



## **PineCrest Cocktail Party**

### **Price Includes**

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**Fresh Fruit & Assorted Cheese Display**

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**Choice of 4 Butlered Hors d'Oeuvres**

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**Chef's Deluxe Salad Bar**

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**Carving Station**

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**Choice of a 3<sup>rd</sup> Station**

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**Rolls & Butter**

**Assorted Sweets Table**

**Coffee, Tea, Iced Tea Service**

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**Assorted Linens Colors & Candles**

**Event Supervisor & Staff**

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**\$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**

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### **Deluxe Salad Bar**

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

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### **Carving Station**

**Choice of 2 Meats**

**Top Round Roast**

**Roasted Pork Loin**

**Fresh Turkey Breast**

**NY Style Pastrami**

**Smoked Ham**

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**Boneless Leg of Lamb \$3 Per Person**

**\*Filet Mignon or Prime Rib \$5 Per Person**

**\*Includes Carving Chef, Assorted Rolls and Condiments**

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**Choice of 3<sup>rd</sup> Station (add a 4<sup>th</sup> station) \$7 Per Person**

**\*Sushi, Raw Bar or Desserts Not Available as Choice**

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**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

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### **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

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### **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

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**Chocolate Fountain**

Assorted Fruits & Decadent Dippers  
\$900  
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**Butlered Mini Ice Cream Cones**

Available in Vanilla, Chocolate or Strawberry Ice Cream  
Or  
Chocolate Mousse  
\$3.00 Per Person  
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**Butlered Mini Ice Cream Parfaits**

Amaretto, Crème De Menthe, Baileys, Chambord or Kahlua  
\$4.00 Per Person  
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**Berries Romanoff Station**

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

## **Bar Selections**

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### **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**

**Prices Subject to 20% Service Charge**

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### **Consumption Bar**

**Host pays per drink**

**Bar Tab Subject to 20% Service Charge**

**Bartender Fee \$75 Per Bartender**

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**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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