

Harbor Pines Golf Club 2026 Catering Menus

CALL FOR PRICING



HARBOR
PINES

GOLF CLUB

Egg Harbor Township, NJ

BREAKFAST AND BRUNCH

(Minimum of 35 adult guests)

TRADITIONAL BREAKFAST BUFFET - \$++

- Assorted juices, coffee and teas
- Yogurt w/ mixed berries
- Scrambled eggs
- Sausage
- Bacon
- Breakfast potatoes
- Fresh Fruit
- French toast or pancakes with warm maple syrup

MIMOSA BRUNCH \$4++ (minimum of 35 adult guests)

- Assorted juices
- Seasonal, sliced, and whole fresh fruit
- Display of freshly baked muffins and Danish pastries
- Assorted bagels, cream cheese, butter, and preserves
- Scrambled eggs, applewood smoked bacon and breakfast sausage
- Breakfast potatoes French toast or pancakes with warm maple syrup, butter, and whipped cream
- Chicken marsala with wild mushrooms or chicken piccata with a lemon butter sauce.
- Seared salmon fillet with selection of balsamic glaze or creamy dill sauce or Asian glaze; served with the chef's selection of seasonal vegetables

DESSERT

- Chef's selection of desserts
- Complimentary champagne mimosa toast

LUNCH TIME!

FAIRWAY BUFFET \$++ (30 adult minimum)

All buffet menus include soft assorted beverages, coffee and tea.

- Sliced deli meats
- Assorted rolls and breads
- Chicken salad or tuna salad
- Potato salad or cole slaw
- Fresh garden salad with homemade dressings
- Bag of potato chips

BACK NINE BBQ BUFFET \$++ (30 adult minimum)

- Hamburgers
- Cheeseburgers
- Hot Dogs
- Baked beans
- Potato salad or cole slaw
- Fresh garden salad with homemade dressing
- assorted condiments

SOUTHERN BACK NINE BUFFET \$++(30 adult minimum)

- Fresh garden salad
- Cole slaw
- Baked beans
- Potato salad
- Baked beans
- BBQ chicken
- Slow cooked pulled pork
- Assorted rolls and butter

DINNER'S READY!

ST. ANDREWS BUFFET \$++

(minimum of 35 adult guests)

Served with the chef's selection of starch and seasonal vegetables. Rolls & butter, assorted soft drinks, freshly brewed regular, decaffeinated coffee, and teas are included in price.

SALAD (choose one)

- Caesar – crisp romaine lettuce, herbed croutons, shredded parmesan, and Caesar dressing
- Caprese – tomatoes with mozzarella and balsamic glaze
- Classic house – mixed field greens, grape tomatoes, cucumbers, shredded carrots, sliced red onions and choice of dressing
- St. Andrews – mixed greens, strawberries, candied nuts, and feta with a sweet vinaigrette

ENTREE SELECTIONS (choose two)

CHICKEN

- Chicken parmesan
- Pineapple chicken with tropical chutney
- Chicken piccata or marsala or francese or lemon herbed glaze

BEEF

- Bistro filet with choice of sauce: gorgonzola, mushrooms and onions or peppercorn.
- Polynesian bistro filet with pineapple glazed topped with pistachios
- Meatballs in marinara sauce
- Sweet italian sausage, peppers, and onions

FISH

- Salmon with choice of sauce: balsamic, creamy dill or asian glaze
- Flounder florentine or francese

PENNE PASTA (choice of sauce, select one)

- Marinara
- Rosa
- Garlic, olive oil
- Alfredo

DESSERT

- Brownies and cookies

THE EAGLE DINNER BUFFET W/ COCKTAIL HOUR \$++

(minimum of 35 adult guests)

Served with the chef's selection of starch and seasonal vegetables. Rolls and butter, assorted soft drinks, freshly brewed regular & decaffeinated coffee, and teas are included in price.

1- HOUR BUTLERED HORS D'OEUVRES (choose 6)

BEEF

- Mini beef wellington
- Cheese steak rolls
- Beef satay
- Crescent wrapped franks
- Chorizo stuffed mushrooms

CHICKEN

- Sesame chicken bites
- Chicken cordon bleu bites
- Chicken satay
- Chilli lime chicken kebob

SEAFOOD

- Crab Rangoon bites
- Coconut shrimp
- Mini crab cakes
- Scallops wrapped in bacon

VEGETARIAN

- Vegetable spring rolls with soy dip
- Mini stuffed potato skins
- Sweet potato puff with cinnamon and sugar

SALAD (choose one)

- Caesar - crisp romaine lettuce,
- Herbed croutons, shredded parmesan, and Caesar dressing
- Caprese salad with aged balsamic glaze
- Classic house - mixed field greens, grape tomatoes, cucumbers, choice of dressing
- St Andrew's - mixed greens, strawberries, candied nuts, and feta with a sweet vinaigrette.

