



Weddings at Pine Lakes  
2017 Catering Menu  
843-315-3192  
[pinelakes.com](http://pinelakes.com)

Katie Powers  
Event Sales Manager 843-315-3192  
[katie.powers@foundersgolf.com](mailto:katie.powers@foundersgolf.com)

# Banquet & Catering Services Fees & Policies

## **The Pine Lakes Country Club Rental Fee**

**Saturday's~\$2000**

**Friday's~\$1500**

**Spending minimums are imposed for Saturday events  
please see catering office for additional information.**

*This rental fee includes usage of the Magnolia and Azalea Ballrooms and the Snug Pub Bar, and also includes:*

- \* Wedding cake cutting and plating service
- \* Gold chivari chairs with ivory or black & gold chair pads
  - \* Tables, china, glassware and flatware.
- \* Standard table linens and napkins in white, ivory or black.
  - \* Tasting for four (with limited number of choices)

### **Ceremony Fee ~ \$500+ tax**

**This fee includes the set up and breakdown of gold chivari chairs and a one hour wedding rehearsal the day before (or week of)**

### **Attendance Guarantees & Menu Selections**

Final menu selections are due **thirty (30)** days in advance of your function.

Final attendance guarantees for all functions are due **seven (7)** business days prior to the start of your program.

**The final guarantee is not subject to reduction should less attend.**

**If the actual attendance is greater than the guaranteed number, charges will be incurred based on the number of people served.**

### **Pricing**

All food & beverage prices are subject to a service charge of 22% and sales tax of 11.5%. Menu prices are subject to change up to 90 days prior to your event, due to fluctuations in food costs and product availability. **All menu pricing is based on per person.**

### **Deposits and Billing**

A deposit of \$1500 is required to reserve your event date.

\*After 30 days from your booking date your deposit becomes non-refundable in the event of cancellation.

This deposit will go towards your final bill.

The balance due (*minus charges incurred during your event*) must be paid seven (7) business days prior to your event.

Any charges incurred during your event are due to be paid the night of the event

A valid credit card is required for security, but does not have to be the method of payment.

Pine Lakes CC accepts cash, all major credit cards, and personal checks if submitted more than 7 days prior to your event.

**Pine Lakes Country Club prohibits the use of confetti, silk flower petals or other non-biodegradable materials outside on the lawn, or for your reception exit. Bubbles, sparklers and fresh flower petals are welcome.**

# Plated Dinners

*Chef's Accompaniments, Club Salad, Fresh Baked Bread & Butter, Starch and Vegetable*

## Fish

*Grilled Atlantic Salmon Filet with Lemon Herb  
Sauce \$32*

*Crab Florentine Stuffed Flounder  
with Roasted Red Pepper Sauce \$30*

*Pecan Crusted Salmon  
w/maple butter \$34*

*Sautéed Grouper Filet "Oscar" Style \$39*

## Chicken

*Traditional Favorites  
Marsala, Florentine, Francaise & Picatta \$28*

*Almond Crusted Chicken Breast  
w/ pineapple teriyaki \$28*

*Prosciutto Wrapped Chicken Breast  
w/ a roasted pepper cream sauce \$29*

*Garlic and Herb Roasted Airline Chicken Breast  
With a white wine tarragon sauce \$32*

## Shellfish

*Shrimp & Grits  
Sautéed Shrimp with Andouille sausage, pep-  
pers, onions in a white wine cream sauce over  
stone ground grits \$32*

*Low Country Crab Cakes  
two 4 oz. lump meat crab cakes w/ remoulade  
\$38*

*Shrimp Scampi Provencal  
White wine, tomato & garlic butter sauce over  
capellini \$36*

*Pan Seared Sea Scallops  
w/ a white balsamic beurre blanc \$38*

## Beef

*Spice Rubbed 12oz Ribeye \$34*

*10 oz. Cut Prime Rib served with au jus \$34*

*12 oz New York Strip \$34*

*8 oz. Filet Mignon with a light Madeira sauce \$37*

## Veal & Pork

*Rosemary Brine Roasted Pork Loin with a  
White Wine and Whole Grain Mustard  
Sauce \$28*

*Veal Scaloppini with Cherry Tomatoes, Ca-  
pers,  
White Wine and Garlic Sauce \$28*

*Marinated Grilled Pork chop  
w/ roasted shallot jus \$27*

## Vegetarian

*Grilled Vegetable Pasta Primavera  
over penne pasta \$25*

*Vegetable Napoleon with Parmesan Breaded  
Eggplant  
and Tomatoes Stacked with Spinach & Feta  
Cheese  
Served with a Vinaigrette Sauce \$25*

*Marinated and Grilled Portobello Mushroom  
With Roasted Red Peppers and Asparagus  
w/ a pesto vinaigrette \$25*

