

# HIGHLAND

*Signature Events*



**FOOD SERVICE PROVIDED BY ALTLAND  
HOUSE HOSPITALITY GROUP**  
A TRADITION OF EXCELLENCE SINCE 1950

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# SERVED BREAKFAST

Pricing is based upon a One Hour Service Time | 25 Guest Minimum

All Meals include a Station of Citrus Infused Water, Regular & Decaf Coffee with Creamer, Tea Box Selections & Orange Juice

## ALL AMERICAN

Scrambled Eggs, Bacon, Potato & Cheddar Casserole,  
Biscuit, Preserves,  
Fresh Cut Fruit & Berries  
\$16

## SIMPLE START

Scrambled Eggs, Home Fries,  
Fresh Cut Fruit & Berries,  
Biscuit, Preserves  
\$14

## BREAKFAST BURRITOS

served with Fire Roasted Salsa, Home Fries, Fresh Cut Fruit \$15

COUNTRY SAUSAGE | Scrambled Egg, Country Sausage, Roasted Sweet Peppers, Monterey Jack, Grilled Flour Tortilla

SPINACH & FONTINA | Egg White, Asparagus, Spinach, Mushrooms, Fontina, Grilled Herb Tortilla

CHORIZO | Scrambled Egg, Chorizo, Red Bell Pepper, Tomato, Monterey Jack, Grilled Flour Tortilla

## STRATA-OR-QUICHE

served with Home Fries, Fresh Cut Fruit & Berries \$17

NAPA | Asparagus, Prosciutto, Goat Cheese, Baby Spinach

FLORET | Cauliflower, Broccoli, Aged Cheddar, Roasted Tomato

MUSHROOM | Wild Mushroom Blend, Chorizo, Provolone, Spanish Onion, Tomato

LORRAINE | Crisp Bacon, Caramelized Onions, Swiss Cheese

CAPRESE | Vine Ripened Tomato, Fresh Basil, Fresh Mozzarella, Balsamic Drizzle

WESTERN | Tavern Ham, Sweet Bell Pepper, Red Onion, Cheddar Jack Blend

CALIFORNIA | Spinach, Avocado, Swiss Cheese, Tomato

## BREAKFAST SANDWICHES

served with Home Fries, Fresh Cut Fruit & Berries \$14

RISE & SHINE | Applewood Smoked Bacon, Fried Egg, American Cheese, English Muffin

OLD TOWN | Tavern Ham, Fried Egg, Swiss Cheese, Flaky Croissant

BELGIAN SUNRISE | Maple Sausage, Fried Egg, Sharp Cheddar, Belgian Waffle

Pricing are subject to Venue Rental, 20% Service Charge & 6% Sales Tax

# BREAKFAST BUFFET

Pricing is based upon a One Hour Service Time | 25 Guest Minimum

All Meals Include a Station of Citrus Infused Water, Regular & Decaf Coffee with Creamer, Tea Box Selections & Orange Juice

## BAKER'S CHOICE

Assorted Freshly Baked Breakfast Pastries and Muffins  
\$10

## CLASSIC CONTINENTAL

Assorted Freshly Baked Breakfast Pastries,  
Fresh Cut Fruit and Berries, Yogurt Parfaits with Granola Crunch  
\$14

## CREATE YOUR OWN

### EGGS

Scrambled Eggs  
Garden Vegetable Scramble with Cheese  
Egg White Frittata | Spinach, Mushroom, Cheese  
California Strata | Avocado, Tomato, Spinach, Swiss  
Western Strata | Peppers, Onions, Ham, Cheddar  
Traditional Eggs Benedict Add 2

### POTATOES

Home Fried Potatoes  
Western Style Potatoes  
Potato & Cheddar Casserole  
Sweet Potato Hash  
Cheddar Garlic Baked Grits  
Maple Pecan Baked Grits

### GRAINS

Vanilla Cinnamon French Toast Bake  
Blueberry Pancakes with Whipped Cream, Syrup  
Quinoa Salad with Berries, Nuts  
Belgium Waffles with Fruit Compote  
Assorted Freshly Baked Breakfast Pastries  
Cinnamon & Cranberry Baked Oatmeal

### MEATS

Grilled Country Sausage Links  
Turkey Bacon  
Applewood Smoked Bacon  
Chipped Beef over Buttermilk Biscuits  
Applewood Smoked Ham

### FRUITS

Fresh Cut Fruit & Berries  
Whole Fruit  
Warm Apple Turnovers  
Granola & Yogurt with Berries  
Baked Peach Oatmeal Strudel

CHOOSE FOUR - \$18 | CHOOSE FIVE - \$21  
SELECTION IS LIMITED TO ONE PER CATEGORY

## PREMIUM ADD ONS

Pricing is based on selection of create your own breakfast

### OMELET STATION

Made-to-Order Omelets:  
Applewood Smoked Bacon, Tavern Ham,  
Mushrooms, Bell Peppers, Onions,  
Tomatoes, Cheddar Cheese, Swiss Cheese  
Add 6 per person

### CREPE STATION

Made-To-Order Crepes: Vanilla Bean Cream  
Cheese, Marmalade, Lemon Curd,  
Fresh Berries, Chocolate Chips, Whipped Cream  
Add 4 per person

CHEF ATTENDED STATIONS INCLUDE \$50 PER EACH ATTENDANT FEE

Pricing are subject to Venue Rental, 20% Service Charge & 6% Sales Tax

# SERVED LUNCH

All Meals include Water, Iced Tea or Lemonade | Menu Pricing Available Until 2pm

## WRAPS & SANDWICHES

Choice of One Sandwich | All Served with House-Made Potato Chips \$14

CLASSIC CLUB | Applewood Smoked Ham, Turkey, Bacon, American Cheese, Lettuce, Tomato, Mayo, Grilled Flour Tortilla

GOURMET CHICKEN SALAD | House-Made Chicken Salad with Grapes & Pecans, Lettuce, Tomato, Grilled Flour Tortilla

