

2019
CATERING MENUS



**For additional information, please contact the Food and Beverage Coordinator,
Katy Valentine at 508-209-3000 Ext 113 • Katy@Pinehillsgolf.com**

HORS D' OEUVRES

Priced at 50 Pieces per Tray

Seafood-Stuffed Mushrooms	\$150.00	Teriyaki Beef Skewers	\$150.00
Mini Crabcakes	\$175.00	Lobster and Cucumber Remoulade	\$175.00
Clams Casino	\$175.00	Assorted Sushi Rolls	\$195.00
Scallops and Bacon	\$175.00	Tuna Tartar	\$150.00
Short Rib Sliders	\$125.00	Antipasto Kabob	\$125.00
Coconut Chicken	\$125.00	Dijon Chicken En Croute	\$125.00
Coconut Shrimp	\$175.00	Mini Beef Wellington	\$150.00
Lamb Lollipops	\$195.00	Artichoke Begniet	\$125.00
Caprese Skewer	\$125.00		
Roasted Tenderloin Crostini	\$175.00		
Smoked Salmon Canapé	\$125.00		
Asparagus wrapped in Prosciutto	\$125.00		
California Spring Rolls	\$115.00		

STATIONARY DISPLAYS

Clam Chowder Station	\$4.00 per person
Cheese And Vegetable Cascade	\$4.00 per person
Cheese And Fruit Display	\$5.00 per person
Hummus With Pita Chips & Assorted Breads	\$3.00 per person
Nacho Bar	\$4.00 per person
Smoked Salmon Mirror	\$7.00 per person
Charcuterie & Cheese Board	\$9.00 per person
Pretzel Bar	\$5.00 per person

RAW BAR

Priced at 50 Pieces per Tray

Jumbo Shrimp Cocktail	\$175.00
Clams On The Half Shell	\$125.00
Oysters On The Half Shell	\$125.00
Crab Claws	\$140.00
Raw Bar: Shrimp, Clams and Oysters	\$15.00 per person – 1 hour

UNLIMITED COCKTAIL HOUR APPETIZER PACKAGE

Choose any four of the above passed hors d' oeuvres to be served along with a displayed cheese and vegetable cascade – \$16.00 per person

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THE CONTINENTAL

Freshly Brewed Coffee and Tea

Assorted Danish, Bagels and Muffins

Butter, Cream Cheese, Preserves

\$6.00 per person

Add: Fresh Fruit Cup \$2 per person

Add: Juice: Orange and Cranberry \$1 per person

THE CONTINENTAL DELUXE

Freshly Brewed Coffee and Tea

Assorted Danish, Bagels and Muffins

Butter, Cream Cheese, Preserves

Sliced Fresh Seasonal Fruit Cup

Scrambled Eggs, Bacon, Sausage, and Home Fries

Juice: Orange and Cranberry

\$17.00 per person

BREAKFAST CHEF STATIONS

Add: Waffle Station \$3.00 per person

Add: Omelette Station: \$5.00 per person

THE EARLY RISER CONTINENTAL

Freshly Brewed Coffee and Tea

Chilled Juices: Orange and Cranberry Juice

Assorted Muffins, Danish and Bagels: Butter, Cream Cheese and Preserves

Breakfast Sandwiches: Bacon, Sausage and Egg topped with American Cheese and served on English Muffins

\$12.00 per person

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BOXED LUNCH

Tuna Salad Wrap

Chicken Salad Wrap

Roast Turkey Wrap

Roast Beef Wrap

(choice of two ½ wraps in each box)

Includes:

