



Montgomery Buffet

Price Includes

Fruit & Cheese Display or Vegetable Crudité

Garden Salad or Caesar Salad (served or on buffet)

Choice of 3 Entrée's

Choice of 3 Sides

Rolls, Butter

Cheese Cake, Chocolate Mousse or Ice Cream & Berries

Coffee, Tea, Iced Tea, Lemonade Station

Assorted Linen Colors & Candles

Event Supervisor & Staff

\$35 Per Person

Prices Subject to 6% Sales Tax & 20% Service Charge

Entrée Selections

(Choose 3)

Roasted Pork Loin with Au Jus
Slow Roasted Top Round, Sautéed Onions, Mushrooms & Peppers
Braised Beef Burgundy with a Red Wine Reduction
Grilled Salmon with Lemon Butter
Horseradish Crusted Salmon with Pesto Cream
Fresh Lemon & Sage Chicken with White, Wine Lemon Butter
Panko/Romano Crusted Chicken with Tomato Coulis
Home Made Meat Loaf with Mushroom Gravy
Shrimp Jambalaya
Italian Sausage with White Bean Ragu & Sautéed Spinach

***(Add Filet Mignon to Buffet \$5 Per Person)**

Side Selections

(Choose 3)

Pasta Selection with Your Choice of Sauce
Rosemary Roasted Potato Coins
Fresh Vegetable & Ricotta Cheese Roulade with Garlic Cream (\$3 Per Person)
Garlic Mashed Potatoes
4 Cheese Gratin Potatoes
Crispy Risotto Cakes
Warm Soba Noodle Salad with Asian Vegetables
Cuban Red Rice with Beans & Cumin Scent
Balsamic Marinated Roasted Seasonal Vegetables
Sautéed Green Beans
Sautéed Zucchini & Squash
Sautéed Broccoli Rabe with Roasted Peppers, Sea Salt & Lemon
Home Made German Potato Salad
Fresh Home Made Cole Slaw
Tomato & Fresh Mozzarella Salad with Fresh Basil

Butlered Hors d'oeuvres (Choose 4 for \$5.95)

**Coconut Crusted Shrimp, Red Onion, Orange Marmalade
Scallops Wrapped In Prosciutto
Smoked Salmon on Potato Pancake with Fresh Dill & Sour Cream Dot
Mini Crab Cakes with Red Pepper Aioli
Ginger & Orange Glazed Shrimp on Crispy Wonton
Buffalo Chicken, Bleu Cheese Dressing & Celery Served in Shooter Glass
Sesame Crusted Chicken Tenders with Thai Peanut Sauce
Short Ribs Wrapped in Bacon with Horseradish Cream
Baked Brie with Raspberry
Potato Puffs with Bacon, Cheddar Cheese & Chives, Sour Cream Dot
Artichoke & Feta Cheese Triangles
Mushrooms Stuffed with Spinach & Parmesan Cheese
Risotto Balls, Red Pepper Aioli
Assorted Flatbreads Served on Mini Paddle Boards
Mini Philly Style Cheesesteak Rolls with Spicy Mayo
Pigs in the Blanket or Italian Sausage Wrapped in Puff Pastry
Mini Fried Chicken & Waffles with Sweet & Savory Sauce
BLT Skewers
Shrimp & Chorizo Skewers with Lime Crema
Kobe Meatballs, Porcini Mushroom Demi-Glace
Fontina Cheese and Lump Crab Toasts
Filet Tips on Brioche Bread with Horseradish Cream
Chilled Miso Glazed Filet of Beef, Ginger, Scallion Emulsion
Chilled Marinated Seafood Salad in Ceramic Spoon
Smoked Salmon on Russian Black Bread, Fresh Dill, Cream
Salmon Mousse, Savory Cone, Fresh Dill
Chilled Ahi Tuna, Asian Slaw, Toasted Peanuts, Crispy Wonton
Red Pepper Hummus, Feta, Kalamata Olives, Cucumber Cup
Tomato, Fresh Mozzarella, Fresh Basil Skewers
Crab & Avocado Layered on Toast Point With Grape Tomatoes
Curried Chicken Salad, Walnuts, Grapes, Fresh Mint
White Bean & Avocado Salad, Cucumber Slice
Vegetable Gazpacho Shooters**

Make The Room Sparkle With.....

Light up Cake Table \$225

Light up Love Park

In the foyer, on the deck, or in the ballroom for that special look

\$375.00

In House LED Lights \$350

Light Up Bar

Any Color, Outside on the Deck or in the Ballroom

\$375.00

Custom Designed Ice Sculpture

\$350.00 per Block

Chair Covers

\$8.00 per chair includes sash and the overlay

Linen Overlays

\$9.00 Per table

Elegant Additions

(All prices subject to 6% sales tax & 20% service charge)

Bruschetta Station

Roma Tomato, Basil, Garlic & Olive Oil
Sautéed Zucchini & Squash, White Balsamic, Lemon & Thyme
Grilled Eggplant, Fennel & Goat Cheese
\$5.95 Per Person

Stir Fry Station

Assorted Fresh Vegetables \$4.95 Per Person
Chicken or Beef \$5.95 Per Person
Fresh Shrimp \$6.95 Per Person

Raw Bar

Clams & Oysters on the Half Shell
Chilled Shrimp Cocktail /Blue Point Crab Claws
Served with Assorted Sides and Condiments
\$16.95 Per person

