

**Highland Meadows Golf Course L.L.C.
2008 Food & Beverage Event Menu**

Continental Breakfast

Continental 1- Assorted Danish, muffins, coffee station.
\$4.75 per person

Continental 2- Cinnamon rolls, assorted muffins, fresh fruit platter, coffee station and assorted juices.
\$6.00 per person.

Continental 3- Assorted Danish, Cinnamon rolls, fresh fruit platter, breakfast burritos, coffee and juice station.
\$8.00 per person

Light Fare options

Package 1 Sweet and Sour meatballs, assorted deli platter, fresh baked rolls, potato chips, fresh baked rolls, condiment platter and cheese platter. \$10.00 person
person

Package 2 Buffalo Chicken wings, steak quesdilla, caesar salad, raw vegetable platter seasonal vegetable ranch and blue cheese for dipping \$12.00 per person

Package 3 Asian chicken skewers and sesame beef satays with asian peanut sauce and a sesame ginger sauce, spinach & Artichoke dip, raw vegetable platter seasonal vegetable ranch and blue cheese for dipping. Also chips and salsa, and a herbed pasta salad. \$15.00
per person

Package 4 Assorted meat tray, condiment tray, cheese tray, Smoked salmon display, Boursin stuffed mushrooms, miniature beef wellington, spankoti, raw vegetable platter seasonal vegetable ranch and blue cheese for dipping, fruit salad and a Bay shrimp salad. \$17.00 per person

Hor d'oeuvre Selection

The following selections are presented in chafing dishes they may be passed for an additional \$15.

Specialty Platters

Crudités \$ 2.95 per person

Cheese Platter \$ 3.50 per person

Fresh Fruit Platter \$ 3.95 per person

Antipasto Platter \$ 6.95 per person

Smoked Salmon Platter \$ 7.95 per person

Iced Seafood Table \$18.95 per person

Shrimp Cocktail \$1.50 per piece

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	<i>50 pieces</i>	<i>125 pieces</i>
Stuffed Mushrooms	\$ 55.00	\$110.00
Mozzarella Sticks	\$ 55.00	\$120.00
Bruschetta	\$ 50.00	\$100.00
Quiche	\$ 55.00	\$110.00
Spanakopita	\$ 55.00	\$110.00
Crostini with Mozzarella & Red Pepper	\$ 55.00	\$110.00
Stuffed Mushrooms with Crabmeat	\$ 65.00	\$130.00
Caribbean Chicken Skewer	\$ 60.00	\$120.00
Crab cakes	\$ 70.00	\$140.00
Scallops & Bacon	\$ 70.00	\$140.00
Beef Wellington	\$ 70.00	\$140.00
Coconut Shrimp	\$ 80.00	\$160.00
Lobster Cobbler	\$ 80.00	\$160.00
Spring Rolls	\$ 55.00	\$110.00
Chicken Quesadilla	\$ 60.00	\$120.00

Swedish Meatballs	\$2.00 per person
Mussels in Garlic Butter	\$2.50 per person
spinach and artichoke dip	\$3.00 per person

Golf Tournament Packages

Deli on the green- Assorted Breads, Assorted Cheese platter& Condiment platter, Assorted Meat Tray; Fresh sliced Ham, Turkey, and roast Beef, Pasta Salads, and tossed salad cookies and brownies, Coffee, Decaf, Hot Tea, Iced Tea & Soda. **Buffet #1 is also available in a boxed lunch** \$16.00 per person

Hotdogs , Hamburgers , Bratwurst, and Grilled Chicken- Choice of two from above, Macaroni salad, baked beans, potato salad, fresh rolls, condiment platter, cookie and brownie platter, potato chips, and iced tea and lemonade. \$17.00 per person

The front range BBQ Pulled Pork, Roast beef in ajus, condiment platter, cheese platter, fresh baked rolls, baked beans, coleslaw, potato salad, with a choice of cobbler: cherry or peach \$18.00 per person

Tavern BBQ - St. Louis pork ribs, bbq chicken legs thighs and breast, baked beans and coleslaw and cornbread with a choice of cobbler: cherry or peach. \$20.00 per person

Italian Luncheon-Marsala roasted chicken and Sausage onion and peppers, rolls, baked ziti, condiment platter, anti-pasto salad, fruit salad, roasted potatoes and tirmisu. \$20.00 per person

Highland meadows BBQ- Grilled Salmon, Chicken Picatta, and sirloin Steak with roasted potato, seasonal vegetable, and chocolate molten cake with vanilla bean ice cream \$23.00 per person

All taxes and gratuity are included in Golf Tournament packages only. Price subject to change.

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Beverage Selections

(For tournaments or gatherings 25 guest or larger)

Ala cart beverages

Coffee: regular and decaf-\$1.00 per person

Lemonade and iced tea-\$1.50 per person

Juices: apple, cranberry, grapefruit, and orange-\$2.25 per person

Soda Fountain: Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper, and Mountain Dew -\$2.00 per person

Tavern On the Green Open bars

Domestic kegs ½ barrel \$225.00

Import or micro ¼ barrel \$195.00

Wells bar include rum, vodka, gin, scotch, whiskey, and Bourbon

1 hour of wells bar \$9.00 per person

Customize your own Buffet

All buffets include: Cheese and cracker display, vegetable platter, tossed salad with field greens, tomatoes, julienne red onion and bell peppers, garlic croutons, ranch and italian dressings, traditional Caesar salad, fresh baked rolls whipped butter, a choice of one starch, one vegetable, and one protein.

Starting at \$18.95 per person

Choice of two Vegetable	add an additional	\$2.50 per person
Choice of two starch	add an additional	\$3.00 per person
Choice of two proteins	add an additional	\$4.50 per person

Vegetable options: *Green beans almondine, maple glazed baby carrots, summer blend, fall blend, spinach, teriyaki glazed veg., haricot vert, butter nut squash, asparagus, broccoli rapini, aspiration (cross between asparagus and broccoli), escarole, Bok Choy, roasted eggplant, Romanesco, ratatouille, or parsnips.*

Starch options: *Cheddar, garlic, herb, horseradish mashed potatoes, duchess potato, twice baked, baked potato, roasted red potato, polenta, lyonnaise potato, scalloped potato, sweet potato, pasta, couscous, rice; basmati, wild, risotto, and pilaf.*

Beef Protein options: *Steak: Rib eyes, prime rib, New York strip, filet tenderloin, braised short ribs, sirloin, tri tips, flank steak, tenderloin tips and roasted top round*

Sauces and Seasons: Demi Glace, A jus, Horseradish, Fruit Chutney, Mint gastric, Blackened, Au poivre, and Diane.

Poultry options: *Chicken prepared in sauces dishes: Chicken French, Chicken Parmesan, Chicken Piccata, Chicken Marsala, Chicken Alcachofa, Chicken Fra diavolo, and Chicken Oscar. (Dishes are ca be substituted with veal or pork for an additional charge)*

Stuffed Poultry: *Spinach, sundried tomato, feta cheese stuffed airline chicken breast. Apple, bacon, and toasted almond stuffed chicken roulade. Portabello, roasted red pepper and boursin cheese stuffed Chicken breast. (Dishes can be substituted with veal or pork for an additional charge)*

Rack of lamb, Quail, duck, Mahi Mahi, Cod, Salmon, Lobster, king crab, snow crab, lams, mussels, oysters, slipper tail, shrimp or prawns are also available upon request.

