A LA CARTE PAVILION ROOM MENU

Please Select 2 Entrée Choices to offer your guests
All Entrée Choice Ratios Must Be Provided to Pinehills No Later then 5 Days Prior to Event

LUNCHEON

Served with their proper accompaniment, soup of the day, and coffee

Chicken Pasta and Broccoli
Sautéed chicken tenderloins, Julienne vegetables, tossed with garlic and white wine

Chicken Piccata
Pan-seared chicken breast finished with capers and mushrooms in a lemon-garlic wine sauce

Broiled Native Cod
Moist flaky white fillet topped with our seasoned crumbs

Teriyaki Tips
Tender hand-cut sirloin marinated in teriyaki sauce and char-grilled

Cobb Salad
Romaine lettuce topped with hard-boiled egg, tomato, avocado, bacon, diced chicken, crumbled blue cheese

Tomato Mozzarella Salad
Mixed field greens topped with fresh buffalo mozzarella, vine-ripe tomatoes and red onions and drizzled with aged Balsamic

$19.00* per person ++

Minimum of $450 Expense Inclusive of Tax and Administrative Fee

DINNER

Served with their proper accompaniment, chowder or salad (and salad + $2), and coffee

Chicken Marsala
Sautéed chicken breast with mushrooms, shallots and prosciutto in a Marsala wine reduction served over wild mushroom raviolis, topped with asparagus spears

Chicken Piccata
Chicken tenderloins sautéed and finished with capers and mushrooms in a lemon-garlic wine sauce

Blackened Salmon
Cajun seasoned salmon finished with a tomato butter

Teriyaki Tips
Tender hand-cut sirloin marinated in teriyaki sauce and char-grilled

Grilled Swordfish (Add $4.00)
Fresh swordfish grilled to perfection and topped with a lemon-dill buerre blanc

Filet Mignon (Add $5.00)
Fillet grilled to your liking, served with wild mushrooms and a Cabernet wine reduction

*Add Desert for $3
Choice of Ice Cream topped with a Cookie, Chocolate Cake, Cheese Cake, Mud Pie, or Apple Crisp

$27.00* per person ++

Minimum of $750 Expense Inclusive of Tax and Administrative Fee   **++   Prices do not reflect 20% Administrative Fee or 7% meal tax*