



GOLF OUTING PACKET

CATERING BY SOUTH SHORE RESTAURANT GROUP

www.pavilionatpinehills.com

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2024

2024 OUTING RATES

IN SEASON (MAY 6-OCT 18)

WEEKDAY SHOTGUN OUTINGS (Monday—Thursday):

- Outing Fee: \$160.00 per person
- # of Players: 120 person minimum Monday-Thursday
 - *To utilize both the Jones and Nicklaus Courses for an outing we require a guarantee of 240 golfers
- Format: Individual, Best Ball or Scramble
- Timetable: Shotgun

WEEKDAY TEE TIME OUTINGS (Monday—Thursday):

- Outing Fee: \$145.00 per person
- # of Players: Up to 100 people (minimum of 24 people)
- Format: Individual, Best Ball or Scramble
- Timetable: Tee Times

WEEKEND OUTINGS (Friday – Sunday):

- Outing Fee: \$175.00 per person
- # of Players: Maximum of 100 (No Shotguns)
- Format: Individual, Best Ball or Scramble
- Timetable: Tee Times

OFF SEASON OUTING RATES (OCT 19- MAY 5)

WEEKDAY SHOT GUN OUTINGS (Monday – Thursday):

- Outing Fee: \$130.00 per person
- # of Players: 112 person minimum OR 216 FOR both courses
- Format: Individual, Best Ball or Scramble
- Timetable: Shotgun Start

WEEKDAY TEE TIME OUTINGS (Monday-Thursday):

- Outing Fee: \$125.00 per person
- # of Players: Maximum of 100 (minimum of 20 people)
- Format: Individual, Best Ball or Scramble
- Timetable: Tee Times

Outing fee includes the following:

- All outing fees include a \$10.00 Pro Shop Credit per person for prizes
 - Professional Scoring by PGA Golf Genius
 - The Pavilion Room for food and beverage
 - South Shore Restaurant Group for Catering
 - Green Fees
 - Golf Carts Range Balls
 - Personalized Bag Tags Golf Genius Live T.V.
 - Scoring Rule Sheets
 - Cart Assignment Tournament Proximities
 - Locker Rooms
 - P.A. Announcements
 - Bag Drop Service
 - Cart Staging Cards
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OUTING GUIDELINES

DEPOSIT AND GUARANTEE

The maximum number of players for an 18-hole Shotgun is 144, the minimum number of players is 120. For a double course Shotgun the guarantee number must be 240. A guarantee is required 10 days prior to your event. There may be no decreases once the guaranteed count is given. You are responsible for that number as your minimum. An advanced deposit of **25%, but no less than \$1,000**, is required for securing your outing date. This amount will be credited toward your bill. All Outing fees **MUST** be paid the day of the Outing with either a check or credit card.

GOLF SHOP PRIZES

Please refer to our Outing Merchandise Section for gifts and award ideas. The \$10.00 per person Pro Shop Credit can be applied towards gift certificates of any denomination for prizes. The Pro Shop will remain open for all golfers to shop and redeem their prizes.

DRESS CODE

Appropriate golf attire is required! No tank tops, collar-less shirts, cut-offs or jeans. Pinehills Golf Club prohibits the use of metal spikes. We will be happy to change players spikes for \$15.00.

OTHER SERVICES

The Pinehills Golf Staff will accommodate any reasonable requests to insure a successful event. We have listed below some ideas to enhance your outing:
A clinic or exhibition arranged by our PGA instructional staff. Brand name rentals - \$60.00 per set. Titleist: AP1 & AP2
Tee Prizes: Custom logoed golf balls, towels, shirts, hats (45 day advance notice required).

RAIN POLICY

The Greens Superintendent will determine whether or not the course is unplayable due to inclement weather. In the event the course is closed prior to the start of the event, the client is not responsible for the golf portion of the event but is responsible for 50% of the food and beverage. In the event of inclement weather once play has begun, the client is responsible for both the golf and food and beverage.

