Welcome to Highfields Golf & Country Club. On behalf of our entire staff we are honored you are considering Highfields Golf & Country Club for your upcoming event. Whether you are planning a corporate event or a special celebration the clubhouse at Highfields Golf & Country Club is a perfect location for your unique event. Our dedicated staff is here to assist you in all planning aspects, so you can relax & enjoy your day.

## **Includes**

White or Ivory linen
A variety of colored napkins to choose from
12x12 mirrors for your tables
Coordinator to assist you in the planning
Our Ballroom boosts a spacious private patio for your guests to enjoy

The Grand Ballroom can accommodate 50-200 guests
Available for 4 hours \$500 room fee
Need a more intimate space? our Grillroom can accommodate 30-45 guests
Available for 4 hours \$250 room fee
Want to extend your event? An additional hour can be purchased at \$300 per hour

Please take a moment to visit us on our website at www.highfieldsgolfcc.com and on our Facebook page the John Henry Tavern at Highfields Golf & Country Club. I look forward to meeting you and discussing the options for your event and to ensure a fun successful day.

Sincerely, Annmarie Mong Director of Sales & Catering - Annmarie@Highfieldsgolfcc.com 42 Magill Drive, Grafton, MA 01519 (508) 839-1945 Ext. 222

Before placing your order, please inform your server if anyone in your party has a food allergy. The consumption of undercooked or raw egg, fish, or beef products may elevate your risk of contracting a food related illness. All prices are subject to a taxable 18% administration fee and a 7% meals tax. Additional \$2 per plate for split menu Prices subject to change. 2022

## STATIONARY HORS D'OEUVRES Minimum 50\_\_\_\_\_

#### **PRICED PER PERSON**

Fresh Sliced Fruit Display \$4
Crisp Vegetable Crudité Display \$4
Mediterranean Display \$7

Roasted Garlic Hummus, Tabouli, Roasted Red Pepper Hummus, Feta Tomato Salad, Stuffed Grape

Leaves, Fresh Pita Bread

Southwestern Display \$7

2 Flavors of House-Made Guacamole, 3 Types of House-Made Salsa, Layer Dip, Crisp Tortilla Chips

Bruschetta Display \$4

3 Types of Bruschetta with Toasted Crostini

Highfields Antipasto Display \$7

Prosciutto, Hot Capicola, Genoa Salami, Pepperoni, Aged Provolone, Artichoke Hearts, Olives Roasted Red Peppers, Marinated Mushrooms, Fresh Mozzarella, Hot Peppers, Italian Bread

## BUTLER PASSED HORS D'OEUVRES

#### **\$180 PER 50 PIECES**

Spanakopita
Crab Rangoon
Vegetable Spring Rolls
Scallops & Bacon
Pesto Chicken Skewers
Mini Caprese Skewers
Mini Chicken Quesadillas
Tariyaki Boof or Chicken Skewers
Mini File Cup with Foto States

Teriyaki Beef or Chicken Skewers Mini Filo Cup with Feta & Tomato

Stuffed Mushrooms with Bleu Cheese & Bacon Mini Crab Cakes

Ahi Tuna Wontons Chicken Parmesan Meatbsalls

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### PLATED ENTRÉE SELECTIONS\_ PRICING PER PERSON

#### **Highfields Stuffed Chicken**

House-Made Stuffing & A Creamy Poulette Sauce \$32

#### Chicken Marsala

Sautéed Chicken Breast with a Wild Mushroom Marsala Demi-Glace & Crispy Prosciutto \$32

#### **Apple Cranberry Stuffed Chicken**

Sautéed Chicken Breast Topped with Spiced Apples & Cranberries with A Cranberry Stilton Cream Sauce \$34

#### **Chicken Florentine**

Stuffed with Baby Spinach, Sautéed Onion & Cremini Mushrooms, Finished with A Roasted Garlic Parmesan Crème Sauce \$34

#### **Highfields Encrusted Chicken**

Herb Encrusted Chicken Breast Topped with A Creamy Parmesan Sauce \$34

#### **Seared Atlantic Salmon**

Topped with Mango Bruschetta \$38

#### **New England Baked Stuffed Haddock**

Stuffed with Shrimp & Scallops Finished with A Butter & White Wine Sauce \$38

#### **Chicken Saltimbocca**

Chicken Breast with Prosciutto & Swiss Cheese Finished with A Sage Parmesan Crème Sauce \$36

