

THE PINES

RESTAURANT & BAR

event menus



1151 Siver Road
Guilderland, NY 12084
www.thepinesrestaurant.org
(518) 894-5366

Thank you for choosing The Pines Restaurant for your event. As you scroll through our catering menu, remember this is only a guideline to get you started on your planning journey. Please feel free to call us at (518) 894-5366 with any questions you might have. We are more than willing to create a tailored menu based on your specific needs. Our team has extensive party planning experience and wants to make your next event as memorable as we can.

The packages shown are available for your convenience and to assist you in the process of selecting the best menu for your special event. Choose from our carefully tailored party options or contact us to set up an appointment to design a special package to meet your specific needs.

Sincerely,
The Dedicated Team at
The Pines Restaurant & Catering



Shower Brunch

BUFFET

The Pines Continental

Seasonal Fruit Salad, Assorted Breakfast Muffins, Bagels and Cream Cheese,
Yogurt & Granola, Assorted Juices, Coffee, Tea 18

The Pines Brunch Buffet

Season Fruit Salad, Fresh Assorted Pastries, Muffins, Fresh Scrambled Eggs, Home Fries,
Applewood Smoked Bacon, Sausage, French Toast with a Berry Compote, Chicken Piccata,
Pasta Primavera, Assorted Juices, Coffee, Tea 35

Traditional Breakfast

Fruit Salad, Assorted Pastries, Muffins, Scrambled Eggs, Home Fries,
Applewood Smoked Bacon, Sausage, Assorted Juices, Coffee, Tea 22

ADD-ONS

Carving Station

- select one -

Honey Glazed Ham

Roasted Turkey

Roasted Pork Loin

10 pp

Beverages

Mimosa or Bloody Mary Bar 12 pp

Champagne Punch 8 pp

Non-Alcoholic Punch 5 pp

Lunch

priced based on entrée selections

PLATED

Appetizer

- select one -

Caesar Salad

Romaine Lettuce, Croutons, Parmesan Cheese, Housemade Caesar Dressing

The Pines Garden Salad

Mixed Greens, Tomatoes, Cucumbers, Assorted Season Vegetables

Soup

Choice of Our Signature Chowder, Chicken & Vegetable, or Tomato Bisque

Entrées

served with vegetable, starch, rolls & butter, coffee or tea

- select two -

Chicken Marsala 27

Chicken Française 27

Chicken Cordon Bleu 27

Chicken & Tuna Salad Plate 23

Grilled Salmon 28

Shrimp Scampi with Linguini 28

Marinated Pork Tenderloin 28

Marinated Flank Steak 30

Harvest Salad with Grilled Chicken 25

Chef Salad 25

Penne alla Vodka 23

Pasta Primavera 23

Dessert

- select one -

Italian Lemon Layer Cake

Chocolate Tiger Torte

Strawberry Shortcake Layer Cake

Traditional Cheesecake

Lunch

BUFFET

Deli 25

Soup of the Day

Homestyle Potato Salad & Creamy Cole Slaw

Your Choice of Three Wraps: Virginia Ham, Smoked Turkey,
Egg Salad, Tuna Salad or Chicken Salad

Assorted Breads & Rolls, Assorted Condiments

Cookies & Brownies

Coffee & Hot Tea

Soup & Salad 15

Choice of Our Signature Chowder, Chicken & Vegetable, or Tomato Bisque Soup

Choice of: The Pines Garden Salad or Classic Caesar Salad

Optional Proteins:

Grilled Chicken ~ add 6

Grilled Shrimp ~ add 8

Grilled Salmon ~ add 10

Cookies & Brownies

Coffee & Hot Tea

Full Hot 32

The Pines Garden Salad

Seasonal Vegetable Medley

Wild Rice Pilaf

Penne alla Vodka with Tomato Basil Cream Sauce

Choice of: Chicken Française, Chicken Marsala, or Chicken Parmesan

Choice of: Shrimp Scampi or Atlantic Salmon with a Creamy Dill Sauce

Fresh Baked Rolls and Butter

Cookies & Brownies

Coffee & Hot Tea

Hors d'Oeuvres

PASSED

- Priced Per 100 Pieces -

Chilled Shrimp Cocktail 275

Coconut Shrimp with Dipping Sauce 250

Mini Crab Cakes with Remoulade Sauce 250

Bacon Wrapped Scallops 275

Stuffed Mushrooms with Pancetta 225

Chicken Satay with Peanut Dipping Sauce 225

Boneless Sesame Chicken Bites 215

Swedish Meatballs with Chili Marmalade Dipping Sauce 200

Lollipop Lamb Chops with Demi-Glaze Dipping Sauce 375

Beef Tenderloin Crostini with Horseradish Dipping Sauce 250

Assorted Mini Quiches 185

Vegetable Spring Rolls with Asian Dipping Sauce 200

Franks in a Blanket with Stone Ground Mustard 175

Crabmeat Crostini with Bell Pepper & Chive 250

Caprese Skewers with Balsamic Glaze 225

Mozzarella Sticks with a Marinara Sauce 200

Cheese Curds served with a Buttermilk Ranch 190

Hors d'Oeuvres

STATIONARY

Cheese and Vegetable Display

Imported & Domestic Cheeses

Vegetable Crudité

Blue Cheese & Ranch Dips

Assorted Flatbread & Crackers

12 pp

Charcuterie Board

Fresh Tomato Bruschetta, Imported Olives,

Artichoke Hearts, Marinated Mushrooms,

Roasted Red Peppers, Prosciutto di Parma, Salami, Capicola,

Fresh Mozzarella, Assorted Imported Cheeses,

Sliced Italian Breads & Crostini

16 pp (min 40 ppl)

Seafood Raw Bar Display

Shrimp, Little Neck Clams, Oysters on the Half Shell, Calamari Salad, Crab Claws

Served with Cocktail, Remoulade Sauce, Lemon and Oyster Crackers

Market Price (min 40 ppl)

Dinner

priced based on entrée selections

PLATED

Appetizer

- select one -

Caesar Salad

Romaine Lettuce, Croutons, Parmesan, Housemade Caesar Dressing

The Pines Garden Salad

Mixed Greens, Tomatoes, Cucumbers, Assorted Season Vegetables

Soup

Choice of Our Signature Chowder, Chicken & Vegetable, or Tomato Bisque

Appetizer Enhancements

Shrimp Cocktail 15

Maryland Crab Cakes 10

Penne alla Vodka 5

Entrées

served with chef's choice of starch & seasonal vegetable, rolls & butter, coffee or tea

- select three -

Chicken Française 29

Chicken Cordon Bleu 29

Chicken Parmesan 29

Chicken Marsala 29

Grilled Salmon Piccata 31

Crabmeat Stuffed Sole 33

Maryland Crab Cakes 30

Shrimp Scampi 31

Marinated Pork Tenderloin 29

Prime Pork Chops 34

Marinated London Broil 28

Filet Mignon (mkt price)

Prime Rib of Beef (mkt price)

Homestyle Eggplant Parmesan 26

Mushroom Stuffed Ravioli 25

Butternut Stuffed Ravioli 25

Pasta Primavera 27

Penne alla Vodka 25

Dessert

- select one -

Italian Lemon Layer Cake

Chocolate Tiger Torte

Strawberry Shortcake Layer Cake

Traditional Cheesecake

Traditional Cannoli

Flourless Chocolate Torte

Board of Directors Buffet

Appetizer

- select one -

Caesar Salad

Romaine Lettuce, Croutons, Parmesan, Housemade Caesar Dressing

The Pines Garden Salad

Mixed Greens, Tomatoes, Cucumbers, Assorted Season Vegetables

Soup

Choice of Our Signature Chowder, Chicken & Vegetable, or Tomato Bisque

Entrées

served with chef's choice of starch & seasonal vegetable, oven fresh rolls, coffee or tea

- select two -

Chicken & Broccoli Alfredo

Chicken Marsala

Chicken Française

Chicken Piccata

Chicken Cordon Bleu

Pecan Encrusted Salmon

Grilled Salmon Piccata

Crabmeat Stuffed Sole

Prime Pork Chops

Vegetarian Chick'n Parmesan

Homestyle Eggplant Parmesan

Pasta Primavera

Entrée Enhancements

Shrimp Scampi +4 pp

Lobster Ravioli +6 pp

Pan Seared 8 oz Sirloin +5 pp

Prime Rib of Beef +6 pp

Char-Grilled 8 oz Filet of Beef +7 pp

12 oz NY Strip "Club Style" +6 pp

Dessert

- select one of our decadent desserts or substitute fresh fruit salad -

Italian Lemon Layer Cake

Chocolate Tiger Torte

Strawberry Shortcake Layer Cake

Raspberry Cheesecake

40 pp (min 40 ppl)

