

HIGHFIELDS GOLF & COUNTRY CLUB

Social Events

Welcome to Highfields Golf & Country Club. On behalf of our entire staff we are honored you are considering Highfields Golf & Country Club for your upcoming event. Whether you are planning a corporate event or a special celebration the clubhouse at Highfields Golf & Country Club is a perfect location for your unique event. Our dedicated staff is here to assist you in all planning aspects, so you can relax & enjoy your day.

Includes

White or Ivory linen
A variety of colored napkins to choose from
12x12 mirrors for your tables
Coordinator to assist you in the planning
Our Ballroom boasts a spacious private patio for your guests to enjoy

The Grand Ballroom can accommodate 50-200 guests

Available for 4 hours \$500 room fee

Need a more intimate space? our Grillroom can accommodate 30-45 guests

Available for 4 hours \$250 room fee

Want to extend your event? An additional hour can be purchased at \$300 per hour

Please take a moment to visit us on our website at www.highfieldsgolfcc.com and on our Facebook page the John Henry Tavern at Highfields Golf & Country Club. I look forward to meeting you and discussing the options for your event and to ensure a fun successful day.

Sincerely,
Annmarie Mong
Director of Sales & Catering - Annmarie@Highfieldsgolfcc.com
42 Magill Drive, Grafton, MA 01519 (508) 839-1945 Ext. 222

Before placing your order, please inform your server if anyone in your party has a food allergy. The consumption of undercooked or raw egg, fish, or beef products may elevate your risk of contracting a food related illness. All prices are subject to a taxable 18% administration fee and a 7% meals tax. Additional \$2 per plate for split menu
Prices subject to change. 2022

42 MAGILL DRIVE, GRAFTON, MA 01519 TEL (508) 839-1945 WWW.HIGHFIELDSGOLFCC.COM INFO@HIGHFIELDSGOLFCC.COM

HIGHFIELDS GOLF & COUNTRY CLUB Social Events

STATIONARY HORS D'OEUVRES Minimum 50

PRICED PER PERSON

| | |
|---|------------|
| Fresh Sliced Fruit Display | \$4 |
| Crisp Vegetable Crudité Display | \$4 |
| Mediterranean Display | \$7 |
| Roasted Garlic Hummus, Tabouli, Roasted Red Pepper Hummus, Feta Tomato Salad, Stuffed Grape Leaves, Fresh Pita Bread | |
| Southwestern Display | \$7 |
| 2 Flavors of House-Made Guacamole, 3 Types of House-Made Salsa, Layer Dip, Crisp Tortilla Chips | |
| Bruschetta Display | \$4 |
| 3 Types of Bruschetta with Toasted Crostini | |
| Highfields Antipasto Display | \$7 |
| Prosciutto, Hot Capicola, Genoa Salami, Pepperoni, Aged Provolone, Artichoke Hearts, Olives Roasted Red Peppers, Marinated Mushrooms, Fresh Mozzarella, Hot Peppers, Italian Bread | |

BUTLER PASSED HORS D'OEUVRES

\$180 PER 50 PIECES

| | |
|---|---|
| Spanakopita | Crab Rangoon |
| Coconut Shrimp | Vegetable Spring Rolls |
| Scallops & Bacon | Pesto Chicken Skewers |
| Mini Caprese Skewers | Mini Chicken Quesadillas |
| Teriyaki Beef or Chicken Skewers | Mini Filo Cup with Feta & Tomato |
| Stuffed Mushrooms with Bleu Cheese & Bacon | Mini Crab Cakes |
| Ahi Tuna Wontons | Chicken Parmesan Meatballs |

Before placing your order, please inform your server if anyone in your party has a food allergy. The consumption of undercooked or raw egg, fish, or beef products may elevate your risk of contracting a food related illness. All prices are subject to a taxable 18% administration fee and a 7% meals tax. Additional \$2 per plate for split menu
Prices subject to change.