#### **Roasted Sirloin**

Roasted Garlic & Fresh Herb Crusted Sirloin Finished with A Rich Demi-Glace \$38

#### Roasted Prime Rib of Beef

Slow Roasted With Au Jus \$43

#### Surf N' Turf

Petite Filet Mignon & Baked Stuffed Shrimp \$4

#### New England Baked Haddock

Topped with Seasoned Lemon & Butter Crumb Topping \$33

#### **Native Turkey Dinner**

House Made Stuffing, Home Style gravy, served with Cranberry sauce \$30

#### **Butternut Squash Ravioli**

Fresh Creamy Butternut Squash Pasta, Topped with Sage Brown Butter, Toasted Walnuts & Pomegranate Seeds \$30

#### **Vegetable Stir Fry**

With A Sesame Ginger Sauce Over Rice \$30

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### PLATED ENTRÉE SELECTIONS CONTINUED \_\_\_\_\_

#### FIRST COURSE ADD-ONS

Fresh Fruit Medley \$3

Three Jumbo Shrimp Cocktail \$6

#### **SALAD**

**Highfields Green Salad** 

Caesar Salad

Apple Cheddar Salad \$2

Apples, Vermont Cheddar Cheese, Candied Pecans, Red Onion, Apple Cider Vinaigrette Dressing

Baby Wedge Salad \$2

Bacon, Red Onion, Gorgonzola Crumble, Tomato Creamy Gorgonzola Dressing

Wild Berry Salad \$4

Blackberries, Raspberries, Strawberries, Goat Cheese, Toasted Pecans, White Balsamic Dressing

#### **VEGETABLE**

Maple Butternut Squash Highfields Vegetable Medley Broccolini With Garlic Butter Honey Tarragon Butter Carrots Green Beans, Garlic & Red Peppers

#### **POTATO**

Rice Pilaf

Garlic Mashed Potatoes

**Candied Sweet Potatoes** 

Baked Potato with Sour Cream

Garlic & Herb Roasted Red Potatoes

#### **DESSERTS**

| House-Made Cookie Platter    | \$4 |
|------------------------------|-----|
| Chocolate Mousse Cake        | \$4 |
| Apple Crisp with Ice Cream   | \$5 |
| Cheesecake with Strawberries | \$5 |

#### \$25 Cake Cutting Fee

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#### **BUFFET PACKAGE**

#### **PRICING PER PERSON**

\$75 Culinary Fee Applies for Each Chef Attended at Carving Station

CHOOSE 2 ENTREES' \$40 CHOOSE 3 ENTREES' \$45

Chicken Picatta
Chicken Marsala
Chicken Saltimbocca
Butternut Squash Ravioli
Char Broiled Sirloin Tips
Vegetable Stir Fry

Highfields Encrusted Chicken

Highfields Stuffed Chicken

Apple Cranberry Stuffed Chicken

New England Baked Haddock

Roasted Sirloin

Herb Roasted Tenderloin

Roasted Prime Rib of Beef

86

Braised Short Rib

\$6

New England Baked Stuffed Haddock Seared Salmon with Mango Bruschetta

#### CHOOSE 1 SALAD

#### **Highfields Green Salad**

Caesar Salad

**Apple Cheddar Salad** \$2

Apples, Vermont Cheddar Cheese, Candied Pecans, Red Onion, Apple Cider Vinaigrette Dressing

Baby Wedge Salad \$2

Bacon, Red Onion, Gorgonzola Crumble, Tomato Creamy Gorgonzola Dressing

Wild Berry Salad

Blackberries, Raspberries, Strawberries, Goat Cheese, Toasted Pecans, White Balsamic Dressing

#### CHOOSE 2 SIDES

Rice Pilaf

Highfields Vegetable Medley
Garlic Mashed Potatoes
Honey Tarragon Butter Carrots
Candied Sweet Potatoes
Broccolini With Garlic Butter
Green Beans, Garlic & Red Peppers

Garlic & Herb Roasted Red Potatoes

**Rolls & Butter** 

Regular & Decaf Coffee & Tea

## DESSERTS \_\_\_\_\_

House-Made Cookie Platter \$4
Chocolate Mousse Cake \$4
Apple Crisp with Ice Cream \$5
Cheesecake with Strawberries \$5

#### \$25 Cake Cutting Fee

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## **Social Events**

#### CARVING STATION Minimum 50

#### **PRICING PER PERSON**

\$75 Culinary Fee Applies for Each Chef Attended at Carving Station

Honey Glazed Ham \$8

Roast Sirloin of Beef \$8

Roasted Turkey with Sides \$9

Slow Roasted Prime Rib \$10

## STATION Minimum 50\_

Salad Station \$4

House or Caesar

Vegetable Station \$4

Your Choice of Vegetables

Pasta Station \$12

Pesto Tortellini, Three Cheese Ravioli with Red Sauce, Shrimp Scampi with Penne & Garlic Bread

