin Seasoned Chicken Breast Cuts, Spanish Rice, Grilled Peppers and Onions, Cilantro Lime Corn Salad, Shredded Lettuce, Shredded Cheddar, Sour Cream Pico de Gallo, Pickled Jalapenos
Dessert:
Caramel Churros and Chocolate Churros

Country Picnic | \$35
Hamburgers, Hot Dogs, Fried Chicken, Baked Beans, Coleslaw, and Traditional Condiments
**Plant Based Options Available Upon Request*

7 Springs Deli Board | \$35
Roasted Turkey, Black Forest Pit Ham, Pastrami, Tuna Salad, Red Pepper Hummus
Cheddar Cheese, Swiss Cheese, Provolone Cheese
Leaf Lettuce, Sliced Tomatoes, Shaved Onion, Dill Pickles, Slice Banana Peppers
Roasted Garlic Aioli, Spicy Brown Mustard, Mayonnaise, Ketchup
Honey Buttered Kaiser Rolls, Parisian Rolls, Croissants, Tortilla Wraps, Gluten-Free Sandwich Rolls
Assorted Miss Vickie's Sea Salt, BBQ and Jalapeno Chips



PLATED DINNER SELECTIONS

Plated Dinners are served with a choice of a salad, Chef's Choice of Seasonal Starch, Seasonal Vegetables, Chef's Choice of Dessert, and Seven Springs Bakery Classic Rolls. Served with Iced Tea, Coffee, and Tea.

Salad Choices: House Mixed Greens Salad, Seven Springs Signature Appalachian Salad, or Apple Bleu Cheese Salad

DUET PLATES

Fin & Feather | \$42

Pan Seared Salmon Fillet with Grilled Marinated Chicken Breast, finished with Herb Lemon Butter

Petite Sirloin and Stuffed Shrimp | \$56

5oz. Sirloin with Red Wine Demi-Glace accompanied by Crab Stuffed Shrimp with Lemon Beurre Blanc

Surf and Turf | \$65

Broiled Lobster Tail with Drawn Butter accompanied by a 5oz. Filet Mignon with Wild Mushroom Demi-Glace

BEEF

Sirloin Steak | \$44

Seared 8oz. Sirloin Baseball Cut Sirloine with Wild Mushroom Demi-Glace

Prime Rib | \$56

Slow-roasted prime rib served with au jus and horseradish.

New York Strip Steak | \$60

Hand-cut 12oz. Strip Steak with Maitre'd Hotel Butter

Filet Mignon | \$65

8oz. Tenderloin Steak Grilled with Red Wine Demi-Glace

SEAFOOD

Broiled Salmon Filet | \$42

8oz. Filet of Salmon with Vodka Lemon Herb Glaze

Crabcakes | \$42

100% Crab, House-Made Broiled Crab Cakes served with Lemon and Remoulade

Stuffed Shrimp Michelle | \$45

Five Jumbo Shrimp Stuffed with Crabmeat, and topped with Lemon Beurre Blanc

Pesto Crusted Seabass | \$59

6oz. Arugula and Basil Pesto Crusted Filet of Sea Bass with Smoked Tomato Coulis

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CHICKEN

Traditional Stuffed Chicken Breast | \$35

Baked Chicken Breast Stuffed with Savory Bread Stuffing and topped with Chicken Velouté Sauce

Herb Marinated Chicken Breast | \$36

Boneless Breast of Grilled Chicken and topped with Lemon Herb Sauce

Chicken Marsala | \$36

Thin Chicken Cutlets Seared and Topped with Chef's Home-Made Marsala Sauce with Prosciutto, Peppers, and Mushroom

Chicken Sinatra | \$38

Boneless Breast of Chicken Stuffed with Sausage, Fresh Herbs, Roasted Red Pepper, Provolone Cheese, and topped with Chef's Signature Sherry Cream Sauce

PORK & LAMB

Slow Roasted Pork Loin | \$32

Pork Loin Slow Roasted in Molasses and Coffee Rub topped with Sweet Vidalia Onion Pan Sauce

Grilled Pork Chop | \$34

Grilled Bone-in Pork Chop with Apple Bourbon Glace

Petite Lamb Rack | \$67

Herb Crusted Spring Lamb Slow Roasted with Mint Jus

PASTA

**Pasta dishes are complete and do not include starch & vegetable option*

Penne Primavera ve | \$26

Penne Pasta sauteed with Roasted Seasonal Vegetables with Choice of Marinara, Parmesan Cream, Or Garlic Aioli

