

Highlander Wedding Package

BUTLER PASSED HORS D'OEUVRES

PLEASE SELECT EIGHT

Charred Beef Tenderloin with
Horseradish Cream on a Crostini

Smoked Salmon Fillo Filled with Dill
Lime Cream Cheese

Brie with Raspberry and Toasted
Almond

Seared Ahi Tuna with Wasabi
Mayonnaise and Pickled Ginger

Bruschetta with Fresh Mozzarella

Goat Cheese & Roasted Tomato
on Parmesan Crouton

Fried Veggie Potstickers with
Teriyaki Sauce

Mini Crab Cakes with
Chipotle Sauce

Coconut Shrimp with Sweet
Thai Chili Sauce

Chicken and Cheese Quesadillas

Spanakopita

Scallops Wrapped with Bacon

Beer-Battered Chicken with
Sweet Thai Chili Sauce

Skewered Hawaiian-Glazed
Chicken and Pineapple

Vegetable Spring Roll

Franks in Puffed Pastry with
Dijon Mustard

Brie with Orange Preserves
and Glazed Walnuts

Grilled Vegetable Crostini,
Balsamic Glaze

Chilled Shrimp in Fillo Cup with
Cucumber and Cocktail Sauce

Spinach and Artichoke Wontons

FRUIT & CHEESE DISPLAY

Selection of Imported & Domestic Cheeses • Fresh Seasonal Fruits •
Assorted Crackers • Flatbreads • Crostini



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PLATED DINNER

SALADS (SELECT ONE)

Mixed Green Salad · Array of Fresh Vegetables · Royce Brook Dressing

Tuscan Salad · Baby Greens · Fresh Pear · Gorgonzola
· Chopped Walnuts · Balsamic Dressing

Tri-Color Salad · Arugula · Endive · Radicchio · Oven-Roasted Tomatoes
· Goat Cheese · Toasted Focaccia Crisp · Balsamic Vinaigrette

Fresh Baby Spinach Salad · Brie · Chopped Walnuts · Raspberry Vinaigrette

ENTREES (SELECT TWO)

Tenderloin of Beef, Carved or Petite Filet, Frizzled Onions and Mushroom Demi-Glace
· Stuffed Breast of Chicken, Imported Brie, Dried Cranberries, Roasted Shallots, Herb
Pan Gravy · Egg-Battered Breast of Chicken, Chardonnay Wine, Artichoke Hearts,
Fresh Lemon · Pan Seared Breast of Chicken, Marsala Demi-Glace, Roasted Shallots,
Mushroom Medley · Herb Crusted, Roast Pork Loin, Sweet & Spicy Plum Sauce · Tilapia
Imperial, Backfin Crab, Button Mushrooms, Lobster Cream Sauce · Sole Piccata, Lemon
Beurre Blanc with Chardonnay and Capers · Baked Fillet of Norwegian Salmon, Dill-Cream
Sauce · Flounder Florentine, Fresh Spinach, Mozzarella Cheese, Lemon Herb Sauce



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ALL ENTREES SERVED WITH FRESH SEASONAL VEGETABLES AND CHOICE OF STARCH (SELECT ONE)

Twice-Baked Stuffed Potatoes · Oven-Roasted Red Bliss Potatoes
· Saffron Rice Pilaf · Garlic Whipped Potatoes

FRESH ROLLS & BUTTER

DESSERT

Custom-Designed Wedding Cake
Family Style Display of Butter Cookies

BEVERAGES

Five Hours of Premium Open Bar
Coffee & Tea Service

\$95 PER PERSON

*All Prices are Subject to 20%
Service Charge and 6.625% Sales Tax*



Also Included

CHAMPAGNE TOAST

CHAIR COVERS

Chair Covers with Choice of Sash Color

LINEN

White Floor-length Underlays · Choice of Tablecloth Top Color and Napkin Color

CANDLES

Ivory Votive Candles for Cocktail Hour and Reception Tables

PERSONALIZED MENUS

Printed Menus at Each Guest's Place Setting

COMPLIMENTARY GOLF

Minimum Guarantee of up to 149 Guests - Complimentary Foursome · Minimum Guarantee of 150-199 Guests - Complimentary Golf For 6 Players · Minimum Guarantee of 200+ Guests - Complimentary Golf For 8 Players

PHOTO OPPORTUNITIES

Golf Course and Golf Carts are Available for Unique and Memorable Photos

CHILDREN'S MEALS

Children 5 and Under are Complimentary

VENDOR MEALS

Available at \$30 per Vendor

PAYMENT

\$500 Non-refundable Deposit is Required with the Signed Contract to Confirm Date

3 Months Prior to Event Date - 25% of Estimated Total Due

Final Guest Count Due 7 Days Prior to the Event

Final Payment Due 3 Days Prior to the Event - Cash, Credit Card, or Check