

The Country Club at The Highlands

~Passed Hors d'oeuvres~

sold by 100 pieces for 1 hour

Mini Crab Cakes with Remoulade or Cocktail Sauce \$275

Scallops Wrapped in Bacon \$250

Blue Crabmeat Stuffed Mushrooms \$250

Shrimp on Cheese Grits Cake with Tasso Ham Gravy Drizzle \$235

Seared Ahi Tuna on Won Ton with Wasabi Aioli \$250

Blackened Shrimp on Cucumber round with Lemon Aioli \$225

Fried Local Oysters with Remoulade or Cocktail Sauce \$250

Smoked Salmon on Crostini with Caper Cream Cheese and Fresh Dill \$250

Crab Corn Fritters with Fire Roasted Coulis \$250

Tempura Sesame Shrimp with Ponzu Sauce \$225

Sausage and Parmesan Cheese Stuffed Mushrooms \$175

Ham and Buttermilk Biscuits with Pimento Cheese \$200

Duck Confit with Sweet Potato Mash, Pecans in Phyllo Shell \$275

Smoked Duck Breast on Risotto Cake with Blackberry Coulis \$275

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

Chicken Eggroll, Soy Sauce \$225

Roasted Root Vegetables and Goat Cheese in Phyllo Shell \$75

Assorted Vegetarian Mini Quiche \$150

Fried Pickles and Cajun Remoulade \$70

Mini Thai Vegetarian Egg Rolls with Sweet Chili Dipping Sauce \$175

Spanakopita – Spinach and Feta Cheese in Phyllo \$220

Leek and Parmesan Cheese Stuffed Mushrooms \$150

The Country Club at The Highlands

~Stationary Hors d'oeuvres and Displays~

All Displays are priced per person for duration of 1 1/2 hours

Domestic Cheese Display

Assorted Domestic Cheeses garnished with berries and grapes.

Assorted Crackers

\$3.50 per person

Crafted Imported and Domestic Cheese Display

Assorted cheeses garnished with berries and grapes, displayed on cheese boards.

Assorted Crackers

\$4.50 per person

Caprese Salad Platter

Tomatoes, Fresh Mozzarella, Basil and Balsamic Glaze

\$4.50 per person

Asparagus with Cherry Tomatoes Drizzled with Balsamic Glaze

\$3.50 per person

Seasonal Fresh Fruit Display with Dipping Sauce

\$3.25 per person

Marinated Grilled Vegetable Platter

\$3.50 per person

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~Stationary Hors d'oeuvres and Displays~

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Farmers Market Vegetable Crudité and Dips

\$3.00 per person

Antipasto Platter

*Assorted Charcuterie, Greek Peppers, Array of Olives,
Assorted Cheeses and Artisan Breads*

\$6.00 per person

Mezze Platter

*Toasted Pitas, Naan Bread, Baba Ghanoush, Flavored Hummus,
Olives and Tapenade*

\$4.25 per person

Traditional Smoked Salmon with Accoutrements

*Capers, Red Onions, Chopped Egg yolks and whites,
Cream Cheese, Croustades*

\$6.00 per person

Classic Jumbo Shrimp Cocktail

Cocktail Sauce, Lemon

\$9.00 per person

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~Stationary Hors d'oeuvres and Displays~

All Displays are priced per person for duration of 1 1/2 hours

Shucked Fresh Oysters

Cocktail Sauce, Lemons, Tabasco and Crackers

\$11.00 per person

Tuna Tataki Platter

Fried Won Tons, Seaweed Salad, Pickled Ginger and Wasabi

\$9.00 per person

Baja Display

Tortillas Chips and Dips

Guacamole, Pico de Gallo, Queso Dip and Black Bean Dip

\$3.75 per person

Add Seasoned Beef \$5.00 per person

Spinach and Artichoke Dip with Pita Crisps

\$3.00 per person

Chesapeake Crab Dip with Pita Crisps

\$6.00 per person

House Party Chips and Dips

House Made Potato Chips dusted with Old Bay

Pretzel Sticks, Popcorn, Onion Dip and Ranch Dip

\$2.50 per person

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Mashed Potato Bar

*Mashed Idaho Potatoes with Toppings to Include:
Scallions, Bacon, Shredded Cheddar, Butter, Sour Cream, Sun dried Tomatoes,
Broccoli, Caramelized Onions and Brown Gravy
\$8.00 per person*

*Additional Potato Options or Baked Macaroni and Cheese: add \$2.00 per person
Roasted Garlic Mashed; Red Skin Mashed; Mashed Sweet Potatoes*

Highlands Salad Bar

*Your Choice of any 2 Salad Options
Warm Rolls and Butter Included*

*Highlands House Salad: Mixed Greens, Shredded Carrots, Cucumbers, Tomatoes,
Croutons, Choice of 2 Dressings*

*Caesar Salad: Romaine Lettuce, Parmesan Cheese, Croutons, Anchovies,
Caesar Dressing*

*Chopped Salad: Chopped Lettuce, Peas, Corn, Bacon, Tomatoes, Carrots, Chopped
Cucumbers, Croutons, Poppy seed Dressing*

*Specialty Salad: Mixed Greens, Dried Cranberries, Sliced Red Onion, Goat Cheese,
Sliced Almonds, Raspberry Vinaigrette*

\$7.00 per person

Southwest Burrito/Taco Bar

*Choice of Two: Seasoned Beef, Grilled Chicken Strips, or Carnitas
Warm Soft Tortillas, Mexican Rice, Shredded Cheese, Shredded Lettuce,
Diced Tomatoes, Pico de Gallo, Roasted Corn, Black Beans, Sliced Jalapenos,
Sour Cream, Guacamole and warm Tortilla Chips*

\$13.00 per person

****Prices do not reflect 5.3% Sales tax or 20% Service Charge****
****Prices are Subject to Change****