

HIGHFIELDS GOLF & COUNTRY CLUB

Social Events

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 boasts 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,
Tracy J Hill
Director of Sales & Catering - thill@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

HIGHFIELDS GOLF & COUNTRY CLUB

Social Events

STATIONARY HORS D'OEUVRES Minimum 50

PRICED PER PERSON

Fresh Sliced Fruit Display	\$4
Crisp Vegetable Crudit� 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
Tomato Basil Bruschetta with assorted Toppings and 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
Coconut Shrimp	Vegetable Spring Rolls
Scallops & Bacon	Pesto Chicken Skewers
Mini Caprese Skewers	Mini Chicken Quesadillas
Teriyaki Beef or Chicken Skewers	Mini Filo Cup with Feta & Tomato
Stuffed Mushrooms with Bleu Cheese & Bacon	Mini Crab Cakes

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Social Events

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 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

Surf N' Turf

Petite Filet Mignon & Baked Stuffed Shrimp
\$49

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 Maple
Cream Sauce, Walnuts and Spinach
\$30

Vegetable Stir Fry

With A Sesame Ginger Sauce Over Rice
\$30

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FIRST COURSE ADD-ONS

Fresh Fruit Medley	\$3
Three Jumbo Shrimp Cocktail	\$6

SALAD

Highfields Green Salad

Caesar Salad

Baby Wedge Salad **\$4**

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

Wild Berry Salad **\$5**

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

VEGETABLE

Maple Butternut Squash

Highfields Vegetable Medley

Grilled Asparagus with Garlic Butter

Honey Tarragon Butter Carrots

Green Beans with 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	\$5
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Chocolate Mousse Cake	\$5
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Apple Crisp with Ice Cream	\$6
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Cheesecake with Strawberries	\$6
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\$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
Highfields Encrusted Chicken
Highfields Stuffed Chicken
Apple Cranberry Stuffed Chicken
New England Baked Haddock
New England Baked Stuffed Haddock
Seared Salmon with Mango Bruschetta

Butternut Squash Ravioli
Char Broiled Sirloin Tips
Vegetable Stir Fry
Roasted Sirloin \$6
Herb Roasted Tenderloin \$9
Roasted Prime Rib of Beef \$10
Braised Short Rib \$8

CHOOSE 1 SALAD

Highfields Green Salad

Caesar Salad

Baby Wedge Salad \$4

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

Wild Berry Salad \$5

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
Garlic & Herb Roasted Red Potatoes

Candied Sweet Potatoes
Grilled Asparagus with Garlic Butter
Green Beans, Garlic & Red Peppers

Rolls & Butter

Regular & Decaf Coffee & Tea

DESSERTS

House-Made Cookie Platter	\$5
Chocolate Mousse Cake	\$5
Apple Crisp with Ice Cream	\$6
Cheesecake with Strawberries	\$6

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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

STATIONS 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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LATE NIGHT STATIONS Minimum 50

PRICING PER PERSON

Cannoli Station

House made Cannoli's
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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BREAKFAST BUFFET

PRICING PER PERSON

\$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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A LA CARTE BRUNCH BUFFET

PRICING PER PERSON

Juices (Orange, Cranberry, Grapefruit)	\$3
Mimosa (1 Gallon)	\$65
Bloody Mary Station (1 Gallon)	\$75
Sangria (1 Gallon)	\$75
Home Fries	\$4
Baked Quiche	\$5
Scrambled Eggs	\$5
Sausage Links	\$4
Bacon	\$5
Ham	\$5
Assorted Pastries	\$4
(mini muffins, breakfast breads & Danish)	
Yogurt	\$4
Texas French Toast	\$5
Pancakes	\$5
Vegetable & Cheddar Omelet	\$7
Stuffed Sole	\$9
Baked Salmon	\$9
Baked Haddock	\$9
Swordfish	\$9
Highfields Stuffed Chicken	\$8
Lemon Basil Chicken	\$8
Highfields Greens Salad	\$4
Caesar Salad	\$5
Greek Goddess	\$5