

Banquet Entrée Menu

All entrees are served with a Pinecrest House Salad, your choice of Starch and Vegetable, freshly baked Dinner Rolls, Iced Tea, Coffee and Water.

Chicken Entrees

Chicken Parmesan

A lightly breaded chicken breast served over penne pasta in a thick marinara sauce with Italian cheeses.

\$17.95

Chicken Roulade

A roasted chicken breast stuffed with an herb butter prosciutto mixture and served in a white wine reduction sauce.

\$18.95

Chicken Marsala

A pan seared breast of chicken smothered in a Marsala wine reduction sauce.

\$17.95

Southwestern Chicken

Marinated and grilled chicken breast seasoned with an array of southwestern spices.

\$17.95

Chicken Vera Cruz

Pan seared chicken breast seasoned with a sauce of tomatoes, basil, red onions and garlic. Topped with pepper jack cheese.

\$17.95

Chicken Joanna

Cajun blackened chicken breast in a creamy crawfish, shrimp and spinach white wine Alfredo sauce.

\$20.95

Chicken Nancy

A whole chicken breast grilled with a cinnamon-apple sauce and topped with raisins and almonds.

\$17.95

Teriyaki Chicken

Marinated chicken breast glazed and roasted in a sweet and spicy teriyaki sauce. Topped with a grilled pineapple ring and a cherry.

\$18.95

Cajun Stuffed Chicken Breast

Whole chicken breast stuffed with a special Cajun crabmeat breading and baked in lemon butter cream sauce.

\$19.95

Chicken Entrees

Crunchy Chicken

Boneless chicken filet rolled in corn flakes and topped with sautéed almonds, fresh ginger, sesame seeds and red pepper flakes. Served with mango chutney sauce.

\$17.95

Chicken Arugula

Grilled chicken breast served with a roasted pepper and arugula demi-glace.

\$17.95

Chicken Dakota

A chipotle pepper seasoned chicken breast served in artichoke and red pepper sauce.

\$17.95

Chicken Cordon Bleu

This classic French dish is prepared with Swiss cheese and honey ham rolled into a whole chicken breast and deep-fried. Served with a cream reduction sauce.

\$18.95

Chicken Chasseur

Grilled chicken breast with a sauce of sautéed mushrooms, tomatoes and tarragon.

\$17.95

Chicken a la Diamond

A stuffed chicken breast filled with spinach, ricotta and Parmesan cheeses. Served with a saffron sauce.

\$18.95

Chicken a la Michelle

A stuffed chicken breast filled with crabmeat, spinach and Parmesan cheese.

Served with a lobster cream sauce.

\$19.95

Chicken Oscar

Grilled chicken breast with sautéed crabmeat, asparagus spears and a cayenne seasoned hollandaise.

\$20.95

Chicken Florentine

Pan seared chicken breast smothered in a spinach, onion and caper Alfredo sauce.

\$17.95

Chicken Kiev

Pan seared chicken breast stuffed with an herbed butter and served with a cream sauce.

\$18.95

Chicken Picatta

Seared chicken breast in an Alfredo sauce with white wine, lemon, and capers..

\$17.95

Beef Entrees

Prime Rib

*A perfect Montreal style slow cooked and sliced prime rib of beef.
Served with horseradish cream and au jus.*

\$25.95

Steak Au Poivre

Grilled and sliced New York strip served in a red wine and peppercorn sauce.

\$25.95

Steak Oscar

Medallions of beef tenderloin topped with sautéed crabmeat, grilled asparagus and béarnaise sauce.

\$30.95

Beef Wellington

*Tenderloin covered in mushroom duxelle, wrapped in puff pastry and baked.
Served in demi-glace.*

\$26.95

Filet Mignon (8 oz)

A delicate medallion of beef tenderloin grilled to perfection.

\$32.95

Petit Filet (6 oz)

\$26.95

Surf and Turf

A 4 oz Filet Mignon served with:

Fried shrimp or oysters \$32.95

Lobster Tail \$36.95

Roasted Beef Tenderloin

Served with sautéed mushrooms, ham and green onions in a sherry flavored demi glace.

\$26.95

Served with a pistachio-peppercorn crust and raspberry cabernet sauce.

\$26.94

Served with a crawfish, sun dried tomato and green onion demi glace.

\$26.95

Served with a Madeira demi glace and butter.

\$26.95

Served with a morel mushroom cabernet sauce.

\$30.95

Pork

Grilled Apple Mango Tenderloin

*Grilled and glazed tenderloin sliced and served medallion style with pineapple chutney.
\$18.95*

Southwestern Pork Loin

*Marinated and grilled pork loin seasoned with an array of southwestern spices
And served with confetti salsa.
\$18.95*

Pork Loin with Mango Chutney

*Marinated and grilled pork loin served medallion style with refreshing mango chutney.
\$18.95*

Pork Loin in Hunter's Sauce

*Roasted pork loin covered in rich brown gravy with mushrooms, garlic, celery and onions.
\$18.95*

Cranberry Glazed Pork Loin

*A grilled and glazed pork loin sliced. Served medallion style with cranberry sauce.
\$18.95*

Lamb

Herb Crusted Rack of Lamb

*A whole rack of lamb coated in various herbs prepared medium rare
And served with a red wine demi-glace.
\$24.95*

Braised Lamb Shank

*A large lamb shank roasted with rosemary and red wine.
Served with mint jelly
\$24.95*

Lamb Chops Anthony

*Lamb chops coated with a minted garlic paste and Dijon breadcrumb crust.
Served in demi-glace and cream.
\$24.95*

Lamb Chops Moutarde

*Lamb chops seasoned with rosemary, thyme and basil. Served in a
Minted peppercorn sauce.
\$24.95*

Seafood

Pecan Encrusted Rainbow Trout

*Fresh Rainbow Trout filets battered with minced pecans and pan seared.
Served with lemon butter cream sauce.*

\$19.95

Rainbow Trout Amandine

*Fresh Rainbow Trout filets battered with toasted almonds and Japanese breadcrumbs
Then pan seared and served with lemon butter cream sauce.*

\$19.95

Grilled Salmon Steak

Grilled salmon steak glazed with a sweet Teriyaki sauce.

\$19.95

Baked Salmon Florentine

Grilled salmon steak topped with a spinach, onion and caper Alfredo sauce.

\$19.95

Stuffed Flounder

*Fresh Flounder filet stuffed with a special Cajun crabmeat breading and broiled
In a lemon butter lobster cream sauce.*

\$23.95

Stuffed Snapper

*Fresh Snapper Filet stuffed with a special Cajun crabmeat breading and broiled
In a lemon butter lobster cream sauce.*

\$23.95

Shrimp Marengo

*Large Gulf shrimp sautéed in a sauce of bacon, tomatoes, mushrooms and rosemary.
Served over wild rice.*

\$20.95

Mahi Mahi

A fresh Mahi filet coated in macadamia nuts, baked and served in Frangelico cream.

\$22.95

Snapper Pinecrest

*Grilled Red Snapper coated in hazelnuts, breadcrumbs and Romano cheese.
Served in raspberry hollandaise.*

\$23.95

Grilled Perch

A grilled Perch filet in lemon butter. Topped with sautéed crabmeat.

\$21.95