



### **PineCrest Wedding Package Includes**

**~Choice of 8 Butlered Hors D'oeuvres~**

**~Assorted Fruit & Cheese Display, Vegetable Crudité & Pasta Station ~**

**~5 Hour Premium Top Shelf Open Bar ~**

**~Champagne Toast ~**

**~Salad Selection or Soup Course~**

**~Choice of 3 Entrée Selections & Vegetarian Option~**

**~Custom Wedding Cake ~**

**~Fresh Floral Centerpieces~**

**~Light Up Love Park or In-House LED Lights~**

**~ A Wide Selection of Floor Length Linens & Napkins~**

**~Use of Our Private Bridal Suite~**

**~Use of Covered Deck for Your Ceremony & Reception~**

**~ Event Supervisor / Personal Assistant & Banquet Staff ~**

**~ Use of Golf Cart for Your Photography Session~**



**~ All Taxes & Service Charges Included ~**



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

**Hot Butlered Hors d'oeuvres (Choose 4)**

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**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**



### **Cold Butlered Hors d'oeuvres (choose 4)**

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**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**  
**Shrimp Cocktail Shooters**  
**Crab Claw Cocktail**

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### **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 Sauce  
**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

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