Bar Services

OPEN BAR

House Brands

Vodka: Nikolai, Smirnoff

Gin: Nikolai, Tanqueray

Rum: Bacardi, Captain Morgan Spiced, Malibu

Tequila: Cuervo

Bourbon: Jim Beam

Scotch: Dewar's, Cutty Sark

Whiskey: Canadian Club, Seagram's 7

Cordials: Amaretto, Triple Sec

House Wines: Pinot Grigio, Sauvignon Blanc, Chardonnay, Cabernet Sauvignon, Pinot Noir

Bottled Beer: (choice of three) Ask Manager for Seasonal List

Non-Alcoholic: Soda, Mixers, Juices, Non-Alcoholic Beer

Hourly Price Per Person

One Hour 23

Two Hour 26

Three Hour 30

Each Additional Hour 7

Upgrade Your Premium Package to Include:

Grey Goose Vodka, Bombay Sapphire Gin, Patron Tequila, Maker's Mark Bourbon, Johnnie Walker Black Scotch, The Macallan Scotch, Crown Royal Whiskey

Add 7 pp

Bar Services

OPEN BAR

Call Brands

Vodka: Tito's, Kettle One

Gin: Bombay, Beefeater, Hendrick's

Rum: Bacardi, Captain Morgan Spiced, Malibu

Tequila: Cuervo

Bourbon: Jim Beam, Jack Daniel's

Scotch: Dewar's, Cutty Sark

Whiskey: Seagram's 7, Jameson Irish

Cordials: Amaretto, Triple Sec, Peach Schnapps, Kahlúa

House Wines: Pinot Grigio, Sauvignon Blanc, Chardonnay, Cabernet Sauvignon, Pinot Noir

Bottled Beer: (choice of three) Ask Manager for Seasonal List

Non-Alcoholic: Soda, Mixers, Juices, Non-Alcoholic Beer

Hourly Price Per Person

One Hour 28

Two Hour 32

Three Hour 36

Each Additional Hour 7

Upgrade Your Premium Package to Include:

Grey Goose Vodka, Bombay Sapphire Gin, Patron Tequila, Maker's Mark Bourbon, Johnnie Walker Black Scotch, The Macallan Scotch, Crown Royal Whiskey

Add 5 pp

Our Policies

Pricing

All prices listed are based on per person unless noted. Prices listed are subject to taxes and catering fee. All menu items and prices are also subject to market change and/or availability without notice.

Deposits

A \$500 deposit is required to book all events. The deposit is credited towards your final bill and is non-refundable. Should you need to cancel your event, The Pines Restaurant shall be paid for any other additional costs incurred due to the canceled event.

Final Guest Count and Payment

Final guest guarantee and full payment is due seven days prior to your event. Once this count is given, the guest count cannot be decreased. However, additions are welcome and can be paid on the day of the event. All prices in our catering guide reflect a 3% certified check or cash discount. Credit cards are accepted, but the discount does not apply and will be amended on your final bill.

Alcohol & Bar

The staff at The Pines Restaurant reserves the right to make decisions on continued service of alcoholic beverage. No alcohol will be served without proper identification to guests appearing to be under the age of 35. No vendors are permitted to consume alcohol. A corking fee of \$30 per bottle will be applied to any wine purchased off premise.

Overtime

Most of our packages are based on either a 2 hour or 4 hour time slot. For an event that extends longer than the set time there will be an additional \$2 per person per hour charged.

Vendor Meals

The staff of The Pines Restaurant appreciates the hard work and dedication involved in planning your special day. If you choose to provide a meal to any of your vendors, there will be a 50% discount given for their meals.

Linens

All events include ivory or white table linens and cloth napkins. Floor length linen, specialty colored linens and chair covers can be provided for an additional charge.

Decorations

The Pines Restaurant has many vendors to help assist in decor for your special day. You are also available to arrive early, depending on space availability, to set up any special decorations or centerpieces. Please note, no glitter or confetti is allowed.

Off-Premise Catering

Depending on whether it is drop off or a full-service catering event, additional fees may apply.