



SUGAR SPRING

WEDDINGS & EVENTS

MENU

Sugar Spring Ranch - Sugar Spring South - Sugar Spring Manor

www.sugarspringranch.com

618.281.2276

The Classic Menu

Entrees

(Select Two)

Choice Top Round of Beef*

Choice beef, slow roasted and cooked medium, served in natural Au Jus

Rosemary Roasted Pork Loin *

Whole roasted pork loin served with a brandy peppercorn cream sauce

Crushed Pineapple Glazed Ham*

Tender roasted ham topped with crushed pineapple & brown sugar glaze

Grilled Chicken Marsala

Boneless chicken breast, served with a marsala wine sauce & fresh herbs

Grilled Chicken Parmesan

Boneless chicken breast, served with a tomato sauce, garnished with parmesan cheese

**Hand carving available - \$1 per person*

Accompaniments

(Select Two)

Cavatelli Carbonara

Hot pasta tossed in a cream sauce accentuated with crisp bits of bacon

Cavatelli Con Broccoli

Hot pasta tossed in a white cream sauce topped with broccoli

Pasta Rosa

Hot pasta tossed in a mix or red & white sauce topped with peas and mushrooms

Rigatoni Bolognese

Hot pasta tossed in a tomato-based meat sauce

Garlic Mashed Potatoes

Creamy mashed potatoes infused with garlic

Parsley Buttered Potatoes

Small round whole potatoes tossed in a buttery parsley base

Italian Potatoes with Light Garlic

Small round whole potatoes tossed in a buttery garlic base

Green Beans Almandine

Cut green beans tossed with sliced almonds & crisp bits of bacon

Grand Marnier Glazed Carrots

Sliced carrots tossed in an amaretto glaze

Buttered Sweet Corn

Sweet whole kernel corn tossed in butter

Menu Includes:

House Italian Salad & Freshly Baked Dinner Rolls with Butter

The Grill Menu

Entrees

(Select Two)

Smoked BBQ Pulled Pork

Slow roasted, shredded pork, served with a sweet & tangy barbeque sauce

Grilled BBQ Chicken Breast

Boneless chicken breast, served with a sweet & tangy barbeque sauce

Carved BBQ Beef

Choice beef, slow roasted and cooked medium, served with a sweet & tangy barbeque sauce

BBQ Pork Steak

Boneless pork steak, served with a sweet & tangy barbeque sauce

Smoked BBQ Pulled Chicken

Slow roasted, shredded chicken, served with a sweet & tangy barbeque sauce

Accompaniments

(Select Two)

Flame Roasted Corn & Peppers

Sweet whole kernel corn and a variety of pepper roasted over an open flame

Aged Cheddar Mac and Cheese

Hot pasta tossed in a creamy aged cheddar cheese sauce

House Made Pasta Salad

Cold pasta tossed with sliced olives, pimentos, red onion, & peas. Coated in a red wine vinegar cream sauce, topped with parmesan cheese

Creamy Loaded Potato Salad

Cubed potatoes served cold, tossed with bacon, onion, and cheese. Covered in a creamy sauce

Baked Beans

Baked beans drizzled in molasses, tossed with onion & bacon

Loaded Smashed Potatoes

Creamy mashed potatoes with sour cream, cheddar cheese, crisp bits of bacon, and chives

Green Beans

Cut green beans tossed with sliced almonds & crisp bits of bacon

Cole Slaw

Traditional thinly sliced and creamy

Menu Includes:

House Italian Salad & Freshly Baked Dinner Rolls with Butter

Hors D'oeuvres

Hot Selections

- Buffalo Chicken Dip
Pulled chicken breast with mild sauce, sour cream, and assorted cheeses served tortilla chips
- Spinach Artichoke Dip
A traditional style dip served with a mix of chips
- Petite Meatballs
Savory meatballs served with a choice of Italian marinara or Swedish style
- Asian Pot Stickers
Steamed Dumplings stuffed with seasoning pork and finished with a ginger soy sauce
- Buffalo Chicken Wings
Tender chicken wings basted and served in our house made creamy buffalo sauce
- Chicken & Artichoke Bites
Breaded cannelloni stuffed with a blend of chicken, artichokes and cheeses served with Italian marinara
- Mexican Dip
Layered meat, refried beans, cheese and all the fixings served with tortilla chips
- Toasted Ravioli
Beef stuffed ravioli that is breaded and served with Italian marinara
- Firecrackers
Crunchy wonton wrapper filled with chicken, cheese, black beans and corn with a southwestern flare
- Crab Rangoon
Paired with a sweet & sour sauce
- Chicken & Pork Egg Rolls
Crunchy Asian egg rolls filled with chicken and pork

Cold Selections

- Vegetable Tray with Dip
Assorted fresh vegetables with a creamy ranch dip
- Cheese & Sausage Dip
Summer sausage and cheese served with assorted crackers
- Hummus & Pita
Assorted flavors of hummus served with bite sized pita
- Antipasto Platter
Artichokes, salami, cherry tomatoes, mozzarella pearls and olives
- Walnut Rolled Cheese Ball Platter
Cream cheese and a blend of zesty seasonings rolled in walnuts and served with assorted crackers
- Assorted Fruit Platter
Chef's choice of assorted carved fresh fruit (only April - September)
- Bruschetta
Diced Roma tomatoes in a perfect blend of spices, balsamic vinegar and olive oil served with crostini
- Deli Submarine Slices
Smoked ham and turkey with crisp lettuce and cheese on a fresh Italian baguette
- Asiago Crab Dip
Asiago cheese and crab meat blended with sour cream served with tortilla chips
- Assorted Cubed Cheese Tray
An assortment of cheeses in bite sized pieces
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\$3 Per Person, Per Hors D'oeuvre - Table Display

\$4 Per Person, Per Hors D'oeuvre - Passed

(Choose 5 if Substituting As a Meal)

Enhancements

Upgrades Priced Per Person To Substitute For A Menu Entrée Choice

Beef Tenderloin.....	\$6.00
Beef Brisket.....	\$6.00
Cannelloni.....	\$3.00
Cod with Lemon Butter.....	\$3.50
Fried Chicken.....	\$3.00
Additional Introductory Entrée.....	\$4.00
Additional Side.....	\$3.00

Catering Provided by Andre's Banquets & Catering