

The Country Club at The Highlands

~Passed Hors d'oeuvres~

sold by 100 pieces

Mini Crab Cakes with Remoulade Sauce \$275

Highlands Shrimp Cocktail \$225

Scallops Wrapped in Bacon \$250

Crabmeat Stuffed Mushroom \$250

Shrimp and Grits Tarts \$225

Shrimp and Cilantro Crostini \$225

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Steak au Poivre on Crostini \$225

Mini Chicken Cordon Bleu with Honey Mustard Dipping Sauce \$175

Country Ham Biscuits \$200

BBQ, Swedish or Italian Style Cocktail Size Meatballs \$150

Steamed Potstickers with Balsamic Reduction \$175

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Roma Bruschetta – Gorgonzola, Roma Tomato, Basil \$175

Brie and Cranberry Tartlets \$200

Spinach and Feta Cheese in Phyllo Dough \$225

Spring Rolls with Sweet Chili Dipping Sauce \$225

Cheese Quesadilla with Salsa Dipping Sauce \$175

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Assorted Tea Sandwiches \$150

Assorted Pin Wheels \$150

Hummus with Pita Triangle Chips or Pita Rounds \$150

****Prices do not reflect 5.3% Sales tax or 20% Service Charge****

****Prices are Subject to Change****

The Country Club at The Highlands

~Stationary Hors d'oeuvres~

Domestic Cheese Display

Pepper Jack, Domestic Swiss and Cheddar Cheeses garnished with berries and grapes.

Assorted Crackers

\$3.50 per person

International Cheese Display

Gouda, Gorgonzola, Gruyere, Pecorino and Goat Cheeses garnished with berries and grapes, displayed on cheese boards.. Assorted Crackers

\$4.50 per person

Vegetable Crudités Display with Ranch Dipping Sauce

\$3.25 per person

Seasonal Fresh Fruit Display with Dipping Sauce

\$3.25 per person

Spinach and Artichoke Fondue with Crostini

\$3.50 per person

Hot Crab Dip with Crostini

\$5.95 per person

Grilled Vegetable Display Drizzled with Balsamic Vinaigrette

\$3.75 per person

Baked Brie en Croute – Raspberry Coulis and Toasted Almonds

\$3.25 per person

The Country Club at The Highlands

~Stationary Hors d'oeuvres Continued~

Antipasto Display

*Provolone and Fresh Mozzarella Cheeses drizzled with Balsamic and Olive Oil.
Prosciutto and assorted salamis, Olives, Marinated Artichokes and Mushrooms,
Roasted Red Peppers and Cherry Tomatoes. Sliced Baguettes*

\$6.95 per person

Bruschetta Display

*Choice of 3 Fresh Bruschetta Toppings
Tomato Basil, Olive Tapenade, Marinated Mushrooms,
Marinated Artichokes, White Beans with Cilantro*

Baguette Crostini

\$3.95 per person

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The Country Club at The Highlands

~Reception Stations~

\$50 Fee for all Chef Attendant Stations

South of the Border Quesadilla Station

Chef Attendant Station

Quesadilla fillings to include, pork barbeque, chicken, mushrooms, peppers and onions, spinach, black beans, shredded cheese, guacamole, salsa, sliced jalapenos and sour cream

\$10.95 per person as a single Station

\$8.95 per person when combined with other Food Stations

Pasta Station

Penne and Bow-Tie Pastas, Sautéed Vegetables, Chicken and Choice of 2 Sauces: Marinara, Alfredo or Pesto Cream.

Parmesan Cheese, Red Pepper Flakes, Garlic Bread

Add Shrimp or Sausage additional \$2.00 per person

\$10.95 per person as a single Station

\$8.95 per person when combined with other Food Stations

Highlands Pasta Station

Chef Attendant – 60 Guest Maximum

Penne and Bow-Tie Pastas, Marinara and Alfredo Sauces,

Chef will create your own pasta dish:

Chicken, Onions, Mushrooms, Spinach, Peppers, Broccoli, Olives, Tomatoes, Zucchini,

Parmesan Cheese, Red Pepper Flakes, Garlic Bread

Add Shrimp or Sausage additional \$2.00 per person

\$14.95 per person as a single Station

\$12.95 per person when combined with other Food Stations

The Country Club at The Highlands

~Reception Stations Continued~

Southwest Burrito Bar

Warm Soft Tortillas, Beef, Chicken, Cilantro Lime Rice, Shredded Cheese, Shredded Lettuce, Diced Tomatoes, Pico de Gallo, Roasted Corn, Black Beans, Jalapenos, Sour Cream, Guacamole

