

# 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](http://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](mailto:Annmarie@Highfieldsgolfcc.com)

42 Magill Drive, Grafton, MA 01519 (508) 839-1945 Ext. 222

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Prices subject to change. 2019

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

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#### PRICED PER PERSON

<b>Fresh Sliced Fruit Display</b>	<b>\$3</b>
<b>Crisp Vegetable Crudité Display</b>	<b>\$3</b>
<b>Mediterranean Display</b>	<b>\$5</b>
Roasted Garlic Hummus, Tabouli, Roasted Red Pepper Hummus, Feta Tomato Salad, Stuffed Grape Leaves, Fresh Pita Bread	
<b>Southwestern Display</b>	<b>\$5</b>
2 Flavors of House-Made Guacamole, 3 Types of House-Made Salsa, Layer Dip, Crisp Tortilla Chips	
<b>Bruschetta Display</b>	<b>\$4</b>
3 Types of Bruschetta with Toasted Crostini	

### BUTLER PASSED HORS D'OEUVRES

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#### \$175 PER 50 PIECES

<b>Spanakopita</b>	<b>Crab Rangoon</b>
<b>Coconut Shrimp</b>	<b>Vegetable Spring Rolls</b>
<b>Scallops &amp; Bacon</b>	<b>Pesto Chicken Skewers</b>
<b>Mini Caprese Skewers</b>	<b>Mini Chicken Quesadillas</b>
<b>Teriyaki Beef or Chicken Skewers</b>	<b>Mini Filo Cup with Feta &amp; Tomato</b>
<b>Stuffed Mushrooms with Bleu Cheese &amp; Bacon</b>	

#### \$225 PER 50 PIECES

<b>Tokyo Shrimp</b>	<b>Mini Crab Cakes</b>
<b>Herbed Arancini</b>	<b>Lobster BLT Spoon</b>
<b>Ahi Tuna Wontons</b>	<b>Chicken Parmesan Meatballs</b>
<b>Candied Pork Belly</b>	<b>Braised Short Rib Profiteroles</b>
<b>Smoked Salmon Canapes with Lemon Dill Aioli</b>	

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# HIGHFIELDS GOLF & COUNTRY CLUB

## Social Events

### PLATED ENTRÉE SELECTIONS

#### PRICING PER PERSON

#### **Highfields Stuffed Chicken**

House-Made Stuffing & A Creamy Poulette Sauce  
\$30

#### **Chicken Marsala**

Sautéed Chicken Breast with a Wild Mushroom Marsala  
Demi-Glace & Crispy Prosciutto  
\$30

#### **Apple Cranberry Stuffed Chicken**

Sautéed Chicken Breast Topped with Spiced Apples &  
Cranberries with A Cranberry Stilton Cream Sauce  
\$32

#### **Chicken Florentine**

Stuffed with Baby Spinach, Sautéed Onion & Cremini  
Mushrooms, Finished with A Roasted Garlic Parmesan  
Crème Sauce  
\$32

#### **Highfields Encrusted Chicken**

Herb Encrusted Chicken Breast Topped with A Creamy  
Parmesan Sauce  
\$32

#### **Chicken Saltimbocca**

Chicken Breast Stuffed with Prosciutto & Swiss Cheese  
Finished with A Sage Parmesan Crème Sauce  
\$34

#### **Roasted Pork Loin Florentine**

Slow Roasted Laced with Florentine Sauce  
\$30

#### **Seared Atlantic Salmon**

Topped with Mango Bruschetta  
\$35

#### **New England Baked Stuffed Haddock**

Stuffed with Shrimp & Scallops Finished with A Butter  
& White Wine Sauce  
\$35

#### **Stuffed Tenderloin**

Bleu Cheese, Caramelized Onions, Bacon, Spinach &  
Roasted Garlic with A Red Wine Demi-Glace  
\$45

#### **Roasted Sirloin**

Roasted Garlic & Fresh Herb Crusted Sirloin Finished with  
A Rich Demi-Glace  
\$35

#### **Roasted Prime Rib of Beef**

Slow Roasted With Au Jus  
\$40

#### **Braised Short Rib**

Finished with A Rustic Chasseur Glace  
\$42

#### **Surf N' Turf**

Petite Filet Mignon & Baked Stuffed Shrimp  
\$45

#### **New England Baked Haddock**

Topped with Seasoned Lemon & Butter Crumb Topping  
\$30

#### **Grilled Swordfish**

Topped with A Citrus Pesto  
\$40

#### **Butternut Squash Tortellacci**

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

#### **Roasted Vegetable Risotto**

Roasted Vegetables Over Creamy Herb Risotto  
\$30

#### **Vegetable Stir Fry**

With A Sesame Ginger Sauce Over Rice  
\$30

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# HIGHFIELDS GOLF & COUNTRY CLUB