Bag of Chips

Whole Fruit

Dessert

Bottle Water

\$15.00 per person

GRILLED LUNCH

Grilled Hot Dogs

Hamburgers

Traditional Condiments and Relish Tray

Bag of Chips

Whole Fruit

Dessert

Bottled Water

Pre Shotgun – \$16.00 per person

On Course – \$18.00 per person

Add: BBQ Chicken Breast \$2.00

Add: Sausage, Onions, and Peppers \$2.00

THE PINE VALLEY

Assorted Deli Platter: Lean Roast Beef, Roast Turkey, Ham, and Salami

Assorted Cheese Platter: Sliced Provolone, Swiss, American and Cheddar

Tuna Salad

Chicken Salad

Mixed Field Greens Salad with Balsamic and Ranch dressings

Lettuce, Sliced Tomatoes, Onions and Pickle Tray

Appropriate Condiments

Potato Chips

Assorted Breads

Cookies and Brownies

Freshly Brewed Coffee and Assorted Teas

\$19.00 per person

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THE RIVIERA

Baked Ziti

Sausage and Peppers with Basil Marinara

Traditional Chicken Parmesan

Caesar Salad

Mini Pastries

Fresh Rolls

Fresh Brewed Coffee and Tea

\$30.00 per person

THE BAY HILL

Blackened Pork Tenderloin with Tomatillo Sauce

Statler Chicken with Pico de Gallo

Roasted Red Bliss Potatoes

Southwestern Cobb Salad

Corn Bread

Display of Assorted Dessert Bars

\$32.00 per person

THE AUGUSTA NATIONAL

Hand Sliced, Slow Roasted Brisket

Country Fried Chicken with Chicken Gravy

Braised BBQ Pork Ribs

Homemade Mashed Potatoes

Coleslaw

Corn on the Cobb

Dessert Bars

Freshly Brewed Coffee and Tea

\$34.00 per person

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THE PINEHURST

Steak Tips

Pan-Seared Chicken Breast in a Marsala Sauce with Mushrooms / Chicken Carbonara (Choice of One)

Cod Bruschetta

Rice Pilaf / Red Bliss Potatoes (Choice of One)

Green Beans and Carrots

Caesar Salad

Fresh Rolls

Cookies and Brownies

Freshly Brewed Coffee and Teas

\$34.00 per person

THE KAPALUA

Hand-Sliced Prime Rib

Grilled Swordfish topped with Tropical Fruit Salsa

Roasted Statler Chicken with a Chipotle Cream Sauce

Roasted Pepper Couscous

Green Beans and Carrots

Hawaii Salad with Pineapple, Coconut, Almonds, Cherry Tomatoes and Grand Marnier Vinaigrette

Fresh Rolls

Assorted Petit Fours

Freshly Brewed Coffee and Tea

\$37.00 per person

THE PEBBLE BEACH

Clam Chowder Station

1 ¼ lb Lobster

Mussels

Steamers

Lemon Thyme Chicken

Seasoned Red Bliss Potatoes

Corn on the Cobb

Fresh Rolls

Assorted Dessert Bars

Freshly Brewed Coffee and Tea

Market Price

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COCKTAIL RECEPTION

A minimum of 3 stations must be selected and all stations must be ordered for all guests. All stations will open at the start of the reception and stay attended for two hours. Restricted to parties between 75 – 190 guests.

Please Choose a Minimum of Three Stations

ASSORTED APPETIZERS

(Passed)

Seafood-Stuffed Mushrooms

Coconut Chicken

Scallops Wrapped in Bacon

Mini Tenderloin Sandwiches

Phyllo Hot Puffs

(Stationary)

Cheese and Vegetable Cascade, served with dipping sauces and assorted crackers

\$12.00 per person

MEDITERRANEAN TABLE

(Stationary)

Assorted breads, crostini and pita chips served along side hummus, spinach and artichoke dip and a display of marinated artichoke hearts, olives, and feta cheese

\$7.00 per person

ASIAN STIR-FRY STATION

(Stationary with Chef)

A chef will pan-sear chicken teriyaki, bok choy, baby corn, water chestnuts, pea pods, peppers and onions then toss with Basmati rice and drizzle with a soy-ginger glaze

\$12.00 per person

Enhanced: Shrimp \$4.00 additional

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COCKTAIL RECEPTION – CONTINUED

SOUP AND SALAD STATION

(Stationary)

Choice of One Salad and One Soup:

Soup: New England Clam Chowder or Chicken with Wild Rice

Salad: House served with choice of Balsamic Dressing and Ranch Dressing, Caesar Salad or Greek Salad

\$10.00 per person

PASTA STATION

(Stationary with Chef)

Choice Two Pasta Dishes...

