



BRUNCH BUFFET

Fruit Salad

Choice of 3:

**Assorted Danish, Assorted Bagels
Croissants, Cinnamon Buns or Assorted Mini Muffins**

Belgium Waffles, Pancakes or French Toast

Home Fried Potatoes or Hash Browns

Bacon or Sausage Links (*\$2.50pp for 2 meat selections*)

Classic Frittata, Quiche or Scrambled Eggs

Garden Salad or Caesar Salad

Lemon Sage Chicken or Grilled Bruschetta Chicken

Assorted Chilled Juices

Coffee, Tea, Iced Tea & Lemonade

Silver or Gold Linens, Colored Napkin of Your Choice

\$37.50 Plus 6% sales tax & 20% service charge

Available Upgrades

Mimosa & Bloody Mary Bar \$12 Per Person

Minimum of 30 guests

Kate Carlin, Special Events Coordinator, (215) 855-4113 ext 109

PineCrest Country Club

101 Country Club Drive, Lansdale Pa 19446



Plated Entree Menu

**Includes: Fruit & Cheese Display
Coffee/Tea/Iced Tea/Lemonade
Silver or Gold Linens, Choice of Colored Napkin**

Salad Selection: Traditional Caesar Salad or Garden Salad

ENTREES

Poultry

- Lemon Sage Chicken** in White Wine Lemon Butter \$34
 - Romano Chicken** Panko/Romano Cheese Crust, Tomato Puree \$34
 - Chicken with Wild Mushrooms** with Madeira Wine Reduction \$36
 - Chicken Perrone** Crab, Fresh Herbs, White Wine Citrus Butter \$36
 - Boursin Chicken** Pan Seared Chicken, Boursin Cheese, Roasted Garlic Cream \$38
- *Served with Choice of Confetti Rice or Potato Coins & Seasonal Vegetables**

Fish

- Baked Salmon** with Horseradish Pesto Crust \$36
 - Poached Salmon** with a Shrimp Cream \$36
 - Citrus Marinated Salmon** with Fresh Guacamole \$38
 - Pistachio Crusted Chilean Sea Bass** with Riesling, Lobster Broth \$38
 - Pan Seared Halibut** Artichoke Hearts, Baby Spinach, Tomato, Lemon Vinaigrette \$41
- *Served with Choice of Cous, Cous or Risotto Cake & Seasonal Vegetable**

Beef

- Sliced London Broil** with Shallot & Sherry Butter \$38
 - Slow Roasted Top Round** with Red Wine Reduction \$38
 - Center Cut Pork Loin** Burgundy Demi Glaze \$38
 - *Prime Rib of Beef Au Jus** (16 person minimum) \$42
 - New York Strip** w/ Tumbleweed Onions or Compound Butter \$42
 - Petite Filet Mignon and Crab Cake** \$44
- * Served with Whipped Potatoes & Grilled Asparagus or Steamed Green Beans**

Dessert: Cheesecake or Chocolate Mousse



**Buffet Package \$37.50 Per Person
Plus 6% sales tax & 20% service charge**

**Includes Fruit & Cheese Display
Caesar or Garden Salad
Coffee/Tea/Iced Tea/Lemonade
Gold or Silver Linens/Choice of Colored Napkins**

Buffet Selections (Choose 3)

**Roasted Pork Loin with Au Jus
Slow Roasted Sirloin, Sautéed Onions, Mushrooms & Peppers
Braised Beef Burgundy with a Red Wine Reduction
Grilled Salmon with Lemon Butter
Horseradish Crusted Salmon with Pesto Cream
Fresh Lemon & Sage Chicken with White, Wine Lemon Butter
Panko/Romano Crusted Chicken with Tomato Coulis
Home Made Meat Loaf with Mushroom Gravy
Italian Sausage with White Bean Ragu & Sautéed Spinach**

Side Selections (Choose 3)

**Penne Marinara or Garlic Cream
Rosemary Roasted Potato Coins
Fresh Vegetable & Ricotta Cheese Roulade with Garlic Cream (\$3 Per Person)
Garlic Mashed Potatoes
4 Cheese Gratin Potatoes
Crispy Risotto Cakes
Warm Soba Noodle Salad with Asian Vegetables
Cuban Red Rice with Beans & Cumin Scent
Balsamic Marinated Roasted Seasonal Vegetables
Sautéed Green Beans
Sautéed Zucchini & Squash
Sautéed Broccoli Rabe with Roasted Peppers, Sea Salt & Lemon
Tomato & Fresh Mozzarella Salad with Fresh Basil**

Dessert: Chocolate Mousse or Cheesecake



Cocktail Party Package

\$37.50 Per Person

Plus 6% sales tax & 20% service charge

Package Includes:

- **Fruit & Cheese Display**
- **Choice of 4 Butlered Hors d'Oeuvres**
See Elegant Additions Below
 - **Chef's Deluxe Salad Bar**
- **Carving Station/ Add Filet (market price)**
 - **Choice of a 3rd Station**
See Add a Station Below
 - **Coffee/Tea/Iced Tea/Lemonade**
- **Silver or Gold Linen, Choice of Colored Napkin**

Dessert: Chocolate Mousse or Cheesecake

Party, Party, Party

Add a Station \$7 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

Sweet & White Mashed Potatoes, Sweet & Traditional French Fries
Toppings include Whipped Butter, Bacon Bits, Chopped Chives,
Sour Cream, Shredded Cheddar Cheese, Crispy Shallots and Brown Gravy

Philly Station

Cheesesteaks, Assorted Tasty Cakes & Soft Pretzels
Assorted Condiments, Sauces & Dips

Slider Station

Mini Cheddar Cheeseburgers, 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

Plus 6% sales tax & 20% service charge

Elegant Additions

Butlered Hors d'Oeuvres for One Hour
(Choose 4 \$5.95 Per Person Per Hour)
(Choice of 8 \$11.95 Per Person Per Hour)

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

Plus 6% sales tax & 20% service charge

Additional Dessert Selections



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
\$8 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 Brûlée 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 Cake.....

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