

THE SPRINGHOUSE

Graduation Parties 2020

Family Recipe Main Dishes

Springhouse Baked Chicken

Assorted breasts, legs and thighs dredged in Springhouse milk and our secret coating.
40 pieces - \$60

BBQ Pork

Pork shoulder braised long and slow, pulled and slathered in our homemade BBQ sauce.
\$100 for a full deep pan that has 50 servings. Includes 3 dozen chubby buns.

Fried Chicken Tenders

Crunchy outside, tender white meat inside. Comes with choice of two dipping sauces.
\$80 for a full pan that has 50 servings

Rigatoni

Rigatoni noodles cooked al dente, smothered in a hearty meat sauce and sprinkled with parmesan cheese. Includes 3 loaves of braided Italian bread.

\$75 for a full deep pan that has 40 servings

Italian Sausage with Peppers and Onions in a Red Sauce

\$80 for a full deep pan that has 30 servings

Cheese Stuffed Shells

Shells filled with an creamy ricotta mixture, and topped with marinara sauce and parmesan cheese.

\$70 for a full pan that has 40 shells

Hot Side Dishes

\$45 for a full pan, serves 30 people

Pittsburgh Cheese Potatoes

Cubed cooked potatoes in a homemade cheese sauce, topped with crumbled real bacon.

Macaroni and Cheese

Cooked macaroni smothered in our homemade cheese sauce.

Pearl's Potatoes

Grated cooked potatoes in a sour cream and cheese mixture

Herbed Red Potatoes

Cubed cooked red potatoes covered in a garlic herb sauce with real bacon

Buttered Green Beans

Made Fresh Salads

(Large Bowl of salad serves approximately 35 people)

Fresh Fruit Salad - hand cut melons, grapes, strawberries and blueberries - \$60

Sweet and Sour Broccoli Salad - Broccoli, cauliflower, carrots and red onions dressed in a sweet and sour sauce topped with bacon. - \$50

Shell Pasta Salad - Small shells with fresh veggies in an Italian dressing. - \$50

Baked Potato Salad - Potatoes with skin, cheese, bacon, onions in a sour cream based dressing topped with crumbled bacon and cheddar - \$60