

PINE GRILL
S O M E R S E T

Catering Menu

CATERING WITH CLASS



MISSION STATEMENT

WE WISH TO PROVIDE YOU WITH THE BEST POSSIBLE CATERING EXPERIENCE. WE CAN ADAPT TO ANY MENU OR CREATE A MENU TO FIT YOUR NEEDS. WE OFFER HORS D'OEUVRES PARTIES, LUNCHEONS, BOXED LUNCHESES, BANQUETS AND WEDDING RECEPTIONS. WE WILL CATER AS ELABORATE OR AS BASIC AS YOU WOULD LIKE. WE CAN DROP FOOD OFF OR YOU CAN PICK UP AN ORDER. AS WELL AS SUPPLY WAIT STAFF AND DISHWASHERS (18% GRATUITY) FOR FULL SERVICE FUNCTIONS.



800 NORTH CENTER AVENUE

SOMERSET, PA 15501

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Cold Appetizers

SOLD BY THE DOZEN – MINIMUM TWO DOZEN

PRICED PER PERSON

Marinated mushroom filled with rosemary cream cheese	3.75
Grilled poached shrimp with cocktail sauce	3.75
Cheese platter – monterey jack, american, provolone, swiss	2.75
Deluxe cheese platter, brie, boursin, cheddar, jack, provolone	4.75
Meat platter – turkey breast, tavern ham, hard salami	
includes sliced cheese, condiments, relish tray, rolls	5.25
Black bean/turkey roll-ups	2.25
Mini sandwiches –	
Roasted red bell pepper, ham and brie cheese	3.75
Grilled eggplant, roasted tomato, and goat cheese	3.75
Ham salad	2.55
Chicken salad	2.55
Spinach artichoke cream cheese	3.60

Cold Appetizers

MINIMUM ORDER OF 20

PRICED PER PERSON

Crab artichoke salad	
with crackers	4.25
with pastry	4.75
on lettuce	3.95
Salmon salad with lemon and dill	
with crackers	4.25
with pastry	4.75
on lettuce	3.95
Traditional ham salad with crackers	2.55
Traditional tuna salad with crackers	2.55
Salmon pasta salad tossed with dill and garlic	3.60
Crab pasta salad tossed with Old Bay lemon	3.60
Chicken pasta salad tossed with parmesan cheese	2.25
Fresh mixed vegetable tray with Ranch dressing	1.35
Fresh fruit tray (seasonal)	2.75
Sour cream stuffed new red potatoes	1.65
Cold platter – pita chips, hummus, artichoke hearts, black olives and feta cheese	4.75

Hot Appetizers

SOLD BY THE DOZEN – MINIMUM TWO DOZEN

PRICED PER PERSON

Marinated shrimp baked with crabmeat stuffing	5.25
Salmon cake on puff pastry topped with brie cheese	5.25
Crabmeat stuffed mushroom caps	3.95
Brie cheese and walnut stuffed mushroom caps	3.60
Roasted eggplant and red bell pepper on puff pastry with goat cheese	3.75
Grilled chicken breast skewers with dip	3.75
Grilled beef skewers with dip	5.25
Grilled marinated shrimp with dip	3.95
Dips: Herbed lemon-garlic sour cream	
Chipotle sauce	
Balsamic tomato sauce	
Citrus vinaigrette	
Sesame teriyaki	
Spinach and feta cheese baked in phyllo pastry	3.60
Crabmeat and ricotta filled phyllo pastry	4.65
Chicken mushroom and swiss cheese filled phyllo pastry	3.75
Quiche Lorraine with bacon and swiss cheese	3.50
Broccoli-cheddar quiche	3.50
Breaded mozzarella stuffed meatballs	3.50
Sweet and sour meatballs	3.50
Meatballs with red wine and sour cream beef gravy	3.95

