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# PINECREST COUNTRY CLUB

## BUFFET MENU

**ALL BUFFETS SERVED WITH A FRESH GARDEN SALAD BAR, CHOICE OF FOUR SIDES, FRESH BAKED DINNER ROLLS, CHOICE OF TWO DESSERTS, WATER, TEA AND COFFEE.**

ONE ENTREE BUFFET: \$20.95 PER PERSON  
TWO ENTREE BUFFET: \$26.95 PER PERSON  
THREE ENTREE BUFFET: \$29.95 PER PERSON

## CHICKEN ENTREES

### Chicken Parmesan

Parmesan and herb crusted chicken breasts served in a thick marinara sauce with Italian cheeses.

### Chicken Supreme:

Oven roasted chicken breasts topped with a white wine cream sauce and fresh red and green peppers.

### Grilled Chicken Breast

Served with sauteed green onions and a white wine glaze.



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### **Stuffed Chicken Breast**

Boneless chicken breast stuffed with a special Cajun crabmeat breading and baked in a lemon butter cream sauce.

### **Chicken Mirabella**

Chicken breast marinated in red wine, dried fruit, capers, and Spanish olives. Sautéed to a golden brown.

### **Breast of Lemon Chicken**

Sautéed and served with a brown sugar and lemon glaze.

### **Chicken Roulade**

Roasted chicken breast stuffed with an herb butter and Prosciutto mixture and served in a white wine reduction sauce.

### **Chicken Santa Fe**

Sautéed chicken breast with a green chili cream sauce and Monterrey jack cheese.

### **Tropical Chicken**

Sautéed chicken breasts with a pineapple, mango, and coconut sauce.

### **Chicken Cordon Bleu**

Chicken breasts stuffed with ham and Swiss, sauteed to a golden brown. Served with a sherry sauce.



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### **Orange Chicken**

Batter fried pieces with an orange sesame soy glaze.

### **Chipotle Chicken**

Sautéed chicken breast served with a light chipotle sauce.

## **BEEF ENTREES**

### **Beef Tips and Rice**

Mounds of mouth-watering beef tenderloin in a red wine sauce. Served with rice.

### **Sweet and Sour Beef**

Stir-fried with onions, garlic, and sweet peppers. Served in white rice.

### **Flat Iron Steak**

Served with grilled onions and a mushroom demi glaze.

### **Sirloin in Peppercorn Sauce**

Sliced sirloin served in a red wine and peppercorn sauce.

### **Pot Roast**

Slow roasted and served with celery, onions, and carrots in an old-fashioned gravy.

### **Chicken Fried Steak**

Breaded and fried cutlets, served with peppered cream gravy.



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## PORK ENTREES

### **Grilled Apple Mango Loin**

A grilled apple-mango glazed pork loin sliced and served medallion style.

### **Southwestern Pork Chops**

Sautéed with fine ground corn meal and seasoned flour. Topped with a tomato, jalapeno and sweet onion sauce.

### **BBQ Pork Loin**

Roasted, sliced, and served with homemade BBQ sauce.

### **Mesquite Smoked Pork Loin**

Served with Captain Morgan's black strap molasses sauce.

### **Pork Loin in Hunter's Sauce**

Roasted pork loin in a hearty mushroom demi-glaze.

### **Chili Verde**

Tender, cubed pork with onions and green chili sauce. Served over white rice with corn.



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## SEAFOOD AND MORE

### **Fried Catfish**

Cornmeal battered catfish filets fried to perfection. Served with tartar sauce.

### **Baked Salmon Florentine**

Grilled salmon steaks smothered in a spinach, onion, and caper Alfredo sauce.

### **Fried Shrimp**

Served with cocktail sauce.

### **Crispy Tilapia**

Fresh filets dusted in corn flour and pan fried. Served with a crawfish cream sauce.

### **Cajun Tilapia**

Grilled tilapia topped with shrimp and crawfish etoufee. Served on dirty rice.

### **Shrimp Scampi**

Garlic and shallots sautéed with white wine and finished with whole butter and chopped parsley.

### **Pecan Encrusted Rainbow Trout**

Fresh Rainbow Trout battered with minced pecans and pan seared to perfection. Served with a lemon-butter cream sauce.

### **Grilled Alaskan Salmon**

Served with an orange Dijon glaze.



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### **Turkey and Dressing**

Succulent roasted turkey breast served over your choice of traditional cornbread dressing or crawfish dressing. Served with giblet gravy and cranberry chutney.

### **Baked Ham**

Savory honey smoked spiral ham topped with Maraschino cherries and pineapple slices. Served with a pineapple glaze.

### **Meat or Vegetable Lasagna**

Seven layers of imported cheeses, pasta and marinara.

