



The Holiday Season at Pine Crest Inn

Group Function Menus



910-295-6121
pinecrestinnpinehurst.com/events

Room Rates

Private Dining Room Rates for Food & Beverage Functions

Crystal Room - \$100
Ross Room - \$150
East Room - \$150
Main Dining Room - \$500



Room Rates for Sleeping Rooms

December 2026

\$160++
Single or Double

Breakfast Options

Country Breakfast

\$20 per person, to include menu selection, coffee, juice, tax, service charge and room fee

JT's Famous Soft Cheese Sausage Scramble

with choice of potatoes or grits and toast, English muffin or biscuit

Eggs Benedict

Poached eggs and Canadian bacon on an English muffin topped with hollandaise, with choice of potatoes or grits

McPine Crest Breakfast Sandwich

One egg on a buttered English muffin with a touch of hollandaise sauce with choice of bacon, sausage or ham

Three Egg Omelet

with one meat, cheese and two other ingredients, choice of potatoes or grits, and choice of toast, English muffin or biscuit

Pine Crest Grand Slam

Two eggs cooked to order with choice of griddle cakes, half Belgian Waffle or French toast and choice of bacon, sausage or ham

The Super Breakfast Sandwich

Two eggs cooked to order on a kaiser roll with your choice of bacon, sausage or ham and grits or potatoes

Sausage Gravy and Biscuits

Served with potatoes or grits

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Breakfast Options

Breakfast Buffet

(minimum 24 guests)

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

\$22 per guest, plus service charge and tax

Chef-Attended Breakfast Buffet

(minimum 24 guests)

Eggs and omelets cooked to order, bacon, sausage, ham, grits, potatoes, pancakes, waffles, biscuits & gravy, sweet muffins, toast, biscuits or English muffins, fruit, cereal or oatmeal, juice and coffee

\$25 per guest + \$100 Chef fee, plus service charge and tax



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Lunch Options

Lunch Buffets

(minimum 24 guests)

CHOICE: \$33.00 per person

Select one salad, two entrees & three side dishes

PREMIUM: \$36.00 per person

Select one salad, three entrees & four side dishes

Choice of Salad

Mixed Greens with choice of two dressings

Classic Caesar Salad topped with shaved parmesan and crispy croutons

Pasta Salad Primavera

Entrees

Chicken Parmesan with Pasta

Lemon and Herb Baked Chicken

Country Fried Chicken | Fried Catfish

Sliced Flank Steak over Caramelized Onions

Grilled Salmon over Lemon Fennel

Grilled Picnic Pork Chops

Lemon and Basil Pasta Tossed with Chicken and Fresh Vegetables

Vegetables

Sauteed Broccoli with Toasted Garlic and Red Pepper Flakes

Mélange of Seasonal Vegetables in Butter and Herbs

Roasted Root Vegetables

Country Beans with Smoked Ham

Green Beans with Shallots

Choice of Starch

Herb Roasted Red Potatoes | Roasted Garlic Whipped Potatoes

Wild Rice Pilaf | Vegetable Fried Rice

Maple Mashed Sweet Potatoes

Beverage Selection

All buffets include coffee or tea. Soft drinks are available for \$2.50 per drink with unlimited refills. Wine, liquor, and beer are available at an additional charge to complement your buffet.

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Lunch Options

Plated Lunches

*\$30.00 per person inclusive of tax and service charge
Includes salad, entrée, vegetable & simple dessert*

Entrees

Chicken Parmesan with Pasta
Chicken Piccata
Chicken Marsala
Chicken Cacciatore
Lemon and Herb Baked Chicken
Country Fried Chicken
Meatloaf
Sliced Flank Steak over Caramelized Onions
Fried Catfish
Grilled Salmon over Lemon Fennel
Grilled Picnic Pork Chops
Chicken Tortellini
Glazed Ham

Entree Salads

Mixed Greens or Caesar with Grilled Chicken or Shrimp

Vegetables

Sauteed Broccoli with Toasted Garlic and Red Pepper Flakes
Mélange of Seasonal Vegetables in Butter and Herbs
Roasted Root Vegetables
Country Beans with Smoked Ham
Green Beans with Shallots

Choice of Starch

Mashed Potatoes | Red Potatoes
French Fries | Rice Pilaf | Pasta

Beverage Selection

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Lunch Options

Ladies' Elegant Bistro Lunch

\$27++ per person

Choice of Starter

Roasted Tomato Basil Soup

Grilled Romaine Salad

Served with Bacon & Buttermilk Dressing, Tomatoes, and Pancetta or Prosciutto

Entrée Choices

Hot Chicken Sandwich

Bacon, Gruyere, Chipotle Mayo, Pickled Onions, Tomato, and Corn Relish on a Baguette