PINEHILLS GOLF ACADEMY CORPORATE CLINICS

Give your client a day to remember with instruction from the Pinehills Gold Academy. Our dedicated PGA Professionals will personally work with you to create a clinic to suit your needs. Clinics are run on a per hour basis with up to 3 instructors to give your clients as much personal attention as you feel appropriate.

FOOD AND BEVERAGE

All Outings require a lunch or dinner at an additional charge. All food and beverage must be purchased through Pinehills Golf Club. South Shore Restaurant Group manages the food and beverage on-site.

CATERING Operated by East Bay Grille / The South Shore Restaurant Group (SSRG)

We have put together an extensive variety of menu items in the attached catering packet. Certain charges of SSRG are subject to an **Administrative Charge of [15%]**. The Administrative Charge does not represent a tip, gratuity, or surcharge for wait staff employees, service employees, or service bartenders. However, the Administrative Charge may be used, in whole or in part and subject to SSRG's sole discretion, to pay regular wages, overtime compensation, and/or incentive compensation to various staff members engaged in the production and execution of the Event. SSRG reserves the right to change the nature and use of the Administrative Charge at any time and at its sole discretion. Certain charges of SSRG are subject to a **[8%] Gratuity Charge**. This Gratuity Charge will be paid to banquet server staff employees engaged in the production and execution of the Event. Bartenders work for an hourly wage, plus tips received at the Event, and do not receive a portion of the Gratuity Charge. Certain charges of SSRG are subject to state and local taxes, as set forth in Part III **[currently 7%]**. State and local tax rates are subject to change prior to the Event, and the rates in force at the time of the Event will be applied.

REFRESHMENTS ON THE COURSE

Beverage Cart: Pinehills Golf Club will provide a beverage cart, which operates for the duration of the event. The cart offers a variety of drinks and snacks. All items are priced individually. You have the option of hosting beverage cart service or golfers may pay for their own refreshments.

Half-Way House: Both the Jones and Nicklaus Courses will have Half-Way Houses at the turn. You have the option of hosting the halfway houses or golfers may pay for their refreshments.

FINAL FOOD COUNTS

SSRG requires a final count for banquet and on course services at least **5 days prior to the event**. This final count will be considered the minimum per person charged for the services provided. In the event guests number is less than the final count, the final count will be the billable number charged. In the event more guests than the final count are added we will charge based on the final count plus the additional guests added. We do not guarantee F & B services for day-of-add-ons but will do our best to accommodate any requests. ****EMAIL ALL FINAL FOOD AND BEVERAGE COUNTS TO KATY AT LEAST 5 DAYS PRIOR AT KATY@PINEHILLSGOLF.COM**

PAYMENT

South Shore Restaurant Group does not require a separate deposit to hold the date in addition to the one provided to Pinehills Golf Club. However, Payment IN FULL is required the day of the event. We **gladly accept wire transfer, credit card or check payable to South Shore Restaurant Group**. Please note this is a **separate invoice and payee then that for the golf rounds**.

BREAKFAST

THE CONTINENTAL \$10

FRESHLY BREWED COFFEE

HOT TEA

ASSORTED DANISH

ASSORTED BAGELS

ASSORTED MUFFINS

BUTTER, CREAM CHEESE, PRESERVES

ADD: FRESH FRUIT CUP

\$3 PER PERSON

ADD: JUICE: ORANGE AND CRANBERRY

\$1.50 PER PERSON

QUICK STARTER \$13

FRESHLY BREWED COFFEE

HOT TEA

VARIETY OF BREAKFAST SANDWICHES:

BACON/SAUSAGE/ EGG TOPPED WITH AMERICAN CHEESE AND SERVED ON ENGLISH MUFFINS

BREAKFAST [continued]