*Grilled Red Pepper Stuffed with Spinach, Sun  
Dried Tomatoes, Caramelized Onions, and*

*All prices subject to service fee and applicable sales tax*

# Themed Buffets

## **The Southern-\$35**

*Pulled BBQ, Fried Chicken  
Hickory Smoked Pork Ribs  
Slaw, Baked Beans, Corn on the Cob  
Biscuits with Honey Butter*

## **Low Country Boil-\$37**

*Shrimp, Grilled Chicken  
New Potatoes  
Corn on the Cob  
Andouille Sausage  
Tossed Salad Slaw, Hushpuppies  
Collards, Cheese Grits & tomato-cucumber salad*

## **Meat Lovers-\$40**

*Grilled Marinated beef tenderloin sliced thin  
Grilled whole Chicken Breast  
Fresh Fruit  
Macaroni Salad, Caesar Salad  
Grilled Vegetables  
Buttermilk Mashed Potatoes  
Rolls & Butter*

# Custom Buffets

## Beef & Boar

Sliced Roast Beef au jus  
Braised Beef Brisket  
Herb roasted Pork Loin w/ pan jus  
Marinated Grilled Pork Chop

Marinated Flank Steak  
Roasted Petite Filet  
Pulled BBQ Pork BBQ  
Smoked Pork Tenderloin

## Poultry

Almond Crusted chicken w/ pineapple teriyaki  
Prosciutto Wrapped Chicken w/ roasted red pepper cream sauce  
Marsala, sweet marsala mushroom sauce  
Florentine, white wine, spinach & parmesan cheese  
Francaise, lemon, white wine & cream  
Picatta, white wine & capers sauce  
Parmesan, freshly made marinara sauce topped w/ mozzarella & parmesan cheese  
Roasted Tom Turkey w/ homemade pan gravy  
Herb Roasted Bone-in Chicken

## Fish

Broiled or Blackened Tilapia  
Herb Roasted Salmon lemon basil vinaigrette  
Crab Stuffed Flounder Filet with Lemon Buerre Blanc  
Pan Seared Grouper w/ a white balsamic vinaigrette

## Vegetables

Sautéed Baby Green Beans  
Steamed Fresh Broccoli w/light butter  
Parmesan Tomato Crowns  
Zucchini & Tomato Gratin

Spinach Gratin  
Marinated Grilled Vegetable Medley  
Seasonal Vegetable Medley  
Yellow Squash Casserole

## Starches

Garlic and Herb Roasted Red Potatoes  
Scalloped Potatoes  
Steamed New Potatoes  
Macaroni & Cheese

Sour Cream Mashed Potatoes  
Herb Rice Pilaf  
Wild Rice Pilaf  
Baked Penne Pasta w/ marinara or pesto

**Two entrees \$40 or three entrees \$48**  
**Buffets Include Freshly Brewed Coffee & Iced Tea**  
**All prices subject to service fee and applicable sales tax**

# Culinary Stations

## Carving Stations

Carved Tenderloin of Beef	\$15
Pepper Crusted New York Strip	\$12
Roasted Petite Filet	\$13
Grilled Marinated Flank Steak	\$12
Roasted Prime Rib	\$14
Roasted Tom Turkey	\$11
Glazed Baked Ham	\$11
Herb Crusted Leg of Lamb with Mint Jelly	\$13
Roasted Pork Tenderloin	\$11

*all carved items served with freshly baked rolls and condiments*

**All Stations have a \$75 Attendant Fee**

## Action Stations

### Pasta Station

Choice of two sauces w/sweet peppers, onions, mushrooms, sun dried tomatoes & parmesan cheese

and choice of pasta

\$14

*Pick two: Italian sausage, Grilled chicken or Shrimp*

### Low Country Shrimp and Grits

Sautéed Shrimp with Andouille sausage, peppers, onions in a white wine cream sauce over stone ground grits

\$13

### Grilled Cheese Station

cheddar, swiss, provolone, American & Feta cheese

Toppings of tomato, onions, bacon & spinach

white, wheat & sourdough

\$10

### Slider Bar

Pulled pork, Fried chicken and Mini burgers with all the toppings or build your own!