HAM & CHEESE | Applewood Smoked Ham, Cheddar, Tomato, Lettuce, Honey Mustard, Pretzel Roll

TUSCAN CHICKEN | Grilled Chicken, Pesto Parmesan Aioli, Greens, Roasted Tomato, Fresh Mozzarella, Toasted Ciabatta

BLACK ANGUS HERO | Roast Beef, Greens, Caramelized Onions, Horseradish Cream, Steak Roll

BAJA CHICKEN | Grilled Chicken, Avocado, White Cheddar, Lettuce, Onions, Tomato, Chipotle Mayo, Grilled Flour Tortilla

TUNA SALAD WRAP | Tuna Salad, Lettuce, Tomato, Grilled Flour Tortilla

SUMMER TOMATO | Sliced Tomato, Fresh Mozzarella, Greens, Balsamic, Toasted Ciabatta

ITALIAN | Applewood Smoked Ham, Pepperoni, Red Onions, Italian Cheese, Lettuce, Tomato, Italian Vinaigrette, Toasted Ciabatta

VEGETABLE HUMMUS | Roasted Garlic Hummus, Spinach, Tomato, Broccoli, Onions, Bell Peppers, Mozzarella, Grilled Flour Tortilla

ITALIAN BEEF GRINDER | Pulled Braised Beef, Baby Arugula, Tomato, Marinated Vegetable Relish, Roasted Garlic Aioli, Baguette

Add Chef's Soup of the Day | \$3.50

## SALADS

Fresh Rolls & Butter | Add Chicken \$5 -or- Salmon \$8 -or- Shrimp \$8

CAESAR | Romaine, Parmesan, Croutons, Creamy Caesar \$12

SUMMER BERRY | Mixed Greens, Strawberries, Sliced Almonds, Blueberries, Goat Cheese, Raspberry Vinaigrette \$13

APPLE HARVEST | Mixed Greens, Sliced Apples, Smoked Cheddar, Chopped Walnuts, Dried Cranberries, Honey Vinaigrette \$13

COBB SALAD | Mixed Greens, Crumbled Bacon, Avocado, Hard Boiled Egg, Crumbled Bleu Cheese, Tomatoes, Balsamic Vinaigrette \$13

TENDERLOIN SALAD | Braised Tenderloin Tips, Mixed Greens, Crumbled Bacon, Crumbled Bleu Cheese, Diced Tomatoes, Ranch \$22

## ENTREES

Fresh Rolls & Butter | Add Side House Salad -or- Caesar Salad \$4

PARMESAN CRUSTED CHICKEN | Pan Seared Chicken Breast, Herbed Bread Crumbs, Parmesan, Cavatappi, Vodka Cream \$16

CHICKEN JARDINIÈRE | Sautéed Chicken Breast, Matchstick Vegetables, Brown Butter Sauce, Linguini, Herbs \$18

HOUSE MEATLOAF | House-Made Meatloaf, Frizzled Onions, Rich Demi-Glace, Rustic Potato Mash, Buttered Peas \$18

PARMESAN ENCRUSTED HADDOCK | Baked Haddock, Herbed Breadcrumbs, Wild Rice Pilaf, Garlic Butter Green Beans \$21

Pricing are subject to Venue Rental, 20% Service Charge & 6% Sales Tax

# LUNCH BUFFET

Pricing is based upon a One Hour Service Time | 25 Guest Minimum  
All Meals include Water, Iced Tea or Lemonade | Menu Pricing Available Until 2PM

## BAKED POTATO BAR

Baked Russet Potatoes, Broccoli, Cheddar, Crumbled Bacon, Chives, Sour Cream, Butter  
Chef's Soup of the Day, Sliced Grilled Chicken Breast, Caesar Salad  
Freshly Baked Rolls  
\$18

## ITALIAN

Lasagna CHOOSE ONE: Cheese, Meat, -or- Vegetable  
Mediterranean Salad Bar | Mixed Greens, Kalamata Olives, Tomatoes, Cucumbers, Green Peppers,  
Feta, Pepperoncini, Balsamic Vinaigrette, Bread Sticks  
\$19

## HOT LUNCH A LA CARTE

CHOOSE TWO:

CHICKEN JARDINIÈRE | Sautéed Chicken Breast, Matchstick Vegetables, Brown Butter Sauce, Linguini, Herbs  
HADDOCK | Parmesan Encrusted  
CHICKEN MARSALA | Sautéed Chicken Breast, Marsala Wine, Garlic Mushroom Sauce  
BEEF TIPS | Tender Braised Beef, Roasted Shallots, Red Wine Demi-Glace  
\$24

ACCOMPANIMENTS | CHOOSE TWO:

Brown Butter Pasta, Wild Rice Pilaf, Garlic Butter Green Beans, Sautéed Seasonal Vegetable Medley, House Salad

## TUSCANY

Traditional Caesar Salad  
Roasted Vegetable Medley with Italian Herbs & EVOO  
Herb Parmesan Encrusted Chicken  
Cavatappi Pasta, Vodka Cream, Breadsticks  
\$24

## BISTRO BOARD DISPLAY

Bistro Beef Tenderloin, Roast Turkey Breast, Portobello Mushrooms  
Caramelized Onions, Roasted Tomatoes, Grilled Asparagus, Fresh Mozzarella,  
Horseradish Cream, Spicy Dijon, Cranberry Mayo, House-Made Potato Chips,  
Broccoli Salad, Freshly Baked Artisan Rolls  
\$25

Pricing are subject to Venue Rental, 20% Service Charge & 6% Sales Tax

# LUNCH BUFFET

Pricing is based upon a One Hour Service Time | 25 Guest Minimum  
All Meals include Iced Tea or Lemonade, Water | Menu Available Until 2PM

## SPECIALTY SANDWICH BUFFET

Choice of Three Specialty Sandwiches | Includes House-Made Potato Chips | Additional One Accompaniments \$19 | Two Accompaniments \$22