Add Tri-Color Tortilla Chips - \$1.50 per person

\$10.95 per person as a single Station

\$8.95 when combined with other Food Stations

Mashed Potato Bar

Mashed Idaho Potatoes with Toppings to Include:

Scallions, Bacon, Shredded Cheddar, Brown Gravy, Butter and Sour Cream

\$10.95 per person as a single Station

\$6.95 per person when combined with other Food Stations

Additional Potato Options add \$2.00 per person

Roasted Garlic Mashed; Red Skin Mashed; Mashed Sweet Potatoes, Tater Tots

Make your Own Slider Station

Cheeseburger Sliders, Chicken Tender Sliders, BBQ Pork Sliders with Coleslaw

Appropriate Condiments included but not limited to

Slider Buns, Lettuce, tomato, sliced pickles, ketchup, mustard, honey mustard,

Mayonnaise, BBQ Sauce, Roasted Red Pepper Aioli

\$10.95 per person as a single Station

\$8.95 per person when combined with other Food Stations

Add \$2.00 per person for substituting any of the above sliders for Crab Cake Sliders

Add \$1.50 per person for Highlands Homemade Potato Chips

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~The Carvery~

*All Carving Stations include rolls and appropriate condiments
including but not limited to
Whole Grain Mustard, Horseradish Sauce, Mayonnaise, Au Jus*

Prime Rib Au Jus Market Price

Carved Top Round \$ 8.95 per person

Beef Tenderloin Market Price

Grilled Flank Steak \$8.95 per person

Roasted Pork Tenderloin \$7.95 per person

*Roasted Turkey Breast \$5.95 per person
(served with Cranberry Sauce)*

****Please Be Advised there is a \$50 Attendant Fee for all Interactive Stations****

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~Dessert Stations~

The Mini Dessert Tray

Price subject to items availability

Mini Desserts presented to each table

Mini Cheesecakes, Mini Cannoli, Assorted Mousse Cups

Assorted miniature Pastries and Petit Fours

The Ice Cream Sundae Bar

\$4.50 per person

Vanilla and Chocolate Ice Creams

Chocolate Syrup

Strawberry Syrup

Assorted Toppings including but not limited to

Crushed Oreos

Gummy Bears

Mini Marshmallows

Reeses Pieces

M&M's

Sprinkles

Maraschino Cherries

Whipped Cream

Cakes, Cheesecakes and Pies

Ask for Chef's Suggestions and Pricing

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The Country Club at The Highlands

~Plated Entrée Selections~

*All entrees are served with Highlands Mixed Green Salad, Starch, Vegetable,
Warm Yeast Rolls and Butter.*

*Roasted Pork Tenderloin au Vin
Fried Boneless Pork Chop with Garlic Aioli
Grilled Pork Loin with Cherry Chutney
\$21.95*

*Chicken Marsala – Pounded Chicken Breast served with a Marsala wine sauce with mushrooms
(served with or without pasta)*

California Chicken – Chicken Breast topped with Avocado and a Lemon Cilantro Aioli

Chicken Florentine – Grilled Chicken Breast with a Spinach Cream Sauce

Pretzel Encrusted Chicken Breast with a Dijon Cream Sauce

Jambalaya Chicken – Chicken Breast topped with Creole Sauce

(spicy sausage, tomatoes and okra)

\$21.95

*Airline Chicken Breast – Bone-in Chicken Breast with Wing attached stuffed with Mozzarella
Cheese, Prosciutto, Asparagus and Roasted Red Pepper Sauce*

\$24.95

Fresh Salmon with Dill Sauce

\$22.95

Baked Tilapia with Citrus Zest White Wine Sauce

\$21.95

Stuffed Rock Fish – with Crabmeat and a Dill Beurre Blanc Sauce

\$23.95

Highlands Crab Cakes- with Spicy Remoulade

\$26.95

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~Plated Entrée Selections Continued~

Filet Mignon (6oz) with Tarragon Butter

\$29.95

Grilled Rib Eye Steak (12oz) with Highlands Crispy Onions or Caramelized Onions

\$28.95

London Broil with Red Wine Demi Glace and Sautéed Mushrooms

Sirloin with Glazed Red Onion

\$26.95

*The Chef will be happy to create a special duet plate from any of
the above entrée selections.*

Price determined by Selection

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