HIGHFIELDS GOLF & COUNTRY CLUB

Social Events

PLATED ENTRÉE SELECTIONS

PRICING PER PERSON

Highfields Stuffed Chicken

House-Made Stuffing & A Creamy Poulette Sauce
\$32

Chicken Marsala

Sautéed Chicken Breast with a Wild Mushroom Marsala
Demi-Glace & Crispy Prosciutto
\$32

Apple Cranberry Stuffed Chicken

Sautéed Chicken Breast Topped with Spiced Apples &
Cranberries with A Cranberry Stilton Cream Sauce
\$34

Chicken Florentine

Stuffed with Baby Spinach, Sautéed Onion & Cremini
Mushrooms, Finished with A Roasted Garlic Parmesan
Crème Sauce
\$34

Highfields Encrusted Chicken

Herb Encrusted Chicken Breast Topped with A Creamy
Parmesan Sauce
\$34

Seared Atlantic Salmon

Topped with Mango Bruschetta
\$38

New England Baked Stuffed Haddock

Stuffed with Shrimp & Scallops Finished with A Butter
& White Wine Sauce
\$38

Chicken Saltimbocca

Chicken Breast with Prosciutto & Swiss Cheese
Finished with A Sage Parmesan Crème Sauce
\$36

Roasted Sirloin

Roasted Garlic & Fresh Herb Crusted Sirloin Finished with
A Rich Demi-Glace
\$38

Roasted Prime Rib of Beef

Slow Roasted With Au Jus
\$43

Surf N' Turf

Petite Filet Mignon & Baked Stuffed Shrimp
\$4

New England Baked Haddock

Topped with Seasoned Lemon & Butter Crumb Topping
\$33

Native Turkey Dinner

House Made Stuffing, Home Style gravy, served with
Cranberry sauce
\$30

Butternut Squash Ravioli

Fresh Creamy Butternut Squash Pasta, Topped with Sage
Brown Butter, Toasted Walnuts & Pomegranate Seeds
\$30

Vegetable Stir Fry

With A Sesame Ginger Sauce Over Rice
\$30

Before placing your order, please inform your server if anyone in your party has a food allergy. The consumption of undercooked or raw egg, fish, or beef products may elevate your risk of contracting a food related illness. All prices are subject to a taxable 18% administration fee and a 7% meals tax. Additional \$2 per plate for split menu
Prices subject to change.

42 MAGILL DRIVE, GRAFTON, MA 01519 TEL (508) 839-1945 WWW.HIGHFIELDSGOLFCC.COM INFO@HIGHFIELDSGOLFCC.COM

HIGHFIELDS GOLF & COUNTRY CLUB

Social Events

PLATED ENTRÉE SELECTIONS CONTINUED

FIRST COURSE ADD-ONS

- Fresh Fruit Medley** \$3
Three Jumbo Shrimp Cocktail \$6

SALAD

Highfields Green Salad

Caesar Salad

Apple Cheddar Salad \$2

Apples, Vermont Cheddar Cheese, Candied Pecans, Red Onion, Apple Cider Vinaigrette Dressing

Baby Wedge Salad \$2

Bacon, Red Onion, Gorgonzola Crumble, Tomato Creamy Gorgonzola Dressing

Wild Berry Salad \$4

Blackberries, Raspberries, Strawberries, Goat Cheese, Toasted Pecans, White Balsamic Dressing

VEGETABLE

Maple Butternut Squash

Highfields Vegetable Medley

Broccoli With Garlic Butter

Honey Tarragon Butter Carrots

Green Beans, Garlic & Red Peppers

POTATO

Rice Pilaf

Garlic Mashed Potatoes

Candied Sweet Potatoes

Baked Potato with Sour Cream

Garlic & Herb Roasted Red Potatoes

DESSERTS

House-Made Cookie Platter \$4

Chocolate Mousse Cake \$4

Apple Crisp with Ice Cream \$5

Cheesecake with Strawberries \$5

\$25 Cake Cutting Fee

Before placing your order, please inform your server if anyone in your party has a food allergy. The consumption of undercooked or raw egg, fish, or beef products may elevate your risk of contracting a food related illness. All prices are subject to a taxable 18% administration fee and a 7% meals tax. Additional \$2 per plate for split menu
Prices subject to change.