Caprese on a Baguette with pesto

Cob Chicken Salad Wrap

With Bacon, Blue Cheese Dressing, Avocado, and Tomato

Caesar Salad Wrap

Vegan & Gluten-Free Option:

Roasted Vegetables & Chickpea Power Bowl

Lemon & Herb Quinoa, Sweet Potatoes, Broccoli, Carrots, Crispy Chickpeas, Avocado, Pickled Red Onions, Lemon Dressing & Pepitas

Choice of Sides

Fries
Onion Rings
Mixed Green Salad
Fruit Skewers
Vegetable Crudité

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Lunch Options

Ladies' Garden Party Luncheon

\$27++ per person

Starter

Fresh Fruit Cup with Mint Chiffonade (seasonal)

Entrée Trio Plate

Chicken Salad or Ham & Cheese Croissant
Petite Mixed Green Salad with Raspberry & Orange Vinaigrette
Pasta Primavera Salad

Vegan & Gluten-Free Option:

Stuffed Portabello Mushrooms
Quinoa, Spinach, Roasted Tomatoes, Artichoke,
Lemon & Garlic Herb Drizzle

Dessert

Mini Lemon Tart
with Fresh Berries and Syrup Garnish

Beverages

Iced Tea
Pink Lemonade
Coffee Service

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Lunch Options

Ladies' Tea & Petite Luncheon

\$25++ per person

Tea Selections

Peach Tea
Green Tea
Mixed Berry Tea

Entrée Choices

Curry Chicken Salad on Toast with Lettuce & Tomato
Egg Salad with Chives with Lettuce & Tomato
Toasted BLT with Lemon & Parsley Aioli

Vegan & Gluten-Free Option:

Harissa-Grilled Cauliflower Steak

Choice of Sides

Fruit Skewers
Garden Salad with Lemon, Thyme, and Honey Vinaigrette
French Fries
Onion Rings
Vegetable Crudité

Choice of Dessert

Chocolate Dipped Strawberries
Slice of Cheesecake

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Hors d'Oeuvres

Level 1: 4 choices from Column A

\$18 per person ++

Level 2: 5 choices from Column A & B

\$20 per person ++

Level 3: 2 choices from Column C & 3 Choices from A & B

\$23 per person ++

Level 4: 5 choices from any Column

\$27 per person ++

Each final selection combination will provide 6 pieces per person for 45 minutes.

COLUMN A	COLUMN B	COLUMN C
(1) Grilled cheese bits with sweet tomato marmalade	(1) Beef crostini topped with balsamic braised red onions	(1) Crispy shrimp and crab dumpling with lime scented sesame dipping sauce
(2) Mini Pretzel Bites with grain mustard	(2) Mini meatballs with fresh mozzarella cheese	(2) Angus beef sliders with caramelized onion, pickle, cheese and house sauce
(3) Teriyaki chicken skewers	(3) Brie and raspberry en croute bites	(3) Shrimp spring rolls with sweet and spicy dipping sauce
(4) Tomato bruschetta on parmesan toast points	(4) Crab-stuffed mushroom caps	(4) Seared Ahi tuna on sesame crisps topped with wasabi aioli
(5) Crispy Coconut Shrimp	(5) Bang Bang shrimp with sweet Thai remoulade	(5) Mini beef Wellington
(6) Cream Cheese Tortilla Bites	(6) Mini quiche	(6) Bacon-Wrapped Pineapple Shrimp
(7) Prosciutto wrapped asparagus	(7) Bacon-wrapped scallops	(7) Fried oysters topped with a siracha aioli
(8) Fried Green Tomatoes	(8) Smoked salmon rosettes with dill cream on crackers	(8) Crab Wontons with sweet Thai remoulade
(9) Pigs in a Blanket	(9) Mini BBQ Pulled Pork Sliders	(9) Spanakopita Spinach Puffs
(10) Grilled corn and black bean relish on corn tortilla chips	(10) Buffalo Chicken Skewers with warm blue cheese dipping sauce	(10) Crab Cake Sliders

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Hors d'Oeuvres

Trays

for 20-30 people

Cheese & Cracker Tray \$45

Assortment of 3 cheeses and crackers

Vegetable Crudit  \$42

Broccoli, cauliflower, celery, carrots and grape tomatoes
Served with a house sour cream dressing

