



SILVER SPRING
— GOLF CLUB —

Social / Corporate Events



262.252.4994

www.silverspringgolf.com

N56 W21318 Silver Spring Drive, Menomonee Falls, WI 53051

Breakfast

Good Morning Buffet 18.95
Scrambled eggs, crisp bacon strips and sausage patties, breakfast potatoes or hash browns, seasonal fresh fruit display, bagels and cream cheese muffins with butter and jelly, coffee and juice

The Continental..... 11.95
Choice of chilled juice, assorted Danish, muffins, donuts, (choose two), brewed coffee, brewed decaf and tea (V)

The Executive's Break..... 13.95
Chilled juice, assorted Danish, muffins, donuts, (choose two), seasonal fresh fruit display, brewed coffee, brewed decaf and tea (V)

The Executive Planner 17.95
Start the morning with assorted chilled juice, assorted Danish, muffins, donuts (choose two), bagels with cream cheese, brewed coffee, brewed decaf and tea (V)

Break Time

Refreshments

Coffee, Decaf and Hot Tea by the Gallon 35.95
Freshly Brewed Premium Coffee by the Gallon 41.95
16 Cups – Regular and Decaffeinated
Assorted Fruit Juice (Carafe 1 Liter) 14.95
Iced Tea with Lemon or Lemonade by the Gallon 17.95
Assorted Soft Beverages..... 3.95
Includes Soda, Iced Tea, Lemonade
Bottled Water 2.50

To Accompany the Refreshments

Cinnamon Buns (per dozen)..... 27.95
Assorted Danish or Donuts (per dozen) 27.95
Assorted Muffins (per dozen) 25.95
Assorted Bagels (per dozen) 27.95
Includes Cream Cheese & Jellies
Brownies (per dozen) 28.00
Cookies (per dozen)..... 25.00
Whole Assorted Seasonal Fruits (each)..... 3.00
Granola Bars (each) 4.00

Great Break Options

Grandma's Kitchen (V)..... 7.95
A tempting assortment of freshly made cookies and brownies
Movie Break (V) 7.95
Candy bars, peanuts and freshly popped popcorn
Sweet and Salty (V) 5.95
An assortment of cookies and fresh popped popcorn or dry snacks
Healthy Snack (V) 7.95
Assorted granola bars, yogurts and pretzels



Lunch / Dinner

Plated Options

*Lunch Entrees Are Served with Tossed Green Salad with Two Dressings,
 Chef's Choice of Fresh Vegetables and Starch, Baked Rolls, Butter, and Brewed Coffee, Decaf, Tea*

Chicken Marsala 19.95
Sautéed boneless chicken breast topped with a mushroom and marsala wine sauce

Parmesan Crusted Chicken & Pasta 19.95
Marinated chicken breast, lightly breaded and baked with marinara and fresh mozzarella served with penne pasta

Tilapia 19.95
Herb crusted tilapia served with lemon dill bur blanc

Seared Salmon Filet..... 22.95
Fresh seared salmon with a lemon dill bur blanc (GF)

Beef Tenderloin Tips..... 23.95
Petite cuts of beef sautéed with mushrooms and onion, braised in a burgundy wine sauce over buttered egg noodles

Pasta Primavera 18.95
Sautéed garden vegetables tossed with penne pasta (V) and garlic white wine sauce

Sliced Herb Roasted Top Sirloin 23.95
Sliced sirloin, prepared to medium. Sliced and finished with a red wine mushroom demiglace

All Food & Beverage Items Are Subject to 5.0% Sales Tax and 20% Service Charge. Tax and Service Charge is Not Reflected in the Above Pricing

Salads

Salads Include Fresh Baked Rolls with Butter, Brewed Coffee, Decaf and Tea
Add Soup.....\$2.00/person

Blackened Chicken Caesar 17.95
Crisp romaine lettuce tossed with our own Caesar dressing,
fresh croutons, grated parmesan cheese and a skillet
blackened chicken breast (V)

BLT Chicken Salad..... 17.95
Crispy chicken tenders, romaine lettuce, cheddar cheese, tomatoes,
chopped bacon and ranch dressing

Apple, Bleu Cheese & Candied Walnut Salad 16.95
Mixed baby greens, sliced apples, bleu cheese, candied walnuts,
tomatoes and dried cranberries tossed in a maple vinaigrette
dressing (V) (GF)

Sandwiches and Wraps

Sandwiches Served with Kettle Chips or Coleslaw, Brewed Coffee, Decaf and Tea
Add Soup.....\$2.00/person

Chicken Club Sandwich 18.95
Grilled chicken breast with shredded lettuce, tomato, cheddar cheese,
bacon and garlic mayo

