



WEDDING MENU

Chariot Events

PRICED SPECIFICALLY FOR CHARIOT EVENT WEDDING VENUE

INCLUDED IN OUR PER PERSON COST FOR NO ADDITIONAL FEE

White or Ivory Classicware (China - Like Disposable) Dinner, Salad, and Dessert Plates. Silver Colored Fork, Knife, and Spoon. Your choice of colored paper Dinner and Dessert Napkin.

Beautifully Displayed Buffet Meal with Wooden Chafers, Wicker Baskets, and Accent Linens

Choice of Staff Served Buffet or Guest Serving Themselves

Served Bride and Groom Meal

Clearing of Guest Tables

Cake Cutting and Serving Service

Replenishing of Pre-Trayed Cookies through out the Event

Coffee Service including Regular Coffee, Sugar, Creamer, Stirrers, and Disposable Coffee Cups

Buffet Left Overs Packaged for Client

Complimentary Tasting for Bride and Groom. (Can add up to 4 additional guests for \$20.00 per person)

Month Prior Phone Call and Week of Wedding On-Site Meeting with Catering Captain to Discuss Logistics, Timeline, and Layouts

ADD-ONS OPTIONS

Colored Poly Napkin \$1.60 PER NAPKIN

120in White or Ivory Poly Dinner Table Linen \$22.00 PER LINEN
(Required for Dinner Tables and Harvest Table)

90x132 (6ft Table) White or Ivory Poly Table Linen \$30.00 PER LINEN

90x156 (8ft Table) White or Ivory Poly Table Linen \$30.00 PER LINEN **(Required for Buffet Tables and Head Tables)**

springhousecateringsales@gmail.com (724) 228-3339





FROM OUR FAMILY FARM TO YOUR SPECIAL DAY!

\$43.95 PFR PFRSON

+20% GRAUTITY AND 6% SALES TAX

Includes One Entree from Each Selection

FIRST LOOK

Grilled Marinated Flank Steak Sliced to Perfection **Celebration Chicken Romano** Boneless Tender Chicken Breast, Battered Dipped, Browned, and Baked. Topped with Homemade Cream Sauce

Stuffed Boneless Pork Chops Stuffed with Homemade Stuffing and Smothered in Pan Drippings Pork Gravy

Brother Sam's Smoked Brisket with BBQ Sauce on the Side **Sweet and Sassy Salmon** Baked and Smothered in a Sweet Glaze

FIRST KISS

Sliced Hot Roast Beef Seasoned Gently and served with Pan Drippings Gravy

Parmesan Crusted Chicken Boneless Chicken Breast coated in our Homemade Parmesan Bread Crumb Mixture

Old Fashioned Pot Roast Served with Potatoes, Carrots, and Onions

SpringHouse Smoked Ham Slowly Smoked to Perfection **Penn State Chicken** Boneless Baked Chicken Breast in a White Wine Cream Sauce

SpringHouse Boneless Baked Chicken Breast Breaded in Bev's Secret Receipt Coating and Oven Baked

FIRST DANCE

Penne Pasta with Marinara Sauce Smothered in our own Seasoned Marinara Sauce

Vegetable Lasagna Stuffed Full of Veggies and a Creamy Cheesy White Sauce

Penne with Sun Dried Tomatoes, Feta Cheese, and Garlic Pink Pasta Pasta Smothered in our Virgin Vodka Sauce

Includes 3 Side Selections

Fresh Buttered Green Beans (With or Without Almonds)

Farmers Market Veggies

Aunt Emma's Broccoli Casserole

Alabama Vegetable Casserole

Pittsburgh Cheese Potatoes

Pearl's Cheesy Potatoes

Herb Red Potatoes (With or Without Bacon)

Hand Peeled Mashed Potatoes

Tossed Salad with Ranch and Italian Dressing

Reunion Salad with Honey Balsamic Dressing

INCLUDES DINNER ROLLS WITH BUTTER AND TABLE SALT AND PEPPER





Silver Package

FROM OUR FAMILY FARM TO YOUR SPECIAL DAY!

\$38.45 PER PERSON +20% GRAUTITY AND 6% SALES TAX

Includes One Entree from Each Selection

FIRST LOOK

Celebration Chicken Romano Boneless Tender Chicken Breast. Battered Dipped, Browned, and Baked. Topped with Homemade Cream Sauce

Italian Meatballs Seasoned and Baked. Smothered in our Homemade Marinara Sauce

Stuffed Boneless Pork Chops Stuffed with Homemade Stuffing and Smothered in Pan Drippings Pork Gravy

Herb Crusted Pork Tenderloin Slow Roasted and Seasoned to Prefection

FIRST KISS

Sliced Hot Roast Beef Seasoned Gently and served with Pan **Drippings Gravy**

Parmesan Crusted Chicken Boneless Chicken Breast coated in our Homemade Parmesan Bread Crumb Mixture

Old Fashioned Pot Roast Served with Potatoes, Carrots, and Onions

SpringHouse Smoked Ham Slowly Smoked to Perfection Penn State Chicken Boneless Baked Chicken Breast in a White Wine Cream Sauce