HIGHFIELDS GOLF & COUNTRY CLUB

Social Events

BUFFET PACKAGE

PRICING PER PERSON

\$75 Culinary Fee Applies for Each Chef Attended at Carving Station

CHOOSE 2 ENTREES' \$40

CHOOSE 3 ENTREES' \$45

| | | |
|-------------------------------------|---------------------------|-----|
| Chicken Picatta | Butternut Squash Ravioli | |
| Chicken Marsala | Char Broiled Sirloin Tips | |
| Chicken Saltimbocca | Vegetable Stir Fry | |
| Highfields Encrusted Chicken | Roasted Sirloin | \$6 |
| Highfields Stuffed Chicken | Herb Roasted Tenderloin | \$9 |
| Apple Cranberry Stuffed Chicken | Roasted Prime Rib of Beef | \$6 |
| New England Baked Haddock | Braised Short Rib | \$6 |
| New England Baked Stuffed Haddock | | |
| Seared Salmon with Mango Bruschetta | | |

CHOOSE 1 SALAD

Highfields Green Salad

Caesar Salad

Apple Cheddar Salad \$2

Apples, Vermont Cheddar Cheese, Candied Pecans, Red Onion, Apple Cider Vinaigrette Dressing

Baby Wedge Salad \$2

Bacon, Red Onion, Gorgonzola Crumble, Tomato Creamy Gorgonzola Dressing

Wild Berry Salad \$4

Blackberries, Raspberries, Strawberries, Goat Cheese, Toasted Pecans, White Balsamic Dressing

CHOOSE 2 SIDES

| | |
|------------------------------------|-----------------------------------|
| Rice Pilaf | Candied Sweet Potatoes |
| Highfields Vegetable Medley | Broccoli With Garlic Butter |
| Garlic Mashed Potatoes | Green Beans, Garlic & Red Peppers |
| Honey Tarragon Butter Carrots | |
| Garlic & Herb Roasted Red Potatoes | |

Rolls & Butter

Regular & Decaf Coffee & Tea

DESSERTS

| | |
|------------------------------|-----|
| House-Made Cookie Platter | \$4 |
| Chocolate Mousse Cake | \$4 |
| Apple Crisp with Ice Cream | \$5 |
| Cheesecake with Strawberries | \$5 |

\$25 Cake Cutting Fee

Before placing your order, please inform your server if anyone in your party has a food allergy. The consumption of undercooked or raw egg, fish, or beef products may elevate your risk of contracting a food related illness. All prices are subject to a taxable 18% administration fee and a 7% meals tax. Additional \$2 per plate for split menu
Prices subject to change.

Social Events

CARVING STATION Minimum 50

PRICING PER PERSON

\$75 Culinary Fee Applies for Each Chef Attended at Carving Station

| | |
|---------------------------|-------------|
| Honey Glazed Ham | \$8 |
| Roast Sirloin of Beef | \$8 |
| Roasted Turkey with Sides | \$9 |
| Slow Roasted Prime Rib | \$10 |

STATION Minimum 50

Salad Station **\$4**

House or Caesar

Vegetable Station **\$4**

Your Choice of Vegetables

Pasta Station **\$12**

Pesto Tortellini, Three Cheese Ravioli with Red Sauce, Shrimp Scampi with Penne & Garlic Bread

Stir Fry Station **\$10**

Chicken, Beef & Shrimp with Fresh Vegetables Presented with White Rice

Fajita Bar **\$9**

Beef & Chicken Fajitas, With Flour Tortilla, Fresh Toppings & House-Made Guacamole & Salsa

Mac & Cheese Station **\$12**

Lobster, Buffalo Chicken & Highfields Baked Mac & Cheese

Potato Bar **\$8**

Your Choice of Russet Baked & Yukon Mashed or Sweet Baked & Sweet Mashed with Assorted Toppings

Parmesan Station **\$12**

Chicken, Eggplant & Veal Parmesan with Marinara Sauce on the Side

Ice Cream Sundae Bar **\$7**

Premium Vanilla & Chocolate Ice Cream with Assortment of Toppings & Sauces

DESSERTS

Highfields Pastry Bar **\$8**

A Large Selection of Pastries, Including Eclairs, Cannoli's & Mini Carrot Cake Cupcakes, Chocolate Chip Cookies & Brownies

Before placing your order, please inform your server if anyone in your party has a food allergy. The consumption of undercooked or raw egg, fish, or beef products may elevate your risk of contracting a food related illness. All prices are subject to a taxable 18% administration fee and a 7% meals tax. Additional \$2 per plate for split menu
Prices subject to change.

