



---

## BREAKFAST BUFFET 11

---

**Fresh Squeezed Orange Juice and Cranberry Juice**

---

**Artfully Arranged Seasonal Fresh Fruit and Berries**

---

**Assorted Bagels with Cream Cheese, Butter and Fruit Preserve**

---

**Norwegian Smoked Salmon Platter**

with Diced Onion, Chopped Egg and Capers

---

**Toasted Fresh Homemade Breads**

---

**Farm Fresh Fluffy Scrambled Eggs**

---

**Home Fried Potatoes**

---

**Country Breakfast Sausage**

---

**Crisp Bacon**

---

**Banana Walnut French Toast or Fresh Buttermilk Pancakes**

---

**Coffee, Decaffeinated Coffee and Assorted Teas**

---

## FIRST COURSE 10

---

**Fresh Squeezed Orange Juice and Cranberry Juice**

---

**Freshly Baked Miniature Danish, Croissants and Assorted Muffins**

---

**Yogurt Parfait Station with Honey, Fresh Berries and Artisan Housemade Granola**

---

**Artfully Arranged Seasonal Fresh Fruits and Berries**

---

**Assorted Bagels**

with Cream Cheese, Butter and Fruit Preserve

---

**Norwegian Smoked Salmon Platter**

with Diced Onion, Chopped Egg and Capers

---

**Farm Fresh Fluffy Scrambled Eggs**

---

**Cheese Blintzes with Blueberry and Strawberry Compote**

---

**Fresh Buttermilk Pancakes**

---

## Country Breakfast Sausage, Crisp Bacon

### SECOND COURSE 3

---

#### Pines Manor Salad

Mixed greens, cucumbers, tomatoes and croutons with a thyme vinaigrette

---

#### Roasted Breast of Chicken

With artichokes, roasted tomatoes, prosciutto, mozzarella cheese and white wine

---

#### Sliced Sirloin Steak

Over caramelized onions with chef 's au jus

---

### THIRD COURSE 4

---

#### Roasted Wedge Potatoes

---

#### Assorted Mini Pastries and Cookies

---

#### Unlimited Soda

Coffee, Decaffeinated Coffee and Assorted Teas

---

#### Bloody Mary and Mimosa Station

\$4.50 per person

---

### SALAD 5

---

#### Caesar Salad

Classically prepared

---

#### Baby Arugula Salad

With candied walnuts, roasted pears and vanilla vinaigrette

---

#### Baby Spinach Salad

With sliced portobello mushrooms and lemon thyme vinaigrette

---

#### Greek Salad

Olives, tomatoes, feta cheese and cucumbers in a red wine vinaigrette

---

#### Pines Manor Salad

Mixed greens, cucumbers, tomatoes and croutons with a thyme vinaigrette

---

### ENTRÉE 8

---

#### Pesto Cheese Ravioli

Sundried tomato cream sauce

---

#### Filet of Sole

Served with wild rice pilaf and chef 's vegetable

---

## Grilled Salmon

Served with mango salsa, wild rice pilaf and chef 's vegetable

---

## Breast of Capon

Served with herbed rice stuffing and chef 's vegetable

---

## Chicken Francaise

Served with roasted potatoes and chef 's vegetable

---

## Roast Prime Rib

Served with roasted potatoes and chef 's vegetable

---

## Pork Chop

Served with apple chutney and mashed sweet potatoes

---

## Frenched Chicken Breast

Stuffed with boursin cheese, served with garlic mashed potatoes and a roast chicken jus

---

## DESSERT <sup>2</sup>

---

### Dessert

Choose one from our exciting dessert list

---

## Freshly brewed coffee, decaffeinated coffee and assorted teas

## PLATTERS <sup>5</sup>

---

### Norwegian Smoked Salmon

With capers, onions and lemon

---

### Seafood Salad

Lime marinated shrimp and calamari dressed with olive oil and cilantro

---

### Fresh Mozzarella Cheese with Tomato and Basil

---

### Seasonal Fresh Fruit Platter

---

### Grilled Marinated Vegetables

---

## PASTA SELECTION <sup>5</sup>

---

### Orecchiette

Baby spinach, pine nuts and pesto

---

### Rigatoni

Grilled Italian sausage and broccoli rabe

---

### Penne

Pink vodka with fresh basil and shaved parmesan cheese

---

## **Farfalle**

Mushrooms, sundried tomatoes, peas and roasted garlic cream

---

## **Fusilli Mascarpone Bolognese**

Ground beef folded in a creamy tomato and basil sauce

---

## **SERVED IN COPPER CHAFING DISHES** 6

---

### **Shrimp a la Pines**

With roasted tomatoes and onions, baked with imported feta cheese

---

### **Fried Calamari**

With marinara sauce

---

### **Grilled Medallions of Salmon**

With papaya mango salsa

---

### **Sliced Sirloin Steak**

Over caramelized onions with a chef's au jus

---

### **Asian Short Ribs**

Braised with ginger & lemon grass

---

### **Roasted Breast of Chicken**

With artichokes, roasted tomatoes, prosciutto and mozzarella cheese and white wine