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### SANDWICH OPTIONS

BAJA CHICKEN | Grilled Chicken, Avocado, White Cheddar Cheese, Lettuce, Onions, Tomato, Chipotle Mayo, Grilled Flour Tortilla

TUSCAN CHICKEN | Grilled Chicken, Pesto Parmesan Aioli, Fresh Mozzarella, Greens, Roasted Tomato, Toasted Ciabatta

GOURMET CHICKEN SALAD | House-Made Chicken Salad with Grapes & Pecans, Lettuce, Tomato, Croissant

SHRIMP SALAD | Gulf Shrimp, Celery, Old Bay Mayo, Lettuce, Croissant

TUNA SALAD WRAP | Tuna Salad, Lettuce, Tomato, Grilled Flour Tortilla

TURKEY CRANBERRY | Oven-Roasted Turkey Breast, Smoked Cheddar, Greens, Tomato, Cranberry Mayo, Baguette

CLUB WRAP | Tavern Ham, Roasted Turkey Breast, Applewood Smoked Bacon, American Cheese, Lettuce, Tomato, Mayo, Grilled Flour Tortilla

HAM & CHEESE | Applewood Smoked Ham, Cheddar Cheese, Lettuce, Tomato, Honey Mustard, Pretzel Roll

SUMMER TOMATO | Sliced Tomato, Fresh Mozzarella, Greens, Balsamic, Toasted Ciabatta

ITALIAN | Applewood Smoked Ham, Pepperoni, Red Onions, Italian Cheese, Lettuce, Tomato, Italian Vinaigrette, Toasted Ciabatta

VEGETABLE HUMMUS | Roasted Garlic Hummus, Spinach, Tomato, Broccoli, Onions, Bell Peppers, Mozzarella, Grilled Herb Tortilla

ITALIAN BEEF GRINDER | Pulled Braised Beef, Baby Arugula, Tomato, Marinated Vegetable Relish, Roasted Garlic Aioli, Baguette

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### ACCOMPANIMENTS

Chef's Soup of the Day | Fresh Cut Fruit | Broccoli Salad | Sauteed Seasonal Vegetable Medley

Penne Pasta Salad | Creamy Coleslaw | Classic Caesar Salad

Quinoa Salad – Bell Pepper, Sesame Orange Vinaigrette

Red Skin Potato Salad | Pearl Cous Cous

Smoked Salmon Tortellini Salad Add 2

Pricing are subject to Venue Rental, 20% Service Charge & 6% Sales Tax

# PICNIC BUFFET

Pricing is based upon a One Hour Service Time | 25 Guest Minimum  
Picnic Menus Include Iced Tea or Lemonade, & Chef's Choice Fruit

## PICNIC

Classic Club Wrap, House-Made Potato Chips,  
& Broccoli Salad

\$17

## CLASSIC COOKOUT

Flame Grilled Hamburgers & Hot Dogs  
American Cheese, Lettuce, Tomato, Onion, Pickle  
Ketchup, Mustard, Mayo, Relish  
Macaroni Salad, House-Made Potato Chips

Fresh Rolls

\$18

## GRILLER

Grilled Sausage, Peppers, Onions, Mustard, Grilled BBQ Boneless Chicken Breast,  
Broccoli Salad, House-Made Potato Chips

Fresh Rolls

\$20

## BACKYARD BBQ

BBQ Bone-In Grilled Chicken, BBQ Pulled Pork,  
White Cheddar Mac & Cheese, Baked Beans,  
Coleslaw OR Chef's Pasta Salad

Fresh Rolls

\$25

## SOUTHERN DELIGHT

Bone-In Buttermilk Fried Chicken, House-Made Meatloaf,  
Whipped Potatoes, Pan Gravy, Green Beans, Corn Bread

\$26

## CREATE YOUR OWN

### MAINS

#### CHOOSE TWO

100% Beef Burgers  
BBQ Pulled Pork  
Bone-In BBQ Chicken  
Shaved Pit Beef  
Jumbo Hot Dogs  
Sweet Italian Sausages  
Beer Bratwurst  
Club Wrap  
Veggie Wrap

### SIDES

#### CHOOSE THREE

Macaroni Salad  
Pasta Salad  
Broccoli Salad  
Coleslaw  
Caesar Salad  
Red Skin Potato Salad  
House-Made Potato Chips  
Corn on the Cob  
Farmer's Garden Salad  
Sautéed Seasonal Vegetable Medley  
White Cheddar Mac & Cheese

### DESSERT

#### CHOOSE ONE

Fresh Baked Assorted Cookies  
Chocolate Chip Brownies  
Assorted Dessert Bars  
Chocolate Cream Cake  
Apple Crisp with Whipped Topping  
Seasonal Fruit Cup  
Blueberry-Peach Cobbler with Whipped Topping

\$29 PER PERSON

ADDITIONAL MAIN \$5 | ADDITIONAL SIDE \$4

Pricing are subject to Venue Rental, 20% Service Charge & 6% Sales Tax

# SERVED DINNER

Pricing is based upon a One Hour Service Time | 25 Guest Minimum

All Entrée Selections Include Salad, Freshly Baked Rolls & Butter, One Vegetable, One Starch, Coffee, Decaf Coffee & Hot Tea Service

## POULTRY

CHICKEN ROULADE | Spinach, Prosciutto, Leek, Ricotta, Lemon, White Wine \$28

PRETZEL CRUSTED CHICKEN | Maple Honey Drizzle \$28

OVEN ROASTED TURKEY BREAST | Bacon Apple Stuffing, Cider Glaze -OR- Traditional Stuffing, Gravy \$24

RUSTIC STUFFED CHICKEN | Sausage Apple Stuffing, Cider Glaze or Traditional Stuffing, Pan Gravy \$28

