

Served Lunch

For groups of 30 Adults or more

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

First Course

(Choose one)

Italian Wedding Soup

Potato Leek Soup

Chicken & Rice Soup

Soup Du Jour

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

Beefsteak Tomato Salad with Mozzarella, Red Onion, Watercress, Herbed Vinaigrette

Entree

(Choose two)

Chicken

Chicken Forrestire – Breast of Capon sautéed with Shiitake, Button, Portobello Mushrooms finished with a rich Madeira Demi Glace

Chicken Picante-Lemon butter and White wine sauce

Grilled Chicken with Fresh Raspberries in a Port Wine Sauce

Chicken Nantucket – Breast of Capon sautéed with Jumbo Shrimp, Pea Pods, Wild Mushrooms, Sauce Crevette

Chicken Grand Marnier – served with Mandarin Orange segments, finished with Orange Soy, Ginger, Grand Marnier Sauce

Chicken sautéed with Proscuitto, Sundried Tomatoes, and Three Cheese Cream Sauce

Grilled Chicken Salad with Grapes and Walnuts served over a bed of Baby Greens with a side of fresh fruit

Pork

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

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

Served Lunch Continued

Seafood

Mesquite Grilled Salmon with a Key Lime Sauce or Pommery Mustard Sauce
Pan Seared Dijon Crusted Swordfish
Herb Crusted Grouper
Sesame Crusted Tuna with Spicy Thai Sauce and Wasabi
Filet of Flounder stuffed with Crab Imperial with a Lemon Caper Beurre Blanc or stuffed with Spinach and Boursin Cheese
Five Jumbo Gulf Shrimp stuffed with Crab Imperial and baked
Sautéed Crab Cake served with Red Pepper Sugo

Beef

Pepper Crusted New York Strip Steak 10oz – Selection of Sauces listed below
Roast Tenderloin of Beef – Selection of Sauces listed below
Prime Rib Au Jus
Beef Sauces: Sauce Charon, Au Poivre, Sauce Béarnaise, Madeira Wild Mushroom, Cabernet Demi Glace

***** Children's Selection (12 & under) Chicken Fingers, French Fries, Beverage**

Additional Selections (a la carte)

Shrimp or Lobster Bisque
Sliced Melons and Berries with Raspberry Yogurt
Three Jumbo Shrimp Cocktail
Two Miniature Crab Cakes with Avocado Mayonnaise

Dessert Selection (a la carte)

Fresh Seasonal Berries with Frangelica Sabayon
Traditional Cheesecake with Raspberry Coulis and Mint
Crème Brulee topped with Caramelized Brown Sugar
Warm Country Bread Pudding with Irish Whiskey Cream Sauce
Warm Apple Tart, Praline Ice Cream served with Caramel Sauce
Chocolate Peanut Butter Pie
Lemon Scented Pound Cake with Fresh Cream and Berries
Viennese Sweet Table

For a choice of three (3) entrée selections, please add \$4.50 per person.

Pine Hill must receive your pre-ordered menu no less than seven (7) days prior to your event.