Vodka Rigatoni v | \$27

Rigatoni Pasta Tossed in a Chef's Signature Pink Crème Vodka Sauce with Diced Tomato, Basil, Onion, and Peas

Mushroom Ravioli v | \$28

Chef's Mushroom Stuffed Ravioli with a Choice of Marinara or Parmesan cream sauce

*Plated Dinners are available to groups of 25 or more. Groups will have the choice of two pre-selected entrée options
Entrée selections are due at time of guarantee.*

CHILDREN PLATED DINNER OPTIONS

Children's plated dinners are served with Chef's Choice Vegetable, Fruit Cup, Dessert, Iced Tea, and Lemonade

Chicken Tenders and Tater Tots | \$15

Personal Cheese Pizza | \$15

Buttered Penne Pasta with Side of Marinara Sauce | \$15

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DINNER BUFFET SELECTIONS

Dinner buffets include Seven Springs Signature Station Home-style Breads, Iced Tea, Coffee, Hot Tea, and Chef's Assortments of Desserts.

Dinner buffets are available for groups of 50 guests or more.

Children 12 and under dine for half-price; Children under 5 are complimentary.

Seven Springs Traditional Steak Barbecue

| \$68

Homemade Cole Slaw, Creamy Red Potato Salad, Broccoli Cauliflower Salad, Watermelon Salad with Feta & Cucumbers, 3-Bean Salad, Chef Attended Carved Steak over an Open Grill, Barbecue Spare Ribs, St. Louis Barbecue Chicken, Grilled Portobello Mushrooms, Chemise Potatoes, Grilled Vegetable Medley, Sweet Corn Casserole.

Country Barbecue

| \$52

Homemade Cole Slaw, Pasta Salad, and Creamy Red Potato Salad, Barbecue Ribs, Grilled Barbecue Chicken, Grilled Marinated Portobello Mushrooms, Roasted Red Potatoes, Sweet Buttered Corn

Spring House Buffet

| \$49

Panzanella Salad, Creamy Red Potato Salad, and Tomato and Cucumber Salad, Maple Glazed Salmon, Sautéed Lemon Chicken, Roasted Pork Robert, Vegan Tuscan Pasta, Chef's Choice of Starch and Vegetable.

Appalachian Trail Buffet

| \$45

Homemade Cole Slaw, Pasta Salad and Creamy Red Potato Salad, Beef Pot Roast, Chicken and Dumplings, Ham Steaks with Appalachian Moonshine Glaze, Mashed Potatoes, Homestyle Macaroni and Cheese, and Squash Medley.

Cortina Buffet

| \$42

Panzanella salad, Antipasti Salad, Caprese Salad, Baked Vegetable Lasagna, Cheese Ravioli, Meatballs Marinara, Chicken Parmesan, Baked Orange Roughy, and Green Beans with Balsamic Onions.

Pizza & Pasta Buffet

| \$35

Five Cheese Pizza v Mozzarella, Provolone, Asiago, Parmesan & Romano Cheese
Meat Lovers Pizza Four Cheese Blend topped with Pepperoni, Capicola, and Sausage
White Pizza v Garlic, Olive Oil, Italian Herbs, and a Four Cheese Blend topped with Tomato Slices
Baked Ziti Marinara with Peppers, Onion, Mushroom, Mozzarella, and Ricotta v

BUFFET ENHANCEMENTS

Add a carving station to any buffet for an enhanced experience.

Chef Carved Prime Rib

\$20 per person

Slow Roasted Prime Rib, Chef Carved and Served with Horseradish, Au Jus, Horseradish Cream, and Fresh Bakery Rolls

Chef Carved Beef Tenderloin

\$15 per person

Slow Roasted Beef Tenderloin, Chef Carved and Served with Garlic Aioli, and Fresh Bakery Rolls

Chef Carved Top Round

\$12 per person

Slow Roasted Top Round of Beef, Chef Carved and Served with Cucumber-Dill Sauce, and Fresh Bakery Rolls

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SEVEN SPRINGS DINNER STATION EXPERIENCE

The Dinner Station Experience Includes your choice of Three Entrée Stations and One Dessert Station

| \$56

The Dinner Station Experience is available for groups of 50 guests or more.

