



PineCrest Cocktail Party

Price Includes

Fresh Fruit & Assorted Cheese Display

Choice of 4 Butlered Hors d'Oeuvres

Chef's Deluxe Salad Bar

Carving Station

Choice of a 3rd Station

Rolls & Butter

Assorted Sweets Table

Coffee, Tea, Iced Tea Service

Assorted Linens Colors & Candles

Event Supervisor & Staff

\$35 Per Person

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

Butlered Hors d'Oeuvres

Choose Four

Coconut Crusted Shrimp

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

Sautéed Chicken, White Bean Puree, Red Onion Remoulade, Lime Cream

Baked Brie with Raspberry

Red Bliss Potato Filled With Sour Cream, Bacon and Chives

Spinach & Feta Cheese Triangles

Mushrooms Stuffed with Spinach & Parmesan Cheese

Risotto Balls, Red Pepper Aioli

Phyllo with Asparagus, Brie & Candied Walnuts

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

Buffalo Turkey Meatballs with Bleu Cheese Dressing

Beef Kabobs with Onion & Peppers or Chili Lime Chicken Kabobs

Kobe Meatballs, Porcini Mushroom Demi-Glace

Grilled Cheese Bite with Cream of Tomato Soup

Filet Tips on Brioche Bread with Horseradish Cream

Fresh Melon or Grilled Asparagus Wrapped with Prosciutto

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

Baked Fig, Goat Cheese, Peppered Honey

Fresh Watermelon Square, Feta Cheese, Chive Drizzle

Curried Chicken Salad, Walnuts, Grapes, Fresh Mint

White Bean & Avocado Salad, Cucumber Slice

Vegetable Gazpacho Shooters

Includes

Deluxe Salad Bar

~ Traditional Caesar Salad with Croutons~
&
Garden Salad with Tomatoes, Radish and Cucumber
Champagne Vinaigrette

Carving Station

Choice of 2 Meats
Top Round Roast
Roasted Pork Loin
Fresh Turkey Breast
NY Style Pastrami
Smoked Ham

Boneless Leg of Lamb \$3 Per Person
*Filet Mignon or Prime Rib \$5 Per Person
*Includes Carving Chef, Assorted Rolls and Condiments

Choice of 3rd Station (add a 4th station) \$7 Per Person
*Sushi, Raw Bar or Desserts Not Available as Choice

Dessert Selection (choose one)
Chocolate Mousse/Cheesecake
Ice Cream with Berries or Sheet Cake
Mini Desserts \$ 3 Per Person

Bruschetta Station

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

Stir Fry Station

Assorted Fresh Vegetables
Chicken, Beef or Fresh Shrimp

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

PineCrest French Fry Station

Sweet Potato & Traditional White Potato Fries
Garlic Aioli, Beer Cheddar Cheese Sauce, Horseradish Cream and Homemade Gravy

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 & Onion

Mediterranean Station

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

Ceviche Station

Citrus & Fresh Herb Marinated Diver Scallop or Fresh Fish
Grilled Corn, Cilantro Salsa, Shaved Cucumber, Crispy Shallot, Grilled Pineapple
*Sides Subject to seasonal change

Pasta Station

Farfalle, Penne or Ziti Pasta
Marinara, Garlic & Olive Oil, Pesto Cream (choose 2)
Served with Rolls & Butter

Authentic Sushi Bar

Assorted Sushi, Sashimi and Maki
\$12.95 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

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

Berries Romanoff Station

Strawberries, Raspberries, Blueberries
Tossed with Cointreau & Cane Sugar
Whipped Cream Garnish
\$5.95 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**
