

# Pine Crest Inn

## Christmas & Holiday

### Party Menus

## 2018



[www.pinecrestinnpinehurst.com](http://www.pinecrestinnpinehurst.com)

50 Dogwood Road  
Pinehurst, NC 28374

910-295-6121

# **BREAKFAST**

## **Country Breakfast**

Choice of eggs, omelets, pancakes, waffles, French toast, bacon, sausage, ham, grits, potatoes, toast, biscuit or English muffin, cereal or oatmeal, juice and coffee

\$10 per guest

## **Breakfast Buffet (minimum 20 guests)**

Scrambled eggs, bacon, sausage, ham, grits, potatoes, fruit, biscuits or English muffins, cereal or oatmeal, juice and coffee

\$12 per guest

## **Chef Attended Breakfast Buffet (minimum 20 guests)**

Eggs and omelets cooked to order, bacon, sausage, ham, grits, potatoes, pancakes, fruit, toast, biscuits, English muffins, juice and coffee

\$16 per guest

# **LUNCH BUFFETS**

Minimum 20 people

CHOICE: \$15 per person – Select one salad, two entrees & three sides

PREMIUM: \$19 per person – Select one salad, three entrees & four sides

## **Choice of Salad**

Mixed Green Salad with Buttermilk Ranch and Harry's Red Italian Dressings

Caesar Salad with Garlic and Parmesan Croutons

Cucumber, Tomato and Onion Salad

## **Entrees**

Chicken Parmesan Pasta

Country Fried Chicken

Sliced London Broil with Bordelaise Sauce

Country Fried Fish

Broiled Catch of the Day with Garlic-lemon Butter

Grilled Pork Chops

Shrimp and Bowtie Pasta

## **Vegetables**

Sautéed Seasonal Blend in Garlic Butter and Herbs

Steamed Broccoli in Butter and Lemon

French Green Beans with Roasted Garlic

Country Fried Okra

Country Beans with Ham

Roasted Butternut Squash

## **Starches**

Baked Potato

Wild Rice

Rice Pilaf

Garlic Mashed Potatoes

Creole Mashed Sweet Potatoes with Maple Butter

White Country Gravy

## HORS D'OEUVRES

Level 1 – 2 choices	\$10 per person
Level 2 – 3 choices	\$13 per person
Level 3 – 4 choices	\$16 per person
Level 4 – 5 choices	\$20 per person

Mini Chicken Chimichangas	Teriyaki Chicken Skewers	Boneless Buffalo Chicken Bites
Grilled Chicken with Peanut Sauce	Strawberry Chicken Bites	Coconut Chicken Bites
Southern Grape Jelly Chili Meatballs	Shrimp Cocktail Cups	Honey Garlic Chicken
Bacon Wrapped BBQ Shrimp	Coconut Shrimp	Grouper Lollipops
Sweet Fire Shrimp	Bacon Wrapped Scallops	Crab and Shrimp Fritters
Crab Stuffed Mushrooms	New England Clam Dip	Home Fried Tortilla Chips with Homemade Salsa and Guacamole
Spicy Tuna Rolls	Smoked Salmon Crostini	
Buffalo Chicken Dip		

## 90 MINUTE COCKTAILS & HOR D'OEUVRES RECEPTION

Your choice of three Hors d'oeuvres with an open bar of cocktails and wines for a 90 minute time period.

House Wines & Well Drinks - \$25.00 per person  
Select Wines & Premium Drinks - \$35.00 per person

## SERVED DINNERS

**\$30.00 per person**

Mixed green garden or Caesar Salad served with scratch made biscuits

### **8oz New York Strip**

Certified Angus Beef grilled to your liking

### **7oz Prime Rib of Beef Au Jus**

Slow roasted certified Angus Beef

### **5oz Wood Grilled Salmon**

Wild raised, seasoned & wood grilled, with a citrus bourbon & brown sugar glaze

### **16oz Porterhouse Pork Chop**

Fork tender served with natural pan gravy. A Pine Crest Inn staple!

### **6oz Chicken Pine Crest**

Tender grilled chicken breast topped with seasoned mushrooms and a spinach and artichoke topping

### **6oz Chicken Parmigiana with Pasta**

Pounded thin and smothered with mozzarella cheese topped with homemade marinara and served with a side of linguini pasta

### **Shrimp & Cheese Tortellini**

Gulf Coast shrimp simmered in cream with peas, pearl onions and tortellini stuffed with four cheeses

Bread Pudding or Fruit Cobbler  
Coffee & Tea

All entrees, except pasta dishes, are served with Chef's choice of fresh vegetable and potato du jour

## BUFFET DINNERS

*Minimum 20 people*

Served with scratch made biscuits, whipped butter and your choice of a plated mixed green salad or a Caesar salad

**Choice \$25 per person (Select two entrees & three sides)**  
**Premium \$29 per person (Select three entrees & four sides)**

### Entrees

Chicken Parmesan  
Roasted Chicken  
Country Fried Chicken  
Roast Turkey Breast with Gravy  
Sliced London Broil with Bordelaise  
Slow Roasted Prime Rib Au Jus  
Honey Glazed Ham  
Poached Atlantic Salmon w/ Lemon Dill  
Cream  
Herb Roasted Pork Loin

### Vegetables

Sautéed Seasonal Blend in Garlic  
Butter and Herbs  
Steamed Broccoli in Butter and Lemon  
French Green Beans with Roasted Garlic  
Country Green Beans with Ham  
Roasted Butternut Squash  
Caramelized Sliced Brussels Sprouts

### Starches

Baked Potato  
Roasted Red Potatoes with  
Rosemary  
Garlic Mashed Potatoes  
Wild Rice  
Rice Pilaf

## GRAZING STATION

*For 40 or more guests in our Main Dining Room*  
**\$45.00 per person**

### Station 1 – SALAD BAR

Tossed Salad  
Caesar Salad  
Chicken Salad  
Fruit Salad

### Station 2 – BBQ

Pulled Pork  
Smoke Brisket  
Chicken Wings  
Baked Beans  
Corn Bread

### Station 3 – TEX MEX

Fajita & Taco Bar  
Nacho Bar  
Chili Con Carne

### Station 4 – PASTA BAR

Chicken Alfredo  
Pesto Shrimp & Tortellini  
Linguine  
Garlic Bread

### Station 5 – DESSERT BAR

Scooped Cheesecake with Toppings of  
Bananas Foster, Strawberries or Blueberries  
Ice Cream Sundaes of Hot Fudge, Caramel, or  
Butterscotch

**Beverages:** All meals include coffee or tea for each guest. Soft drinks are available for \$2.00 per drink with unlimited refills.

For alcoholic beverages, prices are available on our website under banquet menus ([www.pinecrestinnpinehurst.com](http://www.pinecrestinnpinehurst.com)).

Private bars with private bartenders are available for a one-time set-up fee of \$25.00

**Service Charge & Tax:** A 20% service charge and a 6.75% NC state tax will be applied to all checks.

**Guest Rooms:** A hotel room rate of \$99 per night, including breakfast will be extended to party participants. (Does not include New Year's Eve.)

**Pine Crest Inn Catering:** All buffets may be delivered to your home or office for any occasion. Please call for specifics.

**Private Dining:** For groups requiring an exclusive private dining room, the private room fee will be waived as follows:

(1) Reservation at 6 pm and completion by 8 pm **OR** (2) Reservation at 8:30 pm

**Private Room Fees:** Crystal Room - \$100 \* East Dining Room - \$250 \* Ross Room - \$150 \* Main Dining Room – Ask for quote