THE EARLY RISER \$17.50

FRESHLY BREWED COFFEE

HOT TEA

CHILLED JUICES: ORANGE AND CRANBERRY JUICE

ASSORTED MUFFINS

ASSORTED DANISH

ASSORTED BAGELS

BUTTER, CREAM CHEESE AND PRESERVES

VARIETY OF BREAKFAST SANDWICHES:

BACON/SAUSAGE/ EGG TOPPED WITH AMERICAN CHEESE AND SERVED ON ENGLISH MUFFINS

THE CONTINENTAL DELUXE \$25

FRESHLY BREWED COFFEE

HOT TEA

ASSORTED DANISH

ASSORTED BAGELS

ASSORTED MUFFINS

BUTTER, CREAM CHEESE, PRESERVES

SLICED FRESH SEASONAL FRUIT CUP

SCRAMBLED EGGS

BACON

SAUSAGE

HOME FRIES

JUICE: ORANGE AND CRANBERRY

ADD: WAFFLE STATION \$4.25 PER SON

ADD: OMELETTE STATION \$7.25 PER PERSON

BOXED LUNCH

PLACED ON CART PRE-SHOT GUN

THE FOLLOWING OPTIONS ARE PLACED ON THE GOLFERS CARTS 15 MINUTES PRIOR TO SHOT GUN

BOXED LUNCH: \$22.50

(CHOICE OF 2- 1/2 WRAPS IN EACH BOX)

**SERVED WITH WHOLE FRUIT, CHIPS, COOKIE AND BOTTLED WATER*

TUNA SALAD WRAP

CHICKEN SALAD WRAP

ROAST TURKEY WRAP

ROAST BEEF WRAP

A SECOND SIDE CAN BE ADDED FOR AN ADDITIONAL FEE:

COLE SLAW \$3

PASTA SALAD \$3

POTATO SALAD \$3

HOUSE CHIPS \$3

CUP OF CLAM CHOWDER \$6

CUP OF CHILI \$6

DESSERT CAN BE SUBSTITUTED UP ON REQUEST:

WHOOPIE PIE

RICE CRISPY TREAT

CHOCOLATE CHIP COOKIE

M&M COOKIE

BOXED LUNCH [continued]

LOBSTER ROLL \$40

**SERVED WITH COLE SLAW AND CAPE COD CHIPS AND BOTTLED WATER*

LOBSTER SALAD, SHREDDED LETTUCE ON A BRIOCHE TORPEDO ROLL

WHOOPIE PIE

THE GODFATHER SANDWICH \$24

**SERVED WITH HOUSE CHIPS AND BOTTLED WATER*

SALAMI, HAM, CAPICOLA, PROVOLONE, AND PESTO ON A BULKIE ROLL

WHOOPIE PIE

BEEF TENDERLOIN SANDWICH \$34

**SERVED WITH HOUSE MADE CHIPS, BOTTLED WATER*

SLICED BEEF TENDERLOIN, ZESTY HORSERADISH MAYO,
ARUGULA ON FRESHLY BAKED CIABATTA

WHOOPIE PIE

ASIAN NOODLE SALAD \$28

**SERVED WITH RICE CRISPY TREAT AND BOTTLED WATER*

COLD ASIAN NOODLE SALAD

WITH CHICKEN OR SHRIMP

HOT LUNCH

SERVED ON COURSE DURING ROUND OF PLAY
THE FOLLOWING OPTIONS ARE STAFFED FOOD STATION SET UP AT:
NICKLAUS- 2 LOCATIONS
AFTER HOLE 18
AT TEE BOX OF HOLE 10

JONES- 1 LOCATION
THE SNACK HUT
(WHICH IS LOCATED BETWEEN HOLES 18 AND 1 & BETWEEN HOLES 9 AND 10)

