



# *Wedding Menu*

## *Buffet 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  
Salad  
Entrée  
Potato and Vegetable

*Package discounts available for Friday and Sunday Weddings*

# *Passed Hors d'oeuvres*

## **Included**

### **Bruschetta**

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*

## **Included**

Domestic and Imported Cheese And Fruit  
A selection of fresh fruits and vegetables  
served with dips and an assortment of  
gourmet crackers

## **Optional**

### **Antipasto**

Lonza, salami, capicola, pepperoni,  
roasted red peppers, pepperoncini,  
provolone cheese and an assortment of  
gourmet crackers  
\$5.50

## *Salads*

**All salads are plated and served**

### **Optional**

#### **Spinach Salad**

With bacon, egg, and  
onions with a lemon  
paprika honey aioli  
\$4.50

#### **The Club House Salad**

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

### **Optional**

#### **Caesar Salad**

Romaine lettuce with  
anchovies, croutons,  
parmesan cheese and  
Caesar dressing  
\$3.50

## **Included**



## *Intermexxo*

**Please choose one**

**Palate cleansing lemon or raspberry ice**

# *Entrées*

Choose two

## **Poultry Selection**

### **Francese**

Breast of Chicken lightly egg washed and sautéed in a Lemon Butter Sauce

### **Marsala**

Breast of Chicken sautéed in a rich Marsala wine sauce with Mushrooms

### **Piccata**

Breast of Chicken in a Lemon and Capper Sauce

### **Scampi**

Breast of Chicken with a Scampi Sauce

### **Sinatra**

Breast of Chicken layered with Eggplant and Mozzarella Cheese

## **Pork, Beef and Beyond Selection**

### **Sliced Pork Tenderloin**

Stone Ground Mustard Crusted Oven Roasted with Au jus

### **Sausage and Peppers**

Sweet or Hot sausage sautéed with Green and Red Bell Peppers and topped with marinara Sauce

### **Top Round of Beef**

Oven Roasted, thinly sliced and served with Au jus

Minimum of Guest 100

Two Entrée Choice \$65.00 per person

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 seven days prior to event

## Choice of Three Entrées

### Vegetarian Selection

#### **Eggplant Parmesan**

With Mozzarella Cheese and Marinara  
Sauce

Add \$3.00 per Person

#### **Vegetable Lasagna**

Seasonal Vegetables Marinara Sauce and  
Mozzarella Cheese Layered between pasta

Add \$3.00 per Person

#### **Grilled Vegetables**

With a balsamic drizzle

Add \$2.50 per Person

### Seafood Selection

#### **Salmon**

Oven Roasted and served with a  
Dill Cream Sauce

Add \$5.00 per Person

#### **Stuffed Flounder**

Oven Roasted with Crab Meat  
Imperial

Add \$8.00 per Person

#### **Grilled Mahi Mahi**

With a Mango Citrus Salsa

Add \$7.00 per Person

#### **Baked Cod or Haddock**

With a Lemon Butter sauce

Add \$4.00 per Person

### Pasta Selection

#### **Penne or Rigatoni**

With Marinara Sauce

Add \$2.00 Per Person

#### **Alfredo Sauce**

Add \$3.00 Per Person

#### **Vodka Sauce**

Add \$3.75

# *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

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## *Wines*

Pinot Grigio  
Chardonnay  
White Zinfandel  
Cabernet Sauvignon

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## *Draft Beer*

**Select two**  
**More options available**

Bud Lite  
Budweiser  
Coors Light  
Miller Lite  
Yuengling Lager