



Wedding Menu

Sit Down Menu

**For your wedding reception,
The Club at the Highlands offers:**

Five hour private reception

Cocktails and hors d'oeuvres for one hour on our breathtaking patio Open bar
for three hours following dinner service

Wedding cake service

Your wedding package includes:

Custom Décor
White Tablecloths (other options available)
Hors d'oeuvres
Champagne Toast
Appetizer
Salad
Entrée
Potato and Vegetable

Package discounts available for Friday and Sunday Weddings

Passed Hors d'oeuvres

Included

Brushetta

Tomato, basil & parmesan
on toast points

Beer Battered Beets

With dipping sauce

Pizza Bites

Assortment of house made
pizza squares

Additional Options

Priced per person

Roast Beef Sliders

With Swiss cheese & horsey
sauce on house made rolls

\$3.50

Arancini

With dipping sauce

\$3.50

Smoked Salmon

With a crème fresh dill
sauce on cucumber rounds

\$4.50

Cocktail Franks

Wrapped in puff pastry with
honey Dijon dipping sauce

\$3.50

Fresh Mozzarella

Breaded and fried with
Marinara sauce

\$4.50

Chicken Satay

With a sesame seed Thai
Sauce or peanut dipping
sauce

\$3.50

Mini Meatballs

With dipping sauce

\$3.50

Stuffed Mushrooms

With a sausage stuffing

\$3.50

Stromboli Bites

Assortment of house made
rolls with marinara sauce

\$4.50

Bacon Wrapped Scallops

With a Southwestern glaze

\$5.50

Shrimp Cocktail

With an orange marmalade
cocktail dipping sauce

\$5.50



Displayed Hors d'oeuvres

Please choose one

Domestic and Imported Cheese And Fruit

A selection of fresh fruits and vegetables served with dips and an assortment of gourmet crackers

Antipasto

Ham, salami, capicola, pepperoni, roasted red peppers, pepperoncini, provolone cheese and an assortment of gourmet crackers



Appetizers

Penne

With a marinara
Sauce

Please choose one

Grilled Vegetables

Seasonal vegetables
marinated, grilled & topped
with a balsamic drizzle



Salads

Included

The Club House Salad

Mixed greens with
tomatoes, onions, radish,
cucumber with our house
dressing

Optional

Spinach Salad

With bacon, egg, and
onions with a lemon
paprika honey aioli

\$4.50

Optional

Caesar Salad

Romaine lettuce with
anchovies, croutons,
parmesan cheese and
Caesar dressing

\$3.50

Intermexxo

Please choose one

Palate cleansing lemon or raspberry ice

Entrées

Chicken Sinatra

Breast of chicken layered with eggplant and mozzarella cheese served with a Tuscan tomato sauce

\$62

Chicken Francese

Breast of chicken with an egg wash sautéed with white wine, lemon, butter and garlic

\$62

Roasted Choice Cut Prime Rib of Beef

14oz cut served with au jus

\$69

Chicken Marsala

Breast of chicken sautéed in a rich marsala wine sauce with mushrooms

\$62

Veal Piccata

Thinly sliced veal in an egg wash sautéed with lemon, butter and capers

\$69

Stuffed Shrimp

Topped with crab meat imperial and wrapped with bacon

\$69

Sole Florentine

Dover Sole, with a spinach stuffing

\$68

Vegetable Lasagna

Vegetables layered with pasta, ricotta and mozzarella cheese in an Alfredo sauce

\$61

Filet Mignon

Twin tenderloin of beef broiled

\$75

Minimum of Guest 100

Prices Subject to Change **Without** notice

Price does NOT Include Tax and 20% Service Charge

Must have the total number of guests and Choice of entrées two weeks prior to event

Open Standard Bar

More options available

Absolute
Amaretto
Apricot Brandy
Clan Macgregor
Banker Gin
Banker Vodka
Banker Whiskey
Castillo Rum
Malibu Rum
Captain Morgan

Carolans Cream
Tortilla Tequila
Jack Daniels
Jim Beam
Kailua
Peach Schnapps
Seagram 7
Southern Comfort
Triple Sec
Dry and Sweet Vermouth

Wines

Pinto Grigio
Chardonnay
White Zinfandel
Cabernet Sauvignon

Draft Beer

Select two
More options available

Bud Lite
Budweiser
Coors Light
Miller Lite
Yuengling Lager