



## **PineCrest Buffet W/ Hors D'Oeuvres**

### **Price Includes**

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**Fresh Fruit & Cheese Display  
Choice of 6 Butlered Hors d'oeuvres**

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**Salad Selection**

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**Choice of Three Proteins with  
Choice of Three Sides  
Rolls & Butter**

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**Dessert Selection of Chocolate Mousse or Cheesecake  
Coffee & Tea Service**

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**Gold or Silver Linen/Ivory Napkin & Votive Candles**

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**Event Supervisor & Staff**

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**\$45 Per Person**

**Prices Subject to 6% Sales Tax & 20% Service Charge  
*Entrée Counts Due No Less Than One Week Prior to Event***

**Banquet Sales Department 215 855 4113 ext 1**

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



## **Elegant Additions**

Butlered Hors d'Oeuvres for One 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**

**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**



**Salad Selection (pick one)**  
Garden Salad or Caesar Salad

### **Buffet Selections**

(Choose 3)

**Braised Short Rib/Teriyaki Glaze**  
**Braised Beef Burgundy with a Red Wine Reduction**  
**Bruschetta Grilled Salmon**  
**Horseradish Crusted Salmon with Pesto Cream**  
**Grilled Salmon/White Wine Lemon Butter**  
**Fresh Lemon & Sage Chicken with White, Wine Lemon Butter**  
**Panko & Romano Crusted Chicken with Tomato Coulis**  
**Home Made Meatballs/Swedish Style**  
**Shrimp Jambalaya**  
**Italian Sausage with White Bean Ragu & Sautéed Spinach**  
\*(Add Filet Mignon to Buffet \$10 Per Person)

### **Side Selections**

(Choose 3)

**Penne Marinara or Vodka Rosa**  
**Rosemary Roasted Potato Coins**  
**Garlic Mashed Potatoes**  
**Gratin Potatoes**  
**Crispy Risotto Cakes**  
**Warm Soba Noodle Salad with Asian Vegetables**  
**Pennsylvania Dutch Egg Noodles with Butter**  
**Vegetable Curry (Green or Red Curry)**  
**Sautéed Green Beans**  
**Sautéed Zucchini & Squash**  
**Sautéed Broccoli Rabe with Roasted Peppers, Sea Salt & Lemon**

**Elegant Additions \$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**

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**



### **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 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 \$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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**Premium Open Bar**

**Top Shelf Liquors and Cordials, Beer, Premium Wines,  
Sodas & 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**  
**Bartenders Included**

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**Beer, Wine & Soda Bar**

**House Wine, Beers and Soda**  
**One Hour \$10.50 Per Person/ Two Hour \$14.50 Per Person**  
**Three Hour \$20.50 Per Person/ Four Hour \$23.50 Per Person**  
**Five Hour \$26.50 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 \$3.50 Per Person /Two Hour \$4.50 Per Person**  
**Three Hour \$5.50 Per Person /Four Hour \$6.50 Per Person**