\$12

### Quesadilla Bar

Shredded chicken & ground beef

Tomatoes, lettuce, black beans, pico de gallo, sour cream, shredded cheese

Add Shrimp \$2

Add Avocado \$1

## Heavy Hors D'Oeuvres

### The Magnolia

Display of fresh fruits, import & domestic cheeses with crackers  
Smoked Salmon Canape with dill cream cheese  
Feta and spinach Spanakopita  
Carved Roast Beef with Rolls & au ju  
Shrimp & Grits station  
**\$48 per person**

### Robert White

Baked Brie with bourbon peach compote and crackers  
Grilled vegetable display  
Shrimp cocktail display  
Bacon wrapped scallops  
Carved house smoked Roast Pork Tenderloin  
**\$55 per person**

### Pine Lakes Special

Gourmet Antipasto Display  
Baked Brie with Bourbon peach compote  
Hot crab dip with crostini  
Italian sausage stuffed mushrooms  
Pasta station  
**\$50 per person**

### Azalea

Sausage & cheese balls  
Southern Fried Chicken with sweet chili sauce for dipping  
Crab cakes with remoulade  
Pimento cheese on crostini  
Savory ham biscuits with house mustard  
**\$42 per person**

# Hors d'Oeuvres

## Fruits, Cheese & Vegetables

<i>Prosciutto wrapped melon w/ balsamic syrup</i>	\$7
<i>Brie and raspberry purses</i>	\$7
<i>Pimento cheese on crostini</i>	\$5
<i>Vegetable Spring roll w/ sweet chili sauce</i>	\$6
<i>Spinach &amp; feta cheese spanakopita</i>	\$6
<i>Roasted vegetable tartlets</i>	\$6
<i>Mozzarella, tomato &amp; basil brochette</i>	\$6
<i>Spinach &amp; Artichoke Dip</i>	\$7
<i>Fried Green Tomato BLT's</i>	\$7

## Beef, Chicken & Pork

<i>Shaved Roast Beef on Crostini with Horseradish Sauce</i>	\$6
<i>BBQ Slider w/slaw</i>	\$5
<i>Beef Wontons</i>	\$6
<i>Grilled Beef skewers w/ ponzu sauce</i>	\$6
<i>Thai Style Beef Satay Chicken Satay with a Spicy Peanut Dipping Sauce</i>	\$6
<i>Bacon wrapped BBQ Chicken Bites</i>	\$6
<i>Chicken salad tartlets</i>	\$5
<i>Mini Italian meatballs</i>	\$5
<i>Italian sausage stuffed mushrooms</i>	\$5
<i>Caramelized Bacon</i>	\$4

## Seafood

<i>Ahi tuna wonton w/ a soy ginger mayo</i>	\$7
<i>Smoked salmon mousse on cucumber round</i>	\$7
<i>Bacon wrapped shrimp or scallops</i>	\$8
<i>Shrimp canape w/ shrimp &amp; herb cream cheese</i>	\$8
<i>Bloody Mary oyster shooters, alcohol free</i>	\$7
<i>Shrimp salad tartlets</i>	\$7
<i>Grouper fingers with cajun remoulade</i>	\$7
<i>Mini crab cakes with remoulade</i>	\$7
<i>Cucumber canapé with shrimp</i>	\$8
<i>Individual shrimp cocktails</i>	\$8
<i>Hot Crab Dip</i>	\$7



# Culinary Displays

## **Sliced Fruit & Cheese Display**

*sliced fresh fruit w/seasonal berries & a honey yogurt dip  
\$10 per person*

## **Vegetable Crudités**

*fresh from the garden vegetables w/ creamy roasted garlic dip  
\$8 per person*

## **Artisanal Cheese Display**

*bleu cheese, aged cheddar, smoked gouda, pepper jack,  
havarti dill, boursin, saged derby, cotswold, fontina, gruyere & baked brie  
w/ gourmet crackers  
\$13 per person*

## **Antipasto Display**

*prosciutto, capicola, salami and pepperoni,  
assorted olives, artichokes, asparagus pepperoncini's and grilled vegetables  
fresh mozzarella gorgonzola, and provolone  
artesian breads with extra virgin olive oil and aged balsamic vinegar  
\$15 per person*

## **Chilled Seafood Display**

*shrimp cocktail, oysters on the 1/2 shell, cocktail crab claws & cold water Lobster  
skewers  
Market Price*

# Beverage Service

## **Bar Packages**

*Bar packages offer unlimited consumption and are charged for every guest in attendance over the legal drinking age of 21.*

*A list of available brands is available from the catering office*

### **Premium Bar Package**

**\$35**

### **House Brand Package**

**\$33**

### **Beer and Wine Package**

**\$30**

### **Champagne Toast \$5 per person**

*\*Champagne is ordered per request and is not included in open bar pricing*

### **Pine Lakes Country Club Alcohol Policy**

In accordance with state law, alcoholic beverages will not be served to any guest under the legal drinking age of 21. All bars must be manned by Club staff, who may reserve the right to refuse beverage service to any guest who appears intoxicated or cannot produce proper identification. Identification will be requested of any guest of questionable age. Club policy prohibits the consumption of shots. No alcohol may be brought in or taken from the event by any guest. All private party bars are limited to a maximum of five (5) hours beverage service whether cash or hosted.

### **Bartender Fee**

**\$100 per bartender for the entire event. One bartender per every 50 people.**

*All prices subject to service fee and applicable sales tax*