



THE SPRINGHOUSE

\$ Tier 1 Pricing Overview

- Platters to serve 6–8: starting at \$80
- Platters to serve 8–10: starting at \$120
- All other catering begins at \$18 per guest

Sample Menu Offerings

All offerings are customizable based on seasonality, guest count, and service tier.

Brunch & Breakfast

- Crispy Chicken & Waffles
- Gourmet Quiche Assortment
- Crostini & Housemade Jams
- Parfaits with Granola & Fruit
- Biscuits & Gravy
- Egg Cups & Bacon
- Fresh Fruit, Cheese & Meat Boards

Lunch & Light Fare

- Gourmet Sandwich Assortment
- Seasonal Salad & Soup Bar
- Custom Lunch Buffet
- Boxed Lunches

Entrées & Sides

Entrées

- Herbed Honey Glazed Chicken
- Burgundy Braised Short Ribs
- Marmalade Glazed Ham
- Dijon Herb Pork Loin
- Artisanal Sausage Ragout
- Smoked Prime Rib
- Seasonal Vegetarian Offerings

Sides

- Maple Glazed Carrots

- Garlic Smashed Yukons
- Jalapeno Honey Corn
- Roasted Parmesan Squash
- Bacon & Bourbon Baked Beans
- Lemon Dill Potato Salad
- Apricot Glazed Brussels

Boards & Small Bites

- Charcuterie (Tiered Boards · Personal Cups · Skewers)
- Dip & Crudités (Green Goddess · Roasted Garlic · Southwest Pepper)
- Crostinis & Canapés (Brie & Tomato Jam · Herbed Mushroom · Fig & Goat Cheese)
- Deviled Eggs (Caviar & Chive · Candied Jalapeño · Ranch & Bacon)
- Savory Pastries (Mini Quiches · French Onion Tartlets · Mushroom & Feta)
- Single-Serve Cups (Elote · Cowboy Caviar · Crudités & Dip)

Desserts & Sweets

- Decadent Mini Bundts
- Fresh Baked Cookies
- Gourmet Crispy Treats
- Pecan Praline Bread Pudding
- Trifles & Mousses

Ready to Plan?

We'll work with you to design a menu that fits your guests, your space, and your story.

Email: info@thespringhousear.com

Phone: 870 449 3663

Inquiry Form: [Catering.](#) | [The Springhouse](#)