

Hors d'oeuvres, Buffets and Ala Carte Offerings

HORS D'OEUVRES

Cold Selections of Hors d'oeuvres

Cheese Display with Fresh Fruit

International Cheese and Fruit Display

Fresh Garden Relish Tray with Dips

Assorted Cold Canopies
Stuffed Celery & Cherry Tomatoes
Cucumber Rodells with Shrimp
Deviled Eggs
Cornets of Salami
Smoked Salmon

Chocolate Dipped Strawberries

Jumbo Gulf Shrimp

Clams on the Half Shell

Oysters on the Half Shell

Side of Smoked Salmon with Garnishes

Hot Selections of Hors d'oeuvres

Hot Hors d'oeuvres

All accompanied by appropriate sauces

Franks in a Blanket
Chinese Egg Rolls
Potato Knishes
Swedish Meatballs
Rumaki
Chicken Sesame
Cheese Straws
Tempura Vegetables
Artichoke Hearts in Bacon
Quiche Lorraine
Chicken Drummettes
Chicken Wings

Gourmet Hot Hors d'oeuvres

All accompanied by appropriate sauces

Shrimp Tempura
Skewered Chicken Teriyaki
Mushroom Caps Stuffed with Crab Meat
Miniature Beef Kabobs
Scallops Wrapped in Bacon
Clams Casino
Oysters Rockefeller
Miniature Beef or Chicken Wellington

Carved Items

Whole Roasted Turkey
Roast Top Sirloin of Beef
Sugar Baked Ham

Additional Selections to Compliment Your Reception

Oriental Stir Fry

Sautéed Shrimp, Beef or Chicken, or Vegetable

Seafood Bar on Ice

Clams and Oysters on the Half Shell, Chilled Shrimp, Alaskan Snow Crab Legs,
with Cocktail and Horseradish Sauce, Crackers and Condiments

Shrimp Station

Displayed or Butlered Shrimp

Pasta Station

Cheese Tortellini with Tomato basil or Marinara Sauce
Penne Pasta with Tomato Basil or Marinara Sauce
Fettuccine Primavera Alfredo Sauce with Fresh Mixed Vegetables
Garlic Bread and Parmesan Cheese

Mashed Potato Station

Homemade Sweet and Mashed Potatoes
Toppings Include Whipped Butter and Bacon Bits,
Chopped Chives, Sour Cream and Shallots,
Honey Orange Sauce and Brown Gravy

Mushroom Station

Sautéed Portabella and Shiitake Mushrooms, Butter Burgundy Sauce,
White Wine, Garlic and Shallots Sauce

Grilled New Zealand Lamb Chops

Served with Assorted Sauces

Add a Little "Sparkle" To Your Event With Our Gourmet Desserts or Viennese Table

Gourmet Cakes and Pies

Sour Cream Apple Walnut Pie, Banana Cream Pie, Key Lime Pie,
Mocha Cake, Chocolate Mousse Cake, Banana Flambe,
Chocolate Layer Cake, New York Cheese Cake, Carrot Cake, Raspberry Mousse

Viennese Table

Assorted Mini Desserts to Include Chocolate Covered Strawberries,
Fruit Topped Cheesecakes, Chocolate Mousse Tarts, Cannolis, Opera Squares,
Brownie Tarts, Fruit Tarts, Key Lime Tarts, White Chocolate Mousse,
Carrot Cake, Truffles, Petite Fours, Eclairs, Cream Puffs

Additional Theme or Special Hors d'oeuvres Menus are Available Upon Request

BUFFETS

Sunday Brunch Buffet

Assorted Rolls, Muffins, Mini Bagels and Croissants
Whipped Butter, Jellies and Cream Cheese
PineCrest's Own Belgium Waffles with Appropriate Toppings
Home Fried Potatoes or Hash Browns
Bacon, Sausage Links and Scrapple
Scrambled Eggs

Chef's Deluxe Salad Bar

Smoked Salmon
Fresh Vegetable Jardiniere
Assorted Chilled Juices
Coffee, Tea

Omelet Station Available Upon Request

Dinner Buffet

“The Saint Andrews Buffet”

Chef's Deluxe Salad Bar or Tossed Garden Salad (*served*)

ENTREES

(Choice of Three)

Sliced Roast Top Sirloin with Mushroom Sauce
Tenderloin Beef Tips Burgundy
Shrimp Creole
Seafood Newberg
Penne Pasta Primavera with Salmon
Chargrilled Salmon in Dill Sauce
Marinated Charbroiled Chicken Breast
Roast Pork Loin in Natural Sauce
Tortellini Bolognese
Penne Marinara
Penne Pasta with Tomato Basil Sauce

VEGETABLES

(Choice of Three)