GRILLED BBQ \$26

*SERVED WITH CONDIMENTS, BAG OF CHIPS, WHOLE FRUIT, AND BOTTLED WATER

HOT DOGS

HAMBURGER/CHEESEBURGERS

COOKIE

ADD: BBQ CHICKEN BREAST \$5

ADD: SAUSAGE, ONIONS, AND PEPPERS \$6

ADD: PULLED PORK \$7

STEAK & CHEESE \$27

*SERVED WITH CAPE COD CHIPS AND BOTTLED WATER

THINLY SLICED SIRLOIN, MELTED CHEESE, SAUTÉED PEPPERS AND ONIONS

ON A SUB ROLL

WHOOPIE PIE

HOT LUNCH [continued]

MAC N CHEESE \$21

*SERVED WITH BOTTLED WATER

SHELL PASTA TOSSED IN A FOUR CHEESE BÉCHAMEL SAUCE

M&M COOKIE

ADD ONS: BUFFALO CHICKEN \$6

BBQ BEEF BRISKET \$7

PULLED PORK \$7

LOBSTER \$13

PULLED BBQ CHICKEN SANDWICH \$25

*SERVED WITH PASTA SALAD AND BOTTLED WATER

BBQ PULLED CHICKEN AND CHIPOTLE COLE SLAW ON A BULKIE ROLL

SERVED WITH PASTA, WHOOPIE PIE

TACOS \$28

*SERVED WITH A SIDE OF SALSA AND TORTILLA CHIPS AND BOTTLED WATER

CHOICE OF 2 TACOS:

VEGGIE TACOS- ROASTED VEGETABLES, COTIJA CHEESE, LETTUCE, SALSA VERDE BEEF TACOS- GROUND BEEF, LETTUCE, DICED TOMATO, CHEDDAR

CHICKEN TACOS- PULLED CHICKEN, LETTUCE, PICO DE GALLO, SIRACHA AIOLI

WHOOPIE PIE

COCKTAIL HOUR

THE FOLLOWING ITEMS ARE AVAILABLE SERVED AT THE CLUBHOUSE DURING COCKTAIL HOUR AND ARE TO NOT BE CONSIDERED A MEAL. THE FOLLOWING MUST BE SERVED IN ADDITION TO A PLATED MEAL, BUFFET, OR RECEPTION STATIONS.

HORS D' OEUVRES

OPTION 1:

INDIVIDUAL APPETIZER TRAYS (PRICED AT 50 PIECES)

SEAFOOD

SEAFOOD STUFFED MUSHROOMS \$210

MINI CRAB CAKES \$240

LOBSTER AND CUCUMBER REMOULADE \$210

ASSORTED SUSHI ROLLS \$240

SCALLOPS AND BACON \$260

TUNA TARTAR \$210

CRAB RANGOONS \$175

VEGETARIAN

FRIED CAULIFLOWER \$190

ARTICHOKE BEIGNET \$190

CAPRESE SKEWER \$190

VEGETABLE SPRING ROLLS \$160

VEGETABLE POT STICKERS \$190

MEAT

SHORT RIB SLIDERS \$175

ANTIPASTO KABOB \$175

COCONUT CHICKEN \$175

PORK POT STICKERS \$190

BUFFALO CHICKEN SPRING ROLLS \$175

COCONUT SHRIMP \$240

TERIYAKI BEEF SKEWERS \$210

MINI BEEF WELLINGTON \$200

LAMB LOLLIPOPS \$230

STEAK & CHEESE SPRING ROLLS \$210

ROASTED TENDERLOIN CROSTINI \$240

OPTION 2:

UNLIMITED APPETIZER PACKAGE COCKTAIL HOUR \$23 PER PERSON

(4 TYPES PASSED)

CHOOSE ANY FOUR OF THE LISTED PASSED HORS D' OEUVRES ON THE PREVIOUS PAGE

-AND-

(STATIONARY)

CHEESE AND VEGETABLE CASCADE

SERVED WITH DIPPING SAUCES AND ASSORTED CRACKERS

OPTION 3:

CHEFS CHOICE -ASSORTED APPETIZERS COCKTAIL HOUR \$17.50 PER PERSON

(PASSED)

