



PineCrest Country Club

PineCrest Bar/Bat Mitzvah Package

Adult Package Includes

~Choice of 8 Butlered Hors D'oeuvres~

~Assorted Fruit & Cheese Display & Pasta Station~

~ Vegetable Crudités with Assorted Dips ~

~5 Hour Premium Open Bar~

~Champagne Toast ~

~Salad Selection or Soup Course~

~Choice of 3 Entrée Selections~

~Custom Bar/Bat Mitzvah Cake~

~Assorted Color Selection of Floor Length Linens~

~In House Led Lights~

~Private Changing Suite~

~Personal Event Supervisor & Staff~

~All Taxes & Service Charges~

A menu for young adults, 13 years, and under, is designed around your liking for \$60.00 per person. Special Hor D'oeuvres can be geared toward the younger adults. Buffet can be custom made to suit your child's personal taste, or a plated meal can be offered. The choice is yours.



**Fresh Fruit & Cheese Display
Vegetable Crudités
Pasta Station**

Hot Butlered Hors d'oeuvres (Choose 4)

**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
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
Mini Fried Chicken & Waffles with Sweet & Savory Sauce
BLT Skewers
Shrimp & Chorizo Skewers with Lime Crema
Kobe Meatballs, Porcini Mushroom Demi-Glace
Grilled Cheese Bite with Cream of Tomato Soup
Fontina Cheese and Lump Crab Toasts
Lollipop Lamb Chops with Mint Pesto (\$3.00 Per Person)**



Cold Butlered Hors d'oeuvres (choose 4)

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
Antipasto Skewers (\$3 Per Person)
Shrimp Cocktail Shooters (\$4.00 Per Person)
Crab Claw Cocktail (\$4.00 Per Person)

Soup or Salad Selections (Choose One)

Wedding Soup ~Cream of Mushroom ~Watercress Soup
Chicken Noodle ~Potato Boursin~ Cream of Tomato

OR

Garden Salad Fresh Greens, Cucumbers, Radishes & Tomato with Champagne Vinaigrette
Spinach Salad with Hard Boiled Egg, Bacon, Cucumbers with Honey Mustard Dressing
Caesar Salad Fresh Romaine Lettuce with House Made Croutons and Caesar Dress

CHOICE OF THREE ENTRÉE'S & VEGETARIAN

Sliced London Broil with Shallot & Sherry Butter
Slow Roasted Top Round with a Red Wine Reduction
Center Cut Pork Loin with Burgundy Wine Demi Glaze
Fresh Lemon & Sage Chicken with White Wine Lemon Butter
Chicken Stuffed with Artichokes & Spinach with Shallot Dill Cream
Spinach Stuffed Salmon with Boursin Cheese Artichokes in a Shallot Dill Cream
Romano Chicken Panko, Romano Cheese Crust, Fresh Tomato Coulis
Baked Salmon with Horseradish Crust with Pesto Cream
Poached Salmon with a Shrimp Cream
Spinach stuffed Salmon with Boursin Cheese Artichokes in a Shallot Dill
Pan Seared Salmon Tomato, Fresh Basil Bruschetta
Vegetarian Napoleon Portabella, Eggplant, Red Peppers, Mozzarella, Fennel Cream

~

Saturday Afternoon \$110 Per Person

Fridays & Sundays \$120 Per Person

Saturday Nights \$130 Per Person

Saturday Nights January, February & March \$120 Per Person

OR

CHOICE OF THREE ENTRÉE'S & VEGETARIAN

Prime Rib of Beef in Natural Juices, Horseradish Cream
Grilled Sirloin Steak topped with Gorgonzola Cheese & Port Wine Reduction
Center-Cut Filet Mignon with Sauce Béarnaise or Red Wine Reduction
Pistachio Crusted Chilean Sea Bass Riesling, Lobster Broth
Pan Seared Halibut Artichoke Heart, Baby Spinach, Tomato, Warm Lemon Vinaigrette
Sautéed Crab Cakes with Lobster Cream
Tuscan Chicken, Provolone, Spinach, Roasted Peppers, Sausage, Red Wine Pan Sauce
Boursin Chicken, Boursin Cheese, Roasted Tomato Veloute
Chicken Perrone, Sautéed Chicken, Crab, Fresh Herbs, White Wine Citrus Butter
Vegetarian Roulade Rolled Pasta, Ricotta, Artichoke, Spinach, Garlic Cream

~

Saturday Afternoon \$120 Per Person

Fridays & Sundays \$130 Per Person

Saturday Nights \$140 Per Person