

BLUE HERON PINES
GOLF CLUB

Holiday

MENU

550 WEST COUNTRY CLUB DRIVE

EGG HARBOR CITY, NJ, 08215

609-965-1800 EXT 2

BLUEHERONPINES.COM



**EACH PACKAGE
INCLUDES:**

Three-hour event space
One-hour access prior to decorate
Non-Alcoholic beverage station
Customizable centerpieces featuring cylinders and votive
candles
Ivory tablecloths and red napkins
Gold Chiavari chairs
Complimentary parking
Ability to provide your own cake from a professional bakery
of your choice

\$1,000 Room Rental charge applies to Saturday, Sunday and Holiday dates

Minimum of 30 guests is required for all Buffet Packages
All Food and Beverage menus are subject to
23% service charge and New Jersey sales tax





LUNCH

AVAILABLE UNTIL 11AM-4PM

Blue Heron Buffet Lunch **\$30 per person**

Choice of Salad:

Classic Caesar

Mixed California Greens with assorted toppings, ranch and balsamic dressing

Select One:

Chicken Caprese- *Chicken breast with buffalo mozzarella, tomato, basil, and balsamic drizzle*

Herb-crusted Atlantic Salmon in a beurre blanc sauce

Select One:

Sliced Prime Rib- *Angus- grade beef served with au jus and horseradish cream sauce*

Roast Pork- *Italian roast pork with pan gravy*

Penne with Your Choice of Sauce:

Vodka

Marinara

Alfredo

Pesto with pine nuts

Garlic and olive oil with vegetables

Accompaniments

Roasted red bliss potatoes and grilled seasonal vegetables





DINNER

The Pines Buffet Dinner **\$40 per person**

Choice of Salad

Classic Caesar

Mixed California Greens with assorted toppings, ranch and balsamic dressing

Select One:

Carved Prime Rib

Honey-Roasted Turkey

Stuffed Flounder

Baked flounder stuffed with spinach and roasted red peppers in a lemon butter, garlic white wine sauce

Select One:

Grilled Rosemary Chicken with a Light Demi Sauce

Chicken Cordon Bleu with a Supreme Sauce- *Chicken breast with Swiss cheese and thinly sliced Virginia-baked ham, rolled and coated with panko breadcrumbs, served with a Dijon cream sauce*

Chef's Homemade Baked Macaroni & Cheese

Accompanied with Chef's Choice of Starch & Vegetable
Display of Seasonal Desserts





LUNCH & DINNER ENHANCEMENTS

One Hour of Passed Hors d'Oeuvres (Select Six) — \$12/pp

Beef or chicken empanadas, Caribbean bruschetta, franks en blanket, chicken or beef skewers, boom boom shrimp, cocktail shrimp, vegetable spring rolls, spinach and feta phyllo wraps

Crudité Display — \$9/pp

An assortment of cheeses, fresh fruits and vegetables, dips, and crackers
(Add Italian meats, cheese, and marinated vegetables for \$5 per guest)

Grilled Cheese and Tomato Soup Shooters — \$8/pp

Assorted Flatbread Display — \$9/pp

An assortment of margherita, tomato and mozzarella, and pepperoni

Hot Cocoa Bar — \$5/pp

Chef-Attended Carving Stations

Smoked Turkey Breast or Virginia-Baked Ham — \$9/pp

Caribbean Jerk Flank Steak or Herb-Crusted Pork Loin — \$12/pp

Prime Rib — \$15/pp

Salmon Wellington — \$16/pp

Fresh Atlantic salmon topped with spinach and roasted red peppers baked in puff pastry; served with cucumber dill dressing

Pepper-Encrusted Beef Tenderloin — \$20/pp



LUNCH & DINNER ENHANCEMENTS

Crab Cake Station — \$15/pp

Shore-style crab cakes pan-seared to order and served with caper remoulade and red pepper coulis

Hot Pasta Station — \$10/pp

A variety of pasta to complement your menu. Pasta tossed with your choice of sauces and assorted vegetables, garlic, Parmesan cheese, olive oil, pesto, diced chicken, and sliced Italian sausage. Accompanied by a variety of fresh artisan breads and butters

Gourmet Macaroni and Cheese Station — \$7/pp

Chef's homemade mac and cheese featuring traditional shrimp and buffalo chicken mac and cheese. Accompanied by bacon, broccoli, tomato, and Jack cheese

Gourmet Grilled Cheese Station — \$10/pp

Grilled cheese sandwiches made to order with your choice of bread: French baguette, marble rye, or whole wheat.

Your choice of cheese: mozzarella, provolone, sharp cheddar, or smoked gouda.

Your choice of extras: tomatoes, red onion, bacon, jalapeños, basil, or roasted red peppers

Slider Station — \$9/pp

Featuring classic cheeseburger, pulled pork, and crispy buffalo chicken





BEVERAGE MENU

Full Standard Open Bar

(Includes Bottled Beer, House Liquor, Variety of House Wine, Mixed & Soft Drinks)

Four-hours: \$29 per person

Three-hours: \$25 per person

Limited Open Bar

(Domestic Bottled Beer & Variety of House Wines Only)

Four-hours: \$24 per person

Three-hours: \$20 per person

Cash or Consumption

(Full Bar offered, payment due at conclusion of event)

\$100 Bartender Fee

Sangria Bar

Our special recipe of red and white sangrias refreshingly mixed with seasonal fruits, juice, liquors, spices and herbs

*Available for two-hours

\$8 per person

Bright and Bubbly Mimosa Bar

Champagne displayed with refreshing juices and seasonal fruit

\$8 per person