CHEF'S CHOICE

SEAFOOD STUFFED MUSHROOMS

COCONUT CHICKEN

SCALLOPS WRAPPED IN BACON

STEAK & CHEESE SPRING ROLLS

VEGETABLE POT STICKERS

-AND-

(STATIONARY)

CHEESE AND VEGETABLE CASCADE

SERVED WITH DIPPING SAUCES AND ASSORTED CRACKERS

COCKTAIL HOUR

STATIONARY DISPLAYS

ALL STATIONS MUST BE ORDERED FOR ALL GUESTS. ALL STATIONS WILL OPEN AT THE START OF THE RECEPTION AND STAY ATTENDED FOR 1 HOUR

STATIONARY DISPLAYS

THE FOLLOWING ARE PRICED PER PERSON

CLAM CHOWDER STATION \$7

CHEESE AND VEGETABLE \$8

CASCADE CHEESE AND FRUIT DISPLAY \$9

HUMMUS WITH PITA CHIPS & ASSORTED BREADS \$5

NACHO BAR \$9

CHARCUTERIE & CHEESE BOARD \$15

PRETZEL BAR \$9

RAW BAR

PRICED AT 50 PIECES

JUMBO SHRIMP COCKTAIL \$250 - CLAMS ON THE HALF SHELL \$180 - OYSTERS ON THE HALF SHELL \$250

-DISPLAYED FOR THE HOUR -

RAW BAR: SHRIMP, CLAMS AND OYSTERS \$22 PER PERSON

COCKTAIL PARTY STATIONS

A MINIMUM OF 3 STATIONS MUST BE SELECTED AND ALL STATIONS MUST BE ORDERED FOR ALL GUESTS.

ALL STATIONS WILL OPEN AT THE START OF THE RECEPTION AND STAY ATTENDED FOR TWO HOURS.

RESTRICTED TO PARTIES BETWEEN 75 – 350 GUESTS.

- PLEASE CHOOSE A MINIMUM OF THREE STATIONS -

MEDITERRANEAN TABLE

(STATIONARY)

ASSORTED BREADS, CROSTINI AND PITA CHIPS SERVED ALONGSIDE HUMMUS, SPINACH AND ARTICHOKE DIP AND A DISPLAY OF MARINATED ARTICHOKE HEARTS, OLIVES, AND FETA CHEESE

\$11 PER PERSON

ASIAN STIR-FRY STATION

(STATIONARY WITH CHEF)

A CHEF WILL PAN-SEAR CHICKEN TERIYAKI, BOK CHOY, BABY CORN, WATER CHESTNUTS, PEA PODS, PEPPERS AND ONIONS THEN TOSS WITH BASMATI RICE AND DRIZZLE WITH A SOY-GINGER GLAZE

\$17 PER PERSON

ENHANCED: SHRIMP +\$5 ADDITIONAL

(VEGETARIAN STIR FRY AVAILABLE UPON REQUEST)

SOUP AND SALAD STATION

(STATIONARY)

CHOICE OF ONE SALAD AND ONE SOUP:

SOUP: NEW ENGLAND CLAM CHOWDER OR CHICKEN WITH WILD RICE

SALAD: HOUSE SERVED WITH CHOICE OF BALSAMIC DRESSING AND RANCH DRESSING,

CAESAR SALAD OR GREEK SALAD

\$14 PER PERSON

COCKTAIL PARTY STATIONS

(CONTINUED)

PASTA STATION

(STATIONARY WITH CHEF) CHOICE TWO PASTA DISHES:

PASTA BOLOGNESE

GRILLED CHICKEN TOSSED WITH BOW TIE PASTA IN A ROASTED RED PEPPER CREAM

SAUCE SHRIMP TORTELLINI WITH PESTO CREAM SAUCE

PAN SEARED SCALLOPS WITH FETTUCCHINE IN A CREAMY ALFREDO SAUCE

SERVED WITH GARLIC KNOTS

\$22 PER PERSON

ENHANCED: FRESH LOBSTER MEAT \$6 PER PERSON

SLIDER STATION

(STATIONARY)

