

# Pine Brook Country Club



## Menu:

### Stationary Hors d'Oeuvres:

Sushi Table with House made Assorted Sushi (6 selections)

- Vegetable Assortment.

Sliced Corned Beef with Mini Breads & Carved Rack of Lamb with Mint Jelly.

### Passed Hors d'Oeuvres:

Jumbo Shrimp on a Cocktail Fork with Cocktail Sauce and Horseradish.

- Fried Clams in a box with Tartar Sauce.
- Small Tarts filled with Forest Mushrooms.
- Sweet Potato Pancakes, Sour Cream, Apple Sauce.
  - Little Crab Cakes with a dot of Aioli.
    - Tuna Tartar in Little Cones.
- Duck Spring Roll in an Asian Spoon.

### First Course:

Roasted Beets with Goat Cheese.

### Breads:

Assorted long Bread Sticks and Pecan Bread Sticks.

### Entrée:

Seared Filet of Beef with Roasted Fingerling Potatoes, Jumbo Asparagus, Demi Glaze.  
Roasted Halibut on Mashed Potatoes, Carrots, Cape Gooseberries, drizzled with Olive Oil.  
Cauliflower Steak on Mashed Potatoes, Carrots, Cape Gooseberries.

### Dessert:

- Wedding Cake, with small scoops of Watermelon, Cantaloupe and Honey Dew, Blue Berries.
  - Silver Tier with French Macarons, Coconut Macarons, Mini Eclairs.
  - Passed Mini Ice Cream Cones on Dance Floor with Lemon Sorbet  
Coffee Service.