

Signature Brunch

As your guests arrive, they will be greeted by our elegantly displayed champagne cart consisting of all of your favorite champagne cocktails with assorted berries.

The Sweets and Spreads Display

Assortment of mini bagels

Freshly baked danishes, croissants and muffins

Apple Crostata

Mini parfaits

Accompanied with sweet creamy butter, cream cheese and assorted preserves

Hot Breakfast Selections

Scrambled eggs

Homestyle potatoes

Crispy lean bacon

Breakfast sausage

Pancakes

Our Signature Tuscan Antipasto Display

An Array of Cured Meats

Imported Grana Padano

Herb Crusted Focaccia

Roasted Peppers

Olive Miste

Artichoke alla Romana

Fresh Mozzarella Caprese

Grilled Seasonal Vegetables

PINE House Salad

The Lunch of Brunch Selections

(Host's choice of two)

Farfalle alla Vodka

Orecchiette Broccoli Rabe and Sausage

Eggplant Rollatini

Rigatoni Filetto Di Pomodoro

Chicken Francese

Filet of Sole and Rock Shrimp Scampi Style

Desert Display

Mini Cannoli and Biscotti Platter

Assortment of Seasonal Sliced Fruit

Gilbert's Nutella Pizza

Included Beverages

Freshly squeezed orange juice

Soft drinks

Bottled still and sparkling water

Host's Signature Cocktail

Unlimited Champagne and Champagne Cocktails

Bonjo's 100% Arabica Bean regular and decaffeinated coffee

Selection of NoVus handcrafted herbal teas

Included Amenities

Valet Parking

Ceremonial Chair for Guest of Honor

LED Mood Lighting

Seasonal Table Centerpieces

Music via iPod Dock or PINE's SONOS Controller

\$39.95 person plus tax plus 20% administrative fee

Enhancements

Waffle Bar

Freshly made Belgian waffles
with your choice of toppings.

Omelet Station

Using only the freshest ingredients,
our staff will create your omelet to your preference.

Beverage Options

Our Event Wine

Bottled Cabernet Sauvignon

Bottled Chardonnay

Sangria by the Pitcher

Specialty Wines Available Upon Request

Standard Beer Package

Budweiser

Bud Light

Coors Light

O'Doul's

Premium Beer Package

Heineken

Heineken Light

Michelob Ultra

Corona

Amstel

Peroni

Seasonal Drafts

Open Bar

Stoli

Stoli Flavors

(Raspberry, Blueberry, Vanilla, Orange)

Grey Goose

Tanqueray

Bombay Sapphire

Jose Cuervo Gold

Patron Silver

Bacardi

Seagram's 7

Jack Daniels

Captain Morgan

Malibu

Hennessey

Johnnie Walker Black

All Mixers

Including premium beers

Frozen Drink Station

Piña Colada

Strawberry Daiquiri

Margaritas

Mango Mojitos

Mocktails

Champagne

Champagne Toast

Flowing Champagne and/or Champagne Cocktails

The Custom Corner

Would you like to add your personalized signature cocktails to your event?

Is there a particular brand or varietal you would like you and your guests to savor?

How about to **sparkle** your event with bottle service?

Ask our event coordinator for details.

Popular Additions

Grand Seafood Station

A display of

Jumbo Shrimp Cocktail
Split Alaskan King Crab Legs
Chilled Maine Lobster
Clams on a Half Shell
New Zealand Mussels
Seafood Salad

Accompanied with our house made Cocktail Sauce, Seafood Remoulade,
Red Vinegar Mignonette, Lemons, Tabasco Sauce and Horseradish

Our seafood display is presented on an ice sculpture
and is attended by one of our professionals

The Chef's Carving Block

Your choice of the following meats or fish:

Virginia Glazed Ham
Beef Sirloin
Rosemary Roasted Pork Tenderloin
Baby Suckling
Baby Lamb
Rack of Lamb
Tuscan Rubbed Baby Back Ribs
Slow Roasted Whole Turkey

Accompanied with all of the appropriate sauces and Au Jour

The Venetian Display

To truly top off your memorable event, we offer an arrangement of sweets

Including, but not limited to, our

Chocolate Fountain

Candy Bar

Italian Pastries and Cookies

Gelatos and Sorbets

Freshly Baked Cakes and Pies

Assortment of Seasonal Sliced Fruit

Zeppole

Array of Cordials and Liquors

Never Enough Pasta

Pasta of your choice prepared in the sauce of your choosing with add ins of your liking,
all done in front of you by one of our Chefs

Pastas

Rigatoni

Farfalle

Fusilli

Penne

Orecchiette

Cavatelli

Sauces

Alla Vodka

Alfredo

Filetto Di Pomodoro

Marinara

All Add Ins

Baby Spinach

Broccoli

Grilled Chicken

Mushrooms

Peas

Prosciutto

Sundried Tomatoes

The Take Away Table

An elaborate display of all different types of Candies and Chocolate for your guests to not only enjoy here, but to take away as well.

We offer:

Bagels

Candy Bags

Dunkin Donuts

Miniature Pizzas

White Castle Burgers

And you thought we just did Italian!!

Add or substitute any of the following food station to completely customize your event.

Latin

Pernil

Paella Valencia

Carne Salada

Empanadas

Arroz con Gandules

Caribbean

Ox Tail

Baccala Fritters

Jerk Chicken

Southern Comfort Food

Cornbread

Fried Chicken

Mac and Cheese Fritters

Fish and Chips

Albanian

Baby Lamb

Chevapa

Feta and Peppers

Japanese/Sushi

Edamae

California Roll

Spicy Tuna Roll

Salmon King Roll

Complemented with Soy Sauce, Wasabi and Ginger

Sake to Sip

Popular Services and Amenities

In creating your most memorable event,
The PINE can provide the following amenities:

Microphone and podium

Flag poles

iPod dock

Audio and video equipment for PowerPoint presentations

State of the art photo booth with personalized message

Specialty linens

Pleated chair covers

Chair sashes

Clear lucite chivari chairs

LED Mood Lighting

Custom Ice Sculptures

Personalized menu cards

Digital seating chart via our monitor or traditional seating cards

Direction cards

Votive candles

Seasonal centerpieces

Raised dais

Specialty seating for the Guests of Honor

Bathroom attendants with everything They need to keep your guests looking and
feeling fresh

Personal Maître D'

Valet parking

Coat check