BBQ BEEF BRISKET SLIDER FRIED SHRIMP ROLL

CHICKEN AND WAFFLE SLIDER SHORT RIB SLIDER

TRADITIONAL ALL AMERICAN MINI BURGER SLIDER

BBQ PULLED PORK SLIDER

CAPRESE AND ZUCCHINI SLIDER

BUFFALO CHICKEN SLIDER

HOT DOG SLIDER TOPPED WITH IPA BEER CHEESE AND CHILI

*CHOICE OF 3 \$17 PER PERSON

*CHOICE OF 4 \$19 PER PERSON

LOBSTER SALAD SLIDER +\$8 PER PERSON

CHICKEN WING STATION

(STATIONARY)

BUFFALO WITH BLUE CHEESE, TERIYAKI, AND BBQ WINGS, SERVED WITH FRENCH FRIES

\$14 PER PERSON

COCKTAIL PARTY STATIONS

(CONTINUED)

CARVING STATION

(STATIONARY)

CHOICE OF TWO:

ROASTED PORK LOIN WITH ROSEMARY-DIJON SAUCE

BAKED HAM WITH A RUM RAISIN SAUCE

ROASTED TURKEY WITH CRANBERRY MAYO

HERB-ENCRUSTED PRIME RIB WITH AU JUS AND HORSERADISH CREAM

\$25 PER PERSON

RAW BAR BOAT

(STATIONARY)

A BOAT PACKED WITH ICE AND DISPLAYING FRESH SEAFOOD INCLUDING
COCKTAIL SHRIMP, OYSTERS ON A HALF SHELL, CLAMS ON A HALF SHELL

\$22 PER PERSON

PIZZETTA BAR

(STATIONARY)

CHOICE OF 3: *GLUTEN FREE CRUST AVAILABLE UPON PLACING ORDER

BLT:

APPLEWOOD SMOKED BACON, TOMATO, MOZZARELLA TOPPED WITH SHREDDED LETTUCE, RANCH DRESSING

SOUTH WEST CHICKEN:

BLACKENED CHICKEN, CARAMELIZED ONION, ROASTED CORN, MONTEREY JACK CHEESE, AND MARINARA

RUSTIC:

SLICED GALA APPLE, GOAT CHEESE, CARAMELIZED ONION, MOZZARELLA, ARUGULA, FIG SPREAD, OLIVE OIL,
AGED BALSAMIC

CAPRESE:

GRILLED FLATBREAD, MARINARA SAUCE, BUFFALO MOZZARELLA, RED AND YELLOW ROASTED TOMATOES

MEATY:

PEPPERONI, APPLEWOOD SMOKED BACON, ITALIAN SAUSAGE, BELL PEPPER, MARINARA, MOZZARELLA

HAWAIIAN:

BACON, CHICKEN, PINEAPPLE, MARINARA, AND MOZZARELLA

\$12 PER PERSON

COCKTAIL PARTY STATIONS

(CONTINUED)

MAC DADDY BAR

(STATIONARY)

MAC AND CHEESE WITH COUNTLESS ADD-INS SUCH AS BUFFALO CHICKEN, BLEU CHEESE, CHIVES, TOMATO, BROCCOLI, BACON, AND CRUMBLER POTATO CHIPS

\$10 PER PERSON DISPLAYED AS A BUILD YOUR OWN STYLE BAR

TWISTED TABLE

(STATIONARY)

FRESHLY BAKED PRETZEL KNOTS, TIES, STICKS, AND BITES DISPLAYED IN CHAFERS WITH ASSORTED DIPPING ACCOMPANIMENTS SUCH AS FONDUE, CHOCOLATE, MUSTARDS, CARAMEL

