



PINE BROOK COUNTRY CLUB

Thank you for considering Pine Brook Country Club for your upcoming special event. While reviewing our catering menu, please feel free to inquire about any special preferences either you or your guests may have. We also welcome the opportunity to individualize your event and discuss alternatives to the presentations in this packet.

For information about the terms and conditions for hosting an event at Pine Brook, please contact our sales staff at 767-2941. Membership at Pine Brook is not required.

Our staff sincerely welcomes you to Pine Brook Country Club. We look forward to hosting your event.

**“ Be your own guest,
we do the rest.”**

CATERING MENU

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BREAKFAST AT PINE BROOK

A la carte Breakfast Selections

Quiche of your choice: spinach, onion and mushroom or bacon, onion and Swiss cheese, fresh fruit, fresh muffins, butter, jellies, coffee and tea. \$8.50

Bacon, eggs and cheese on a croissant, fresh fruit garnish, coffee and tea. \$7.95

Breakfast Buffet Selections (Minimum of 30 guests)

Pine Brook Breakfast Buffet \$10.25

Scrambled eggs, waffles, southern style grits, bacon, home fries, fresh cut fruit, fresh buttermilk biscuits, coffee and tea.

Continental Buffet \$7.95

Chilled fruit juices, assorted breakfast pastries, coffee and tea

Deluxe Continental Buffet \$8.95

Chilled fruit juices, assorted breakfast pastries, fresh fruit display, coffee and tea

Carolina Country Breakfast Buffet (Minimum of 30 guests) \$11.95

Chilled fruit juices, fresh fruit display, scrambled eggs, applewood smoked bacon, country sausage, southern style grits, hash brown potatoes, fresh buttermilk biscuits with gravy, assorted breakfast pastries, butter, jellies, coffee and tea.

All food and beverage prices are subject to sales tax and service charge.

COLD LUNCHEON BUFFETS

Cold Luncheon Buffet (minimum 30 people) \$11.95

Sliced Meat Presentation:

Corned beef, sliced ham, fresh roasted turkey breast, slow cooked roast beef.

Sliced Cheese Presentation:

American, Cheddar, Provolone and Swiss.

Salad Presentation:

Choose three of the following: Chicken salad, ranch pasta salad, cole slaw, tuna salad, marinated mushrooms, potato salad, fresh cut fruit, salmon salad, egg salad, curried turkey salad or marinated cucumbers and sweet onions.

Cold Luncheon Buffet include lettuce, tomatoes, onions, assorted breads, condiments, chips and pickles.

HOT LUNCHEON BUFFETS

Pine Brook Buffet (Minimum of 30 guests) \$17.95

Tossed salad bowl with condiments and dressings, ranch pasta salad, Marinated cucumber salad, redskin potato salad, Burgundy beef with mushrooms and pearl onions, sautéed dijon drizzled chicken breast, buttered mashed potatoes, vegetable du jour, rolls and butter, coffee & tea.

Carolina Luncheon Buffet (Minimum of 30 guests) \$16.95

Fried chicken, Carolina pulled pork, pinto beans, creamed potatoes with gravy, collard greens, macaroni salad, Cole slaw, potato salad, Cattleman's corn, fresh homemade biscuits and cornbread, coffee & tea.

Executive Buffet (Minimum of 30 guests) \$24.95

Full salad bar with condiments and dressings, sliced prime rib in gravy Dijon drizzled chicken breast, balsamic honey mustard grilled salmon, rice pilaf, creamy au gratin potatoes, vegetable du jour, hot rolls and butter, coffee and tea.

(Substitute Roast Top Sirloin) \$22.95

All food and beverage prices are subject to sales tax and service charge.

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|---|---------------|
| Cookies: Homemade chocolate chip, sugar cookies and peanut butter cookies fresh from our own bakery. | \$18.00/dozen |
| Fresh Fruit Bowl: cubed fresh fruit in season | \$4.00/person |
| Finger Sandwiches: (Choose any combination) Tuna, chicken, egg salad, cucumber or pimento cheese. | \$4.00/person |
| Assorted Brownies & Dessert Bars | \$20.00/dozen |

DINNER BUFFETS

Pine Brook Buffet (Minimum of 30 guests) \$19.95

Full salad bar with condiments and dressings,
Mango Chicken(marinated grilled chicken breast topped with Mango salsa), baby shrimp scampi on rice,
Burgundy beef with mushrooms and pearl onions, buttery mashed potatoes, vegetable medley du jour, rolls with butter, coffee and tea

Prime Rib Buffet (Minimum of 30 guests) \$23.95

Full salad bar with condiments and dressings, sliced prime rib in gravy, chicken Pierre (sautéed chicken breast finished with mushrooms, garlic, tomatoes, green onions, demi glace and cream) balsamic honey mustard grilled salmon, rice pilaf, vegetable medley du jour, rolls & butter, coffee & tea.

