STATIONARY HORS D'OEUVRES

PRICED PER PERSON

Fresh Sliced Fruit Display \$3 Crisp Vegetable Crudité Display \$3 Mediterranean Display \$5

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

Bread

Southwestern Display \$5

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 \$5

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

\$175 PER 50 PIECES

Spanakopita Crab Rangoon

Coconut ShrimpVegetable Spring RollsScallops & BaconPesto Chicken SkewersMini Caprese SkewersMini Chicken Quesadillas

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

Stuffed Mushrooms with Bleu Cheese & Bacon

\$225 PER 50 PIECES

Tokyo Shrimp Mini Crab Cakes Herbed Arancini Lobster BLT Spoon

Ahi Tuna Wontons Chicken Parmesan Meatballs
Candied Pork Belly Braised Short Rib Profiteroles

Smoked Salmon Canapes with Lemon Dill Aioli

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PLATED ENTRÉE SELECTIONS____

PRICING PER PERSON

Highfields Stuffed Chicken

House-Made Stuffing & A Creamy Poulette Sauce \$25

Chicken Marsala

Sautéed Chicken Breast with A Wild Mushroom Marsala Demi-Glace & Crispy Prosciutto \$25

Apple Cranberry Stuffed Chicken

Sautéed Chicken Breast Topped with Spiced Apples & Cranberries with A Cranberry Stilton Cream Sauce \$25

Chicken Florentine

Stuffed with Baby Spinach, Sautéed Onion & Cremini Mushrooms, Finished with A Roasted Garlic Parmesan Crème Sauce \$26

Highfields Encrusted Chicken

Herb Encrusted Chicken Breast Topped with A Creamy Parmesan Sauce \$25

Chicken Saltimbocca

Chicken Breast Stuffed with Prosciutto & Swiss Cheese Finished with A Sage Parmesan Crème Sauce \$26

New England Baked Haddock

Topped with Seasoned Lemon & Butter Crumb Topping \$26

Seared Atlantic Salmon

Topped with Mango Bruschetta \$29

Apricot Glazed Pork Loin

Slow Roasted Pork Loin topped with a Apricot Glaze \$27

Roasted Sirloin

Roasted Garlic & Fresh Herb Crusted Sirloin Finished with A Rich Demi-Glace \$29

Herb Roasted Tenderloin

Slow Roasted Tenderloin with a Demi Glaze with s Horse

Radish Cream Sauce

\$32

Vegetable Stir Fry

With A Sesame Ginger Sauce Over Rice \$26

Butternut Squash Ravioli

Fresh Pasta Filled with Creamy Butternut Squash, Topped with Sage Brown Butter, Toasted Walnuts & Pomegranate Seeds \$26

Roasted Vegetable Risotto

Roasted Vegetables Over Creamy Herb Risotto \$26

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FIRST COURSE ADD-ONS

Fresh Fruit Medley	\$2	Italian Wedding Soup	\$2
Minestrone Soup	\$2	Portabella Madeira Soup	\$2
New Clam Chowder	\$3	Three Jumbo Shrimp Cocktail	\$5

SALAD

Highfields Green Salad

Caesar Salad

Apple Cheddar Salad \$1

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

Baby Wedge Salad \$1

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

Wild Berry Salad \$1

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

Niblet Corn

POTATO

Rice Pilaf

Au Gratin Potatoes

Garlic Mashed Potatoes

Candied Sweet Potatoes

Baked Potato with Sour Cream

Roasted Candied Sweet Potatoes

Garlic & Herb Roasted Red Potatoes

DESSERTS

House-Made Cookie Platter	\$3
Chocolate Mousse Cake	\$3
Apple Crisp with Ice Cream	\$3
Cheesecake with Strawberries	\$4

Regular, Decaf Coffee & Tea House-Made Cookie Tray

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BUFFET PACKAGE

PRICING PER PERSON

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

CHOOSE 2 ENTRÉES \$30 CHOOSE 3 ENTRÉES \$35

Chicken Marsala Seared Salmon with Mango Bruschetta

Highfields Encrusted Chicken

New England Baked Haddock

Highfields Stuffed Chicken

Apricot Glazed Pork Loin

Apple Cranberry Chicken
Chicken Florentine
Vegetable Stir Fry

Grilled Turkey Tips
Grilled Sirloin Tips
Roasted Sirloin
\$4

Roasted Vegetable Risotto Herb Roasted Tenderloin \$8

Butternut Squash Ravioli

CHOOSE 1 SALAD _____

Highfields Green Salad

Caesar Salad

Apple Cheddar Salad \$1

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

Baby Wedge Salad \$1

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

Wild Berry Salad \$2

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

CHOOSE 2 SIDES

Rice Pilaf Candied Sweet Potatoes

Au Gratin Potatoes Highfields Vegetable Medley

Garlic Mashed Potatoes Broccolini with Garlic Butter

Honey Tarragon Butter Carrots Green Beans, Garlic & Red Peppers

Garlic & Herb Roasted Red Potatoes Niblet Corn

Rolls & Butter

House-Made Cookie Platter Regular & Decaf Coffee & Tea

DESSERTS

Chocolate Mousse Cake \$3 Apple Crisp with Ice Cream \$3 Cheesecake with Strawberries \$4