---

## **PASSED HORS D'OEUVRES** 15

---

### **Spanakopita**

---

### **Franks in Quilt**

---

### **Coconut Shrimp**

---

### **Assorted Quiche**

---

### **Pork Satay with Plum Sauce**

---

### **Crabmeat filled Mushroom Caps**

---

### **Teriyaki Glazed Beef Mignonettes**

---

### **Shrimp Tempura with Orange Ginger Sauce**

---

### **Tiropitakia**

---

### **Empanadillas**

---

### **Stuffed Clams**

---

### **Potato Pancake**

---

### **Scallops Wrapped in Bacon**

---

**Bacon Wrapped Beef Noisettes**

---

**Chicken Satay with a Thai Chili Sauce**

---

**COCKTAIL HOUR** 1

---

**Our Signature White Glove and Silver Tray Champagne**

with Strawberry Greeting

---

**PACKAGE INCLUDES** 3

---

**Floor Length Linens**

---

**Ice Sculpture**

---

**Votive Dinner Candles**

---

**CONTINENTAL BREAKFAST** 6

---

**Assorted Teas**

---

**Assorted Bagels**

---

**Cream Cheese, Butter and Fruit Preserve**

---

**Artfully Arranged Seasonal Fresh Fruit and Berries**

---

**Fresh Squeezed Orange Juice and Cranberry Juice**

---

**Coffee, Decaffeinated Coffee and Assorted Teas**

---

**PASTA STATION** 5

---

**Orecchiette**

Baby spinach, pine nuts and pesto

---

**Rigatoni**

Grilled Italian sausage and broccoli rabe

---

**Penne**

Pink vodka with fresh basil and shaved parmesan cheese

---

**Farfalle**

Mushrooms, sundried tomatoes, peas and roasted garlic cream

---

**Fusilli Mascarpone Bolognese**

Ground beef folded in a creamy tomato and basil sauce

---

**CARVING STATION** 5

---

**Whole Red Snapper**

---

## **Thyme Roasted Turkey Breast**

---

**Maple Baked ham**

---

**Roast Sirloin of Beef**

---

**Roast Pork Loin**

---

## **GRAND WEDDING PACKAGE 3**

---

**International Cheese Display**

---

**Spiced Seared Salmon**

---

**Assorted Cold Canapés**

Freshly Prepared Seasonal Selection

---

## **MASHTINI STATION 6**

---

**Hickory Smoked Bacon**

---

**Sautéed Mushrooms**

---

**Bordelaise Sauce**

---

**Fresh Snipped Chives**

---

**Aged Cheddar Cheese**

---

**Caramelized Onions**

---

## **WOK STATION 3**

---

**Rice with Scallions**

---

**Delicate pork dumplings**

---

**Wok seared chicken and vegetables in a ginger soy and sesame glaze**

---

## **INTERMEZZO 1**

---

**Lemon sorbet passed in a mini sugar cone**

---

## **SALADS 3**

---

**Pines Manor Salad**

Mixed Greens, cucumbers, tomatoes and croutons with a thyme vinaigrette

---

**Greek Salad**

Olives, tomatoes, feta cheese, cucumbers in a red wine vinaigrette

---

## **Baby Arugula Salad**

With candied walnuts, roasted pears and vanilla vinaigrette

## **TEEN MENU** 5

---

### **Chicken Fingers with French Fries**

---

### **Tossed Salad**

---

### **Ziti and Meatballs**

---

### **Tricolor Tortilla Chips with Salsa**

---

### **Mini Hamburgers**

---

## **CHAFING DISH** 3

---

### **Apricot & Sesame Glazed Chicken**

---

### **Stuffed Cabbage**

---

### **Asian Beef**

---

## **MAIN** 2

---

### **Mashtini Bar**

Fluffy whipped potatoes accompanied by sautéed mushrooms, caramelized onions, fresh chopped chives, shredded cheddar cheese and bordelaise sauce