### **Turkey Mignon**

Bacon-wrapped breast of turkey grilled and served with a sherry cream sauce.



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# SPECIALTY BUFFETS

## AMERICAN STYLE BBQ (CHOICE OF 3 MEATS)

Sliced Smoked Brisket - Smoked Sausage  
- BBQ Chicken- Pulled Pork - Pork Ribs  
Garden Salad Bar  
Mustard Potato Salad  
Cole Slaw  
Baked Beans  
Corn on the Cob

Rolls  
Choice of Peach, Apple, or Cherry  
Cobbler served with Ice Cream

## MEXICAN BUFFET

Chicken and Steak Fajitas  
with flour tortillas  
Cheese Enchiladas  
Taco Beef with Shells  
Homemade Tortilla Chips and Queso  
Refried Beans  
Mexican Rice  
Grilled Peppers and Onions

Cheese, sour cream, guacamole, pico de  
gallo, lettuce, jalapenos, and salsa  
Homemade Flan  
Xangos

## ITALIAN BUFFET

Penne Pasta and Fettuccini  
Marinara and Alfredo Sauces  
Garden and Caesar Salad Bar  
Homemade Meatballs  
Marinated Grilled Chicken Breasts  
Italian Sausage  
Grilled Vegetables  
Onions, garlic, broccoli, sun-dried tomatoes, olives, sliced  
mushrooms, and Parmesan cheese

Garlic Breadsticks  
Cheesecake with Fresh Berries, Chocolate,  
Caramel, and Raspberry Sauces  
Tiramisu Torte



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## SIDES

Vegetable Medley  
Green Beans Southern Style  
Green Beans Amandine  
Green Bean Casserole  
Buttered Corn  
Southwestern Roasted Corn  
Cheese and Cream Corn Spoon Bread  
Spinach Casserole  
Broccoli and Rice Casserole  
Fresh Broccoli and Cauliflower  
Wild Rice  
Rice Pilaf  
Roasted Red Potatoes  
Rosemary New Potatoes

Mashed Potatoes and Gravy  
Potatoes Au Gratin  
Sweet Yam Casserole  
Lima Beans  
Purple Hull Peas  
Black Beans  
Honey Glazed Carrots  
Ratatouille  
Turnip Greens  
Pea Casserole  
Sweet Green Peas  
Stewed Tomatoes and Okra  
Squash Casserole  
Pasta with Herbed Butter

## SOUPS

Broccoli and Cheddar Soup  
Chicken and Sausage Gumbo  
Chicken Noodle Soup

Tomato Basil  
Beef Vegetable  
Beef and Barley

## DESSERTS

Pecan Pie  
Key Lime Pie  
Coconut Pie  
Chocolate Pie  
Cherry Pie  
Lemon Pie  
Sweet Potato Pie  
German Chocolate Cake  
Carrot Cake  
Triple Chocolate Cake  
Bread Pudding w/ Rum Sauce

Strawberry Swirl Cheesecake  
Key Lime Cheesecake  
Chocolate Cheesecake  
Apple Cobbler  
Cherry Cobbler  
Peach Cobbler  
Blueberry Cobbler  
Pecan Cobbler  
Banana Pudding  
Ice Cream Bar



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# PINECREST COUNTRY CLUB

## CASH BAR MENU

### WELL LIQUORS \$6.00

Clan McGregor Scotch, Heaven Hill vodka, gin, rum, Old Crow Bourbon, Torado Tequila

### CALL LIQUORS \$7.00

Bacardi, Beefeater, Canadian Club, Captian Morgan, Jose Cuervo, Jim Bean, Malibu, Meyer's, Old Charter, Paul Masson, Peach Schnapps, Peppermint Schnapps, Seagrams 7, Seagrams VO, Smirnoff, Southern Comfort, W.L. Wellers

### PREMIUM LIQUORS \$8.00

Absolut, Bailey's, Belvedere, Bombay, Crown Royal, Cutty Sark, Dewars, Disaronno, Drambuie, Frangelico, Gentleman Jack, Hennessy, J&B, Jameson, Jack Daniels, Johnnie Walker Red, Kahlua, Ketel One, Maker's Mark, Remy VS, Skyy, Stoli, Tanqueray, Wild Turkey

### SUPER PREMIUM LIQUORS \$10.00

B&B, Bombay Sapphire, Chambord, Chivas, Contreasu, Courvoisier, Crown Royal Reserve, Grand Marnier, Grey Goose, Glenlivet, Glenfiddich, Hennessy VSOP, Johnnie Walker Black, Oban 15yr, Patron, Remy VSOP, Tanqueray 10

**House Wine \$6.00** (Extensive wine list also available)

**Domestic Beer: \$4.00**

**Imported Beer: \$5.00**

**Soft Drinks: \$2.00**



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# PINECREST COUNTRY CLUB

## HORS D'OEUVRES MENU

All items are listed with a per person charge.

