



## **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 (*\$3pp 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**

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**Chocolate Mousse, Cheesecake or Assorted Cookies**

**Assorted Chilled Juices**

**Coffee, Tea, Iced Tea & Lemonade**

**Silver or Gold Linens, Ivory Napkin**

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

*Available Upgrades*

**Mimosa & Bloody Mary Bar \$18 Per Person (3 Hours)**

**Banquet Sales Department (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, Ivory 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 \$38

**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** Teriyaki Glazed \$36

**Poached Salmon** with a Shrimp Cream \$36

**Citrus Marinated Salmon** with Bruschetta Topping \$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** \$48

\* 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/Ivory Napkins**

**Buffet Selections (Choose 3)**

**Roasted Pork Loin with Au Jus  
Teriyaki Glazed Short Rib  
Braised Beef Burgundy with a Red Wine Reduction  
Grilled Salmon with Lemon Butter  
Teriyaki Glazed Salmon  
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 Vodka Rosa  
Rosemary Roasted Potato Coins  
Garlic Mashed Potatoes  
4 Cheese Gratin Potatoes  
Crispy Risotto Cakes  
Warm Soba Noodle Salad with Asian Vegetables  
Cuban Red Rice with Beans & Cumin Scent  
Vegetable Green, Red or Yellow Curry  
Grilled 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, Cheesecake or Homemade Cookies**



### **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 Ivory Napkin**

**Dessert: Chocolate Mousse or Cheesecake**

# **Party, Party, Party**

**Add a Station \$8 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 (choose 2)**

Mini Cheddar Cheeseburgers, Turkey Burgers with Swiss or Pulled Pork Sandwiches  
Served with House Sriracha 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 \$7.95 Per Person Per Hour)  
(Choice of 8 \$14.95 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 \$ 12 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  
\$6 Per Person

**Butlered Mini Ice Cream Parfaits** Amaretto, Crème De Menthe, Baileys,  
Chambord, or Kahlua (Choose 2) \$8 Person



**Crème Brûlée Station**

Choice of 3: Vanilla, Chocolate, Espresso, Bananas Foster, Pistachio,  
Orange, Hazelnut, Raspberry  
\$8 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  
\$8 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 \$14.50 Per Person/ Two Hour \$18.50 Per Person**  
**Three Hour \$22.50 Per Person /Four Hour \$26.50 Per Person**  
**Five Hour \$30.50 Per Person**

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**Premium Open Bar**

**Top Shelf Liquors and Cordials, Beer, Premium Wines,  
Sodas & Juice**  
**One Hour \$17.50 Per Person/ Two Hour \$21.50 Per Person**  
**Three Hour \$25.50 Per Person /Four Hour \$29.50 Per Person**  
**Five Hour \$ 33.50 Per Person**

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**Beer, Wine & Soda Bar**

**House Wine, Beers and Soda**  
**One Hour \$12.50 Per Person/ Two Hour \$16.50 Per Person**  
**Three Hour \$22.50 Per Person/ Four Hour \$25.50 Per Person**  
**Five Hour Open \$28.50 Per Person**

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**Consumption Bar**

**The host pays per drink.**  
**\$150 Per Bartender**

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**Soft Drink Package**

**Unlimited Sodas & Juices**  
**One Hour \$3.50 Per Person /Two Hour \$4.50 Per Person**  
**Three Hour \$5.50 Per Person /Four Hour \$6.50 Per Person**  
**\$150 Per Bartender**