*The Seven Springs Dinner Station Experience has Limited Availability. Please contact your service manager for more information.

Tuscan Station

Imported Cheese Display with Assorted Fruit, Honey, and Mustards v
Charcuterie
Chilled Grilled Marinated Vegetable Platter with House Vegetable Dip vG
Crostini vG
Bruschetta vG
Assorted Olives vG

Taste of Italy

Caprese Skewers with Fresh Mozzarella, Heirloom Tomato, Fresh Basil and Balsamic Glaze v
Smoked Chicken Gnocchi, Roasted Tomatoes, Spinach, and Potato Gnocchi Tossed with Alfredo
Pappardelle Bolognese: Beef Tips in a Red Wine Tomato Sauce with Pappardelle Pasta
White Bean, Radicchio, Fennel, and Orecchiette Pasta with Olive Oil and Chili Flakes vG
Rosemary Garlic Focaccia Bread vG

Taste of New Orleans

Seafood Etouffee: Shrimp, Mussels, Cod, Craw-fish Andouille Sausage in a Rich Creole Sauce with Creamy Risotto.
Southern Fried Catfish, Cornmeal Breaded with Lemon Caper Aioli
Coleslaw v
Cajun Hush-puppies v

Mediterranean Station

Sheppard Salad vG
Hummus vG
Pita vG
Chicken Souvlaki
Shrimp Saganaki
Lemon Rice vG

Flatbread Station

Caprese Flatbread v
Grilled Peach, Chicken, and Ricotta
Wild Mushroom and Caramelized Onion v
Sausage, Caramelized Onions, and Arugula

Asian Street Food

Spicy Kani Salad
Pork Belly Bao Bun
Chicken Teriyaki Skewers
Shrimp Tempura

Slider Station

Cheeseburger
Pulled Pork
Fried Chicken
Impossible Burger vG

Spuds Station

Smashed Gold Potatoes and Whipped Sweet Potatoes vG
Assortment of Toppings to Include Chopped Bacon, Shredded Cheddar, Sour Cream, Green Onion, Roasted Corn, Butter, Chorizo Sausage, Broccoli Florets, Pickled Jalapenos, Caramelized Onions, Brown Gravy, Mini Marshmallow, Brown Sugar and Maple Syrup

Taste of the Appalachians

Composed Appalachian Springs Salad- Mixed Greens with Poached Pear, Candied Walnuts, Onion Slivers with Maple Vinaigrette vG
Moonshine Glazed Brisket
Maple Glazed Salmon
Warm Braised Cabbage and Apples vG
Cornbread v

Grilled Fajita Station

Grilled Carne Asada
Pulled Adobo Chicken
Soft Shells Flour Tortillas vG
Toppings to Include: Guacamole, Shredded Cheese, Grilled Red and Green Peppers, Sour Cream, Jalapenos, and Cilantro

*Ancient Grain Bowl Station

Ground Turkey
Mongolian Style Beef
Blend of Ancient Grains: Amaranth, Quinoa, Buckwheat, and Millet vG
Cooked to Order with Stir Fry Vegetables vG

*Szechuan Station

Udon Noodle Soup vG
Szechuan Beef
Sesame Chicken
Grilled Tofu vG
Cooked to Order with Assorted Veggies Including Bell Peppers, Zucchini, Carrots, Broccoli, Green Onions, Mushrooms, Water Chestnuts, Snow Peas, and Bok Choy

Dessert Stations

Classic Petit Fours and Mini Bavarian Dessert Table

Seven Springs Signature Dessert Station of Assortment of Cheesecake, Fruit Pies, Chocolate Cake, and Glass Desserts