Mashed Potato Station

Homemade Sweet and White Mashed Potatoes
Toppings include Whipped Butter, Bacon Bits, Chopped Chives,
Sour Cream, Shredded Cheddar Cheese, Crispy Shallots and Brown Gravy,
Garnished with a Fresh Herb Infused Potato Chip
\$5.95 Per Person

PineCrest French Fry Station

Sweet Potato & Traditional White Potato Fries
Garlic Aioli, Beer Cheddar Cheese Sauce, Horseradish Cream and Homemade Gravy
\$5.95 Per Person

Authentic Sushi Bar

Assorted Sushi, Sashimi and Maki

\$12.95 Per Person

Slider Station

Mini Cheddar Cheese Burgers, Turkey Burgers with Swiss and Pulled Pork Sandwiches
Served with House Sirachia Ketchup, Assorted Mustards, Roasted Garlic Mayo, Lettuce, Tomato,
Pickles & Onions

\$6.95 Per Person

Mediterranean Station

Classic Greek Salad, Tuscan White Bean Salad
Balsamic Marinated Seasonal Vegetables
Traditional Hummus & Assorted Flatbreads & Croutes

\$6.95 Per Person

Ceviche Station

Citrus & Fresh Herb Marinated Diver Scallop & Fresh Fish
Grilled Corn, Cilantro Salsa, Shaved Cucumber, Crispy Shallot, Grilled Pineapple

*Sides Subject to seasonal change

\$6.95 Per Person



Dessert Additions

Viennese Table

Assorted Mini Desserts

Lemon Squares, Walnut bars, Chocolate Brownies, Raspberry Crumb

Chocolate Covered Strawberries

\$6.95 Per Person

Chocolate Fountain

Assorted Fruits & Decadent Dippers

\$900

Butlered Mini Ice Cream Cones

Available in Vanilla, Chocolate or Strawberry Ice Cream or Chocolate Mousse

\$3.00 Per Person

Butlered Mini Ice Cream Parfaits

Amaretto, Crème De Menthe, Baileys, Chambord or Kahlua

\$4.00 Per Person

Bar Selections

Open Bar

House Liquors, Cordials, Beer, Wine, Sodas and Juice

One Hour \$10.50 Per Person

Two Hour \$14.50 Per Person

Three Hour \$18.50 Per Person

Four Hour \$22.50 Per Person

Five Hour \$25.50 Per Person

Bartenders Included

Prices Subject to 20% Service Charge

Premium Open Bar

**Top Shelf Liquors and Cordials, Beer, Premium Wines,
Sodas & Juice**

One Hour \$12.50 Per Person

Two Hour \$16.50 Per Person

Three Hour \$20.50 Per Person

Four Hour \$24.50 Per Person

Five Hour \$ 28.50 Per Person

Bartenders Included

Prices Subject to 20% Service Charge

Beer, Wine & Soda Bar

House Wine, Beers and Soda

One Hour \$8.50 Per Person

Two Hour \$12.50 Per Person

Three Hour \$16.50 Per Person

Four Hour \$20.50 Per Person

Five Hour \$23.50 Per Person

Prices Subject to 20% Service Charge

Consumption Bar

Host pays per drink

Bar Tab Subject to 20% Service Charge

Bartender Fee \$75 Per Bartender

Soft Drink Package

Unlimited Sodas & Juices

One Hour \$2.50 Per Person

Two Hour \$3.50 Per Person

Three Hour \$4.50 Per Person

Four Hour \$5.50 Per Person

Five Hour \$6.50 Per Person

Bartender Fee \$75 Per Bartender

Prices Subject 6% Sales Tax & 20% Service Charge

Cash Bar

Guest Pay Per Drink

Bartender Fee \$75 Per Bartender

Punch Bowls

Mimosa, Whiskey Sour, Sangria, Rum Punch,

PineCrest Wine Punch (red, white, Rose)

\$250 (Serves up to 50 Guests)

***Fountains Available for \$50 Rental Fee**

WINE SERVED WITH DINNER

Acrobat Pinot Gris, Oregon

On the nose, green apple, grapefruit, lime zest, and pear. Flavors of tangerine, lemon, kiwi, pineapple.

Alamos Chardonnay, Argentina

Exhibits flavors of ripe apple & tropical fruit flavor with a hint of spice & butterscotch.

Bodega Norton Moscato, Argentina

It has floral aromas, with a touch of citrus notes. Sweet, creamy & fresh with hints of peach & apricot, and a crisp finish.

Mirassou Pinot Noir, California

Displaying fresh fruit flavors of pomegranates, cherries and currants, balanced with fruit aromas, Mirassou California Pinot Noir is a bright reflection of our heritage as the pioneer of California.

Red Rock Merlot, California

Soft, enjoyable with lush, plum-like flavors and notes of blueberry and cherry with a smooth and velvety finish

William Hill Cabernet Sauvignon, Central Coast California

Dark and intense, with a dramatic fruit presence.

Two Selections \$4.00 per Person



The PineCrest Martini Bar

**A memorable addition to your cocktail hour – personalized Martini's!
Some of our special Martinis include Chocolate Kiss Martinis, Carmel Appletinis,
Red and White Cosmopolitans, Peppermintinis and Key Lime Martinis
\$12.50 per person**

Add an Ice Luge \$350/ Deluxe Ice Bar \$2,500