



### **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**

**Banquet Sales Team, 215 855 4113 ext 109**



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

**Hot Butlerved Hors d'oeuvres (Choose 4)**

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- 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 (\$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**
- 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)**

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**Filet Tips on Brioche Bread with Horseradish Cream (\$3.00 Per Person)**

**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.....**

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

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

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**Linen Overlays  
\$10 Per table**

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

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**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

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**Stir Fry Station**

Assorted Fresh Vegetables with Choice of Chicken, beef or Shrimp

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**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

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**PineCrest French Fry Station**

Sweet Potato & Traditional White Potato Fries  
Garlic Aioli, Beer Cheddar Cheese Sauce, Horseradish Cream and Homemade Gravy

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**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

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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**

## **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

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

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

### Strings

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

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

<b>Joseph Ambler Inn</b> 215 565 0149	<b>Courtyard Marriott</b> North Wales 215 699 7247 Lansdale Hotel at Turnpike Exit 484 637 3827	<b>StayBridge Suites</b> 215 393 8899	<b>Hampton Inn &amp; Suites</b> 215 412 8255
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<b>Invitations</b> <b>The Wedding Studio</b> 215 348 1100
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<b>Balloons</b> <b>Magnificent Balloons</b> 215 483 6880
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<b>Bag Pipes</b> <b>Jim Rembisz</b> 215 234 8859
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