*Banana Fosters Station-Classic Banana Foster's Flambé to Order

*Requires a Chef Attendant

\$75 Per Attendant, Per Hour for Every 100 guests

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HORS D'OEUVRES

Served Hors D'oeuvres can be displayed or butler passed and priced per tray or per person

| SERVED CHILLED Per tray (50 pcs.) | | SERVED HOT Per tray (50 pcs.) | |
|--|-------|---|-------|
| Iced Shrimp Cocktail | \$250 | Petite Blackened Lamb Chops | \$400 |
| Oysters on Half Shell | \$225 | Mini Beef Wellington | \$250 |
| Goat Cheese & Onion Tart | \$175 | Mini-Shrimp Wellingtons Wrapped in Puff Pastry | \$225 |
| Pear & Brie Tart | \$175 | Shrimp Tempura | \$225 |
| Antipasto Skewer | \$150 | Scallops Wrapped in Bacon | \$200 |
| Prosciutto Wrapped Asparagus | \$150 | Crab Stuffed Mushrooms | \$200 |
| Bruschetta <small>VG</small> | \$125 | Barbecue Shrimp and Bacon | \$200 |
| Chips & Dip (serves 25 guests per bowl) <small>V</small> | \$80 | Blackened Chicken Strips with | \$200 |
| Hard Pretzels with Mustard (serves 25 guests per bowl) <small>VG</small> | \$60 | Red Onion Marmalade | |
| | | Mini Beef Empanada | \$150 |
| | | Raspberry and Brie Phyllo <small>VG</small> | \$150 |
| | | Vegetable Spring Rolls <small>VG</small> | \$150 |
| | | Asparagus Wrapped in Phyllo <small>V</small> | \$150 |
| | | Spanakopita <small>V</small> | \$125 |
| | | Plant Based Italian Meatballs <small>VG</small> | \$125 |

| DISPLAYS Per Person (50 person minimum) | |
|---|--------|
| Tuscan Charcuterie | \$7 |
| Domestic and International Cheese | \$6 |
| Ahi Tuna with Seaweed Salad | \$5 |
| Fresh Fruit Display <small>VG</small> | \$5 |
| Crudité Shooters <small>VG</small> | \$4.50 |
| Whole Poached Salmon | \$4.50 |
| Smoked Salmon | \$4 |
| Baked Brie <small>V</small> | \$4 |
| Portobello Mushroom Carpaccio <small>VG</small> | \$3.5 |

LATE NIGHT SNACKS

Available from 9pm to 11:59pm Per Tray (50 Pieces)

| | |
|---|-------|
| Cheese Burger Slider Platter | \$250 |
| Crispy Chicken Slider Platter | \$250 |
| Chicken Quesadilla Platter | \$175 |
| Boneless Chicken Wing Platter | \$150 |
| Choice of Buffalo, Garlic, or Barbecue | |
| Pizza Flatbreads Platter | \$150 |
| Warm Pretzel Stick Platter <small>VG</small> | \$150 |
| Mini Three Cheese Grilled Cheese Platter <small>V</small> | \$150 |
| Cheese Quesadilla Platter <small>V</small> | \$140 |

V=Vegetarian VG=Vegan *Dietary Options Available Upon Request

All prices are per person unless otherwise noted, are subject to change and do not include 6% sales tax and 22% gratuity

HOSPITALITY SERVICE

HOSTED BAR OPTIONS

PREMIUM BAR **\$20 per person for the first hour**

\$15 per person for each additional hour

Spirits Bacardi Rum, Captain Morgan Rum, Bombay Sapphire Gin, Titos Vodka, Grey Goose Vodka, Crown Royal Whiskey, Jack Daniel's Tennessee Whiskey, Makers Mark Bourbon, Glenlivet 12 year Scotch, Hornitos Resposado Tequila, Kahlua, Baileys, and Peach Schnapps.

Wine *Select four:* Castle Rock Chardonnay, Castle Rock Rose, Castle Rock Sauvignon Blanc, Kaleu Malbec, Castle Rock Cabernet Sauvignon, and Castle Rock Pinot Noir.

Beer *Select four:* Miller Lite, Bud Light, Coors Light, IC Light, Blue Moon, Corona, Yuengling, Goose IPA, Heineken, New Belgium Fat Tire, New Belgium Juicy Haze, Shock Top, Stella Artois, Angry Orchard, and White Claw

TRADITIONAL BAR **\$18 per person for the first hour**

\$13 per person for each additional hour

Spirits Bacardi Rum, Captain Morgan Rum, Beefeater Gin, Skyy Vodka, Canadian Club Whiskey, Jack Daniel's Tennessee Whiskey, Jim Beam Bourbon, Dewar's Scotch, Hornitos Resposado Tequila, Kahlua, and Peach Schnapps

Wine *Select three:* Canyon Oaks Chardonnay, Canyon Oaks White Zinfandel, Villa Brici Pinot Grigio, Canyon Oaks Moscato, Canyon Oaks Merlot, Canyon Oaks Cabernet Sauvignon, and Avia Pinot Noir.