Chicken Ranch Wrap..... 15.95
Grilled or fried chicken breast, fresh lettuce, tomatoes, shredded cheese
and bacon with ranch dressing rolled in a garden vegetable wrap
(can be gluten free)

Roast Beef and Cheddar 16.95
Toasted marble rye piled high with fresh sliced roast beef thick sliced
cheddar cheese and finished with horseradish mayo

Custom Options

Entrees (Select Two)

Includes Chef's Choice of One Starch and One Vegetable

Plated - \$28.95/person • Buffet - \$26.95/person

A Third Option May be Chosen for an Additional Fee - \$35.95/person

Quarter Roast Chicken – (light and dark) Herb roasted or BBQ glazed (GF)

Pecan Crusted Chicken Breast – Two pan fried chicken breasts with pecan breading, topped with a honey pecan compound butter

Chicken Saltimbocca – Two chicken breasts wrapped with prosciutto, provolone cheese and fresh sage, served with a lemon brown butter sauce (GF)

Parmesan Crusted Tilapia – Seasoned panko bread crumbs with fresh herbs and parmesan cheese, finished with a lemon dill bur blanc

Oven Roasted Atlantic Salmon – Roasted salmon glazed with an orange ginger sauce, and black and white sesame seeds (GF)

Pork Milanese – Boneless pork loin cutlet, pan fried, and served with a lemon caper butter sauce

Beef Burgundy – Tenderloin of beef braised slowly with onion and mushrooms in a rich burgundy sauce, served over buttered egg noodles

Sliced Herb Roasted Top Sirloin – Herb roasted whole sirloin, prepared to medium, sliced and finished with a red wine mushroom demiglace



A la Carte Carving Stations

Served for 1 ½ Hours

Roasted Breast of Turkey..... 300.00
Orange cranberry mayonnaise and cocktail rolls (GF)
* Serves Approximately 30 Guests

Gusto Bone-in Ham 250.00
Whole grain mustard and cocktail rolls (GF)
* Serves Approximately 40 Guests

Roasted Pork Loin..... 250.00
Apple cider reduction and cocktail rolls (GF)
* Serves Approximately 30 Guests

Slow Roasted Whole Tenderloin of Beef..... 350.00
Rosemary red wine jus and cocktail rolls (GF)
* Serves Approximately 20 Guests

Sea Salt, Garlic & Herb Crusted Prime Rib of Beef 375.00
Brandy mustard jus and cocktail rolls (GF)
* Serves Approximately 20 Guests

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Lunch / Dinner Buffet Options

Deli Buffet – \$23.95

Includes the Following:

- Smoked Ham, Turkey Breast, & Genoa Salami
- Garden Fresh Tossed Green Salad with Two Dressings
- Homemade Chips
- Pasta Salad
- Sandwich Rolls & Deli Breads
- Wisconsin Cheddar and Swiss Cheeses
- Sliced Tomatoes, Onions, Lettuce and Pickle Spears
- Mayonnaise, Mustard and Butter
- Brewed Coffee, Decaf, Tea
- Add Soup of the Day for \$1.50/person

Tailgate Buffet – \$23.95

Includes the Following:

- Beer Braised Brats
- Grilled Chicken Breasts
- Grilled Burgers
- Tossed Mixed Greens with Two Dressings
- Potato Salad or Coleslaw
- Buns, and Kettle Chips
- Pickle Chips and Spears
- Lettuce, Tomato, and Onions, Cheddar Cheese
- Brewed Coffee, Decaf, and Tea
- Add Soup of the Day for \$1.50/person

Mexican Buffet – \$23.95

Includes the Following:

- Choice of Chicken or Beef Fajita with Sautéed Onions and Mixed Peppers
- Choice of Chicken and Cheese Enchiladas
- Flour Tortillas
- Mexican Rice
- Chips with Salsa and Guacamole
- Shredded Cheese, Sour Cream, Diced Tomato, Lettuce
- Black Olives and Jalapeno
- Churros (Cinnamon Twists)
- Brewed Coffee, Decaf, and Tea

Backyard BBQ Buffet – \$24.95

Includes the Following:

- BBQ Chicken
- BBQ Ribs
- Ranch Beans
- Cole Slaw
- Potato Salad
- Fresh Rolls and Butter
- Cookies and Brownies
- Coffee and Tea

Italian Buffet – \$23.95

Select Two:

Grilled Italian Marinated Chicken Breast

Boneless, skinless breast of chicken, marinated in Italian dressing and grilled.

Baked Lasagna

Layers of pasta with beef, a hearty tomato sauce, ricotta and mozzarella cheese. Vegetarian Lasagna available upon request

Grilled Italian Sausage

With onions & peppers

Buffet Also Includes the Following:

- Caesar Salad
- Penne Pasta
- Marinara and Alfredo Sauce
- Warm Bread Sticks
- Brewed Coffee and Tea

