



Thank you for your interest in our special event menus. We look forward to working with you!

For questions, please call Pine Crest Inn at 910-295-6121 and leave a message for our Special Events Manager or email [events@pinecrestinnpinehurst.com](mailto:events@pinecrestinnpinehurst.com).

# ***PRIVATE PARTY GENERAL INFORMATION***

## **PRIVATE DINING ROOMS**

When a particular private dining room is requested in advance, a rental fee will be required. The fee guarantees the exclusive use of the room for the time requested.

For those choosing not to pay the private room rental fee, the room will not be reserved and thus the space will not be guaranteed. Should the party continue the reservation, seating will be in the Main Dining Room. On the day of the reservation, if the private room is still available, we will gladly do our best to accommodate the request.

## **EVENING DINING**

Crystal Room (seats 12) – \$100

Ross Room (seats 24) – \$150

East Dining Room (seats 50) – \$150

Main Dining Room (seats 80) – \$500

Hotel guests are exempt from being charged a room rental fee.

## **DAY TIME MEETINGS**

The rental fee guarantees your group exclusive use of the room from 7:00 am to 4:00 pm.

Crystal Room - \$100.00

Ross Room - \$150.00

East Dining Room - \$250.00

Main Dining Room – \$500.00

A 20% service charge plus applicable sales tax will be applied to all food and beverage charges.

## **DEPOSITS AND CANCELLATION POLICY**

Upon the reservation of a private dining room, a credit card must be presented for payment in full for the cost of the room. The payment is not refundable within 30 days of the event. The credit card number will be sealed and kept on file and will not be run except for two circumstances. One, the event is canceled within 48 hours of the appointed time. Two, the group totally “no shows.” In either situation, a \$35.00 per person, plus tax and service charge penalty will occur and Pine Crest Inn is authorized to charge the card accordingly.

For additional information, please contact our banquet coordinator at Pine Crest Inn at 910-295-6121.

## **FOOD AND BEVERAGE GUARANTEES**

We require a food and beverage guarantee 48 hours before the event. This number is a guarantee and may not be reduced after the commitment. If no guarantee is provided, we will revert to the first estimate at the time of booking.

## **BUFFETS**

Buffets require a 48-hour advance guarantee and is a ONE CHECK/ONE PAYER transaction. Our chef will prepare 5% above the guarantee as consumption can vary from group to group. Once the guarantee has been made and if the final attendance is below that number, the guest may take home in styrofoam containers, a normal portion of the remaining food for that number of guests. As an example, if the guarantee is 50 guests and only 45 guests are in attendance, five portions may be taken out.

## **LARGE GROUP MENUS**

Except for Pine Crest Inn hotel guests, groups of 16 or more will be a ONE CHECK/ONE PAYER transaction. The only exception being that the group selects in advance one of our three Prix Fixe menus which may be found in this document on pages 10, 11, and 12. An automatic 20% service charge will be included on the final bill.

## **ALCOHOLIC BEVERAGES**

The State of North Carolina Alcoholic Beverage Commission regulates the sale and service of all alcoholic beverages. Pine Crest Inn is responsible for the administration of these regulations. Therefore, all alcoholic beverages used in banquet and dining functions must be purchased from Pine Crest Inn.

## **PRIVATE BARS**

A private bar with exclusive bartender is available with a minimum of \$500.00 of consumption.

## **CORKAGE FEES**

Pine Crest Inn does permit the import of privately purchased wines in our dining facilities. The corkage fee shall be \$17.00 per bottle plus tax and a 20% service charge.

## **AUDIOVISUAL**

Please consult with your Pine Crest Inn contact for any equipment needs.

## **MUSIC**

Pine Crest Inn imposes a 10:30pm curfew on live music for the comfort of our guests. Exceptions are only made under special pre-advertised circumstances (i.e. New Year's Eve).

## **DECORATING**

For parties desiring to decorate their private dining room, it is certainly permitted to do so, yet only three hours in advance of the reservation time unless prior arrangements have been made.

## **CONFETTI/GLITTER**

The use of confetti and/or glitter is not permitted.

## **CARD GAMES**

In accordance with the North Carolina Alcoholic Beverage Control statutes, card games may not be played in any public area or function room, regardless of the type of card game being played.

## **CREDIT**

Requests for direct billing must be supported by a deposit or credit card and approved in advance by our credit manager. Without prior billing approval, all functions must be paid in full at the conclusion of the event.

## **SERVICE CHARGE**

Any group of 8 or more guests (8 couples are exempt) will be considered a group function and will require a minimum service charge (gratuity) of 20% and must be paid by one person.

## **SECURITY**

Pine Crest Inn is not responsible for the loss of articles or merchandise brought on property. Security for articles of value should be made with us prior to your event. Florists, entertainers and other suppliers should arrange for the pick-up of their items at the conclusion of the function.

