



## **BRUNCH BUFFET**

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**Fruit Salad**

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**Choice of 3:**

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

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**Belgium Waffles, Pancakes or French Toast**

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**Home Fried Potatoes or Hash Browns**

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

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**Classic Frittata, Quiche or Scrambled Eggs**

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**Garden Salad or Caesar Salad**

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**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**

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

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**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 3<sup>rd</sup> 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

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**Stir Fry Station**

Assorted Fresh Vegetables with Choice of Chicken, Beef or Shrimp

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**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

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**Philly Station**

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

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**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

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

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**Panini Station**

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

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**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 (\$3.00 Per Person)**  
**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 (\$3.00 Per Person)**  
**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**