Pasta Bolognese

Grilled Chicken Tossed with Bow Tie Pasta in a Roasted Red Pepper Cream Sauce

Shrimp Tortellini with Pesto Cream Sauce

Pan Seared Scallops with Fettuccine in a Creamy Alfredo Sauce

\$15.00 per person

Enhanced: Fresh Lobster Meat \$3.00 per person

SLIDER STATION

(Stationary)

Choice of any Three...

Cheeseburger Slider

Beef Tenderloin Slider

BBQ Pulled Pork Slider

Buffalo Chicken Slider

Lobster Salad Slider (+\$4 per person)

\$12.00 per person

CHICKEN WING STATION

(Stationary)

Buffalo with Blue Cheese, Teriyaki, and BBQ Wings, served with French Fries

\$9.00 per person

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CARVING STATION

(Stationary with chef)

Choice of Two:

Roasted Pork Loin with Rosemary-Dijon sauce

Baked Ham with a Rum Raisin Sauce

Roasted Turkey with Cranberry Mayo

Herb-Encrusted Prime Rib with braised au jus and Horseradish Cream

\$16.00 per person

RAW BAR BOAT

(Stationary)

A boat packed with ice and displaying fresh seafood including:

Cocktail Shrimp

Oysters on a Half Shell

Clams on a Half Shell

\$15.00 per person

PIZZETTA BAR

(Stationary)

BLT: Applewood smoked bacon, tomato, and mozzarella topped with Shredded lettuce and Ranch Dressing

South West Chicken: Blackened Chicken, Caramelized Onion, Roasted Corn, Monterey Jack Cheese, and Marinara

Rustic: Sliced Gala apple, goat cheese, caramelized onion, mozzarella, arugula, fig spread, olive oil, aged balsamic

Caprese: Grilled flatbread, marinara sauce, Buffalo mozzarella, red and yellow roasted tomatoes

Meaty: Pepperoni, applewood smoked bacon, Italian sausage, bell pepper, marinara, and mozzarella

Shortrib: Braised shortrib, smoked gouda, baby spinach, roasted peppers, marinara, and mozzarella

**Gluten Free Crust Available*

\$8.00 per person (Choice of 3 Options) Displayed on Wooden Oven Boards

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**Consuming raw or uncooked food of animal origin such as meats, eggs, or shellfish, may increase your risk of food-borne illness, especially if you have certain medical conditions. Peanut products may be used in some of our daily specials.*

Please notify us in advanced if any of your guests have any food allergies.

MAC DADDY BAR

(Stationary)

Mac and Cheese with countless add-ins such as buffalo chicken, bleu cheese, chives, tomato, broccoli, caramelized onions, tri colored peppers, bacon, and crumbled potato chips

\$6.00 per person Displayed as a Build Your Own Style Bar

TWISTED TABLE

(Stationary)

Freshly baked pretzel knots, ties, sticks, and bites displayed in chafers with assorted dipping accompaniments such as fondue, chocolate, mustards, caramel, and Mariana.

\$5.00 per person Displayed as a Build Your Own Style Bar

SLIDER STATION:

(Stationary)

BBQ Beef Brisket Slider

Chicken and Waffle Slider

Traditional all American Mini Burger Slider

Fried Green Tomato Slider

Hot Dog Slider topped with IPA Beer Cheese and Chili

Fried Shrimp Roll

\$14 per person (Choice of 4 Options) Displayed in Chaffers /Mirror Display with Appropriate Condiments

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SEAFOOD CEVICHE STATION

(Stationary)

Scallops, Lobster, and Shrimp Ceviche presented with crustinis, corn chips, pita shells, and wontons

\$9.00 per person Displayed on Raised Mirrors

FIESTA FAJITA STATION

(Stationary)

Build your own Chicken and Steak Fajitas with endless add-ins such as peppers, onions, salsa, sour cream, lettuce, tomatoes, guacamole, shredded cheese, black beans, and fresh cut limes

\$9.00 per person Displayed in Chaffers with a self-serve bar of “add-ins”

SALAD STATION

(Stationary)

Southwestern Cobb Salad, Dill Cucumber Salad, Apple Cole Slaw

\$6.00 per person

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