## **DAMAGES**

The client agrees to be responsible for any damages incurred to the premises or any other area of Pine Crest Inn by the host, guests, independent contractors or other agents that are under the client's control.

## **SIGNAGE**

All signs in any public area of Pine Crest Inn must be approved before being displayed. Signs include posters, banners, decals, and scoreboards.

## **MEETING SPACE WITH NO FOOD REQUIREMENTS**

Meeting space is available for groups not requiring food service. Fee includes coffee, tea, soft drinks, bottled water, a sound system, 58" TV monitor, and HDMI connection.

### **MAIN DINING ROOM - Auditorium Style - Seats 100**

4 hours - \$300.00

8 hours - \$600.00

### **EAST ROOM - Auditorium Style - Seats 50**

4 hours - \$150.00

8 hours - \$300.00

### **ROSS ROOM - Auditorium Style - Seats 30**

4 hours - \$150.00

8 hours - \$300.00

### **CRYSTAL ROOM**

\$200.00 - Seats 14

## ***BREAKFAST & BREAKS***

### **Country Breakfast for Groups Requiring a Private Dining Room** *\$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 Buffet (minimum 20 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**

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**Chef-Attended Breakfast Buffet (minimum 20 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**

## **BEVERAGE BUFFETS**

### **Mornings**

Coffee, tea, juice, soft drinks, bottled water, mini muffins

**\$15 per guest**

### **Afternoons**

Coffee, tea, soft drinks, bottled water, cookies

**\$15 per guest**

### **All Day**

Coffee, tea, juice, soft drinks, bottled water, mini muffins, cookies

**\$20 per guest**

*Sales tax of 7% and a 20% service charge will be applied to all private group dining charges*

# **LUNCH BUFFETS**

Minimum 20 people

**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  
Sliced Flank Steak over Caramelized Onions  
Fried Catfish  
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. Please consult our banquet menus for drink prices and wine selections.

*Sales tax of 7% and a 20% service charge will be applied to all private group dining charges*

# **LUNCH MENU**

Minimum 20 people

## **PLATED LUNCHESES**

\$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

### **Entrée 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**

Coffee or tea included. 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. Please consult our banquet menus for drink prices and wine selections.

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## **LADIES ELEGANT BISTRO LUNCH**

*\$27.00++ 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**

### **Choice of Sides**

Fries

Onion Rings

Mixed Green Salad

Fruit Skewers

Vegetable Crudité

*Sales tax of 7% and a 20% service charge will be applied to all private group dining charges.*

# **LADIES GARDEN PARTY LUNCHEON**

*\$27.00++ 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

## **Dessert**

**Mini Lemon Tart**  
with Fresh Berries and Syrup Garnish

## **Beverages**

Iced Tea  
Pink Lemonade  
Coffee Service

*Sales tax of 7% and a 20% service charge will be applied to all private group dining charges.*

## **LADIES TEA & PETITE LUNCHEON**

*\$25.00++ 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

### **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

*Sales tax of 7% and a 20% service charge will be applied to all private group dining charges.*

## ***HORS D'OEUVRES***

|                                                                        |                           |
|------------------------------------------------------------------------|---------------------------|
| <b>Level 1: 4 choices from Column A</b>                                | <b>\$18 per person ++</b> |
| <b>Level 2: 5 choices from Column A &amp; B</b>                        | <b>\$20 per person ++</b> |
| <b>Level 3: 2 choices from Column C &amp; 3 Choices from A &amp; B</b> | <b>\$23 per person ++</b> |
| <b>Level 4: 5 choices from any Column</b>                              | <b>\$27 per person ++</b> |

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

| <b>COLUMN A</b>                                                | <b>COLUMN B</b>                                                  | <b>COLUMN C</b>                                                               |
|----------------------------------------------------------------|------------------------------------------------------------------|-------------------------------------------------------------------------------|
| (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 croustis                               | (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 sracha 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                                                        |

## **TRAYS**

**(for 20-30 people)**

### **Cheese & Cracker Tray \$45**

Assortment of 3 cheeses and crackers

### **Vegetable Crudité \$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

*Sales tax of 7% and a 20% service charge will be applied to all private group dining charges*

## PAR 3 DINNER MENU

**\$42.00 per person ++**

*A limited menu is suggested for groups of 12 guests and over so we can offer the best service possible on a timely basis. Each menu item is part of our regular full menu. The set person price includes salad, entrée, vegetable, mashed potatoes or rice pilaf, and dessert. Tax and gratuity are not included.*

### **\*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*

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

## PAR 4 DINNER MENU

**\$46.00 per person ++**

*A limited menu is suggested for groups of 12 guests and over so we can offer the best service possible on a timely basis. The set person price includes salad, entrée, vegetable, mashed potatoes or rice pilaf, and dessert. Tax & gratuity are not included.*