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GRILLING PACKAGE ______ \$30 PER PERSON

ENTRÉE INCLUDES

BBQ Bone in Chicken Sirloin Steak Tips with Sautéed Mushrooms Grilled Italian Sausage with Pepper & Onions

CHOOSE 1 SALAD

Highfields Green Salad

Caesar Salad

Apple Cheddar Salad \$1

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

Baby Wedge Salad \$1

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

Wild Berry Salad \$2

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

CHOOSE 2 SIDES

Rice Pilaf

Au Gratin Potatoes

Garlic Mashed Potatoes

Highfields Vegetable Medley

Broccolini With Garlic Butter

Green Beans, Garlic & Red Peppers

Garlic & Herb Roasted Red Potatoes

Niblet Corn

Rolls & Butter House-Made Cookie Platter Regular & Decaf Coffee & Tea

DESSERTS

Chocolate Mousse Cake	\$3
Apple Crisp with Ice Cream	\$3
Cheesecake with Strawberries	\$4

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ITALIAN BUFFET			
\$28			
Garlic Bread			
Sausage			
Meatballs			
Chicken Parmesan			
Pasta with Sauce			
Highfields Green Salad			
BACKYARD BBQ			
\$33			
House Smoked Brisket		Grilled Vegetables	
BBQ Pulled Pork		Maple Bacon Baked Beans	
BBQ Chicken		Fresh Corn Bread	
CHOOSE 2 SALADS			
Cole Slaw		Highfields Greens Salad	
Pasta Salad		Add Ribs \$4	
Potato Salad			
MEXICAN TACO BAR			
\$35			
Marinated Flank Steak			
Southwest Grilled Chicken			
Authentic Barbacoa			
Cilantro Lime Rice			
3 Different Shredded Cheeses			
Hard & Soft Tacos 3 Salsa, Guacamole, Sour Cream			
Sautéed Peppers, Onion & Lettuce			
ACCOPTED WD ADC & CANDWICH	EC		
ASSORTED WRAPS & SANDWICHT \$25	LO		
Roast Beef	Glazed Ham	Chicken Sa	nlad
Turkey Breast	Tuna Salad	2	
CHOOSE 2 SIDES			
Caesar Salad		Minestrone Soup	
Tomato Bisque		Fresh Fruit Medley	
Highfields Green Salad		Marinated Rotini Pasta Salad	
Macaroni Salad		Red Bliss Potato Salad	ФО
Beef & Vegetable Rice Chicken Noodle		Tomato & Mozzarella Salad Anti-Pasto Salad	\$2 \$3
Cinckell Module		Anti-i asto Salau	Ψ
Regular, Decaf Coffee & Tea			
House-Made Cookie Platter			

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ENHANCEMENTS

TEE-OFF SPECIAL _____

\$15

Scrambled Eggs

Bacon & Sausage Links

Red Bliss Home Fries

Sweet Breads & Pastries

Fresh Fruit Medley

Orange Juice

Regular, Decaf Coffee & Tea

CONTINENTAL BREAKFAST _____

\$9

Sweet Breads & Pastries

Toasted Buttered Bagels with Whipped Cream Cheese

Fresh Fruit Medley

Orange Juice

Regular, Decaf Coffee & Tea

BOXED LUNCHES _____

\$13

Choice of Sandwiches

Roast Beef, Turkey Breast & Ham with Lettuce & Tomato

Potato Chips

Fresh Fruit or Trail Mix

House-Made Cookies

Bottled Water

OUTDOOR GRILL PACKAGE _____

\$17

GRILL SET UP OUTSIDE AS GOLFERS COME BY THEY GET TO CHOOSE FROM THE BELOW OPTIONS

Burger/ Cheeseburger

1/4lb Hot Dog

Italian Sausage Sub with Peppers & Onions

Chips

House Made Cookie

Bottled Water

GRILL PACKAGE ADDITIONS

Boneless Pork Riblet Sandwich w/BBQ Sauce \$5

Pulled Pork Sandwich \$6

Pulled Chicken Sandwich \$6

BBQ Chicken Sandwich \$5

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