\$7.50 PER PERSON DISPLAYED AS A BUILD YOUR OWN STYLE BAR

SEAFOOD CEVICHE STATION

(STATIONARY)

SCALLOPS, LOBSTER, AND SHRIMP CEVICHE PRESENTED WITH CRUSTINIS, CORN CHIPS, PITA SHELLS, AND WONTONS

\$16 PER PERSON DISPLAYED ON RAISED MIRRORS

FIESTA FAJITA STATION

(STATIONARY)

BUILD YOUR OWN CHICKEN AND STEAK FAJITAS WITH ENDLESS ADD-INS SUCH AS PEPPERS, ONIONS, SALSA, SOUR CREAM, LETTUCE, TOMATOES, GUACAMOLE, SHREDDED CHEESE, BLACK BEANS, AND FRESH CUT LIMES

\$16 PER PERSON DISPLAYED IN CHAFFERS WITH A SELF-SERVE BAR OF "ADD-INS"

SIDES STATION

(STATIONARY)

SOUTHWESTERN COBB SALAD, ORZO PASTA SALAD, AND APPLE COLE SLAW

\$8.50 PER PERSON

DINNER BUFFETS

THE RIVIERA

SUNDRIED TOMATO, SPINACH, ZITI IN A CREAM SAUCE

SAUSAGE AND PEPPERS WITH BASIL MARINARA

TRADITIONAL CHICKEN PARMESAN

ITALIAN SALAD (ROMAINE, RED ONION, TOMATO, PEPPEROCINI, OLIVE, ITALIAN DRESSING)

MINI CUPCAKES

GARLIC KNOTS

FRESH BREWED COFFEE AND TEA

\$44 PER PERSON

THE CYPRESS POINT

BLACKENED SALMON WITH TOMATILLO SAUCE

STATLER CHICKEN WITH PICO DE GALLO

JASMINE RICE

SOUTHWESTERN COBB SALAD

CORN BREAD

DISPLAY OF ASSORTED DESSERT BARS

\$47 PER PERSON

THE OAKMONT

HAND SLICED, SLOW ROASTED BRISKET

COUNTRY FRIED CHICKEN WITH CHICKEN GRAVY

BRAISED BBQ PORK RIBS

MACARONI AND CHEESE

COLESLAW

CORN ON THE COBB

CORN BREAD

DESSERT BARS

FRESHLY BREWED COFFEE AND TEA

\$48 PER PERSON

DINNER BUFFETS (CONTINUED)

THE PINEHURST

STEAK TIPS

PAN SEARED CHICKEN BREAST IN A LEMON PEPPER SAUCE

BAKED COD WITH CRACKER CRUMBS

RED BLISS POTATOES GREEN BEANS AND CARROTS

CAESAR SALAD FRESH ROLLS

COOKIES AND BROWNIES

FRESHLY BREWED COFFEE AND TEAS

\$49 PER PERSON

THE MAUNA KEA

HAND SLICED PRIME RIB

GRILLED SWORDFISH TOPPED WITH MANGO COULIS

ROASTED STATLER CHICKEN WITH A CHIPOTLE CREAM SAUCE

CILANTRO LIME RICE

GREEN BEANS AND CARROTS

HAWAIIAN SALAD WITH PINEAPPLE, COCONUT, ALMONDS, CHERRY TOMATOES,

GRAND MARNIER VINAIGRETTE

FRESH ROLLS

LEMON SQUARES

FRESHLY BREWED COFFEE AND TEA

\$52 PER PERSON

THE PEBBLE BEACH

COCKTAIL HOUR : CLAM CHOWDER STATION

1 ¼ LB LOBSTER

MUSSELS STEAMERS

LEMON THYME CHICKEN

SEASONED RED BLISS POTATOES

CORN ON THE COBB

FRESH ROLLS

ASSORTED DESSERT BARS

FRESHLY BREWED COFFEE AND TEA

MARKET PRICE