---

### **Oriental Station**

Stir fry chicken and vegetables served with rice and egg rolls

---

## **TEEN COCKTAIL HOUR** 6

---

### **Cheese and Cracker Display**

---

### **Crudité Display**

---

### **Passed Mini Hot Dogs**

---

### **Broccoli Bites**

---

### **Jalapeno Poppers**

---

### **Mozzarella Sticks and Mini Pizza Bagels**

---

## **TEEN DINNER BUFFET** 4

---

### **Make-Your-Own Taco Bar**

---

### **Chicken Fingers & French Fries**

---

**Ziti & Meatballs**

---

**Garden Salad**

---

**NEW YEAR'S EVE DINNER BUFFET 5**

---

**Grilled Vegetables**

---

**International Cheese Display**

---

**Hummus & Pita chips**

---

**Tomato Bruschetta**

---

**Spinach & Crab with Pumpnickel Bread**

---

**COLD DISPLAY 5**

---

**Grilled Marinated Vegetables**

---

**Smoked Norwegian Salmon**

With capers, onions and lemon

---

**Fresh Mozzarella Cheese with Tomato and Basil**

---

**Orzo Salad**

With dried fruit, walnuts and thyme vinaigrette

---

**Seafood Salad**

Lime marinated shrimp and calamari dressed with olive oil & cilantro

---

**COCKTAIL RECEPTION 3**

---

**International Cheese Display**

---

**Spice Seared Salmon Display**

---

**Assorted Cold Canapés**

Freshly prepared seasonal selection

---

**COCKTAIL HOUR ENHANCEMENTS 6**

---

**Hickory Smoked Bacon**

---

**Sauteed Mushrooms**

---

**Bordelaise Sauce**

---

**Fresh Snipped Chives**

---

**Aged Cheddar Cheese**

---

**Caramelized Onions**

**NEW YEAR'S EVE DINNER** 5

---

**Grilled Vegetables**

**International Cheese Display**

**Hummus & Pita chips**

**Tomato Bruschetta**

**Spinach & Crab Dip with Pumpernickel Bread**

**UPON ARRIVAL** 1

---

**Fresh baked assorted muffins, danish and croissants**

**PROMENADE HOUR** 12

---

**Pizza bagels**

**Broccoli Bites**

**Stuffed Clams**

**Chicken Kebab**

**Cocktail Franks**

**Potato Pancakes**

**Assorted Quiche**

**Jalapeno Poppers**

**Vegetarian Egg Rolls**

**Cheese and Spinach Pastries**

**Scallops Wrapped in Bacon**

**Crabmeat filled Mushroom Caps**

**DINNER** 3

---

**Baby Spinach Salad**

With sliced portobello mushrooms and lemon thyme vinaigrette

**Greek Salad**

Olives, tomatoes, feta cheese and cucumbers in a red wine vinaigrette

## **Pines Manor Salad**

Mixed greens, cucumbers, tomatoes and croutons with a thyme vinaigrette

## **ENTRÉES** 3

---

### **Chicken Marsala**

---

### **Chicken Francaise**

---

### **Roast Prime Rib of Beef**

## **DESSERTS** 1

---

### **Assorted House Baked Cookies and Brownies**

## **DRINKS** 2

---

### **Unlimited Soft Drinks**

Included

---

### **Fresh Brewed Coffee**

## **MOCKTAIL HOUR** 3

---

### **International Cheese Display**

---

### **Tortilla Chips, Guacamole and Salsa**

---

### **Assorted Cold Canapés**

Freshly prepared seasonal selection

## **MOCKTAIL BAR** 1

---

### **Mocktail Bar**

A non-alcoholic bar with juices and tropical fruit smoothies garnished with fresh fruit

## **ASSORTED SANDWICHES** 4

---

### **Ham**

---

### **American Cheese**

---

### **Roast Beef**

---

### **Turkey**

## **CIABATTA PANINIS** 3

---

### **Tomato and Mozzarella**

---

**Ham and Provolone**

---

**Prosciutto and Fontina**

---

## **CREATE YOUR OWN FAJITAS** 9

---

**Soft Flour Tortillas**

---

**Grilled Chicken & Beef**

---

**Sauteed Onions & Peppers**

---

**Diced Tomatoes**

---

**Guacamole**

---

**Sour Cream**

---

**Shredded Lettuce**

---

**Jalapenos Cheese**

---

**Shredded Cheddar**

---

## **SUSHI** 1

---

**California and Vegetable rolls**

---