



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~

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

A menu for young adults, 13 years, and under, is designed around your liking for \$65.00 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.

PineCrest Country Club, 101 Country Club Drive, Lansdale Pa 19446

Kate Carlin, Special Events Coordinator 215 855 4113 ext 109



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

Hot Butlerved 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 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
Grilled Seared Salmon Tomato, Fresh Basil Bruschetta
Vegetarian Napoleon Portabella, Eggplant, Red Peppers, Mozzarella, Fennel Cream

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Saturday Afternoon **\$95 Per Person**
Fridays & Sundays **\$105 Per Person**
Saturday Nights **\$115 Per Person**

Saturday Nights January, February & March \$95 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

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Saturday Afternoon **\$105 Per Person**
Fridays & Sundays **\$115 Per Person**
Saturday Nights **\$125 Per Person**

Saturday Nights January, February & March \$105 Per Person

Make your Room Sparkle With.....

**Custom Designed Ice Sculpture
\$350.00 per Block**

**Colored Tulle in Ladies Room
\$150**



**Linen Overlays
\$10 Per table**

**Sparkler Send Off
\$3 Per Person**

**Silver Chargers
\$2 Per Person**

Elegant Additions \$6 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 with Choice of Chicken, beef or 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

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 & Onions

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 & Fresh Fish
Grilled Corn, Cilantro Salsa, Shaved Cucumber, Crispy Shallot, Grilled Pineapple

Panini Station

House Made Panini's Sandwiches Grilled to Order By Chef
Choice of 2 sandwiches

Assorted Sushi Station \$12 Per Person Assorted Raw Bar \$16 Per Person

Additional Dessert Selections



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 attendant 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

Served with The Wedding Cake.....

Add any of the following to be served with the wedding cake
Chocolate Mousse, Ice Cream, Fresh Berries, Gelato
\$3 Per Person

WHATEVER YOU WANT, WE MAKE HAPPEN



Our Florist: Gordon Florist Inc. 215-716-3357

Our Bakers

(Please Call Baker to Set Up Your Private Tasting)



The Night Kitchen Bakery 215 248 9235

Ann's Cake Pan 215 675 7491

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

PINECREST COUNTRY CLUB

DJ'S & Bands

East Coast 800 229 1960	Signature DJ'S 610 825 6161	Hot, Hot, Hot 215 619 7746	Adam Weitz 215 938 7738	EBE 888 323 2263
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Photographers

Morby Photography 610 715 5462	John Costello 215 379 5200	Sarah Rachel 484 876 1837	Amish Thakkar 732 208 0704	Rick Blanco 610 495 9495
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Video

Strings

AOV Productions 215 677 9458	Moving Memories 717 858 1188	Elegant String Quartet 877 932 0082	Heart Strings 215 345 8180
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Limousines/Buses/Trolleys

Secrets Limo 215 540 9955	Tropiano Limo 215 616 5370	Bucks County Trolley 610 982 5200	First Student Buses 215 997 7982
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Hotel Accommodations

Joseph Ambler Inn 215 565 0149	Courtyard Marriott North Wales 215 699 7247 Lansdale Hotel at Turnpike Exit 484 637 3827	StayBridge Suites 215 393 8899	Hampton Inn & Suites 215 412 8255
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Invitations The Wedding Studio 215 348 1100

Balloons Magnificent Balloons 215 483 6880
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Bag Pipes Jim Rembisz 215 234 8859
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