SMOKEHOUSE CHICKEN | Applewood Smoked Bacon, Sharp Cheddar, BBQ Glaze \$28

PARMESAN CRUSTED CHICKEN | Herbed Breadcrumbs, Vodka Cream, Parmesan \$28

CHICKEN CORDON BLEU | Swiss Cheese, Applewood Smoked Ham, Herbed Breadcrumbs, Mornay Sauce \$28

CHICKEN NAPOLEON | Layered Boursin Whipped Potatoes, Spinach, Wonton Crisps, Natural Pan Jus \$32

APPLE & BRIE STUFFED CHICKEN | Frangelico Glaze, Toasted Almonds \$30

CLASSIC CHICKEN OSCAR | Lump Crab Meat, Asparagus, Hollandaise Sauce \$36

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## BEEF

HOUSE MEATLOAF | Frizzled Onion Straws, Rich Demi-Glace \$26

HERB CRUSTED BEEF TOP ROUND | Natural Demi-Glace \$28

BISTRO STEAK MEDALLIONS | Red Wine Mushroom Demi-Glace \$33

CHOCOLATE PORTER BRAISED BEEF MEDALLIONS | Rich Porter Jus \$33

ROASTED PRIME RIB OF BEEF | Au Jus, Horseradish Cream \$42

NEW YORK STRIP STEAK | Bourbon Garlic Butter, Frizzled Onion Straws \$42

TENDERLOIN OSCAR | Petite Filet, Lump Crab, Asparagus, Béarnaise \$45

SHORT RIBS | Beer Braised Beef \$38

Pricing are subject to Venue Rental, 20% Service Charge & 6% Sales Tax



# SERVED DINNER

Pricing is based upon a One Hour Service Time | 25 Guest Minimum  
All Entrée Selections Include Salad, Freshly Baked Rolls & Butter, One Vegetable, One Starch, Coffee, Decaf Coffee & Hot Tea Service

## PORK

APPLE JACK PORK LOIN | Sautéed Apples, Brandy Cream Sauce \$28

PORK LOIN MEDALLIONS | Chili Cider Brine, Port Demi-Glace \$28

PRETZEL CRUSTED PORK SCHNITZEL | Smoked Gouda Cream \$30

## SEAFOOD

PARMESAN ENCRUSTED FILLET OF HADDOCK | Lemon Beurre Blanc \$28

GRILLED SALMON FILLET | Pesto Rubbed, White Wine Butter \$32

PAN SEARED SALMON | Bourbon Glaze \$32

SWORDFISH | Roasted Puttanesca \$32

HOUSE-MADE CRAB CAKE | Old Bay Aioli \$34

## VEGETERIAN & VEGAN

CHEESE TORTELLINI | Grilled Seasonal Vegetables, House Alfredo, Shaved Parmesan, Herbed Breadcrumbs \$25

VEGETABLE LASAGNA ROLL | Spinach, Broccoli, Carrots, Ricotta, Red Bell Pepper Marinara \$23

PARMESAN EGGPLANT & PORTOBELLO TOWER | Tomato Fennel Sauce, Fresh Mozzarella \$27

STUFFED PEPPER | Roasted Vegetables, Black Bean Quinoa, Charred Green & Yellow Squash Ribbons, Red Bell Pepper Marinara \$25

STUFFED PORTOBELLO | Roasted Vegetables, Quinoa, Red Bell Pepper Marinara \$26

PAN SEARED TOFU | Miso Glazed Rice Noodles, Coconut Glaze \$26

Pricing are subject to Venue Rental, 20% Service Charge & 6% Sales Tax

# SERVED DINNER

All Entrée Selections Include Salad, Freshly Baked Rolls & Butter, One Vegetable, One Starch, Coffee, Decaf Coffee & Hot Tea Service

## SALAD

FARMER'S GARDEN | Mixed Greens, Carrots, Garden Tomatoes, Cucumbers, Croutons, Balsamic Vinaigrette

CAESAR | Romaine, Croutons, Shaved Parmesan, Creamy Caesar Dressing

SUMMER BERRY | Mixed Greens, Strawberries, Blueberries, Sliced Almonds, Goat Cheese, Raspberry Vinaigrette

GORGONZOLA PEAR | Mixed Greens, Crumbled Gorgonzola, Sugared Pecans, Poached Pears, House Merlot Vinaigrette

APPLE HARVEST | Mixed Greens, Sliced Apples, Smoked Cheddar, Chopped Walnuts, Dried Cranberries, Honey Vinaigrette

SPINACH & KALE | Hard Boiled Egg, Mushrooms, Warm & Creamy Bacon Dressing

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## VEGETABLE

BROCCOLI FLORETS

SNIP TOP BABY CARROTS | Maple Glaze

GREEN BEANS | Crumbled Bacon

SAUTEED SEASONAL VEGETABLE MEDLEY

CRISPY BRUSSELS SPROUTS | Crumbled Bacon, Parmesan, Balsamic Glaze

GRILLED ASPARAGUS SPEARS | Parmesan, Garlic Oil

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## STARCH

RUSTIC POTATO MASH

QUINOA PILAF

PARMESAN RISOTTO

SCALLOPED POTATOES

TWICE BAKED POTATO

WHITE CHEDDAR MAC & CHEESE

OVEN ROASTED POTATOES

WHIPPED SWEET POTATOES

WILD RICE PILAF

Pricing are subject to Venue Rental, 20% Service Charge & 6% Sales Tax

# DINNER BUFFET

Pricing is based upon a 1.5 Hour Service Time | 25 Guest Minimum  
All Buffets include Freshly Baked Rolls & Butter, Two Entrée Selections, One Salad Selection, Two Accompaniments,  
Water, Coffee, Decaf Coffee, & Hot Tea Service

