



PINE LAKES

Pine Lakes Country Club
Catering Menus

Beverage Service

Bar & Bartender Fees

\$100 per bartender for the entire event. One bartender per every 50 guests.

Pine Lakes Country Club Alcohol Policy

In accordance with state law, alcoholic beverages will not be served to any guest under the legal drinking age of 21. All bars must be manned by Pine Lakes staff, who may reserve the right to refuse beverage service to any guest who appears intoxicated or cannot produce proper identification. Identification will be requested of any guest of questionable age. No alcohol may be brought in or taken from the event by any guest. All private party bars are limited to a maximum of five (5) hours beverage service whether cash or hosted.

PINE LAKES POLICY PROHIBITS THE CONSUMPTION OF SHOTS OF ANY KIND

Bar Packages

Bar packages offer unlimited consumption and are charged for every guest in attendance over the legal drinking age of 21.

Bars are required to close one half hour prior to contracted event end time

Premium Bar Package per person

\$42-4 Hour Reception

\$48-5 Hour Reception

House Brand Package per person

\$37-4 Hour Reception

\$42-5 Hour Reception

Beer and Wine Package per person

\$35-4 Hour Reception

\$38-5 Hour Reception

Champagne Toast \$5 per person/ \$300 per case (12 Bottles)

Hors D'oeuvres A La Carte

Dollar amounts are priced per person

Fruits, Cheese & Vegetables

- Hummus & Veggies \$5
- Mozzarella Sticks with marinara \$5
- Pimento cheese on crostini \$5
- Fried pickle spears or chips with spicy ranch \$5
- Spinach & feta cheese spanakopita \$5
- Grilled cheese triangles w/tomato soup \$6
- Mozzarella, tomato & basil brochette \$6
- Vegetable Spring roll w/ sweet chili sauce \$6
- Mac & Cheese bites \$6
- Fried green beans & cauliflower with avocado ranch \$6
- Brie and raspberry purses \$7
- Spinach & Artichoke Dip \$7
- Fried Green Tomato BLT's \$7
- Queso Dip with chips, salsa & Sour Cream \$7

Beef, Chicken & Pork

- BBQ Slider w/slaw \$5
- Chicken salad tartlets \$5
- Mini Italian or Swedish meatballs \$5
- Caramelized Bacon \$5
- Pork or chicken eggrolls \$5
- Bacon wrapped BBQ Chicken Bites \$6
- Italian sausage stuffed mushrooms \$6
- Chicken or beef empanadas \$6
- Beef Wontons \$7
- Shaved Roast Beef on Crostini with Horseradish Sauce \$7

Seafood

- Shrimp salad tartlets \$7
- Shrimp Cakes with remoulade \$7
- Ahi tuna wonton w/ a soy ginger mayo \$7
- Bloody Mary oyster shooters, alcohol free \$7
- Individual shrimp cocktails \$8
- Seafood Stuffed mushrooms \$8
- Shrimp canape w/ shrimp & herb cream cheese \$8
- Bacon wrapped shrimp or scallops \$9
- Hot Crab Dip *Market Price*
- Mini crab cakes with remoulade *Market Price*
- Grouper fingers with Cajun remoulade *Market Price*

Hors D'oeuvre Displays

Dollar amounts are priced per person

Vegetable Crudités \$8

fresh from the garden vegetables w/ creamy roasted garlic dip
\$8

Sliced Fruit & Cheese Display \$12

sliced fresh fruit w/ seasonal berries & a honey yogurt dip with
A variety of cheeses & crackers
\$12

Artisan's Cheese Display \$15

bleu cheese, aged cheddar, smoked gouda, pepper jack,
havarti dill, boursin, saged derby, cotswold, fontina, gruyere & baked brie
w/ gourmet crackers
\$15

Antipasto Display \$18

prosciutto, capicola, salami and pepperoni,
assorted olives, artichokes, asparagus pepperoncini's and grilled vegetables
fresh mozzarella gorgonzola, and provolone
artisan breads with extra virgin olive oil and aged balsamic vinegar
\$18

Chilled Seafood Display *Market Price*

Shrimp cocktail
Oysters on the 1/2 shell
Cocktail crab claws
Cold Water Lobster Skewers
Market Price