### SERVED HOT

<u>Stuffed Mushroom Caps</u> - your choice of Crabmeat Stuffing, Caesar Style with Italian Sausage, or Bacon and Cheddar Stuffing	\$3.95
<u>Assorted Mini Quiche</u> - your choice of: Florentine, Ham and Cheese, or Crab meat	\$3.75
<u>Fried Catfish Fingers</u> - served with Tartar Sauce	\$3.75
<u>Fried Shrimp or Coconut Shrimp</u> - Served with Cocktail Sause or Orange Marmalade	\$5.25
<u>Pastry Shells Filled with Ham and Pepperjack Cheese</u>	\$2.95
<u>Buffalo Wings</u> - Your Choice of Classic, Teriyaki, BBQ or Garlic Parmesan	\$3.50
<u>Stuffed Bacon Wrapped Shrimp</u> - Jumbo Gulf Shrimp stuffed with Jalapenos and Pepperjack Cheese. Wrapped in Bacon and served with a Spicy Pepperjack Cream Sauce.	\$6.75
<u>Fried Chicken Strips</u> - Served with Honey Mustard Sauce of Homemade Ranch Dip	\$3.75
<u>BBQ or Swedish Meatballs</u>	\$3.95

<u>Bacon Wrapped Scallops</u>	\$6.50
<u>Mini Crab Cakes</u> - Served with Dill Aioli	\$5.95
<u>Southwestern Egg Rolls</u> - Served with Chipotle Ranch	\$3.95
<u>Cajun Style Chicken Strips</u> - Served with Remoulade Sauce or Homemade Ranch Dip	\$3.95
<u>Asian Chicken Bites</u> - Served with Sweet and Sour Sauce	\$3.95
<u>Chicken or Beef Satays</u> - Served with Thai Peanut Sauce	\$3.50
<u>Asparagus and Asiago Cheese Wrapped in Phyllo Dough</u>	\$3.75
<u>Beef or Chicken Teriyaki Skewers</u> - with Sweet Peppers and Onions. Lightly glazed with Teriyaki Sauce.	\$3.75
<u>Cajun Meat Pies</u>	\$3.75
<u>Mini Quesadillas</u> - Filled with a blend of Chicken, Cilantro, and Mexican Cheeses. Served with a Chipotle Dipping Sauce.	\$3.95
<u>Baked Brie</u> - Stuff with Hatch Green Chiles and Grilled Onions or coated in an Apricot and Almond Glaze. Wrapped in Puff Pastry and baked.	\$3.75
<u>Hot Spinach and Artichoke Dip</u> - Served with Toasted Baguettes	\$3.95
<u>Shrimp Pernod</u> - Batter baked Jumbo Shrimp with an Anis flavored Bread Crump Topping	\$5.95
<u>Pesto Shrimp Skewers</u> - Seasoned with Garlic, Fresh Basil, Pine Nuts, and Parmesan Cheese. Roasted and served with Marinara Sauce.	\$5.75
<u>Margarita Chicken Skewers</u> - Grilled Chicken and Sweet Onion skewered and served in a Tequila Lime Glaze.	\$4.50
<u>Spanakopita</u> - Greek Philo Pastry filled with your choice of: Spinach and Feta or Artichoke, Parmesan, and Ham	\$3.95

<u>Batter Fried Mushrooms</u> - Served with Homemade Ranch Dip	\$3.50
<u>Chicken or Beef Fajita Skewers</u> - Grilled Fajita Beef or Chicken with Sweet Onions and Bell Peppers	\$3.95
<u>Steamed Pork and Shitake Mushroom Skewers</u> - Served with Hoisin and Sweet and Sour Dipping Sauces	\$3.95
<u>Sliders</u> - Your choice of Ground Beef Patties, Grilled Chicken, or BBQ Chopped Brisket. Served with Pepperjack or Cheddar Cheese and Grilled Onions on a toasted miniature bun.	\$3.95
<u>Shrimp or Crawfish &amp; Grits</u> - Southern style Shrimp or Crawfish on Cheese Grits. Served in Martini Glasses.	\$5.95
<u>Fried Ravioli</u> - Stuffed with Imported Cheeses and served with Marinara Sauce.	\$3.95
<u>Stuffed Artichoke Bottoms</u> - Filled with your choice of: Parmesan and Prosciutto Ham, Spinach and Feta, or Shrimp and Crawfish Filling.	\$3.95

