

## HOUSE WINE LIST

Private Label Wines \$8.00/glass \$25.00/bottle  
 Chardonnay · Cabernet Sauvignon · Merlot · Sparkling

### SPARKLING & WHITE

	Glass	Bottle
Vueve du Vernay.....		25.00
Maschio Prosecco.....	(split).. 8.00	27.00
Domaine Chandon Brut .....	(split)....9.75	39.00
Moet & Chandon Imperial.....		67.00
Veuve Yellow Label.....		93.00

### SAUVIGNON BLANC

Fernlands.....	8.00	25.00
White Haven.....	9.00	33.00
Kim Crawford .....	10.00	39.00
Grigich Hills.....		51.00

### PINOT GRIGIO

Alverdi.....	8.00	25.00
Caposaldo.....	8.50	29.00
San Angelo.....	10.00	33.00

### CHARDONNAY

Kendall Jackson Vintner's Reserve.....	9.00	33.00
Simi.....	10.25	37.00
Chalk Hill Sonoma Crest.....	11.25	41.00
Sonoma-Cutrer.....		46.00

### OTHER WHITES

Beringer White Zinfandel.....	8.00	25.00
Chateau St. Michelle Riesling.....	8.00	25.00
La Jolie Fleur Rose.....	8.00	25.00
Risata Moscato.....	8.50	30.00

### RED WINES

#### PINOT NOIR

Kenwood Yulupa.....	8.75	29.00
Meomi.....	10.25	37.00
La Crema.....	11.25	39.00
Willakenzie.....		49.00

#### MERLOT

Francis Ford Coppola Blue Label.....	9.25	33.00
Stag's Leap.....		49.00

#### CABERNET SAUVIGNON

Josh.....	9.00	29.00
Simi.....	10.25	37.00
J Lohr.....	10.25	37.00
Joel Gott.....	11.25	41.00
Stag's Leap Artemis.....		81.00
Jordon, Sonoma.....		91.00
Caymus, Napa.....		136.00

#### OTHER REDS

Sean Minor Red Blend.....	9.00	33.00
Sensual Malbec.....	8.75	29.00
Cline Zinfandel.....		27.00
Barossa Valley Shiraz.....		33.00
Renzo Masi Chianti Riserva.....		33.00

#### PORTS

Harvey's Bristol.....	9.25	
Warre's Ruby Port.....	9.25	
Tawny Port.....	9.25	

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



# Memorial Services Hospitality

**Contact:**  
**Drew Gross, Resident Manager**  
**910-574-7653**



50 Dogwood Road, Pinehurst, NC 28374  
[www.pinecrestinnpinehurst.com](http://www.pinecrestinnpinehurst.com)

## Private Dining Room Rentals

<b>Main Dining Room</b>	Seats 70
	Reception 100
<b>East Room</b>	Seats 40
	Reception 75

*There is a \$5.00 per person private room rental surcharge.*

## Passed Hors D'Oeuvres

<b>Level 1: 4 choices from Column A</b>	<b>\$15 per person ++</b>
<b>Level 2: 5 choices from Column A &amp; B</b>	<b>\$17 per person ++</b>
<b>Level 3: 2 choices from Column C &amp; 3 Choices from A &amp; B</b>	<b>\$20 per person ++</b>
<b>Level 4: 5 choices from any Column</b>	<b>\$24 per person ++</b>

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) Chicken sate with peanut dipping sauce	(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 chicken kebab	(5) Mushroom and mascarpone cheese strudels	(5) Mini beef Wellington
(6) Garden vegetable ratatouille on parmesan crisps	(6) Mini quiche	(6) Angry lobster salad in a cucumber cup
(7) Prosciutto wrapped asparagus	(7) Bacon wrapped scallops	(7) Fried oysters topped with a siracha aioli
(8) Goat cheese and zucchini tartelette	(8) Smoked salmon rosettes with dill cream on crackers	(8) Lemon and herb marinated shrimp and calamari on toast points
(9) Exotic mushroom sauté on cheesy polenta cakes	(9) Corn and crab fritters	(9) Truffle scented creamy spinach puffs
(10) Grilled corn and black bean relish on corn tortilla chips	(10) Buffalo chicken skewers with warm blue cheese dipping sauce	(10) Foie Gras mousse on toast points topped with seasonal fruit jam

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## Lunch Buffets

*Served 11:00am-3:00pm*

**Choice:** \$19.95 per person - Select one salad, two entrees & three side dishes  
**Premium:** \$22.95 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

### 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

### Entrees

Chicken Parmesan with Pasta  
 Lemon and Herb Baked Chicken  
 Country Fried Chicken  
 Sliced Flank Steak & Caramelized Onions  
 Fried Catfish  
 Grilled Salmon over Lemon Fennel  
 Grilled Picnic Pork Chops  
 Lemon and Basil Pasta Tossed with Chicken and Fresh Vegetables

### Choice of Starch

Herb Roasted Red Potatoes  
 Roasted Garlic Whipped Potatoes  
 Wild Rice Pilaf  
 Vegetable Fried Rice  
 Maple Mashed Sweet Potatoes

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## Beverages

*No minimum required. Billed on conclusion of event.*

### Well Drinks: \$6.75 per

Gilbeys Vodka - Bacardi Silver Rum - Aristocrat Gin - Bourbon-Tequila and Rye - Clan McGregor Scotch - Kentucky Gentleman Bourbon - Aristocrat Tequila Aristocrat Rye

### Domestic Beers: \$3.50

Beck's Non-Alcoholic, Budweiser, Bud Light, Coors Light, Michelob Light, Michelob Ultra, Miller Lite, Yuengling

### Ginger Beers: \$3.25

### Call Drinks: \$7.75 per

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

### North Carolina Brews

Southern Pines Brewery Duck Hook Blonde Ale \$5.00  
 Southern Pines Brewery Man of Law IPA \$5.75  
 Double Barley Vanilla Porter \$5.75  
 Seven Saturdays \$5.75

### Premium Drinks: \$8.75 to \$15.75 per

Ketel One - Bombay Sapphire - Johnny Walker Red - Johnny Walker Black - Bushmills - Bulleit Bourbon - Bulleit Rye - Woodford Reserve - Cabo Waho Tequila - Grey Goose - Patron - Knob Creek - Glenlivet - Macallan - Hendricks Gin

### Premiums and Imports: \$4.50

Sam Adams Boston Lager, Amstel Light, Blue Moon, Brooklyn Lager, Corona, Corona Light, Heineken, Heineken Light, Newcastle Brown Ale

### Premiums and Imports: \$6.00

Fat Tire, Stella Artois

### Cordials: \$8.75 to \$10.75 per

A wide selection of after-dinner drinks

### Guinness 14oz Can: \$6.75

### Soft Drinks, Coffee & Tea: \$2.25 per

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