Parslied Red Bliss Potatoes

Rice Pilaf

AuGratin Potatoes

Mixed Wild Rice

Twice Baked Potatoes

Brandied Carrots

Fresh Vegetable Medley

Broccoli Hollandaise

Green Beans Almondine

Zucchini Provencale

Peas with Pearl Onions

Rolls and Butter

Assorted Sweets Table

Coffee, Tea or Iced Tea Service

Add a Little "Sparkle" To Your Event With Our Selection of Gourmet Desserts

Sour Cream Apple Walnut Pie, Banana Cream Pie, Key Lime Pie, Mocha Cake,
Chocolate Mousse Cake, Banana Flambé, Chocolate Layer Cake,
New York Cheese Cake, Carrot Cake, Raspberry Mousse

Specialty Dinners and Theme Buffets Available Upon Request

ALA CARTE OFFERINGS

Luncheon Specialties

APPETIZERS

(Select One)

Tossed Garden Salad, Fresh Fruit Cup, Cream of Mushroom,
Cream of Chicken ala Reine, Beef Consommé, Onion Soup or Soup du Jour

** Specialty Appetizers are available upon request.*

ENTREES

Grilled Filet of Salmon with Dill Butter
Broiled Filet of Flounder with Lemon Butter Sauce
Sautéed Scallops and Shrimp with Lemon Butter Sauce
Sautéed Salmon Sesame with Honey Lemon Glaze
Penne Primavera with Salmon Chunks
Chicken Francaise with Lemon Butter
Chicken Teriyaki with Pineapple Garni
Marinated Charbroiled Chicken Breast, Rosemary and White Wine
Chicken Cordon Bleu, Stuffed with Ham and Swiss Cheese
Chicken Chaplin, Stuffed with Apples, Walnuts, Raisins
then Topped with Cinnamon Cider Glaze
Chicken Italiano, Stuffed with Roasted Red Peppers, Spinach,
Provolone Cheese and Italian Herbs
Petite Filet of Beef with Béarnaise Sauce

DESSERT

(Select One)

Ice Cream with Chocolate or Strawberry Sauce, Homemade Apple Pie,
Cheese Cake with Strawberry Sauce, Peach Melba, Orange Sherbet,
Ice Cream Profiterole with Chocolate Sauce

Add a Little "Sparkle" To Your Event With Our Selection of Gourmet Desserts

Sour Cream Apple Walnut Pie, Banana Cream Pie, Key Lime Pie, Mocha Cake,
Chocolate Mousse Cake, Banana Flambé, Chocolate Layer Cake,
New York Cheese Cake, Carrot Cake, Raspberry Mousse

All of Our Entree Selections are Served with an Appetizer, Vegetable and Potato du Jour,
Rolls and Butter, Dessert, Coffee, Tea or Brewed Decaffeinated Coffee

Dinner Specialties

APPETIZERS

(Select One)

Tossed Garden Salad, Fresh Fruit Cup, Cream of Mushroom,
Cream of Chicken ala Reine, Beef Consommé, Onion Soup or Soup du Jour

Specialty Appetizers for an 'Extra Touch'

Jumbo Shrimp Cocktail
Smoked Salmon Platter
Penne Marinara
Spinach Salad
Caesar Salad
Tomato & Onion Salad

ENTREES

Grilled Filet of Salmon with Dill Vin Blanc
Seared Salmon with Horseradish Pesto Crust
Sautéed Salmon Sesame with Honey Lemon Sauce
Broiled Filet of Flounder with Lemon Butter Sauce
Stuffed Flounder Quenelle with Lobster Sauce
Lobster Tails
Chicken Francaise with Lemon Butter
Marinated Charbroiled Chicken Breast, Rosemary and White Wine
Chicken Cordon Bleu, Stuffed with Ham and Swiss Cheese
Chicken Chaplin, Stuffed with Apples, Walnuts in a Cider Glaze
Chicken Italiano, Stuffed with Peppers, Spinach, Provolone Cheese
Chicken PineCrest, Stuffed with Seafood & Topped with Lemon Sauce
Chicken Marsala with Marsala Wine and Mushroom Sauce

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Chicken Florentine with Ricotta Cheese and Spinach Stuffing
New York Strip Steak with Sautéed Onions
Filet of Beef with Béarnaise Sauce
Sliced Roasted Tenderloin Served with Shiitake Mushrooms
(16 person minimum)
Roast Prime Rib of Beef Au Jus
(16 person minimum)
Veal Marsala Served with Assorted Wild Mushrooms
Veal Scampi with a Champagne Tarragon Sauce
Surf and Turf

DESSERT

(Select One)

Ice Cream with Chocolate or Strawberry Sauce, Homemade Apple Pie,
Cheese Cake with Strawberry Sauce, Peach Melba, Orange Sherbet,
Ice Cream Profiterole with Chocolate Sauce

Add a Little "Sparkle" To Your Event With Our Selection of Gourmet Desserts

Sour Cream Apple Walnut Pie, Banana Cream Pie, Key Lime Pie, Mocha Cake,
Chocolate Mousse Cake, Banana Flambé, Chocolate Layer Cake,
New York Cheese Cake, Carrot Cake, Raspberry Mousse

*All of Our Entree Selections are Served with an Appetizer, Vegetable and Potato du Jour,
Rolls and Butter, Dessert, Coffee, Tea or Brewed Decaffeinated Coffee.*