### **SERVED COLD**

<u>Fruit Shooters</u> - Your choice of: Strawberry and Kiwi with Amaretto Cream, Seasonal Berries with Cognac Cream, or Bloody Mary Shrimp. Served in a Shot Glass.	\$3.95
<u>Strawberry Tower</u> - A 3foot tower of Fresh Strawberries. Served with Powdered Sugar. (Price per tower, serves 100 people)	\$155.00
<u>Tuxedo Strawberries</u> - Dipped in White and Dark Chocolate (price per Dozen)	\$\$26.00
<u>Fresh Fruit Display</u> - A beautiful display of Seasonal Fruit	\$4.75

<u>Vegetable Display</u> - Assorted Vegetables with a Creamy Ranch Dip	\$4.50
<u>Domestic and Imported Cheese Display</u> - A variety of Whole and Cubed Cheeses served with an assortment of Crackers.	\$4.95
<u>Assorted Finger Sandwiches</u> - Ham Salad, Chicken Salad, and Pimento Cheese	\$3.75
<u>Beef Tenderloin or Smoked Salmon on Herb Toast</u> - Rustic Herb Toasted Bread topped with your choice of Slow Roasted Beef Tenderloin with Horseradish Cream or Smoked Salmon with a Caper Cream Fraiche.	\$4.95
<u>Insalata Caprese Skewers</u> - Ripe Cherry Tomatoes, Petit Mozzarella, and fresh Basil Leaves with a Balsamic Glaze.	\$3.75
<u>Stuffed Baby Red Potatoes</u> - Filled with Bacon, Artichoke, and Goat Cheese.	\$2.95
<u>Fresh Bruchetta</u> - Fresh Roma Tomatoes, Onions, and Basil infused with Tangy Vinaigrette. Served with Toasted Baguette slices.	\$2.75
<u>Sushi and Sashimi Tray</u> - Fresh California and Crab Rolls with hand-rolled Tuna and Salmon Sashimi. Served with Pickled Ginger and Wasabi.	\$4.75
<u>Jumbo Shrimp</u> - Served with Cocktail and Remoulade Sauce	\$9.95
<u>Jumbo Crab Claws</u>	\$9.95
<u>Smoked Salmon</u> - Served with Boiled Eggs, Capers, Red Onion, Lemon, and Cream Cheese, and Mini Bagels.	\$7.50
<u>Shrimp and Scallop Ceviche</u> - Served with fried Tortilla Chips	\$5.95

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<u>Charcuterie Tray</u> - Sliced assorted Italian Meats and Dry Cured Ham. Served with Rustic Sliced Breads, Gherkins, and Olives.	\$7.95
<u>Blue Cheese Cherry Tomatoes</u> - Bite size portions of Blue Cheese Stuffed Cherry Tomatoes.	\$3.50
<u>Shrimp Dip</u> - A rich, thick dip seasoned with Garlic and Green Onions. Served with assorted crackers.	\$4.95
<u>Southwester Guacamole Dip</u> - Served with assorted crackers.	\$3.95
<u>Spicy Black Bean Salsa</u> - Served with Fried Tortilla Triangles.	\$2.25
<u>Boursin Cheese and Garlic Spread</u> - Served with assorted crackers and Toast Points.	\$3.75

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## CARVED MEAT STATIONS

All carved items served with corn dusted rolls and a selection of specialty sauces.

<u>Beef Tenderloin</u>	\$9.95
<u>Pork Loin</u>	\$6.95
<u>Turkey Breast</u>	\$6.95
<u>Honey Glazed Ham</u>	\$6.95
<u>Steam Ship Round (100person minimum)</u>	\$6.50

## SPECIALTY STATIONS

<u>Pasta Station:</u> Served with Penne Pasta, Fettuccini, Olives, Fresh Roasted Peppers, Onions, Broccoli, Toasted Garlic, Parmesan Cheese, Marinara, and Alfredo Sauce. <i>Add Shrimp, Italian Meatballs, and Grilled Chicken</i>	\$6.00 \$9.00
<u>Mashed Potato Bar:</u> Creamy Homemade Mashed Potatoes served with sides of White and Brown Gravy, Chives, Bacon, Sour Cream, and Cheese.	\$4.75
<u>Macaroni and Cheese Bar:</u> Traditional Cheddar Mac and Cheese, along with Gouda Mac and Cheese. Served with sides of Diced Ham, Bacon, Diced Tomatoes, and Green Onions.	\$9.00
<u>Street Taco Bar:</u> Mini Flour and Corn Tortillas, Chopped and Seasoned Beef and Chicken, Tomatillo Sauce, Chili Chipotle Sauce, Shredded Lettuce, Grated Cheese, Pico de Gallo, and Sour Cream	\$6.75
<u>Dessert Bar:</u> Bananas Foster, Cherries Jubilee, and Peach Melba prepared from scratch at a station. Served with Ice Cream.	\$7.75