Beer *Select three:* Bud Light, Coors Light, Miller Lite, IC Light, Goose IPA, Shock Top, Yuengling, Angry Orchard, and White Claw

BRUNCH BAR OPTIONS **\$10 per person for the first hour**

\$7 per person for each additional hour

Bloody Mary Bar Featuring Sky Vodka

Featured Mixers & Garnishes Include House Bloody Mary Mix, Tomato Juice, Limes, Lemons, Celery, Olives, Pepperoncini, Pickle Spears, Hot Sauce, Worcestershire, A1, Old Bay, and Montreal Steak Seasoning.

Mimosa Bar Featuring House Sparkling Wine

Featured Mixers & Garnishes Include Orange Juice, Grapefruit Juice, Cranberry Juice, Pineapple Juice, Orange Slices, and Assorted Berries

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HOSPITALITY SERVICE

HOSTED BAR OPTIONS CONTINUED

PREMIUM BEER, WINE, & SODA BAR

\$16 per person for the first hour

\$12 per person for each additional hour

Wine *Select four:* Castle Rock Chardonnay, Castle Rock Rose, Castle Rock Sauvignon Blanc, Kaleu Malbec, Castle Rock Cabernet Sauvignon, and Castle Rock Pinot Noir.

Beer *Select four:* Miller Lite, Bud Light, Coors Light, IC Light, Blue Moon, Corona, Yuengling, Goose IPA, Heineken, New Belgium Fat Tire, New Belgium Juicy Haze, Shock Top, Stella Artois, Angry Orchard, and White Claw

TRADITIONAL BEER, WINE, & SODA BAR

\$14 per person for the first hour

\$10 per person for each additional hour

Wine *Select three:* Chardonnay, White Zinfandel, Pinot Grigio, Moscato, Merlot, Cabernet Sauvignon, and Pinot Noir.

Beer *Select three:* Bud Light, Coors Light, Miller Lite, IC Light, Goose IPA, Shock Top, Yuengling, Angry Orchard, and White Claw

NON-HOSTED BARS

Hospitality Bars may be arranged for individuals to purchase beverages. There is a minimum spend of \$300 per every two hours for non-host bars. In the event the minimum spend is not met, the master account or host for the evening will be assessed the difference.

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IMPORTANT INFORMATION

Pricing, Taxes and Service Fees

All prices within the menu are subject to an 22% gratuity/service charge and applicable sales tax, which is currently 6%. If your group is sales tax exempt, a copy of your Pennsylvania sales tax exemption certificate must be received prior to your function to insure your proper billing. Due to uncontrollable market increases and economic conditions, food and beverage prices are subject to change.

Guarantees

Seven Springs requires a guaranteed guest count 21 days prior to the function. Excess food remains the property of Seven Springs. An increase in guest count of more than 3% of the guarantee within 14 days will be subject to an additional 25% per person surcharge to the price of any menu/item. An increase in guest count beyond 3% of the guarantee is subject to a possible substitution of menu/item based on product availability.

Menu Selection

To provide the availability of your selection, we request that all menu selections be provided at least four weeks (28 days) prior to your function. Menu pricing is based on you choosing one entrée for the entire group. In the event two entrees are requested, an additional fee will apply, with appropriate guarantees being received for both entrees. To ensure the serving of the appropriate entrée to your guests for plated meals, we ask that your guests be provided with a color-coded ticket or other form of identification for our wait staff. We will be happy to work with you with any requests for special dietary needs.

Beverage and Catering Policy

All food and beverage items served on Seven Springs property must be supplied and prepared by the Seven Springs bar and culinary team.

Sensory Inclusion

Seven Springs Resort recognizes that we may have some guests with sensory sensitivities. Our team would be happy to accommodate these guests with modifications and inclusion. If you have a guest joining us with sensory processing needs, please contact your Conference Service Manager for additional accommodation options.

Special Dietary Requests

Seven Springs Resort recognizes that we will have guests with dietary allergies and requests. Our catering menu has Vegetarian & Vegan items marked accordingly. At your event function, food items will be marked vegetarian, vegan, and gluten-free. Additional dietary needs can be accommodated by simply providing your Catering Manager the guest name and dietary restriction at 21 days out when your guaranteed counts are due.