Fruit Tray \$50

Assortment of seasonal fruits, melons and berries

Combination Platter \$50

Choose any two of the above trays or platters

Charcuterie Platter - \$65

Assortment of imported and domestic artisanal meats

Pine Crest Inn Chip Platter - \$40

Fresh corn tortillas topped with house made charred tomato and chipotle salsa, guacamole, and queso cheese sauce

Chicken Wing Platters

\$75 for 30 wings

\$110 for 50 wings

Choice of plain, Buffalo, Teriyaki, Cajun or Parmesan
Served with choice of Ranch or Bleu Cheese Dressing

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Dinner Options

Par 3 Dinner Menu

\$42++ per person

*Chicken Pine Crest

Tender grilled chicken breast topped with sautéed mushrooms, spinach and artichoke

*Grilled Salmon

Fresh salmon wood-grilled and brushed with a honey butter glaze

*7oz Prime Rib of Beef

Certified Angus beef slow-roasted to perfection

*Pine Crest Inn 22oz Pork Chop

Slow braised and fork-tender served with pan gravy

Roasted Oyster Mushrooms (Vegan)

Served with a tomato basil sauce over capellini

All entrees except pasta dishes are served with fresh vegetable of the day and choice of roasted garlic mashed potatoes or rice pilaf.

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Dinner Options

Par 4 Dinner Menu

\$46++ per person

*Chicken Marsala

Pan-seared chicken breast with mushroom marsala wine sauce over linguine

*Crab-Stuffed Sole

North Atlantic sole broiled and stuffed with lump and claw crab meat

*10oz Prime Rib

10oz Certified Angus beef prime rib served with au jus

*12oz Ribeye Steak

12oz Certified Angus ribeye steak wood-grilled to order

*Pine Crest Inn 22oz Pork Chop

Slow braised and fork-tender served with pan gravy

*Shrimp and Cheese Tortellini

Gulf shrimp and roasted red pepper in a pesto cream sauce tossed with three cheese tortellini

Roasted Oyster Mushrooms (Vegan)

Served with a tomato basil sauce over capellini

All entrees except pasta dishes are served with fresh vegetable of the day and choice of roasted garlic mashed potatoes or rice pilaf.

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Dinner Options

Par 5 Dinner Menu

\$49++ per person

*Chicken Marsala

Pan-seared chicken breast with mushroom marsala wine sauce over linguine

*Pan-Seared Mahi Mahi

Pan-seared Mahi Mahi served with a mango relish

*8oz Filet Mignon or *12oz Ribeye Steak

8oz Certified Angus filet mignon or 12oz Certified Angus ribeye steak wood-grilled to order

*10oz Prime Rib

10oz Certified Angus beef prime rib served with au jus

*Pine Crest Inn 22oz Pork Chop

Slow braised and fork-tender served with pan gravy

*Lobster Tails

Two 4oz cold water lobster tails served with melted butter

Roasted Oyster Mushrooms (Vegan)

Served with a tomato basil sauce over capellini

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Dinner Options

Classic Chop House Dinner Menu

\$65++ per person

Salads

(pick one)

Caesar Salad

Iceberg Salad

Soup

French Onion Soup

Side Dishes

Lyonnais Potatoes or Baked Potato

Creamed Spinach or Asparagus with Garlic & Butter

Choice of Entrée

Thinly Pounded Chicken Parmesan

Lobster Newburg

*Petite Filet Oscar

Lamb Chops with Mint Jelly

*12oz T-Bone Steak

Desserts

(pick one)

New York Cheesecake - Coconut Creme Cake

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Dinner Options

Buffet Dinners

(minimum 24 people)

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

CHOICE: \$35.00 per person

Select two entrees and three side dishes

PREMIUM: \$39.00 per person

Select three entrees and four side dishes

Entrees

Roasted Turkey Breast and Pan Gravy

Grilled Flank Steak over Caramelized Onions

Honey Glazed Ham | Grilled Atlantic Salmon

Chicken Parmesan with Pasta | Country Fried Chicken

Roasted Pork Loin with Garlic and Herbs

Chicken Breast Tossed with Penne Pasta, Vegetables and a

White Wine, Garlic and Herb Broth

Slow-Cooked Prime Rib with Au Jus

(add \$3 per person for Chef-attended carving)

Vegetables

Mélange of Seasonal Vegetables Tossed in Butter and Herbs

Green Beans Almandine | Roasted Root Vegetables

Sauteed Broccoli with Toasted Garlic and Red Chili Flake

Roasted Brussel Sprouts with Bacon and Caramelized Onion

French Beans with Shallots and Herbs

Starches

Roasted Red Bliss Potatoes with Fresh Rosemary

Roasted Garlic Whipped Potatoes | Wild Rice Pilaf | Multi-Grain Pilaf

Brown Sugar and Lime-Scented Mashed Sweet Potatoes

Desserts

Ask for Selections

Beverage Selections

All buffets include coffee or tea. Soft drinks are available for \$2.50 per drink with unlimited refills.

