



## **PineCrest Dinner**

### **Price Includes**

**Fresh Fruit & Cheese Display**

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**Salad Selection**

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**Choice of Entrée with  
Chef's Potato & Vegetable  
Rolls & Butter**

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**Dessert Selection with  
Coffee & Tea Service**

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**Assorted Colored Linens & Candles**

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**Event Supervisor & Staff**

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**Please add 20% Service Charge and 6% sales tax**

## **Elegant Additions**

Butlered Hors d'Oeuvres for One Hour

(Choose 4 \$5.95 Per Person Per Hour)

(Choice of 8 \$11.95 Per Person Per Hour)

**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**

### **Salad Selection (pick one)**

**Garden Salad** Cucumbers, Radishes & Tomato with Champagne Vinaigrette  
**Caesar Salad** Fresh Romaine Lettuce with House Made Croutons and Caesar Dress

### **Dinner Selection Choice of Three Entrées**

#### **Poultry**

**Lemon Sage Chicken** in White Wine Lemon Butter \$32  
**Romano Chicken** Panko/Romano Cheese Crust, Tomato Puree \$32  
**Chicken with Wild Mushrooms** with Madeira Wine Reduction \$34  
**Chicken Perrone** Crab, Fresh Herbs, White Wine Citrus Butter \$34  
**Boursin Chicken** Pan Seared Chicken, Boursin Cheese, Roasted Garlic Cream \$36  
\*Served with Choice of Confetti Rice or Potato Coins & Seasonal Vegetables

#### **Fish**

**Baked Salmon** with Horseradish Pesto Crust \$34  
**Poached Salmon** with a Shrimp Cream \$34  
**Citrus Marinated Salmon** with Fresh Guacamole \$34  
**Pistachio Crusted Chilean Sea Bass** with Riesling, Lobster Broth \$36  
**Pan Seared Halibut** Artichoke Heart, Baby Spinach, Tomato, Lemon Vinaigrette \$36  
\*Served with Choice of Cous, Cous or Risotto Cake & Seasonal Vegetable

#### **Beef**

**Sliced London Broil** with Shallot & Sherry Butter \$36  
**Slow Roasted Top Round** with Red Wine Reduction \$36  
**Center Cut Pork Loin** Burgundy Demi Glaze \$36  
\***Prime Rib of Beef Au Jus** (16 person minimum) \$38  
**New York Strip** w/ Tumbleweed Onions or Compound Butter \$38  
**Petite Filet Mignon and Crab Cake** \$40  
\* Served with Whipped Potatoes & Grilled Asparagus or Steamed Green Beans

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### **Dessert Selections**

(Choose One)

**Cheesecake/Chocolate Mousse or Ice Cream with Berries**

or

**Sheet Cake Available For Special Occasions**

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### **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**

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#### **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  
(Choose 2)  
\$4.00 Per Person

## **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**

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**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**

## **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

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### **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

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### **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

Bartenders Included

Prices Subject to 20% Service Charge

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### **Consumption Bar**

Host pays per drink

Bar Tab Subject to 20% Service Charge

Bartenders Included

## **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

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## **Cash Bar**

Guest Pay Per Drink

Bartender Fee \$75 Per Bartender

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## **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

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