

Highfield's Inclusive Wedding Package

Personal event planner to assist throughout the planning of your special day

Professional host during your reception

Panoramic view from our Grand Ballroom

Experienced Service Staff in formal attire

Private Bridal Room with Hors d'oeuvres

Gathering Area for Wedding Party with Hors d'oeuvres

Sparkling Champagne or Wine toast for invited guests

Slicing and serving of your Wedding Cake with Ice Cream

Ice Water with Lemon Garnish

Ivory Table linens at 3/4 length with choice of colored napkins

Complimentary food tasting with our Chef

Mirrors to accent your Floral Arrangements

Use of Private Patio off Ballroom

Round of Golf for four with carts on our challenging course

Weddings

Introductions

(each platter serves approximately 100 guests)

<i>Imported Cheese & Cracker Platter w/Fruit Garnish....</i>	<i>275.00</i>
<i>Seasoned Fruit Tray w/Honey Vanilla Yogurt Sauce.....</i>	<i>275.00</i>
<i>Crisp Crudité display w/Creamy Dressings</i>	<i>195.00</i>
<i>Smoked Salmon and Horseradish Cream Canapés</i>	<i>235.00</i>
<i>Chilled Shrimp Cocktail.....</i>	<i>350.00</i>
<i>Hummus & Tabouli w/Pita Wedges.....</i>	<i>195.00</i>
<i>Atlantic Ocean Fresh Seafood Bar.....</i>	<i>Market Price</i>

Highfield's Antipasto ... 325.00

*Proscuitto Ham, Marinated Shrimp, Hard Salami, Aged Provolone Cheese,
Artichoke Hearts, Olives, Roasted Red Peppers, Tortellini Salad
and Marinated Mushrooms*

Cocktail Service

(per 150 pieces)

<i>Lump Crab Meat Stuffed Mushrooms.....</i>	<i>325.00</i>
<i>Spanikopita en Cruet</i>	<i>275.00</i>
<i>Coconut Shrimp - Served Sweet & Sour or w/warm Peanut Sauce</i>	<i>325.00</i>
<i>Grilled Shrimp wrapped with Proscuitto Ham.....</i>	<i>325.00</i>
<i>Tender Marinated Beef Skewers.....</i>	<i>295.00</i>
<i>Pesto Chicken Tenderloin</i>	<i>250.00</i>
<i>Beef Filet Crostini with Horseradish Cream Sauce</i>	<i>350.00</i>
<i>Traditional Scallops and Bacon.....</i>	<i>300.00</i>
<i>Individual Italian Bruschetta</i>	<i>250.00</i>
<i>Vegetable Spring Roll with Teriyaki Glaze</i>	<i>230.00</i>
<i>Mini Beef Wellington drizzled with Demi Glaze.....</i>	<i>325.00</i>

All prices are subject to a taxable 18% administrative fee and a 6.25% state tax

Prices Subject to Change

Wedding Package Menu

Plated Entrée Selections

Poultry

Chicken Marsala	34.95
<i>Sautéed with Portabella Mushrooms and finished with Marsala Wine</i>	
Chicken Florentine	35.95
<i>Sautéed with Fresh Spinach and Tomatoes finished with an Alfredo Sauce</i>	
Chicken Picatta	34.95
<i>Sautéed with Capers and Garlic in a Lemon Wine Sauce</i>	
Chicken Cordon Bleu	34.95
<i>Stuffed with Imported Ham and Swiss Cheese topped with Supreme Sauce</i>	
Chicken of Highfields	35.95
<i>Stuffed with Roasted Vegetables and Imported Cheese laced with a Poulet Sauce</i>	

Seafood

Baked New England Haddock	35.95
<i>Topped with a Seasoned Lemon and Butter Crumb Topping</i>	
Stuffed Lemon Sole	37.95
<i>Crabmeat and Shrimp Stuffing finished with a Creamy Newburg Sauce</i>	
Grilled Atlantic Salmon	41.95
<i>Served with a Fresh Dill and Lemon Sauce</i>	
Jumbo Stuffed Shrimp	42.95
<i>Fresh Seafood Stuffing laced with a Sherry Lobster Cream Sauce</i>	

Beef

Beef Bourgonionne	37.95
<i>Sautéed Sirloin Tips with Mushroom in a Burgundy Wine Sauce</i>	
Roast Sirloin of Beef	38.95
<i>Seasoned with Black Peppercorn, Garlic and Herbs laced with Bordelaise Sauce</i>	
Grilled New York Sirloin	42.95
<i>Served with a Spicy Maitre D' Butter</i>	
Roasted Prime Rib of Beef	42.95
<i>Slow Roasted with Au Jus</i>	
Grilled Filet Mignon	46.95
<i>Grilled and served with a Merlot Demi Glaze</i>	
Combo - Petite Filet Mignon and Baked Stuffed Shrimp	45.95
<i>Perfect Companions</i>	

