



Weddings at Pine Lakes
2020 Catering Menu
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Banquet & Catering Services Fees & Policies

The Pine Lakes Country Club Rental Fee

*Saturday's~\$2700
Friday's~\$1700*

**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 cushions**
- * **Tables, china, glassware and flatware**
- * **Table linens included {see color chart}**
- * **Tasting for two (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%. 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. We do not allow anything to be hung up on walls. NO command strips of any kind can be used.

If you move furniture it must be moved back, any damage will be charged to the CC on file.

Plated Dinners

Chef's Accompaniments, House 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. **Plated meals add \$3 per guest***

Themed Buffets

The Southern-\$40

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

Low Country Boil-\$37

*Shrimp, blackened or fried chicken
New Potatoes
Corn on the Cob
Andouille Sausage
Tossed Salad Slaw, Hushpuppies
Collards, Cheese Grits & tomato-cucumber salad*

Meat Lovers-\$43

*Grilled Marinated beef tenderloin sliced thin
Grilled whole Chicken Breast
Sliced marinated pork loin
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
Buttered corn
Zucchini & Tomato Gratin

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

Starches

Garlic and Herb Roasted Red Potatoes
Scalloped Potatoes
Baked sweet potato
Macaroni & Cheese

Sour Cream Mashed Potatoes
Herb Rice Pilaf
Wild Rice Pilaf
fettuccini Alfredo

Two entrees \$42 or three entrees \$50

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
Roasted Pork Tenderloin	\$11

all carved items served with freshly baked rolls and condiments

All Stations have a \$125 Attendant Fee per 90 minutes

Action Stations

Pasta Station

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

and choice of pasta

\$15

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

\$15

Grilled Cheese Station

cheddar, swiss, provolone, American & Feta cheese

Toppings of tomato, onions, bacon & spinach

white, wheat & sourdough

\$12

Slider Bar

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

\$12

Taco Bar

Shredded chicken & ground beef

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

Add Shrimp \$2

\$13

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

All hand passed-Allow one server per item for \$25 {Cocktail hour}

Fruits, Cheese & Vegetables

<i>Grilled cheese triangles w/tomato soup</i>	\$6
<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 & feta cheese spanakopita</i>	\$5
<i>Mac & Cheese bites</i>	\$6
<i>Mozzarella, tomato & basil brochette</i>	\$6
<i>Spinach & Artichoke Dip</i>	\$7
<i>Fried Green Tomato BLT's</i>	\$7
<i>Queso Dip with chips, salsa & Sour Cream</i>	\$7
<i>Fried green beans & cauliflower with avocado ranch</i>	\$6
<i>Fried pickle spears or chips with spicy ranch</i>	\$5
<i>Mozzarella Sticks with marinara</i>	\$5
<i>Hummus & Veggies</i>	\$5

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>Bacon wrapped BBQ Chicken Bites</i>	\$6
<i>Chicken salad tartlets</i>	\$5
<i>Mini Italian or Swedish meatballs</i>	\$5
<i>Italian sausage stuffed mushrooms</i>	\$5
<i>Caramelized Bacon</i>	\$4
<i>Pork or chicken eggrolls</i>	\$5
<i>Chicken or beef empanadas</i>	\$6

Seafood

<i>Ahi tuna wonton w/ a soy ginger mayo</i>	\$7
<i>Shrimp Cakes with remoulade</i>	\$7
<i>Bacon wrapped shrimp or scallops</i>	\$8
<i>Shrimp canape w/ shrimp & 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>Individual shrimp cocktails</i>	\$8
<i>Hot Crab Dip</i>	\$7
<i>Seafood Stuffed mushrooms</i>	\$7

Culinary Displays

Sliced Fruit & Cheese Display

*sliced fresh fruit w/seasonal berries & a honey yogurt dip with
A variety of cheeses & crackers
\$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 per person

\$38-4 hours

\$45-5 hours

House Brand Package per person

\$35-4 hours

\$42-5 hours

Beer and Wine Package per person

\$32-4 hours

\$34-5 hours

Champagne Toast \$5 per person/ \$300 per case (12btl)

**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.

WE DO NOT OFFER SHOTS OF ANY KIND

Bar & Bartender Fees

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

Additional \$200 for outside bar setup.

All prices subject to service fee and applicable sales tax