## MARQUEE

BRAISED SIRLOIN TIPS | Mushroom, Cabernet Demi-Glace  
CHICKEN CORDON BLEU | Swiss Cheese, Applewood Smoked Ham, Herbed Breadcrumbs, Mornay Sauce  
HOUSE MEATLOAF | Frizzled Onion Straws, Rich Demi-Glace  
ROASTED TURKEY BREAST | Bacon Apple Stuffing, Cider Glaze -OR- Traditional Stuffing, Gravy  
PRETZEL CRUSTED PORK SCHNITZEL | Smoked Gouda Cream Sauce  
FILLET OF HADDOCK | Pineapple Tequila Salsa  
APPLEWOOD SMOKED HAM | Sun Dried Cherry Glaze  
CHICKEN GNOCCHI CARBONARA | Pancetta, Parmesan Cream, Gnocchi  
HERB CRUSTED TOP ROUND OF BEEF | Au Jus  
\$38

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## TUSCANY

TRADITIONAL MEAT LASAGNA | Four Cheese, Bolognese Sauce  
CHICKEN MARSALA | Marsala Wine, Garlic Mushroom Sauce  
PAN SEARED CHICKEN PICATTA | Lemon Caper  
CHEESE TORTELLINI | Grilled Seasonal Vegetables, Parmesan, Alfredo  
GRILLED CHICKEN BRUSCHETTA | Tomato, Mozzarella, Balsamic Glaze  
RIGATONI BOLOGNESE | Beef, Pork, Rustic Tomato Sauce  
RUSTIC ROASTED PORK LOIN | Rosemary & Sun-Dried Tomato Sauce  
PARMESAN CRUSTED CHICKEN | Herbed Bread Crumbs, Vodka Cream, Parmesan  
\$35

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## MEZZANINE

PRETZEL CRUSTED CHICKEN | Maple Honey Drizzle  
CHICKEN ROULADE | Spinach, Prosciutto, Mozzarella, Roasted Garlic Cream Sauce  
APPLE & BRIE STUFFED CHICKEN | Frangelico Glaze, Toasted Almonds  
BOSTON BAKED COD | Herbed Bread Crumbs, Creamy White Wine Sauce  
BBQ CHICKEN ROULADE | Bacon, Sharp Cheddar, BBQ Glaze  
CHOCOLATE PORTER BRAISED BEEF | Rich Porter Jus  
BROWN SUGAR & CHILI GRILLED BISTRO TENDERLOIN | Chimichurri Drizzle  
PRIME PORK LOIN | Apple Cider Marinade, Port Demi-Glace  
CHICKEN & SHRIMP SCAMPI | Lemon Butter  
\$42

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## WHITE ROSE

CHEF CARVED ROASTED PRIME RIB OF BEEF | Au Jus & Horseradish Cream  
CLASSIC CHICKEN OSCAR | Lump Crab, Asparagus, Hollandaise  
HOUSE-MADE CRAB CAKES | Old Bay Aioli  
SWORDFISH | Roasted Puttanesca  
OVEN ROASTED STRIP LOIN | Mushroom Demi-Glace  
GULF SHRIMP TORTELLINI | Spinach, Roasted Pepper, Boursin Cheese  
ATLANTIC SALMON | Bourbon Glaze  
HERB CRUSTED BISTRO MEDALLIONS | Red Wine Demi-Glace  
\$52

Pricing are subject to Venue Rental, 20% Service Charge & 6% Sales Tax

# DINNER BUFFET

Pricing is based upon a 1.5 Hour Service Time | 25 Guest Minimum

All Buffets include Freshly Baked Rolls & Butter, Two Entrée Sections Selections, One Salad Selection, Two Accompaniments.  
Iced Tea, Water, Coffee, Decaf Coffee, & Hot Tea Service

## SALAD

FARMER'S GARDEN | Mixed Greens, Carrots, Garden Tomatoes, Cucumbers, Croutons, Balsamic Vinaigrette

CAESAR | Romaine, Croutons, Shaved Parmesan, Creamy Caesar Dressing

SUMMER BERRY | Mixed Greens, Strawberries, Blueberries, Sliced Almonds, Goat Cheese, Raspberry Vinaigrette

GORGONZOLA PEAR | Mixed Greens, Crumbled Gorgonzola, Sugared Pecans, Poached Pears, House Merlot Vinaigrette

APPLE HARVEST | Mixed Greens, Sliced Apples, Smoked Cheddar, Chopped Walnuts, Dried Cranberries, Honey Vinaigrette

SPINACH & KALE | Hard Boiled Egg, Mushrooms, Warm & Creamy Bacon Dressing

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## VEGETABLE

GRILLED ASPARAGUS SPEARS | Parmesan, Garlic Oil

BROCCOLI FLORETS

GREEN BEANS | Crumbled Bacon

SNIP TOP BABY CARROTS | Maple Glaze

BROCCOLI, CAULIFLOWER & CARROT MEDLEY

SAUTEED SEASONAL VEGETABLE MEDLEY

ROASTED SWEET CORN | Poblano Peppers

CRISPY BRUSSELS SPROUTS | Crumbled Bacon, Parmesan, Balsamic Glaze

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## GRAIN, PASTA, POTATO

QUINOA PILAF

RUSTIC POTATO MASH

SCALLOPED POTATOES

WILD RICE PILAF

OVEN ROASTED POTATOES

WHIPPED SWEET POTATOES

TWICE BAKED POTATO

WHITE CHEDDAR MAC & CHEESE

Pricing are subject to Venue Rental, 20% Service Charge & 6% Sales Tax

# DESSERT

Pricing Based Per Guest

## TIER ONE

Fresh Baked Assorted Cookies  
Chocolate Chip Brownies  
Seasonal Fruit Cup  
Apple Crisp with Whipped Topping  
Chocolate Cream Cake  
Apple Crumb Pie  
Pumpkin Pie  
Lemon Meringue Pie  
Carrot Cake

\$3

## TIER TWO

Assorted Mini Sweets  
Seasonal Berry Cup with Grand Marnier Cream  
Apple Crisp with Vanilla Bean Ice Cream  
Blueberry-Peach Cobbler with Whipped Topping  
Cherry Pie  
Assorted Dessert Bars  
Cheesecake with Seasonal Fruit  
Blueberry Pie  
Pecan Pie  
Chocolate Peanut Butter Cake  
Creme Brulee

