



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

Choice of Linen Color & Candles

Event Supervisor & Staff

\$37.50 Per Person

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

Kate Carlin, Special Events Coordinator 215 855 4113 ext 109

PineCrest Country Club

101 Country Club Drive, Lansdale Pa 19446



**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
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**

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)
Assorted Sweets 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

Pasta Station

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

Authentic Sushi Bar

Assorted Sushi, Sashimi and Maki
\$12 Per Person

Raw Bar

Clams & Oysters on the Half Shell Chilled Shrimp Cocktail Blue Point Crab Claws
Served with Assorted Sides and Condiments \$16 Per Person



Bar Selections (Prices Subject to 20% Service Charge)

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

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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

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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

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Consumption Bar

Host pays per drink
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



Viennese Table

Assorted Mini Desserts

Lemon Squares, Walnut bars, Chocolate Brownies, Raspberry Crumb, Chocolate Covered Strawberries

\$ 8 Per Person

Old Fashion Ice Cream Cart

8 Flavors of Ice Cream served assorted sides, syrups, nuts, sprinkles and goodies

This cart has 2 attendants that will serve your guests \$ 8 Per Person

Assorted Ice Cream Novelties

Assorted Mini Ice Cream Sandwiches, Popsicles & Ice Cream Bonbons

\$7 Per Person

Butlered Mini Ice Cream Cones

Available in Vanilla, Chocolate or Strawberry Ice Cream or Chocolate Mousse

\$4 Per Person

Butlered Mini Ice Cream Parfaits

Amaretto, Crème De Menthe, Baileys, Chambord or Kahlua (Choose 2)

\$4 Person

Crème Brulee Station

Choice of 3: Vanilla, Chocolate, Espresso, Bananas Foster, Pistachio, Orange, Hazelnut, Raspberry

\$6 Per Person

Berries Romanoff Station

Strawberries, Blackberries, Blueberries & Raspberries Tossed In Cointreau and Sugar Served in Martini Glass with Whipped Cream and Fresh Mint Sprig

\$6 Per Person