Vegetarian

Penne Primavera	34.95
<i>Fresh Vegetables Sautéed with Olive Oil, Garlic and Herbs served with Penne Pesto</i>	
Grilled Vegetarian	34.95
<i>Grilled Mixed Vegetables over a seasoned Mushroom Wild Rice and Beans</i>	

All Entrée choices include choice of: First Course, Salad, Potato and Vegetable with Rolls & Butter, Coffee & Decaf and Tea served with Your Wedding Cake and Vanilla Ice Cream

Additional \$2 per plate for split menu

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Highfields

Wedding Package Menu continued

First Course

Cheese & Crackers, Fresh Sliced Fruit
and Crisp Crudité Platter
Fresh Fruit Medley
Rotini Pasta with Alfredo Sauce
Penne Pasta Marinara
Minestrone Soup
Chicken Noodle Soup
Italian Wedding Soup
New England Clam Chowder add 1.25 pp
Lobster Bisque add 1.95 pp
Jumbo Shrimp Cocktail add 4.95 pp

Vegetable

Grilled Vegetable Medley
Honey and Ginger Glazed Carrots
Fresh Green Beans Almondine
Maple Butternut Squash
Steamed Broccoli with Lemon Butter

Salad

Highfield's Green Salad
Crisp Caesar Salad
Fresh Mozzarella & Tomato Salad
with Basil Leaf add 1.25 pp
Antipasto Salad add 2.95 pp

Potato

Garlic & Herb Roasted Red Potato
Baked Potato with Sour Cream
Mushroom Wild Rice
Creamy Mashed Potatoes
Rice Pilaf
Au Gratin Potato add 1.25 pp
Baked Stuffed Potato add 1.95 pp

Desserts

Your Wedding Cake served with Vanilla Ice Cream
Apple Crisp add 2.25 pp
Homemade Grapenut Pudding and Whipped Cream add 2.50 pp
Chocolate Mousse Cake add 3.75 pp
Cheesecake with Strawberries add 3.50 pp
Lemon Berry Cake with Raspberry Sauce add 3.75 pp

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Highfield's Wedding Buffet

Entrée Selections ... \$41.95

Choice of three entrees

First Course

Cheese and Crackers, Crisp Crudité and Hummus Platter

Entrees

*Stuffed Chicken Breast
Sautéed Chicken Picatta
Chicken, Broccoli & Penne Alfredo
Chicken Marsala
Beef or Chicken Stir Fry with Rice
Beef Bourgonone with Egg Noodles*

*Vegetable Stir Fry with Rice & Beans
Sliced Roast Beef with Burgundy Sauce
Roast Pork Tenderloin
Seafood Stuffed Sole with Newburg Sauce
Baked Haddock Au Gratin
Grilled Atlantic Salmon with Lemon Dill Sauce*

Carving Options

*Roasted Turkey Breast ... add 1.95 pp
Pork Steamship Round ...add 2.25 pp
Steamship Round of Beef ...add 3.50 pp
Slow Roasted Prime Rib ...add 3.95 pp
Roast Sirloin of Beef ...add 4.25 pp*

*Includes First Course, Choice of Three Entrees, Salad, Vegetable, Potato, Rolls & Butter
(Coffee, Decaf and Tea served with Dessert)*

Salads

(select one)

*Highfield's Greens
Crisp Caesar Salad
Fresh Buffalo Mozzarella & Tomato
Antipasto Salad ...add 2.95 pp
Hilltop Greens... add 2.95 pp
(craisins, mandarin oranges, walnuts, tomato,
cucumber and red onion)*

Potato

(select one)

*Baked Potato
Garlic Mashed Potato
Herb Roasted Red Potato
Au Gratin Potatoes ... add 1.25 pp
Steamed Wild Rice
Rice Pilaf*

Vegetables

(select one)

*Grilled Vegetable Medley
Honey Glazed Carrots with Walnuts
Steamed Broccoli Spears w/ Lemon Butter
Butternut Squash
Green Beans Almondine*

Dessert

(select one)

*Your Wedding Cake with Ice Cream
Apple Crisp ...add 2.25 pp
Grapenut Pudding ...add 2.50 pp
Cheesecake with Strawberries ...add 3.50 pp
Lemon Berry Cake w/Raspberry Sauce ...add 3.75 pp
Chocolate Mousse Cake ...add 3.75 pp*

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Highfield's Wedding Buffet Package

(All inclusive \$37.95 per person)

Cheese & Crackers, Crisp Crudité and Hummus Platter

Chicken Marsala

Grilled Salmon with Fresh Dill and Lemon Sauce

Char Broiled Sirloin Tips w/Sautéed Onions & Peppers

Highfield's Green Tossed or Caesar Salad

*Roasted Red Bliss Potatoes, Garlic Mashed Potatoes
or Rice Pilaf*

Green Beans Almondine or Vegetable Medley

Rolls & Butter

Regular and Decaf Coffee, Tea

Carving of Your Wedding Cake with Vanilla Ice Cream

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