Culinary Stations

Dollar amounts are priced per person

Carving Stations

<i>Roasted Pork Tenderloin</i>	<i>\$12</i>
<i>Glazed Baked Ham</i>	<i>\$12</i>
<i>Roasted Turkey Breast</i>	<i>\$12</i>
<i>Grilled Marinated Flank Steak</i>	<i>\$14</i>
<i>Carved Tenderloin of Beef</i>	<i>*Market Price*</i>
<i>Pepper Crusted New York Strip</i>	<i>*Market Price*</i>
<i>Roasted Petite Filet</i>	<i>*Market Price*</i>
<i>Roasted Prime Rib</i>	<i>*Market Price*</i>

Served with freshly baked rolls and condiments

Carving Stations require a \$125 Attendant Fee per carving station

Action Stations

Grilled Cheese Station

cheddar, swiss, provolone, American & Feta cheese

Toppings of tomato, onions, bacon & spinach

white, wheat & sourdough

\$12

Slider Bar

Build your own Pulled pork, Fried chicken and Mini burgers with all the toppings!

\$14

Taco Bar

Shredded chicken & ground beef

Tomatoes, lettuce, black beans, pico de gallo, sour cream, shredded cheese

\$14

Add Shrimp \$3 per person

Pasta Station

Choice of one Pasta and Two Sauces

sweet peppers, onions, mushrooms, sun dried tomatoes & parmesan cheese

Pick Two Proteins:

Italian Sausage, Grilled Chicken or Meatballs \$15

Shrimp and one meat \$18

Low Country Shrimp and Grits

Sautéed Shrimp with Andouille sausage, peppers, onions in a white wine cream sauce over stone ground grits

\$18

Themed Buffets

Dollar amounts are priced per person

The Southern \$40

*Pulled BBQ, Fried Chicken
Hickory Smoked Pork Ribs
Slaw, Baked Beans, Corn on the Cob
Mac & Cheese
Biscuits with Honey Butter*

Low Country Boil \$40

*Shrimp, blackened or fried chicken
New Potatoes
Corn on the Cob
Andouille Sausage
Tossed Salad Slaw, Hushpuppies
Collards, Cheese Grits & tomato-cucumber
salad*

Meat Lovers \$47

*Grilled Marinated beef tenderloin sliced thin
Grilled whole Chicken Breast
Sliced marinated pork loin
Squash Casserole
Southern Style Green Beans
Buttermilk Mashed Potatoes*

Custom Buffet

Select between a two entrée (\$44) or three entrée (\$52)

All Buffet Dinners are accompanied by a Garden or Caesar Salad Bowl, rolls with butter, one choice of a starch, one choice of a Vegetable, and a non-alcoholic beverage station

Beef

*Sliced Roast Beef au jus
Braised Beef Brisket
Herb Roasted Pork Loin with pan jus
Marinated Grilled Pork Chop
Stuffed Porkchop
Pulled Pork BBQ
Marinated Flank Steak
Roasted Petite Filet *Market Price**

Fish

*Broiled or Blackened Tilapia
Herb Roasted Salmon in a lemon basil vinaigrette
Crab Stuffed Flounder Filet with lemon
beurre blanc *Market Price*
Pan Seared Grouper with a white balsamic
vinaigrette *Market Price**

Starches

*Garlic and Herb Roasted Red Potatoes
Scalloped Potatoes
Potatoes au gratin
Buttermilk Mashed Potatoes
Sour Cream Mashed Potatoes
Herb Rice Pilaf
Macaroni and Cheese
Fettuccini Alfredo*

Poultry

*Almond Crusted Chicken with pineapple teriyaki
Prosciutto Wrapped Chicken with roasted red
pepper cream sauce
Chicken Florentine with white wine, spinach and
parmesan cheese
Chicken Marsala in a sweet mushroom sauce
Chicken Francaise in a creamy lemon and white wine sauce
Chicken Picatta in a white wine and capers sauce
Chicken Parmesan with a freshly made marinara sauce topped with
mozzarella and parmesan cheese
Roasted Turkey Breast with homemade pan gravy
Herb Roasted Bone-in Chicken
Fried Chicken*