(substitute roast top sirloin) \$21.95

Indoor Cookout Buffet (Minimum of 30 guests) \$11.95

Hamburgers & hot-dogs prepared on our commercial indoor grill,
Fresh melon in season, potato salad, cole slaw, chili, brown sugar baked beans, condiments, sliced tomatoes & lettuce. Coffee and tea.
Fruit cobbler or ice cream Sundae bar. (include both for additional \$1.50)
(\$50.00 set up fee for outside areas)

Add BBQ Chicken and Ribs with corn on the cob \$18.95

All food and beverage prices are subject to sales tax and service charge.
(add \$.50 per person for each additional selection)

Vegetables (add \$.50 each/person)

Starches (add \$.50 each/person)

Vibrant green beans
Country green beans
Broccoli and sesame seeds
Vegetable medley du jour
Sugar snaps with pimentos
Candied carrots
Cauliflower Polonaise
Lima beans & corn
Peas and pearl onions
Creamed peas and pearl onions
Sauteed zucchini and squash
Corn Pudding
Creamed Corn
Cattleman's corn
Collard greens

Baked potatoes
 Rosemary roasted potatoes
Sesame roasted redskins
Idaho potato swirl
Sweet potato swirls
Garlic mashed potatoes
Buttered mashed potatoes
Au gratin potatoes
O'Brien Potatoes
Rice pilaf
Pecan Rice
Caramelized onion rice
Chicken flavored rice
Asian Jasmine rice
White and wild rice

COMPOUND SALADS

(add \$.75 per person for each additional selection)

Italian pasta salad
Ranch pasta salad
Ham and peas pasta salad
Elbow macaroni salad
Classic potato salad
Carrot and raisin salad
Classic egg salad
Classic chicken salad
Classic tuna salad

Marinated tomato and onion
Marinated cucumber and onion
Curried turkey salad
Surimi crab salad
Atlantic salmon salad
Greek vegetable and feta salad
Marinated button mushrooms
Classic cole slaw
Fresh cubed fruit

All food and beverage prices are subject to sales tax and service charge.

SERVED LUNCHEONS

For small groups or events requiring a more formal presentation, a waiter-served meal from our a la carte catering menu is available. The host or hostess may select *one of the following entrees* for presentation to all guests. Please advise our staff if a member of your party has special dietary or vegetarian needs when making your selection.

HOT A LA CARTE SELECTIONS

**All selections will include your choice of house salad or soup,
luncheon rolls, whipped butter, dessert, coffee and tea.**

Honey Mustard Salmon: \$15.95

Fresh grilled Atlantic salmon fillet bronzed with a balsamic honey mustard glaze arranged with julienne rainbow vegetables and whipped potato swirl.

Beef Tenderloin \$22.95

Grilled 6 ounce tenderloin of beef enhanced with sherry sautéed mushrooms arranged with julienne rainbow vegetables and whipped potato swirl.

Sunflower Seared Chicken \$16.95

Boneless, skinless breast of sautéed chicken presented with a velvet toasted sunflower seed cream sauce, julienne vegetables and whipped potato swirl.

Breast of Chicken Lombardi \$17.95

(with sautéed peppers, onions and provolone cheese)

(or) Milanese (breaded and sautéed with demi glace)

(or) Parmesano (topped with marinara and melted mozzarella)

Served over a bed of linguini pasta topped with shredded parmesan cheese.

Scaloppine of Pork \$19.95

Tender veal-like pork scaloppine prepared either Piccata, Marsala or Puttanesca style, served with julienne rainbow vegetables and whipped potato swirl.

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CHILLED A LA CARTE SELECTIONS

**All selections will include your choice of house salad or soup,
luncheon rolls, whipped butter, dessert, coffee and tea.**

Pasta Primavera **\$13.95**
Chilled pasta with an assortment of julienne and cut vegetables tossed with a clear, crisp Italian vinaigrette and your choice of either grilled chicken strips or baby steamed salad shrimp.

Poached Salmon **\$14.95**
Fresh Atlantic salmon served on a bed of seasonal greens arranged with sweet grape tomatoes, red onion petals, crisp cucumber and dill sauce.

Trio Platter **\$12.95**
A trio of tuna, chicken and egg salad arranged with cucumber, tomato, black olives and sprouts.