THE EAGLE DINNER BUFFET, Cont.

ENTRÉE SELECTION (choose two)

CHICKEN

- Chicken parmesan
- Chicken piccata or marsala or francese or lemon herbed glaze
- Pineapple chicken with tropical chutney

BEEF

- Bistro filet with choice of sauce: gorgonzola, mushrooms and onions or peppercorn.
- Polynesian bistro filet with pineapple glazed topped with pistachios
- Meatballs in marinara Sauce
- Sweet italian sausage, peppers, and onions

FISH

- Salmon with choice of sauce: balsamic, creamy dill or asian glaze
- Flounder florentine or francese
- Mahi mahi with tropical chutney

PENNE PASTA (choose one)

- Marinara
- Rosa
- Garlic and olive oil
- Alfredo

DESSERT

- Brownies and Cookies
- Chef's Selection of Gourmet Desserts

HARBOR PINES SIGNATURE PLATED DINNER (highest price prevails)

Entrees served with the chef's selection of seasonal vegetables. Rolls and butter, assorted soft drinks, freshly brewed regular & decaffeinated coffee, and teas are included in price.

SALAD (choose one)

- Caesar – crisp romaine lettuce, herbed croutons, shredded parmesan, and Caesar dressing
- Caprese – tomatoes with mozzarella and balsamic glaze
- Classic house – mixed field greens, grape tomatoes, cucumbers, shredded carrots, sliced red onions and choice of dressing
- St. Andrews – mixed greens, strawberries, candied nuts, and feta with a sweet vinaigrette

DINNER ENTRÉE SELECTIONS (choose three)

CHICKEN \$++

- Chicken marsala – wild mushroom and marsala wine sauce
- Chicken francese – white wine lemon beurre blanc
- Chicken parmesan

BEEF \$++

- Short ribs braised in bordelaise
- 6oz filet with demi glaze
- Veal milanese served with light arugula salad and shaved parmesan

FISH \$++

- Shrimp Scampi over linguine in our homemade scampi sauce
- Grilled salmon fillet with selection of sauce: balsamic, creamy dill or asian glaze
- Mahi mahi served with tropical chutney

VEGETARIAN \$++

- Eggplant parmesan
- Grilled cauliflower steak with BBQ drizzle
- Penne pasta primavera with garlic oil and vegetables

SIDES

- Roasted potatoes
- Vegetable medley
- Rice pilaf

HARBOR PINES SIGNATURE PLATED DINNER, Cont.

DESSERT

- Brownies and Cookies
- Chef's Selection of Gourmet Desserts
- Freshly brewed regular and decaffeinated coffee and teas and assorted soft drinks

DINNER ENHANCEMENTS

Must be served with a lunch or dinner package or additional fees will apply.

COLD STATIONARY DISPLAYS

- Fresh crudites with garden dip \$++
- Spinach and artichoke dip with assorted breads and crostini \$++
- Domestic cheese display with fresh crudites \$++
- Deluxe antipasto display \$++

CARVING STATION \$++ (\$ attendee fee applies)

- Roasted top round \$++
- Virginia ham \$++
- Fresh turkey breast \$++
- Prime rib of beef \$++
- Stuffed pork loin \$++

UPGRADED DESSERT TABLE \$++

- Miniature petit fours
- Assorted cake pops
- Mini pastry assortment
- Fresh sliced fruit display

BUTLER PASSED HORS D'OEUVRES

ONE HOUR \$++

TWO HOURS \$++

HOT SELECTIONS (choose 6)

- Mini beef wellington
- Spring rolls with soy dip
- Chorizo stuffed mushrooms
- Mini crab cakes
- Crescent wrapped franks
- Spanakopita
- Beef satay
- Chicken satay
- Mini cheese quesadillas
- Cheese steak egg rolls
- Coconut shrimp
- Scallops wrapped in bacon
- Tater tots wrapped in bacon with sour cream
- Scallops wrapped in bacon
- Brie and raspberry stuffed phyllo
- Stuffed fingerling potato skins
- Homemade pork empanadas
- Clams casino
- Pork dumplings with Thai chili sauce
- Mini crescent franks
- Scallops wrapped in bacon
- Lollipop lamb chops with mint jelly (Add \$++)

COLD SELECTIONS

- Ahi tuna on cucumber with dill
- Melon trio with prosciutto
- Prosciutto wrapped asparagus
- Tomato & mozzarella skewers

OPEN BAR OPTIONS

HARBOR PINES BEER AND WINE BAR

(1- hour open beer and wine bar \$++ \$++ every additional hour)

- Seasonal draft beer and four domestic bottled beers
- Chardonnay, Sauvignon Blanc, Merlot, Cabernet, and Champagne