Stir Fry Station \$10

Chicken, Beef & Shrimp with Fresh Vegetables Presented with White Rice

Fajita Bar \$9

Beef & Chicken Fajitas, With Flour Tortilla, Fresh Toppings & House-Made Guacamole & Salsa

Mac & Cheese Station \$12

Lobster, Buffalo Chicken & Highfields Baked Mac & Cheese

Potato Bar \$8

Your Choice of Russet Baked & Yukon Mashed or Sweet Baked & Sweet Mashed with Assorted Toppings

Parmesan Station \$12

Chicken, Eggplant & Veal Parmesan with Marinara Sauce on the Side

Ice Cream Sundae Bar \$7

Premium Vanilla & Chocolate Ice Cream with Assortment of Toppings & Sauces

### **DESSERTS**

#### Highfields Pastry Bar \$8

A Large Selection of Pastries, Including Eclairs, Cannoli's & Mini Carrot Cake Cupcakes, Chocolate Chip Cookies & Brownies

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42 MAGILL DRIVE, GRAFTON, MA 01519 TEL (508) 839-1945 WWW.HIGHFIELDSGOLFCC.COM INFO@HIGHFIELDSGOLFCC.COM

Social Events

### LATE NIGHT STATIONS Minimum 50

#### **PRICING PER PERSON**

#### **Cannoli Station**

House made Cannolis Sprinkles, mini Chocolate chips, Pistachios & Crushed Heath Bars \$8

Mac & Cheese Bar

House-Made Macaroni & Cheese with Assorted **Toppings** 

**\$9** 

French Fry Bar

Three Types of Crispy Fries with Assorted **Toppings \$7** 

**Nacho Station** 

Chili Cheese sauce – Tortilla chips Assorted toppings Salsa & House made Guacamole \$8

**Burger & Chicken Slider Station** 

Mini Cheeseburgers & Fried Chicken on Biscuits with Assorted Toppings **\$9** 

**Hot Chocolate Bar** 

\$3

**Assorted Submarine Sandwiches** 

\$8

Candy Bar

Assorted Candies for Your Guests to Enjoy & Take Home **\$6** 

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#### \$25

Scrambled Eggs Home Fries Fresh Fruit Salad Bacon, Sausage, or Ham (Choose One) Pancakes or French Toast (Choose One) Orange Juice Regular, Decaf Coffee & Tea

## BRUNCH BUFFET\_\_\_\_\_

#### \$30

Highfields Greens Salad Home Fries or Rice Pilaf Fresh Fruit Assorted Pastries Orange Juice Regular, Decaf Coffee & Tea

#### **CHOICE OF 2 QUICHE FLAVORS**

Roasted Vegetable Parmesan Spinach & Feta Broccoli & Cheddar Bacon & Cheese

### **CHOICE OF 2 ENTRÉE**

Grilled Salmon with Mango Bruschetta Chicken Florentine Baked Haddock Lemon Basil Chicken Bacon Sausage

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Social Events

## A LA CARTE BRUNCH BUFFET PRICING PER PERSON

| Juices (Orange, Cranberry, Grapefruit)    | <b>\$3</b>  |
|---|-------------|
| Mimosa (3 Gallons)                        | <b>\$85</b> |
| Bloody Mary Station (3 Gallons)           | \$200       |
| Sangria (3 Gallons)                       | \$225       |
|   |             |
| Home Fries                                | <b>\$4</b>  |
| Baked Quiche                              | <b>\$5</b>  |
| Scrambled Eggs                            | <b>\$5</b>  |
| Sausage Links                             | <b>\$4</b>  |
| Bacon                                     | <b>\$5</b>  |
| Ham                                       | \$5         |
| Assorted Pastries                         | \$4         |
| (mini muffins, breakfast breads & Danish) |             |
| Yogurt                                    | <b>\$4</b>  |
| <b>Texas French Toast</b>                 | <b>\$5</b>  |
| Pancakes                                  | <b>\$5</b>  |
| Vegetable & Cheddar Omelet                | <b>\$7</b>  |
| Stuffed Sole                              | <b>\$9</b>  |
| Baked Salmon                              | <b>\$9</b>  |
| Baked Haddock                             | <b>\$9</b>  |
| Swordfish                                 | <b>\$9</b>  |
| Highfields Stuffed Chicken                | <b>\$8</b>  |
| Lemon Basil Chicken                       | <b>\$8</b>  |
| Highfields Greens Salad                   | \$4         |
| Caesar Salad                              | <b>\$</b> 5 |
| Greek Goddess                             | <b>\$5</b>  |
|   | 70          |