Substitute Salmon salad or Surimi crab salad **\$1.50**

Teriyaki Grilled Chicken **\$15.95**
Marinated grilled chicken breast fanned and beautifully displayed with oriental greens, mandarin orange and chow mein noodles.

Lobster Medallion Platter **\$32.00 (or market Price)**
1 ¼ pound true Maine lobster medallions displayed on the shell and tastefully garnished. Cognac pepper sauce on the side.

SOUP SELECTIONS

| Hot | Chilled | Creamed |
|---------------------|-----------------|-------------------|
| Garden Vegetable | Gazpacho | Golden Mushroom |
| Chicken Noodle | Wildberry | Cream of Broccoli |
| Mushroom Barley | Avocado | Curried Chicken |
| Beef and Barley | Vichyssoise | Potato Leek |
| French Onion | Carrot Ginger | Tomato Rice |
| White Bean with Ham | Minted Cucumber | Corn Chowder |

Note: Any requests for “stuffed” poultry, seafood, beef or pork will instead be presented on a bed of, topped with or bordered with the same ingredients requested. This helps to preserve the freshness and moisture of the products being held hot for your guests.

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SERVED DINNERS

For small groups or events requiring a more formal presentation, a waiter-served meal from our a la carte catering menu is available. The host or hostess may select *one of the following entrees* for presentation to all guests. Please advise our staff if a member of your party has special dietary or vegetarian needs when making your selection.

A LA CARTE DINNER SELECTIONS

All selections will include your choice of a house salad or soup, dinner rolls, seasonal vegetables, whipped potato swirl, dessert, coffee and tea.

Poultry

Mesquite Grilled Breast of Chicken **\$21.95**
On a bed of balsamic sautéed peppers

Chicken Breast **\$22.95**
Topped with spinach, shiitake mushrooms, sun-dried tomatoes and pine nuts

Classic Chicken Cordon Bleu **\$22.95**
With a light cream sauce

Sauteed Boneless Breast of Chicken **\$21.95**
Served Marsala, Piccata or Parmesan style

Roast Duckling **\$23.95**
With an orange Grand Marnier glaze

Cornish Game Hen **\$23.95**
With apple and sage stuffing

Seafood

Grilled Honey Mustard Salmon **\$22.95**

Potato Crusted Snapper **\$27.95**

Surimi Stuffed Rainbow Trout **\$24.95**

Crab Stuffed Sole **\$29.95**

Orange Roughy Francaise **\$24.95**

1 ½ lb. Maine Lobster **\$35.95 (or market price)**

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Beef

| | |
|-----------------------------------|----------------|
| Grilled 8 oz Tenderloin | \$29.95 |
| Sliced Roast Tenderloin | \$27.95 |
| Char-Grilled 15 oz Rib-Eye | \$28.95 |
| Queen Cut Roast Rib-Eye | \$26.95 |

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HORS D'OEUVRES

Cold Hors d'oeuvre selections (per person)

| | |
|--|---------|
| Cheese Log & Crackers | \$.95 |
| Deviled Eggs | \$.85 |
| Deviled Ham Spread | \$ 1.10 |
| Fresh Crudite & Dip Tray | \$ 1.25 |
| Assorted Cheese & Cracker Tray | \$ 1.75 |
| Assorted Finger Sandwiches | \$ 2.10 |
| Assorted Canapés | \$ 2.95 |
| Brie Cheese and Grapes Display | \$ 2.25 |
| Marinated Spanish Olives | \$.85 |
| Smoked Fish Dip | \$ 1.15 |
| Tomato Basil Brushetta | \$.85 |
| Fresh Fruit Tray | \$ 1.95 |
| Tray of Roast Beef, Turkey, and Ham with Assorted Breads & Condiments | \$ 2.95 |
| Chocolate Dipped Strawberries | \$ 2.50 |
| Sliced Tenderloin Canapé with Horseradish Cream Sauce | \$ 3.25 |
| Festive Mexican Dip with Tortilla Chips | \$ 1.75 |
| California Rolls | \$ 1.75 |
| Potato chips with Ranch Dip | \$.30 |
| Nacho Chips w/ Salsa Dip | \$.65 |
| Goldfish, per pound | \$.50 |
| Mixed nuts, per pound | \$.75 |