ST ANDREW'S BAR (1- hour open bar \$++ \$++ every additional hour)

- Gin – Tanqueray
- Vodka – Absolut and Tito's
- Whiskey – Jack Daniels, Jameson
- Bourbon – Maker's Mark
- Scotch – Dewar's
- Tequila – Sauza
- Rum – Bacardi, Captain Morgan
- Cordials – Kahlua, Amaretto, Sambuca, Bailey's Irish Cream
- Beer – Seasonal draft beer and four domestic bottled beers
- Wine – Chardonnay, Sauvignon Blanc, Merlot, Cabernet, and Champagne

THE EAGLE OPEN BAR (1- hour open bar \$++ \$++ every additional hour)

- Assorted Spiked Seltzers
- Gin – Bombay Sapphire
- Vodka – Grey Goose
- Whiskey – Crown Royal
- Bourbon – Maker's 46 and Bulleit
- Scotch – Johnny Walker Black and Chivas
- Tequila – Espolon and Patron Silver
- Rum – Zacapa
- Cordials – Kahlua, Amaretto, Sambuca, Bailey's Irish Cream
- Beer – Seasonal draft beer and four domestic bottled beers
- Wine – Pinot Grigio, White Zinfandel, Pinot Noir, and Moscato

HOT STATION DISPLAYS

(50 pieces per display, one tray serves approx. 25 guests) ++

BEEF

- Mini beef wellington \$
- Cheese steak egg rolls \$
- Cheeseburger sliders \$
- Crescent warped franks \$
- Beef satay \$
- Chorizo stuffed mushrooms \$

CHICKEN

- Homemade chicken tenders \$
- Chicken cordon blue bites \$
- Bone in wings \$ (buffalo, Parmesan or BBQ)
- Chicken empanadas \$
- Ginger chicken meatball skewers \$

SEAFOOD

- Mini crab cakes \$
- Crab rangoon dumplings \$
- Coconut shrimp \$
- Clams casino \$
- Lobster puff with sherry \$

VEGETARIAN

- Vegetable spring rolls with soy dip \$
- Mini stuffed potato skins \$
- Spinach and artichoke in wonton cup \$
- Cheese quesadilla triangles \$
- Sweet potato puff with cinnamon and sugar \$

SPINACH AND ARTICHOKE DIP \$ per display (Serves 50 people)

With assorted breads and crostini

COLD DISPLAYS

DOMESTIC AND IMPORTED CHEESE Display \$ per display

(Serves 50 people per display)

- Smoked gouda
- Chèvre
- Gruyère
- Vermont cheddar
- Bleu
- Port salut
- Brie
- Garnished with seasonal fruits and wafer crackers

SEASONAL VEGETABLE CRUDITÉS

(Serves 50 people per display) **\$ per display**

- Hand – carved crisp vegetables
- Flowering kale
- Red, yellow and green bell peppers
- Carrots
- Radishes
- Broccoli and cauliflower florets
- Black and green olives
- Cherry tomatoes
- Blue cheese and boursin dips

FRESH FRUIT Display \$ per display (Serves 25 guests per display)

Fresh sliced seasonal fruit and berries with honey key lime yogurt dip

COLD DISPLAYS, Cont.

MEDITERRANEAN STATION

LARGE DISPLAY OR \$++

- Roasted red peppers
- Mozzarella Balls
- Artichoke hearts
- Marinated mushrooms
- Mediterranean olives
- Pepperoncini
- Bruschetta with herbed crostini
- Roasted garlic Hummus with pita chips
- Dried apricots
- Selection of international cheeses garnished with fresh fruit
- Crackers and Dijon Mustard
- Prosciutto
- Genoa salami
- Aged provolone

GENERAL INFORMATION

- Food and Beverage minimum will be contracted and cannot be decreased
- Final counts and final menu selections must be submitted two weeks prior to event date
- Adult plated meals are based on highest priced entrée
- Room fees may apply
- All décor must be approved by catering staff
- All damage to Harbor Pines Property, Club House, furnishings, equipment or fixtures are the financial responsibility of host signing contract
- Harbor Pines is a licensed distributor of alcohol beverages and does not permit outside alcohol beverages
- Harbor Pines reserves the right to confiscate any alcohol beverages not purchased inside of Harbor Pines Golf Club
- Harbor Pines reserves the right to ask any guest to leave as a result in noncompliance with our policies
- All banquets include a three-hour total unless otherwise stated in contract
- A 23% administrative/service charge will be added to all food and beverage charges. This charge is not a gratuity or tip and is retained by Harbor Pines Golf Club to offset operational and administrative costs. It is not distributed to service staff. Gratuities for staff are at the sole discretion of the guest. All pricing, including the administrative/service charge, are subject to NJ sales tax.