\$5

## TIER THREE

Altland House Signature Peanut Butter Pie  
Tiramisu  
Blueberry-Peach Cobbler with Vanilla Bean Ice Cream

\$7

# DESSERT STATION

## ICE CREAM SUNDAE

Vanilla Bean Ice Cream  
Warm Chocolate Sauce, Caramel, Strawberry Sauce,  
Chopped Peanuts, Sprinkles, M&M's, Reese's Pieces,  
Oreo Cookie Crumbs, Maraschino Cherries, Whipped Cream

\$9

## SWEET INDULGENCE

Mini Cheesecake Bites  
Mini Fruit Tarts  
Assorted Dessert Bars  
White Chocolate Mousse with Raspberry Sauce

\$10

Pricing are subject to Venue Rental, 20% Service Charge & 6% Sales Tax

# HORS D'OEUVRES DISPLAYS

Pricing is based upon a 1 Hour Service Time, prior to Served Dinner or Dinner Buffet Selection | 25 Guest Minimum

## MEATBALLS

SELECT TWO FLAVORS:

Italian Red Sauce, Swedish, Bourbon Glaze, Sweet Chili Thai, Spicy BBQ, Pesto  
\$8

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## FARMSTAND

Carrots, Celery, Grape Tomatoes, Peppers, Broccoli, Radish, Cucumbers, Buttermilk Ranch  
Roasted Garlic Hummus, Naan, Crostini, Assorted Crackers  
\$8

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## CROSTINI BAR

CHOOSE THREE:

Roasted Garlic Hummus  
Warm Spinach & Artichoke  
Tomato Mozzarella Bruschetta  
Warm Buffalo Chicken Dip  
Warm Crab & Cheddar Bake Add 2  
Crab Bruschetta Add 2  
Smoked Salmon Dip Add 2

INCLUDES:

Naan, Crostini, Assorted Crackers  
Carrot, Celery, Red Pepper, Cucumber  
\$10

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## ORCHARD BOX

Seasonal Fresh Cut Fruit, Berries, Grape Clusters, Honey Yogurt Dipper,  
Market Cheeses, Dijon, Preserves,  
Naan, Crostini, Assorted Crackers  
\$10

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## CHARCUTERIE BOARD

Cured Meats, Market Cheeses, Grapes, Dijon, Preserves,  
Dried Fruits, Assorted Nuts, Marinated Seasonal Vegetables,  
Naan, Crostini, Assorted Crackers  
\$12

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Pricing are subject to Venue Rental, 20% Service Charge & 6% Sales Tax

# PASSED HORS D'OEUVRES

Pricing is based upon a One Hour Service Time | 25 Guest Minimum  
Choose One Option from Each Tier | \$14 per person

## TIER ONE

Baked Brie Bite with Raspberry Coulis  
Crispy Cheese Ravioli with Marinara Dipper  
Bourbon Glazed Meatballs  
Caprese Skewer with Balsamic Reduction  
Italian Sausage Stuffed Mushroom Cap  
Fig & Bleu Cheese Tart with Honey Drizzle  
Brussels, Bacon, & Ricotta Toast  
Mac & Cheese Bite with Blackberry Jalapeno  
Mini Potato Latke with Sriracha Sour Cream  
Tomato Bisque | Grilled Cheese Crouton

## TIER TWO

Prosciutto Wrapped Melon  
Bistro Steak Crostini | Horseradish Cream, Arugula  
French Onion Bite  
Buttermilk Chicken & Waffle with Honey Drizzle  
Thai Curry Chicken Satay with Mint Yogurt  
Pretzel Crusted Chicken with Lager Cheddar  
Smoked Salmon Cucumber Round  
Mini Reuben on Rye  
Shrimp Cocktail Shooter | Cocktail Sauce, Lemon  
Vegetable Samosa with Tomato Chutney  
Candied Bacon Rasher | Brown Sugar, Five Spice  
Pork Dumpling with Ponzu Sauce

## TIER THREE

Mini Beef Wellington with Horseradish Cream  
Seared Sea Scallop with Gremolata  
Crab Stuffed Mushroom Cap  
Bacon Wrapped BBQ Shrimp  
Mini Crab Cake with Old Bay Aioli  
Tempura Chicken with Sweet Chili Thai Drizzle  
Cheesesteak Eggroll | Spicy Ketchup  
Mignonette Oyster Shooter  
Avocado & Tuna Poke Wonton Chip  
Crab Bruschetta Crostini  
Beef Satay with Peanut Sauce  
Chilled Strawberry & Basil Gazpacho  
Mini Lobster Rolls Add 4

Pricing are subject to Venue Rental, 20% Service Charge & 6% Sales Tax

# FOOD STATIONS

Pricing is based upon a 2 Hour Service Time | Minimum of Three Stations | 50 Guest Minimum

## BUTCHER SHOP

CHOOSE TWO MEATS:

Cracked Pepper Bistro Tenderloin | Horseradish Cream, Chimichurri  
Herb Roasted Turkey Breast | Cranberry Mayo  
Applewood Smoked Ham | Dijon, Mayo  
Brown Sugar Chili Rubbed Pork Loin | Dijon, Mayo  
Roasted Onion, Tomato, Asparagus, Portobello Mushroom, & Fresh Mozzarella  
Fresh Baked Artisan Rolls

\$16

## SALAD STATION

CHOOSE TWO SALADS:

FARMER'S GARDEN | Mixed Greens, Carrots, Garden Tomatoes, Cucumbers, Croutons, Balsamic Vinaigrette  
CAESAR | Romaine, Croutons, Shaved Parmesan, Creamy Caesar Dressing  
SUMMER BERRY | Mixed Greens, Strawberries, Blueberries, Sliced Almonds, Goat Cheese, Raspberry Vinaigrette  
GORGONZOLA PEAR | Mixed Greens, Crumbled Gorgonzola, Sugared Pecans, Poached Pears, House Merlot Vinaigrette  
APPLE HARVEST | Mixed Greens, Sliced Apples, Smoked Cheddar, Chopped Walnuts, Dried Cranberries, Honey Vinaigrette  
SPINACH & KALE | Hard Boiled Egg, Mushrooms, Warm & Creamy Bacon Dressing