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Hot Hors d'oeuvre selections (per person)

| | |
|---|---------|
| Honey Buffalo Chicken Wings | \$ 2.50 |
| Sweet and Sour Meatballs | \$ 1.75 |
| Chicken Tenders with Honey Mustard Dip | \$ 2.50 |
| Spinach Wrapped in Filo | \$ 2.25 |
| Miniature Quiche | \$ 2.25 |
| Bacon Wrapped Scallops | \$ 3.00 |
| Pineapple Chicken Kabobs | \$ 2.25 |
| Franks in a Blanket | \$ 1.95 |
| Bacon Wrapped Chestnuts | \$ 2.75 |
| Coconut Fried Shrimp | \$ 3.00 |
| Ham Biscuits Puffs | \$ 1.75 |
| Vegetable Spring Rolls | \$ 2.50 |
| Cheddar Jalapeno Poppers | \$ 2.50 |
| Breaded Mozzarella Sticks | \$ 2.25 |
| BBQ Franks | \$ 1.95 |
| Spinach and Mushroom Dip w/ Crackers | \$ 1.75 |
| Batter Fried Vegetables with Horseradish Dipping Sauce | \$ 1.95 |
| Baked Brie and Crackers with Mango Chutney and Toasted Almonds | \$ 2.95 |
| Chicken and Cheese Quesadilla | \$ 2.25 |
| Mini Pizza Cups | \$ 1.95 |
| Mini Beef Wellington | \$ 2.95 |
| Crab Rangoon | \$ 2.95 |
| Reuben Rolls in Pastry | \$ 2.25 |
| Steamed Dim Sum | \$ 1.95 |
| Spinach and Artichoke Dip | \$ 1.95 |
| Surimi Crab Dip | \$ 2.25 |

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Pasta Stations (priced per person)

Basic self-serve Pasta Station \$ 2.25

Two pastas accompanied with marinara and alfredo sauce.

Deluxe Attended Pasta Station \$ 4.75

Two pastas, 4 sauces (marinara, bolognaise, alfredo, white clam)

Deluxe Plus Pasta Station

(Add vegetables, chicken strips and baby shrimp \$1.50 / person)

Shrimp and Grits Station \$ 4.75

Attended sautee station with baby shrimp, green onions, peppers, sweet garlic, diced tomato and grits.

The Carving Board (priced per person)

One of our Chefs will hand carve your selections: \$65.00 carving fee

Carved Turkey Breast with cranberry sauce \$ 3.95

Mustard, mayonnaise and split rolls

Carved Baked Ham \$ 4.95

with Dijon mustard, mayonnaise and split rolls

Carved Top Sirloin of Beef \$ 6.95 (or Market price)

with horseradish sauce and split rolls

Carved Roast Tenderloin of Beef \$ 9.95 (or Market Price)

with horseradish sauce, sherry sauce and split rolls

Carved Prime Rib of Beef au jus served \$ 9.00 (or Market Price)

with horseradish sauce and split rolls

Seafood Delicacies (priced per person)

Oysters on the Half Shell \$ 6.95 (or Market Price)

Hot Oysters Rockefeller \$ 7.25 (or Market Price)

Poached Salmon Display \$ 5.95 (or Market Price)

with cucumber sauce

Snow Crab Claws 16/20 with mustard sauce \$ 8.95 (or Market Price)

Fresh Shrimp on ice with cocktail sauce \$ 7.25 (or Market Price)

Smoked Salmon

\$ 8.95 (or Market Price)

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PINE BROOK DESSERT SELECTIONS

(Priced Per Person)

| | |
|--|--------|
| Sundae Bar | \$3.25 |
| Vanilla ice cream with an array of sauces and toppings | |
| Peach or Apple Cobbler | \$4.50 |
| Served with vanilla ice cream | |
| Assorted Finger Desserts | \$4.95 |
| Brownies and Cookies | \$3.95 |

Variety Desserts (select four)

Chocolate Cake, Key Lime Pie, Apple Pie, Pecan Pie,
Carrot Cake, Coconut Custard Pie, Cheese Cake, Banana Pudding,
Peanut Butter Pie, Strawberry Cream Pie, Lemon Meringue Pie,
Strawberry Mousse Bowl, Chocolate Mousse Bowl

\$ 4.50 per person

(Add Sundae Bar \$1.50 per person)

We can also provide the following sugar free additions to your display.
(Priced per item)

Sugar Free Apple Pie, Sugar Free Cherry Pie,
Sugar Free Rice Pudding, Sugar Free Cheese Cake
(\$ 18.00 per item)

ICE CARVINGS

Enhance your event with a breathtaking ice sculpture that's sure to impress your guests

| | |
|------------------------------|----------|
| Elegant Swan | \$385.00 |
| Flower Vase with Bouquet | \$350.00 |
| Heart on Pedestal | \$325.00 |
| (with Doves) | \$350.00 |
| Tropical Fish | \$385.00 |
| Handled Basket with Greenery | \$325.00 |

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ROOM RENTAL CHARGES

| | |
|------------------------------|------------|
| Phillips Room (No equipment) | \$ 200.00 |
| Ball Room | \$ 300.00 |
| Maples Room | \$ 300.00 |
| Wedding reception | \$2,500.00 |

Note: Companies and organization who use Pine Brook facilities on multiple occasions may qualify for discounted room rental rates. Please inquire about discounts when you reserve your space.