Vegetables

*Sauteed Baby Green Beans
Steamed Fresh Broccoli with light butter
Buttered Corn
Zucchini and Tomato Gratin
Spinach Gratin
Marinated Grilled Vegetable Medley
Seasonal Vegetable Medley
Yellow Squash Casserole
Lyonnais Peas
Peas and Carrots*

Plated Dinners

Dollar amounts are priced per person

Fish

Grilled Atlantic Salmon Filet with Lemon Herb Sauce
\$34

*Crab Florentine Stuffed Flounder
with Roasted Red Pepper Sauce* \$35

*Pecan Crusted Salmon
w/ maple butter* \$34

Sautéed Grouper Filet "Oscar" Style
Market Price

Chicken

*Traditional Favorites
Marsala, Florentine, Francaise or Picatta* \$28

*Almond Crusted Chicken Breast
w/ pineapple teriyaki* \$30

*Prosciutto Wrapped Chicken Breast
w/ a roasted pepper cream sauce* \$32

Shellfish

*Shrimp & Grits
Sautéed Shrimp with Andouille sausage, peppers, onions in
a white wine cream sauce over stone ground grits* \$32

*Low Country Crab Cakes
two 4 oz. lump meat crab cakes w/ remoulade* *Market
Price*

*Shrimp Scampi Provençal
White wine, tomato & garlic butter sauce over capellini*
\$36

*Pan Seared Sea Scallops
w/ a white balsamic beurre blanc*
Market Price

Beef

Spice Rubbed 12oz Ribeye
Market Price

10 oz. Cut Prime Rib served with au jus
Market Price

12 oz New York Strip
Market Price

8 oz. Filet Mignon with a light Madeira sauce
Market Price

Pork

*Rosemary Brine Roasted Pork Loin with a
White Wine and Whole Grain Mustard Sauce* \$28

*Marinated Grilled Pork chop
w/ roasted shallot jus* \$28

Stuffed Porkchop \$28

Vegetarian

*Grilled Vegetable Pasta Primavera
over penne pasta* \$25

*Vegetable Napoleon with Parmesan Breaded Eggplant and
Tomatoes Stacked with Spinach & Feta Cheese
Served with a Vinaigrette Sauce* \$25

*Marinated and Grilled Portobello Mushroom
With Roasted Red Peppers and Asparagus
w/ a pesto vinaigrette* \$25

*Grilled Red Pepper Stuffed with Spinach, Sun
Dried Tomatoes, Caramelized Onions, and
Fresh Mozzarella Cheese* \$26

*All Plated Dinners are accompanied by a Garden or Caesar salad, rolls with butter, one choice of a starch, one choice of a
Vegetable, and a Non-alcoholic beverage station including water, iced tea and coffee*

Banquet Policies & Fees

Rental Fees

Ceremony Fee

\$500

Reception Fee

Friday \$2,000

Saturday \$3,000

Sunday \$2,000

Please see banquet manager for wedding rental fees held Monday-Thursday

*Spending minimums may be imposed
please see banquet manager for additional information.*

Attendance Guarantees & Menu Selections

Final menu selections are due **thirty (30)** days in advance of your function.

Final attendance guarantees for all functions are due **ten (10)** business days prior to the start of your event.

The final guarantee is not subject to reduction should less attend.

If the actual attendance is greater than the guaranteed number, charges will be incurred based on the number of people served.

Pricing

All food & beverage prices are subject to a service charge of 22% and sales tax of 11.5%. Menu prices are subject to change up to 90 days prior to your event, due to fluctuations in food costs and product availability.

All menu pricing is based per person.

Deposits and Billing

A non-refundable deposit is required to reserve your event date. This deposit will go towards your final bill. The balance due (*minus charges incurred during your event*) must be paid ten (10) business days prior to your event.

Any charges incurred during your event are due to be paid the night of the event

A valid credit card is required for security, but does not have to be the method of payment.

Pine Lakes Country Club accepts cash, all major credit cards, and personal checks if submitted more than 10 days prior to your event.

Pine Lakes Country Club prohibits the use of confetti, glitter, silk flower petals, floating lanterns or other non-biodegradable materials outside on the lawn, or for your reception exit. Bubbles, sparklers and fresh flower petals are welcome. We do not allow anything to be hung up on walls. Command strips of any kind are NOT permitted. If furniture is moved, it must be moved back, any damage will be charged to the credit card on file.

For any questions, please contact;

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