

# *Served Dinner*

*For groups of 30 Adults or more*

*All menus include Chef's selection of Starch and Vegetable, Fresh Baked Rolls and Butter, Coffee, Hot Tea, Decaffeinated Coffee, Iced Tea, and Soft Drinks*

## *First Course*

*(Select one)*

*Tortellini Romano*

*Italian Wedding Soup*

*Tomato Bisque*

*Potato Leek Soup*

*Cream of Wild Mushroom Soup*

*Cream of Broccoli Soup*

*Salad of Baby Greens, Red Onion, Tomato, Mushroom, Apple Balsamic Vinaigrette*

*Spinach Salad with Pine Nuts, Chopped Egg, Mushrooms, Bacon Vinaigrette*

*Caesar Salad of Romaine, Herbed Crouton, Parmesan Cheese, Creamy Caesar Dressing*

*Red & Yellow Beefsteak Tomatoes with Mozzarella, Red Onion, Baby Mixed Greens, Herbed Vinaigrette*

*Lobster Ravioli with a Alfredo sauce (add \$2.00 per person)*

## *Dessert*

*(Select One)*

*Fresh Seasonal Berries with Frangelica Sabayon*

*Traditional Cheesecake with Raspberry Coulis and Mint*

*Crème Brulee topped with Caramelized Brown Sugar*

*Ice Cream or Sorbet*

*German Chocolate Cake*

*Warm Country Bread Pudding with Irish whiskey Cream Sauce*

*Chunky Apple Cake with Caramel and Fresh Whipped Cream*

*Chocolate Peanut Butter Pie*

*Vanilla Ice Cream with Caramelized Pineapple*

*Pound Cake with Fresh Cream and Berries*

*\*Viennese Sweet Table available for \$7.50 per person\**

## **Served Dinner**

### *Entrée*

*(Two Choices with a preorder from your guests)*

### **Chicken**

*Chicken Forrestiere – Breast of Capon sautéed with Shiitake, Button,  
Portobello Mushrooms finished with a rich Madeira Demi Glace*  
*Chicken Marsala – Breast of Capon with Shallots, Mushrooms, Marsala Demi Glace*  
*Grilled Chicken with Fresh Raspberries in a Port Wine Sauce*  
*Chicken Nantucket – Breast of Capon sautéed with Jumbo Shrimp,  
Wild Mushrooms, Sauce Crevette*  
*Chicken Saltimbocca – Breast of Capon sautéed with julienne Prosciutto Ham,  
Artichoke Hearts, topped with Provolone, Marsala Demi Glace*  
*Chicken Grand Marnier – served with Mandarin Orange segments, finished with a  
Orange Soy, Ginger, Grand Marnier Sauce*  
*Chicken EnCroute-Boneless Breast of Chicken with roasted Red Pepper, sautéed  
Spinach, Fresh Mozzarella Baked in a Puff Pastry*  
*Stuffed Chicken Breast with sautéed Spinach, Roasted Peppers, and fresh Mozzarella  
In a Smoked Tomato Broth*  
*Chicken Breast Sautéed with Prosciutto with Sun dried tomatoes  
and three cheeses cream sauce*

### **Seafood**

*Jumbo Gulf Shrimp Scampi over your choice of Pasta*  
*Baked Red Snapper with Roasted Leek Cream Sauce* *Market Price*  
*Mesquite Grilled Salmon with a Key Lime Sauce or Pommery Mustard Sauce*  
*Grilled Swordfish with a Citrus Vinaigrette*  
*Sesame Crusted Tuna with a Spicy Thai Sauce and Wasabi*  
*Filet of Flounder stuffed with Crab Imperial with Lemon Beurre Blanc*  
*Five Jumbo Gulf Shrimp stuffed with Crab Imperial and baked*  
*Sautee' d Crab Cake served with Red Pepper Sugo*  
*Cold Water Canadian Twin Lobster Tails served with Drawn Butter* *Market Price*

## ***Served Dinner***

### **ENTREE (Continued)**

*(Select Two)*

#### **Beef**

*Veal Oscar – Medallions of Veal with Jumbo Lump Crab Meat, White Wine,  
Poached Asparagus with a rich Sauce Béarnaise*

*Rack of Spring Lamb – Herb and Mustard Crusted with a Fresh Mint Sauce*      *Market Price*

*New York Strip Steak 14oz – Selection of Sauces listed below*

*Roasted Tenderloin of Beef – Selection of Sauces listed below*

*Slow Roasted Prime Rib of Beef, Au Jus*

***Beef Sauces-****Sauce Charon, Au Poivre, Sauce Béarnaise, Madeira Wild Mushroom,  
Cabernet Demi Glace*

#### **Pork**

*Stuffed Pork loin with sautéed Spinach, Roasted Peppers and Asiago Cheese*

*Pepper Marinated Pork Tenderloin grilled and served with a Burgundy Demi Glace*

*Roasted Pork Tenderloin Normandie – Fresh Cream, Apples, Cinnamon,  
and Apple Brandy*

#### **Combination Entrees**

*Petite Filet Mignon with Sauce Bordelaise and sautéed Jumbo Gulf Shrimp with  
Red Pepper Sauce*

*Petite Filet Mignon with Sauce Béarnaise and Cold Water Canadian Lobster Tail  
With Drawn Butter*

*Boneless Chicken Breast with Lemon, and Fresh Chive and sautéed  
Crab Cake with Red pepper Sugo*

***For a choice of three (3) entrée selections, please add \$2.50 per person.***

***Pine Hill's must receive your pre-ordered menu no less than***

***Fourteen (14) days prior to your event.***

***Kids meals available for 12yrs and under***