42 MAGILL DRIVE, GRAFTON, MA 01519 TEL (508) 839-1945 WWW.HIGHFIELDSGOLFCC.COM INFO@HIGHFIELDSGOLFCC.COM

Social Events

LATE NIGHT STATIONS Minimum 50

PRICING PER PERSON

Cannoli Station

House made Cannolis
Sprinkles, mini Chocolate chips, Pistachios &
Crushed Heath Bars
\$8

Mac & Cheese Bar

House-Made Macaroni & Cheese with Assorted
Toppings
\$9

French Fry Bar

Three Types of Crispy Fries with Assorted
Toppings
\$7

Nacho Station

Chili Cheese sauce – Tortilla chips
Assorted toppings
Salsa & House made Guacamole
\$8

Burger & Chicken Slider Station

Mini Cheeseburgers & Fried Chicken on Biscuits
with Assorted Toppings
\$9

Hot Chocolate Bar

\$3

Assorted Submarine Sandwiches

\$8

Candy Bar

Assorted Candies for Your Guests to Enjoy & Take
Home
\$6

Before placing your order, please inform your server if anyone in your party has a food allergy. The consumption of undercooked or raw egg, fish, or beef products may elevate your risk of contracting a food related illness. All prices are subject to a taxable 18% administration fee and a 7% meals tax. Additional \$2 per plate for split menu
Prices subject to change.

42 MAGILL DRIVE, GRAFTON, MA 01519 TEL (508) 839-1945 WWW.HIGHFIELDSGOLFCC.COM INFO@HIGHFIELDSGOLFCC.COM

HIGHFIELDS GOLF & COUNTRY CLUB

Social Events

BREAKFAST BUFFET

PRICING PER PERSON

\$25

Scrambled Eggs

Home Fries

Fresh Fruit Salad

Bacon, Sausage, or Ham (Choose One)

Pancakes or French Toast (Choose One)

Orange Juice

Regular, Decaf Coffee & Tea

BRUNCH BUFFET

\$30

Highfields Greens Salad

Home Fries or Rice Pilaf

Fresh Fruit

Assorted Pastries

Orange Juice

Regular, Decaf Coffee & Tea

CHOICE OF 2 QUICHE FLAVORS

Roasted Vegetable Parmesan

Spinach & Feta

Broccoli & Cheddar

Bacon & Cheese

CHOICE OF 2 ENTRÉE

Grilled Salmon with Mango Bruschetta

Chicken Florentine

Baked Haddock

Lemon Basil Chicken

Bacon

Sausage

Before placing your order, please inform your server if anyone in your party has a food allergy. The consumption of undercooked or raw egg, fish, or beef products may elevate your risk of contracting a food related illness. All prices are subject to a taxable 18% administration fee and a 7% meals tax. Additional \$2 per plate for split menu
Prices subject to change.

42 MAGILL DRIVE, GRAFTON, MA 01519 TEL (508) 839-1945 WWW.HIGHFIELDSGOLFCC.COM INFO@HIGHFIELDSGOLFCC.COM

Social Events

A LA CARTE BRUNCH BUFFET

PRICING PER PERSON

| | |
|---|--------------|
| Juices (Orange, Cranberry, Grapefruit) | \$3 |
| Mimosa (3 Gallons) | \$85 |
| Bloody Mary Station (3 Gallons) | \$200 |
| Sangria (3 Gallons) | \$225 |
| | |
| Home Fries | \$4 |
| Baked Quiche | \$5 |
| Scrambled Eggs | \$5 |
| Sausage Links | \$4 |
| Bacon | \$5 |
| Ham | \$5 |
| Assorted Pastries | \$4 |
| (mini muffins, breakfast breads & Danish) | |
| Yogurt | \$4 |
| Texas French Toast | \$5 |
| Pancakes | \$5 |
| Vegetable & Cheddar Omelet | \$7 |
| Stuffed Sole | \$9 |
| Baked Salmon | \$9 |
| Baked Haddock | \$9 |
| Swordfish | \$9 |
| Highfields Stuffed Chicken | \$8 |
| Lemon Basil Chicken | \$8 |
| Highfields Greens Salad | \$4 |
| Caesar Salad | \$5 |
| Greek Goddess | \$5 |