SpringHouse Boneless Baked Chicken Breast Breaded in Bev's Secret Receipt Coating and Oven Baked

Includes 3 Side Selections

Fresh Buttered Green Beans (With or Without Almonds)

Farmers Market Veggies

Aunt Emma's Broccoli Casserole

Alabama Vegetable Casserole

Pittsburgh Cheese Potatoes

Pearl's Cheesy Potatoes

Herb Red Potatoes (With or Without Bacon)

Hand Peeled Mashed Potatoes

Penne Pasta with Marinara

Penne Pasta with Sun Dried Tomatoes, Feta Cheese, and Garlic

Pink Pasta

Macaroni and Cheese

Tossed Salad with Ranch and Italian Dressing Reunion Salad with Honey Balsamic Dressing

INCLUDES DINNER ROLLS WITH BUTTER AND TABLE SALT AND PEPPER





CHARMING CATERING

Snokehouse Spread

\$28.60 PER PERSON +20% GRAUTITY AND 6% SALES TAX

BBQ Pulled Pork with Rolls

SpringHouse Bone-In Assorted Baked Chicken

Macaroni and Cheese

Hear

Herb Red Potatoes with Bacon

Fresh Buttered Green Beans

Tossed Salad with Ranch and Italian Dressing

INCLUDES DINNER ROLLS WITH BUTTER AND TABLE SALT AND PEPPER

of the Feast

\$29.60 PER PERSON

Parmesan Crusted Chicken Breast

Penne Pasta with Marinara Sauce

Aunt Emma's Broccoli Casserole

Fresh Buttered Green Beans

Pearl's Cheesy Potatoes

Tossed Salad with Ranch and Italian Dressing

INCLUDES DINNER ROLLS WITH BUTTER AND TABLE SALT AND PEPPER

ADDITIONAL OPTIONS

SpringHouse Assorted Drinks Pints of Iced Tea, Lemonade, and Chocolate Milk \$3.00 PER PERSON

Dessert Bar Choice of 5 From Scratch Desserts \$7.00 PER PERSON





COCKTAIL HOUR

INCLUDES SMALL PLATES, FORKS, AND YOUR CHOICE OF COLORED COCKTAIL NAPKIN

Specials

Meat and Cheese Snacking Tray Assortment of Imported and Domestic Cubed Cheeses, Sliced Fresh Meats, Cracker Trio, with Homemade Mustard Sauce \$5.95 PER PERSON

Fresh Fruit Tray Grand Seasonally Fresh Cut Fruit with our Homemade Fruit Dip for Dipping. \$4.00 PER PERSON

Vegetable Tray Assorted Cut Vegetables with Homemade Ranch for Dipping. **\$3.50 PER PERSON**

Shrimp Dip Spiced and Cream Base Dip with Cut Carrots for Dipping \$2.50 PER PERSON

Jill's Apple Dip Creamy Carmel Dip with Cut Apples for Dipping \$2.00 PER PERSON

CATERING SPECIFICS

We require a \$500.00 deposit to guarantee your date.

Final Guest Count Guarantees are due to The SpringHouse no later then 14 days prior to your event.

Final Payment is due to The SpringHouse no later then 14 days prior to your event. Payment can be made online or by certified check written to "The Springhouse Farm and Market"

All of our Prices are subject to a 20% Gratuity and 6% sales tax. The pricing listed above is valid for the 2025/2026 Wedding Year specifically at Chariot Events Wedding Venue.

The Pricing based on an Adult, Children 8 and under are subject to a discounted price.

Plan to Include all wedding vendors in your final counts, including Photographer, DJ, Etc.



CLASSIC





A spectacular wonderful cocktail hour experience to create anticipation for what's to come!



A SpringHouse Harvest Table Includes

Fresh Vegetables and Fruits with Homemade Dips Freshly Cut Imported and Domestic Cheeses Homemade Mustard Sauce and Crackers Punch and Homemade Baby Fruit Breads Fresh Punch Drink with Cups Classicware (China - Like Disposables) Cocktail Plates, Silver Colored Forks, and Your Choice of Colored Paper Napkin

Up to 125 People \$1.150

126-200 People \$1,375

201-300 People \$1,705

301-500 People \$2,035

Add Any Two Hot Appetizers for \$7.65 Per Person!

Choose From: Crab Cake Bites, Mini Quiche, Sweet and Sour Mini Meatballs and Chicken Cordon Bleu Bites



springhousecateringsales@gmail.com (724) 228-3339 1531 Route 136, Washington, PA 15301 www.springhousemarket.com



A LETTER FROM

The Minor Family

In 1976, Sam and Bev Minor had a vision. They would share their love of farming, family, and food with Washington County. What they built has become a local treasure. A place where families can gather around a table sharing a home cooked meal. A working dairy farm where children can see cows being milked and how that milk is processed. An old fashioned country store that sells wares of days gone by, Our catering team has won "The Best of The Best" 6 years in a row. Local products, fresh baked goods, a full deli, hot buffet, and ice cream counter are just some of what the SpringHouse has to offer. Let us share a little piece of our farm with you at your next event!