\$10

## SLIDERS

CHOOSE TWO SLIDERS:

Shrimp Salad | Old Bay Aioli, Greens  
Short Rib | Chipotle BBQ, Sharp Cheddar  
Pulled Pork | Grilled Pineapple, Onion Jam  
Cheese Burger | Ketchup, Mustard, Pickle  
Open-Face Fried Chicken & Waffle | Honey Drizzle  
Open-Face Grilled Portobello | Caramelized Onions, Roasted Tomatoes, Fresh Mozzarella, Balsamic Drizzle  
Crab Cake Sliders | Old Bay Aioli Add 3.5

\$12

## FIESTA BAR

Slow Roasted Pulled Chicken & Seasoned Ground Beef

Cilantro Lime Rice, Refried Beans, Fresh Tomato Salsa, Guacamole, Roasted Corn Salsa, Shredded Lettuce, Monterey Jack, Queso, Sour Cream  
Fresh Tortilla Chips, Hard & Soft Shells

\$11

## PASTA

CHOOSE TWO PASTAS:

Penne, Cavatappi, Spinach Ravioli, Cheese Tortellini, Gnocchi

CHOOSE TWO SAUCES:

Tomato Basil, House Alfredo, Pesto, Bolognese, Vodka Cream

INCLUDES:

Breadsticks, Grated Parmesan Cheese, & Red Pepper Flakes

\$11

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# FOOD STATIONS

Pricing is based upon a 2 Hour Service Time | Minimum of Three Stations | 50 Guest Minimum

## MASHED POTATO BAR

Classic Mashed Potatoes & Whipped Sweet Potatoes

ACCOMPANIMENTS:

Broccoli, Cheddar, Scallions, Bacon, Sour Cream, Marshmallows, Cinnamon, Candied Pecans, Whipped Butter

\$8

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## WINGS

CHOOSE TWO FLAVORS:

Buffalo, Bourbon BBQ, Old Bay, Sweet Chili Thai, Garlic Parmesan, Caribbean Jerk

Served with Carrots, Celery, Ranch, Bleu Cheese Dressing

\$11

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## FLATBREAD PIZZA

CHOOSE THREE FLATBREADS:

Roasted Peach, Prosciutto, Mozzarella, Honey, Basil

Margherita

Ham, Fig, Apple, Swiss

Pear, Gorgonzola, Walnut, Honey

BBQ Chicken, Bacon, Smoked Gouda

Applewood Ham, Pineapple, Bourbon BBQ

Meat Lovers | Sausage, Pepperoni, Bacon

Grilled Artichoke, Parmesan, Oregano

Classic Cheese

Pepperoni

\$11

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## INTERNATIONAL STREET FOOD

CHOOSE THREE STREET FOODS:

Mexican Street Corn

Fish Tacos

Mini Cheesesteaks

Korean Tacos | Kimchi

Beef Empanadas

Vegetable Spring Rolls

Vegetable Samosas with Tomato Chutney

Falafel Bites with Tzatziki

Pierogies & Grilled Kielbasa | Crumbled Bacon, Caramelized Onions, Sour Cream, Cheddar Cheese

\$13

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## STIR FRY

Chicken, Shrimp, Jasmine Rice,

Bell Peppers, Onions, Mushrooms, Bok Choy, Carrots, Broccoli

Pork Pot Stickers | Ponzu Sauce

Fortune Cookies, Take Out Boxes, Chopsticks

\$16

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# BREAKOUTS

Price per guest based on 1 hour break | 10 person minimum

## FARMSTAND

Carrots, Celery, Grape Tomatoes,  
Peppers, Broccoli, Radish, Cucumbers, Buttermilk Ranch,  
Roasted Garlic Hummus, Crostini, Naan, Assorted Crackers,

\$9 Per Guest

## GET TWISTED

Cinnamon Sugar & Salted Warm Soft Pretzel Bites  
Warm Vanilla Icing Dipper  
Mustard & Warm Cheese Sauce

\$8 Per Guest

## COFFEE & SWEETS

Assorted Mini Sweets & Cookies  
Regular & Decaf Coffee, Hot Tea, & Bottled Water

\$9 Per Guest

## HEALTH NUT

Seasonal Fruits, Berries, Mixed Nuts  
Granola Bars, Assorted Yogurts

\$10 Per Guest

## SNACK PACK

Assorted Chips, Pretzels, Trailmix  
Candy Bars  
Canned Soda & Bottled Water

\$10 Per Guest

## WALKING TACO BAR

Mini Dorito Bags, Seasoned Ground Beef,  
Fresh Salsa, Chopped Lettuce, Tomatoes  
Shredded Cheddar Jack Cheese, Sour Cream

\$11 Per Guest

## BEVERAGES

Beverage Station of  
Freshly Brewed Regular & Decaf Coffee, & Hot Tea  
\$5 Per Guest

Chilled Fruit Juices  
Orange, Apple, or Cranberry  
\$18 Per Carafe

Assorted Soda - \$2.50 Per Can

Bottled Water - \$2 Per Bottle

Freshly Brewed Iced Tea - \$18 Per Gallon

Fruit Infused Water - \$18 per Gallon

Pricing are subject to Venue Rental, 20% Service Charge & 6% Sales Tax

# BEVERAGE & BAR OFFERINGS

Bar Service Cannot Exceed 5 Hours | 25 Guest Minimum

## HOURLY BAR PACKAGES

### BEER & WINE

Two Domestic Cans, One Craft/Import Can, House Wines, Soda

FIRST HOUR | \$15 per guest  
EACH ADDITIONAL HOUR | \$5 per guest

### PREMIUM BAR

Includes Premium Brand Liquors,  
Two Domestic Cans, One Craft/Import Can, House Wines, Soda  
(Absolut, Tanqueray, Parrot Bay, Jack Daniels, Jim Beam,  
Jose Cuervo, Bacardi, Dewar's)