EQUIPMENT CHARGES

| | |
|-------------------------------|----------|
| Overhead Projector and Screen | \$ 30.00 |
| LCD Projector and Screen | \$175.00 |
| Dance Floor | \$150.00 |
| Flipchart with Markers | \$ 35.00 |

BANQUET FUNCTION BEVERAGES

Our prices are based on Fifths (750 ml) opened and consumed to the nearest tenth. They include the necessary bartenders, set-ups, and mixers to complement your party.

HOUSE LIQUOR

| | |
|--------------------|----------|
| Jim Beam Bourbon | \$ 95.00 |
| Bacardi Rum | \$ 95.00 |
| Peach Schnapps | \$ 95.00 |
| Smirnoff Vodka | \$110.00 |
| Jack Daniels | \$110.00 |
| Wild Turkey | \$110.00 |
| Seagram's VO | \$110.00 |
| Canadian Club | \$110.00 |
| Meyer's Rum | \$110.00 |
| Mt. Gay Rum | \$110.00 |
| Dewer's Scotch | \$115.00 |
| J & B Scotch | \$115.00 |
| Johnnie Walker Red | \$115.00 |

TOP SHELF

| | |
|----------------------|----------|
| Stolichnaya Vodka | \$125.00 |
| Absolut Vodka | \$125.00 |
| Absolut Citron | \$125.00 |
| Tanqueray Gin | \$125.00 |
| Maker's Mark Bourbon | \$125.00 |
| Southern Comfort | \$125.00 |
| Chivas Regal | \$145.00 |
| Johnnie Walker Black | \$145.00 |
| Glenlivet | \$145.00 |
| Crown Royal | \$135.00 |

A 20% service charge and sales tax will be added to all prices. We will abide by all ABC regulations. We reserve the right to refuse service to individuals without proper identification or that we feel are intoxicated.

CORDIALS

| | |
|----------------------|----------|
| Amaretto | \$140.00 |
| B & B | \$140.00 |
| Bailey's Irish Cream | \$140.00 |
| Chambord | \$140.00 |
| Courvoiser VS | \$140.00 |
| Drambuie | \$145.00 |
| Grand Marinier | \$150.00 |
| Kahlua | \$140.00 |
| Remy Martin VSOP | \$175.00 |

BEER & HOUSE WINE

| | |
|-----------------------|----------|
| Domestic Beer | \$ 3.00 |
| Premium Beer | \$ 3.25 |
| Imported Premium Beer | \$ 4.00 |
| Non-Alcoholic Beer | \$ 2.95 |
| Glass of House Wine | \$ 4.50 |
| Carafe of Wine | \$ 22.50 |
| Keg Beer | \$225.00 |

MISCELLANEOUS

| | |
|---|---------|
| Soft Drinks (each) | \$ 1.50 |
| Bottled Water | \$ 1.50 |
| Punch (gallon) | \$30.00 |
| Hot Apple Cider (gallon) | \$25.00 |
| Coffee & Tea (per person) | \$ 1.25 |
| Mixed drinks available from service bar | |

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WINE LIST

House Wines

| | |
|------------------------------|----------|
| Copper Ridge Chardonnay | \$ 22.50 |
| Copper Ridge Merlot | \$ 22.50 |
| Copper Ridge Cabernet | \$ 22.50 |
| Copper Ridge White Zinfandel | \$ 22.50 |

White Wines

| | |
|---------------------------|----------|
| Greg Norman Chardonnay | \$ 27.00 |
| Ecco Domani Pinot Grigio | \$ 19.50 |
| Berringer Sauvignon Blanc | \$ 25.00 |
| Raylen Barrel Chardonnay | \$ 26.00 |
| Mirassou Reisling | \$ 22.95 |

Red Wines

| | |
|----------------------|----------|
| Bogle Merlot | \$ 22.00 |
| Mirassou Pinot Noir | \$ 22.00 |
| Greg Norman Cabernet | \$ 26.50 |
| RayLen Shiraz | \$ 24.00 |
| Wolf Blass Shiraz | \$ 23.00 |

Sparkling Wines

| | |
|----------------------|----------|
| Wycliff Spumante | \$ 22.50 |
| Domaine Chandon Brut | \$ 41.00 |
| Dom Perignon | \$125.00 |

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