



Thank you for choosing Pineridge Hollow for your celebration! We are looking forward to making your event one to remember. These group menus are put in place to give you the true Pineridge Hollow experience. They are planned to ensure the best possible experience for you and your guests.

#### GROUP BOOKINGS INFORMATION

- Maximum group size in the dining room is 50 people.
- Maximum group size on the main floor is 16 people.
- Maximum group size of 8 people on Saturday and Sunday from 9AM to 5PM.
- Saturday and Sunday from 5PM to close we accept groups who book the dining room exclusively (in order to do this there is a \$1,000 room rental fee).
- Groups of 25 or more are required to book the dining room exclusively (\$1,000 room rental fee) and choose one of the group menu options.
- All Group Menus are served Family Style\*
- We understand that there are often guests with allergies or dietary restrictions. These guests would certainly be taken care of and at no extra cost.
- We also consider children in our group menus, we offer the same menu for \$22 per child ages 12 and under. Kids are also welcome to pre-order off the kids menu can be viewed on our website.

We look forward to celebrating with you!

*pinerridge hollow*

\*All food is served on large platters or in large bowls and everyone helps themselves like you would do at home. All guests in a group setting will eat at the same time.



**APPETIZERS**

*Priced per dozen.*

Spanakopita	20
Vegetable spring rolls with a sweet chili dipping sauce	24
Mushroom perogies with dill cream sauce and caramelized onions	24

**PLATTERS**

*Priced per person.*

The Sociable Cheese Platter - classic assortment of cheese, pickles and crackers	7
Fresh fruit platter with honey yogurt dip	5
The Big Board - artisan cheeses & cured meats, pickles, olives, crackers, bread, mixed nuts & dried fruits.	10

**BREAKFAST**

*\$20 per person*

- Scrambled Eggs
- Bacon or Sausage
- Hash Browns
- Mini Scones and Preserves
- Fresh Fruits
- Coffee and Tea
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- Bacon and Sausage  
*+\$2 per person*

**CONTINENTAL BREAKFAST**

*\$15 per person*

- Mini Scones and Preserves
- Morning Muffins
- Fresh Fruits
- Coffee and Tea

**LUNCH**

*\$24 per person*

- COURSE 1
- Pineridge Salad
- COURSE 2  
*choose two*
- Chicken Sandwich  
*with brie, pears & spinach*
- Grilled Vegetable Wrap  
*with beet hummus*
- Mushroom Flatbread  
*with goat cheese, arugula and balsamic glaze*

SIDES

- Fries

**DINNER**

*\$44 per person*

- COURSE 1
- Beet Chips
- COURSE 2
- Pineridge Salad and Caesar Salad
- COURSE 3  
*choose two*
- Roasted Chicken with Herb Jus
- Pork Loin with Haskap Berry BBQ Sauce
- Pan Seared Pickerel with Herb Lemon Sauce
- SIDES
- Garlic Mashed Potatoes and Seasonal Vegetables
- 
- Substitute Prime Rib for one of the entrées  
*\$10 per person*

**DESSERT**

We also offer dessert in two different styles. You can either purchase a whole round cake at \$48 or choose one dessert available for guests to order at \$4 per piece. If you prefer a few options we recommend buying a couple whole cakes to cut and serve individually.

Dessert options include: Shmoo Torte, Frozen Lemon Meringue Torte, or Cheesecake with Berry Sauce.