FIRST HOUR | \$18 per guest  
EACH ADDITIONAL HOUR | \$6 per guest

### ULTRA PREMIUM BAR

Includes Ultra-Premium Brand Liquors, Two Domestic Cans,  
One Craft/Import Can, House Wines, Sodas  
(Grey Goose, Tito's, Bombay Sapphire, Bacardi,  
Makers Mark, Espolón, Captain Morgan, Parrot Bay, Crown Royal)

FIRST HOUR | \$20 per guest  
EACH ADDITIONAL HOUR | \$8 per guest

### SODA BAR

4 HOUR EVENT | \$5 per guest

### CHAMPAGNE

House Champagne (750ml) | \$30 per bottle  
Sparkling Cider (750ml) | \$18 per bottle

## CASH & CONSUMPTION BARS

Available with a Minimum Purchase | \$300  
Bartender & Bar Setup Fee | \$150

### SPIRITS

Premium Brands | \$8 per drink  
Ultra-Premium Brands | \$10 per drink

### WINE

Cabernet Sauvignon, Merlot, Chardonnay,  
Pinot Grigio, Moscato, White Zinfandel  
\$7 per drink

### BEER

Domestic Draft | \$4 per drink  
Import Draft | \$6 per drink

## BATCHED COCKTAILS

LEMONADE SPRITZER:

White Wine, Lemonade, Sprite,  
Strawberries & Lemon for Garnish  
\$54 per gallon

PEACH TEA:

Whiskey, Peach Schnapps, Unsweetened Iced Tea,  
Peach Slices & Lemon for Garnish  
\$56 per gallon

SANGRIA:

Red Wine, Simple Syrup, Orange Juice, Peach Schnapps,  
Ginger Ale, Seasonal Fruit  
(Variations Available: White Wine, Sparking Wine)  
\$52 per gallon

PINEAPPLE RUM PUNCH

Parrot Bay, Prosecco, Pineapple Juice, Pineapple Garnish  
\$56 per gallon

## NON-ALCOHOLIC

Soda | \$2.50 per drink  
Bottled Water | \$2 per drink  
Punch by the Gallon | \$20 per gallon

Pricing are subject to Venue Rental, 20% Service Charge & 6% Sales Tax

# CATERING POLICIES

Pricing and selections are subject to change to meet increased market costs.

As an alternative, we reserve the right to make reasonable substitutions if the specified product ordered is unavailable or of inferior quality at the time of your event.

Prices in effect 90 days prior to the event will be honored.

To maintain quality control over the food being prepared and served, we ask that all food served be prepared by our kitchens and that no food be taken from the venue at the conclusion of the event.

In order to facilitate preparation, the guaranteed number of guests attending the event must be confirmed 15 business days prior to the date of your event. This guaranteed number may not be reduced after this confirmation. Special meals requested by your guests the day of the event, may be prepared given the nature of the request, product availability, and with the permission of the contracted client for the event.

If our team is able to execute this request on all grounds notated above, the meal will be prepared and added to the remaining balance due.

Please specify your final requirements for table arrangement, dance floor, audio visual aids, etc. 15 business days prior to your event. Your sales coordinator will gladly provide assistance in planning your room layout and setup needs.

Final payments are due 10 business days prior to your event.

There is a two-hour minimum service time for all bars. Service hours must be consecutive.

Consumption and hosted bars are subject to 20% service charge and 6% PA Sales Tax on the service charge.

The maximum allowable time for bar service is 5 hours.

All alcoholic beverage service must conclude no later than 30 minutes prior to the scheduled event conclusion.

The minimum revenue requirement for all bars is \$400.00. Any shortfall in minimum revenues will be the responsibility of the client.

In accordance with the Pennsylvania Liquor Control Board policies, alcoholic beverages cannot be brought in from outside sources.

Altland House Catering is bound by all local and state regulations governing the sale, service, and consumption of alcoholic beverages.

The sale, service, or consumption of alcohol by anyone under 21 years of age is strictly prohibited.

The client acknowledges that the service of alcohol is subject to the company's rules and regulations and that the company may, at any time by its sole discretion, suspend or terminate the service of alcohol to any event.

Altland House Catering does not permit the removal of any alcoholic beverages from the licensed premises.

If alcohol is suspended or terminated for any reason, the company will not be liable for any actual, consequential, incidental, special or other damages of any kind.

The client and their guests agree to cooperate fully with the company's efforts to comply with and enforce all applicable rules, regulations and codes.

Altland House Catering will not be held liable for lost, damaged, or misplaced personal belongings.

All personal property brought to the venue will be at the risk of the individual, and the venue will not be liable for any loss or damage to the property for any reason.

The venue will not assume any responsibility for property left on the premises for more than two weeks after the conclusion of the event.

Decorations may not be attached to or adhered in any way to the building inside or out unless approved.

Personal items, decorations and props may be delivered no more than one day prior to your event.

All items must be labeled and accompanied by an inventory list upon drop-off to the venue.

Alternate arrangements must be discussed and approved in advance by your sales coordinator.

You are responsible for picking up all items within one day after the event.

All outside contracted vendors must remove their product at the conclusion of the event. Altland House Catering does not provide storage for outside vendors and is not liable for any loss or damage of product they leave behind.

Altland House properties have a recommended vendor list to assist our clients with the planning process.

However, our clients are permitted in contracting any vendor they desire,

with the exception of the Catering & Bar/Beverage Service; which is exclusively provided by Altland House Catering.

Each outside vendor must provide their own equipment to perform the necessary functions of their job including tables, extension cords, etc.

Altland House Catering provides an on-site event supervisor to oversee the staff in the execution of the event.

The event supervisor is not a personal wedding/event planner nor is responsible for managing your outside vendor team/services.