

Sample Menu Offerings for all Catering Types

Brunch & Breakfast

- Crispy Chicken & Waffles
- Gourmet Quiche Assortment
- Artisan Breads & House-made Jams
- Parfaits with Granola & Fruit
- Biscuits & Gravy
- Sunrise Egg Cups
- Fresh Fruit, Cheese & Meat Boards

Lunch & Light Fare

- Gourmet Sandwich Assortments
- Seasonal Salad Bar
- Cozy Soup Bar
- Custom Lunch Buffet
- Boxed Lunches

Entrées & Sides

Entrées

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

Sides

- Tarragon-Glazed Carrots
- Garlic-Smashed Yukons
- Jalapeño Honey Corn
- Roasted Parmesan Squash
- Sweet Potato Hash
- Lemon-Dill Potato Salad
- Apricot-Glazed Brussels

Boards & Small Bites

- **Charcuterie** (styles: Tiered Boards · Personal Cups · Skewers)
- **Dip & Crudités:** House-made savory dips served with fresh vegetables and pita (ex: Green Goddess · Roasted Garlic · Southwest Pepper)
- **Deviled Eggs** (ex: Trout & Caviar · Herb & Chive · Candied Jalapeño · Ranch & Bacon)
- **Crostinis & Canapés:** Elegant and delicious appetizers perfect for cocktail events and passed hors d'oeuvres (ex: Brie & Tomato Jam · Herbed Mushroom · Fig & Goat Cheese · Steak & Bleu · Melon & Prosciutto)
- **Party Sliders** (ex: Sliced Prime Rib & Horseradish Cream · Ham & Brie · Turkey & Pesto)
- **Savory Puff Pastries** (ex: Spinach & Parmesan · French Onion · Mushroom & Feta)
- **Skewers and Picks** (ex: Charcuterie · Caprese · Antipasto · BLT)
- **Single-Serve Cups** (ex: Elote · Cowboy Caviar · Fresh Salads · Crudités & Dip)

Desserts & Sweets

- House-Made Cheesecakes
- Decadent Bundts
- Fresh-Baked Cookies
- Gourmet Crispy Treats
- Pecan Praline Bread Pudding
- Trifles & Mousse

 Ready to Plan?

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

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