Salads

MINIMUM ORDER OF 20

PRICED PER PERSON

Tossed salad with two dressings.....	2.10
Caesar salad	3.10
Pasta salad – cavatappi pasta mixed with vegetables in a creamy Italian dressing	1.65
Broccoli salad	1.95
Redskin potato salad	1.65
Cucumber and red onion salad	1.45
Coleslaw	1.45

Entrees

MINIMUM ORDER OF 15

PRICED PER PERSON

Chargrilled bacon wrapped marinated tenderloin beef filet with a red wine bordelaise sauce	12.00
Braised roast beef au jus	5.40
Grilled ham steak with ham gravy	4.35
Baked hamloaf with brown sugar glaze	4.05
Roast whole turkey with turkey gravy	3.60
Roast turkey breast with turkey gravy	5.85
10 oz. chicken cordon bleu – chicken breast stuffed with ham and swiss cheese	10.35
Chargrilled chicken breast with lemon herb sauce	4.35
Chargrilled chicken breast with mushroom gravy and roasted tomatoes	5.55
Chicken breast stuffed with goat cheese wrapped in bacon	7.35
Crabmeat stuffed orange roughy fillet	12.60
Southern style fried chicken	6.45
Cod fillet pan fried with a brown butter lemon sauce	9.60
Salmon fillet baked with balsamic tomato sauce, capers, and feta cheese	12.60
Grilled salmon fillet with a tequila-lime cream sauce	12.30
Raspberry marinated grilled salmon fillet with brie cheese	12.60
Shrimp, bay scallops, crabmeat, and cod fillet simmered with mushrooms in a rich sherry tomato cream sauce	11.85
Shrimp, bay scallops, crabmeat, and cod fillet sauteed with fresh vegetables in a curry butter sauce.....	11.25
Shrimp, bay scallops, crabmeat, and cod fillet simmered in a cajun tomato sauce with sausage and okra.....	11.85
Pulled pork	5.40
Pulled pork enchiladas with sour cream and salsa	6.60
Chicken breast enchiladas with avocado	7.35

LASAGNA – ALL MADE WITH HOMEMADE PASTA

SERVED BY THE PAN

Traditional meat lasagna	39.75
Sweet potato-roasted tomato lasagna	46.50
Portabella mushroom lasagna	46.50
Vegetable lasagna with spinach, roasted red bell peppers, and goat cheese	46.50

Vegetables

MINIMUM ORDER OF 20

PRICED PER PERSON

Green beans almondine	1.65
Green beans	1.35
Corn	1.35
Herb baked lima beans with tomato	1.65
Buttered carrots	1.65
Mixed vegetables – lemon-garlic carrots, cauliflower, yellow squash, red & green bell peppers	1.65

Sides

MINIMUM ORDER OF 20

PRICED PER PERSON

Scalloped potatoes	1.65
Creamy cheddar potatoes	2.10
Creamy Parmesan smashed potatoes	2.10
Mashed potatoes	1.65
Macaroni and cheese	2.10
Pasta marinara	1.35
Pasta: garlic, olive oil, mixed vegetable	2.25
Buttered egg noodles	1.35
Fettucine alfredo	2.55
Stuffing	1.65
Mushroom with parmesan stuffing	2.25
Red bell pepper-pine nut stuffing	2.25
Cheddar corn bread stuffing	1.95
Herbed rice	1.35
Lemon rice	1.35
Curried rice	1.65
Creamy mushroom barley	1.95
Creamy smashed sweet potatoes	1.95
Roasted red potatoes	1.20
Roasted garlic smashed creamy red potatoes	1.65



ALL MEALS INCLUDE NAPKINS, HEAVY PLASTIC WARE AND CHINET PLATES.

MILEAGE SURCHARGE MAY APPLY IF DELIVERY IS MORE THAT 25 MILES FROM SOMERSET.

DEPOSIT - 25% DOWN AT TIME OF RESERVATION, BALANCE DUE THE DAY OF EVENT.