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Beverages

White Wines

SPARKLING

	GLASS	BOTTLE
Maschio Prosecco.....	(split)...9.25.....	33.00
Domaine Chandon Brut	(split)...10.00.....	39.00
Ferrari Brut Italy.....		70.00
Veuve Yellow Label.....		109.00

SAUVIGNON BLANC

Nobilo.....	9.25.....	33.00
Cardinal Bordeaux.....	9.50.....	36.00
Kim Crawford	10.00.....	39.00
Rombauer.....		45.00

PINOT GRIGIO

Josh Cellars.....	9.25.....	33.00
Caposaldo.....	10.00.....	39.00
San Angelo.....	11.00.....	41.00

CHARDONNAY

Josh Cellars.....	9.25.....	33.00
Kendall Jackson Vintner's Reserve.....	9.50.....	36.00
Simi.....	10.50.....	39.00
Chalk Hill Sonoma Crest.....	11.50.....	41.00
Sonoma-Cutrer.....		46.00

OTHER WHITES

Chateau St. Michelle Riesling.....	9.25.....	33.00
L' Amarnte.....	9.25.....	33.00
Risata Moscato.....	9.25.....	33.00

Beers

DOMESTIC - 3.50

Heineken 00, Bud Light, Budweiser, Mich Ultra
Coors Light, Miller Light, Yuengling

IPAs - 5.75

R+D 7 Saturdays
Sierra Nevada Hazy IPA

IMPORTS - 4.50

Sam Adams, Amstel, Blue Moon, Corona Ex, Corona Light,
Modelo, Heineken, Heineken Light, Newcastle

IMPORTS - 6.00

Fat Tire, Stella Artois

Beverages

Red Wines

PINOT NOIR

	GLASS	BOTTLE
Clos du Bois.....	9.25	33.00
Meomi.....	10.50	39.00
La Crema.....	11.50	41.00
Sokol Blosser.....		51.00

MERLOT

Josh Cellars.....	9.25	33.00
Francis Ford Coppola Blue Label.....	9.50	36.00
Stag's Leap.....		51.00

CABERNET SAUVIGNON

Josh Cellars.....	9.25	33.00
Simi.....	10.50	39.00
Hahn.....	10.50	39.00
Joel Gott.....	11.50	41.00
Stag's Leap Artemis.....		93.00
Silver Oak Alexander.....		125.00
Caymus Napa.....		145.00

OTHER REDS

Doña Paula Malbec.....	9.25	33.00
Sean Minor Red Blend.....	9.25	33.00
Cline Zinfandel.....		33.00
Côté Mas Syrah Blend.....		33.00
Renzo Masi Chianti Riserva.....		35.00

PORTS

Warre's Ruby Port.....	9.50
Tawny Port	9.50

Beverages

Well Drinks - \$8.00 per

Jim Beam - Wild Turkey - Seagram's 7 - Seagrams VO -
 Jack Daniel's - Dewar's - Canadian Club - Crown Royal - Jameson
 Beefeater - Tanqueray - Smirnoff - Absolut - Stoli - Mt. Gay
 Captain Morgan - Jose Cuervo - Malibu Coconut Rum
 Tito's Vodka - Myers Rum

Call Drinks - \$9.00 to \$15.75 per

Ketel One - Bombay Sapphire - Johnny Walker Red
 Johnny Walker Black - Bushmills - Bulleit Bourbon - Bulleit Rye
 Woodford Reserve - Cabo Waho Tequilla - Grey Goose - Patron
 Knob Creek - Glenlivet - Macallan - Maker's Mark
 Hendricks Gin - Elijah Craig - Elijah Craig Rye - Blade & Bow -
 Basil Hayden - Red Breast Irish Whiskey

Cordials - \$8.75 to \$10.75 per

A wide selection of the most popular after-dinner drinks

Soft Drinks, Coffee, and Tea - \$2.50 per with unlimited refills

Private Bartender Fee

A one-time fee of \$50 for your exclusive bartender, plus a
 minimum of \$500 in purchases.



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