### **\*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*

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

## PAR 5 DINNER MENU

**\$49.00 per person ++**

*A limited menu is suggested for groups of 12 guests and over so we can offer the best service possible on a timely basis. Each menu item is part of our regular full menu. The set person price includes salad, entrée, vegetable, mashed potatoes or rice pilaf, and dessert. Tax and gratuity are not included.*

### **\*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

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

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

# CLASSIC CHOP HOUSE DINNER MENU

**\$65.00 per person ++**

## **Salads**

*(pick one)*

Caesar Salad

Iceberg Wedge

## **Soup**

French Onion Soup

## **Side Dishes**

Lyonnaise 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

*Sales tax of 7% and a 20% service charge will be applied to all private group dining charges.*

## **BUFFET DINNERS**

Minimum 20 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  
Roasted Pork Loin with Garlic and Herbs  
Slow Cooked Prime Rib with Au Jus (add \$3 per person for Chef attended carving)  
Country Fried Chicken  
Chicken Breast Tossed with Penne Pasta, Vegetables and a White Wine, Garlic and Herb Broth

### **Vegetables**

Mélange of Seasonal Vegetables Tossed in Butter and Herbs  
Green Beans Almandine  
Sauteed Broccoli with Toasted Garlic and Red Chili Flake  
Roasted Brussel Sprouts with Bacon and Caramelized Onion  
French Beans with Shallots and Herbs  
Roasted Root Vegetables

### **Starches**

Roasted Red Bliss Potatoes with Fresh Rosemary  
Roasted Garlic Whipped Potatoes  
Wild Rice Pilaf  
Brown Sugar and Lime Scented Mashed Sweet Potatoes  
Multi-Grain Pilaf

### **Desserts**

Ask for Selections

### **Beverage Selections**

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.  
Please consult our banquet menus for drink prices and wine selections.

*Sales tax of 7% and a 20% service charge will be applied to all private group dining charges.*

***Note: Our buffets are served cafeteria-style, with staff wearing gloves to plate your buffet line requests.***

## **LONG DAY ON THE GOLF COURSE SUPER SERVICE MEALS**

These menus are designed for those who spend all day on the golf course and choose not to spend a long evening at the dinner table. Except for the Chop House Steak Night, you can expect to spend no more than 75 minutes at the dinner table.

### **DAY ONE: SUPER BBQ BUFFET - \$42++ per person**

Pulled Pork  
Smoked Brisket  
Pork Ribs  
Chicken  
Baked Beans  
Mac & Cheese  
Cole Slaw  
Corn on the Cob  
Potato Salad  
Jalapeno Cornbread  
Ice Cream Sundaes

### **DAY TWO: DEEP BLUE OCEAN BUFFET - \$42++ per person**

Mixed Green Garden Salad  
Crab Stuffed Flounders  
5oz Broiled Lobster Tail  
Steamed Clams with Andouille  
Haricot Vert  
Rice Pilaf  
Key Lime Pie

### **DAY THREE: A TASTE OF ITALY BUFFET - \$40++ per person**

Minestrone Soup  
Garlic Bread  
Caesar Salad  
Meat Lasagna  
Sausage & Peppers  
Meatballs  
Chicken Alfredo Fettucine  
Tiramisu

### **DAY FOUR: CHOP HOUSE STEAK NIGHT – Market Price per person**

Mixed Green Salad or Caesar Salad  
12oz Dry-Aged Bone-in Filet  
12oz Dry-Aged Prime Rib  
14oz Dry-Aged Kansas City Bone-in Strip Steak  
Creamed Spinach or Haricot Vert  
Choice of Potato

# BARRETT HOUSE BUFFET DINNERS

*Minimum 12 people*

**Pine Crest Inn will cater these dinners in the Barrett House or on the patio under the big oak tree.**

## **\*COUNTRY MIX BUFFET**

Fried Chicken  
Fried Catfish  
Hush Puppies  
Fried Okra  
Buttered Corn  
South Carolina Cole Slaw  
Mac & Cheese  
Biscuits  
Country Gravy  
**\$32.00 per person ++**

## **\*BBQ BUFFET**

Pulled Pork  
Smoked Brisket  
BBQ Chicken  
Brown Sugar Baked Beans  
Grilled Corn on the Cob  
Creamy Coleslaw  
Mac & Cheese  
Jalapeno Cornbread  
**\$34.00 per person ++**

## **DESSERT**

Ice Cream Sundae  
Strawberry Shortcake

## **Beverage Selections**

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. Please consult our Banquet Menus for drink prices and wine selections.

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

*Sales tax of 7% and a 25% service charge will be applied for the Barrett House Buffet dinner.*

## **BEVERAGE PRICE LIST**

### **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.

*Sales tax of 7% and a 20% service charge will be applied to all private group charges*

## 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'Amante.....                      | 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

## *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 |
| Côte Mas Syrah Blend.....       |           | 33.00 |
| Renzo Masi Chianti Riserva..... |           | 35.00 |

### **PORTS**

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

*Sales tax of 7% and a 20% service charge will be applied to all private group wine charges*