

Standard Menu Offerings

Your Wedding Celebration

**PineCrest Country Club is exclusively yours.
We host only one wedding at a time.**

*Your private cocktail hour is in a separate room
with an adjacent spacious covered deck allowing
nature to provide the perfect ambiance*

Customized Fresh Floral Centerpieces for each guest table
Unlimited Butlered Hot Hors d'oeuvres and
Displayed Cold Hors d'oeuvres during cocktail hour
Premium Open Bar for the Entire Five Hours
Champagne Toast for All Guests
A Full Course Dinner
Custom Designed Wedding Cake
Wide Selection of Table Linens
Elegant Private Bridal Suite for You and Your Bridal Party
Spacious Covered Deck for your Ceremony and Cocktail Hour
Event Coordinator to supervise your celebration at PineCrest
Your own Personal Assistant to cater to your every need at PineCrest

Your Bar/Bat Mitzvah Celebration

**PineCrest Country Club is exclusively yours.
We host only one Bar/Bat Mitzvah at a time.**

Unlimited Butlered Hot Hors d'oeuvres
Unlimited Cold Hors d'oeuvres
Continuous Open Bar Featuring Premium Brands
Champagne Toast For All Guests
A Full Course Dinner
Wide Selection of Full Length Table Linens
Bar/Bat Mitzvah Scroll Cake
Candles for Candle Lighting Ceremony
Event Coordinator to Personally Supervise
Your Celebration at PineCrest Country Club

WEDDING, BAR & MAT MITZVAH MENU

ONE-HOUR COCKTAIL RECEPTION

In our elegant PineCrest room with our new outdoor covered deck

Hot Selections of Hors d'oeuvres Served Butler Style

Quiche, Potato Knishes, Swedish Meatballs, Tempura Vegetables,
Artichoke Hearts in Bacon, Chicken Sesame, Sausage Stuffed Mushrooms,
Frank en Croûte, Egg Rolls, Cheese Straws, Beef Wellington, Chicken Teriyaki,
Beef Kabobs, Panne Verde, Pesto Puffs, Mushroom Tarts, Mini Deep Dish Pizzas,
Brie en Croûte with Walnuts, Vegetable Wontons, Caramelized Phyllo Onion Triangles,
Breaded Parmesan Artichoke Hearts, Portabella Stack

Dinner

Appetizer

Fresh Fruit Cup

OR

Choose from one of our homemade soups:

Cream of Mushroom Soup, Cream of Chicken á la Reine Soup,
Watercress Soup, Wedding Soup, Beef Consommé, Minestrone Soup

OR

Your Choice:

Freshly tossed Mixed Greens with Balsamic Vinaigrette,
our Caesar Salad with Crisp Romaine Lettuce tossed with
homemade Caesar dressing and Parmesan Cheese

Enhance Your Salad Experience with one of these upgrades:
Bibb Lettuce with Toasted Almonds or Goat Cheese and Pine Nuts

OR

Fresh Spinach Salad with Mandarin Orange Slices
and our own Chef Scott E. Burns' Signature Sesame Seed Dressing
Additional \$2.00 per person

Your Choice of Entrée

*All entrées served with Seasonal Fresh Vegetables,
Choice of Potato or Rice, Rolls and Butter, Coffee, Tea*

CHICKEN FRANÇAIS with lemon butter sauce
CHICKEN MARSALA with Marsala wine sauce and mushrooms
CHICKEN SIENNA filled with wild rice with Madeira wine sauce
CHICKEN ITALIANO filled with peppers, spinach and provolone cheese
CHICKEN FLORENTINE filled with ricotta cheese and spinach, Marsala sauce
GRILLED FILET OF SALMON with dill vin Blanc sauce
POACHED SALMON with a shrimp sauce
SAUTÉ OF SALMON SESAME with honey lemon sauce
BAKED SALMON EN CROÛTE with Saffron sauce
SHRIMP WELLINGTON STUFFED WITH CRABMEAT on a cognac lobster sauce
CHARBROILED CHICKEN AND SALMON FILET in dill sauce
BAKED FLOUNDER CARDINAL topped with a lobster cognac sauce
FLOUNDER STUFFED with Crabmeat laced in lemon butter sauce

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VEAL SCAMPI with champagne tarragon sauce
VEAL MARSALA with Marsala wine sauce and mushrooms
CHICKEN OSCAR topped with crabmeat and asparagus and draped with an herb Hollandaise sauce
ROAST PRIME RIB Au Jus with natural beef jus
RIB EYE STEAK encrusted with herbs and blue cheese
CENTER-CUT FILET MIGNON served with Béarnaise sauce
FILET MIGNON AND SAUTÉED SHRIMP served in shallot and red wine sauce
FILET MIGNON AND SAUTÉED SHRIMP served in garlic white wine sauce
PETITE FILET MIGNON AND CRAB CAKE lump crab cake
VEAL CHOP CHASSEUR with mushrooms and sun dried tomatoes
GRILLED CENTER CUT LAMB CHOPS served with crushed peppercorn sauce
ROASTED RACK OF LAMB served with a garden rosemary and garlic sauce

Dessert

A Custom Designed Wedding Cake

Ceremonies at PineCrest

Wedding ceremonies are available inside our facility or outside on our newly renovated terrace overlooking our 9th and 18th greens. The ceremony includes an arbor or chuppa beautifully decorated with flowers and floral pedestals to complement the arbor. This includes all labor, materials, consultation, your own personal assistant and rehearsal. Please Consult the Banquet Manager for Ceremony Fee.

*Our chef can customize our menu to meet your specific needs.
Two selections, exceptions made for dietary and religious reasons.*

\$7.00 off per person for a Friday Night event.
\$15.00 off per person for a Saturday Day event.
\$10.00 off per person for a Sunday event.

**** FOR WEDDING OR BAR/BAT MITZVAH PACKAGES ONLY ****