## Social Events

### PLATED ENTRÉE SELECTIONS CONTINUED

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#### FIRST COURSE ADD-ONS

<b>Fresh Fruit Medley</b>	<b>\$2</b>	<b>Italian Wedding Soup</b>	<b>\$2</b>
<b>Minestrone Soup</b>	<b>\$2</b>	<b>Portabella Madeira Soup</b>	<b>\$2</b>
<b>New Clam Chowder</b>	<b>\$3</b>	<b>Three Jumbo Shrimp Cocktail</b>	<b>\$5</b>

#### SALAD

##### Highfields Green Salad

##### Caesar Salad

##### Apple Cheddar Salad \$1

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

##### Baby Wedge Salad \$1

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

##### Wild Berry Salad \$1

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

Au Gratin Potatoes

Garlic Mashed Potatoes

Candied Sweet Potatoes

Baked Potato with Sour Cream

Roasted Candied Sweet Potatoes

Garlic & Herb Roasted Red Potatoes

#### DESSERTS

House-Made Cookie Platter \$3

Chocolate Mousse Cake \$3

Apple Crisp with Ice Cream \$3

Cheesecake with Strawberries \$4

Lemon Berry Cake with Raspberry Sauce \$3

#### \$25 Cake Cutting Fee

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# HIGHFIELDS GOLF & COUNTRY CLUB

## Social Events

### **BUFFET PACKAGE**

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#### **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 Tortellacci
Chicken Marsala	Roasted Vegetable Risotto
Chicken Florentine	Char Broiled Sirloin Tips
Chicken Saltimbocca	Roasted Pork Loin
Highfields Encrusted Chicken	Vegetable Stir Fry
Highfields Stuffed Chicken	Roasted Sirloin \$4
Apple Cranberry Stuffed Chicken	Stuffed Tenderloin \$8
Grilled Swordfish with Citrus Pesto	Roasted Prime Rib of Beef \$6
New England Baked Haddock	Braised Short Rib \$6
New England Baked Stuffed Haddock	Surf N' Turf \$8
Seared Salmon with Mango Bruschetta	

### **CHOOSE 1 SALAD**

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#### **Highfields Green Salad**

#### **Caesar Salad**

**Apple Cheddar Salad \$1**

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

**Baby Wedge Salad \$1**

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

**Wild Berry Salad \$1**

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

### **CHOOSE 2 SIDES**

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

#### **Rolls & Butter**

#### **Regular & Decaf Coffee & Tea**

### **DESSERTS**

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House-Made Cookie Platter	\$3
Chocolate Mousse Cake	\$3
Apple Crisp with Ice Cream	\$3
Cheesecake with Strawberries	\$4
Lemon Berry Cake with Raspberry Sauce	\$3

#### **\$25 Cake Cutting Fee**

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### BREAKFAST & BRUNCH BUFFET

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#### PRICING PER PERSON

#### **\$20**

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

#### **\$25**

Lemon Basil Chicken  
Rice Pilaf  
Grilled Vegetable Frittata  
Highfields Greens Salad  
Fresh Fruit  
Assorted Pastries  
Orange Juice  
Regular, Decaf Coffee & Tea

#### **\$28**

Lyonnais Potatoes  
Fresh Fruit Salad  
Assorted Pastries  
Orange Juice  
Regular, Decaf Coffee & Tea

#### CHOICE OF 2 QUICHE FLAVORS

Roasted Vegetable Parmesan  
Spinach & Feta  
Broccoli & Cheddar  
Bacon & Cheese

#### CHOICE OF 1 ENTRÉE

Grilled Salmon with Mango Bruschetta  
Stuffed Chicken Florentine  
Baked Haddock  
Lemon Basil Chicken

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### A LA CARTE BRUNCH BUFFET

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#### PRICING PER PERSON

<b>Juices</b> (Orange, Cranberry, Grapefruit)	<b>\$2</b>
<b>Mimosa</b> (3 Gallons)	<b>\$85</b>
<b>Bloody Mary Station</b> (3 Gallons)	<b>\$200</b>
<b>Sangria</b> (3 Gallons)	<b>\$225</b>
<b>Home Fries</b>	<b>\$3</b>
<b>Baked Quiche</b>	<b>\$4</b>
<b>Scrambled Eggs</b>	<b>\$4</b>
<b>Sausage Links</b>	<b>\$3</b>
<b>Bacon</b>	<b>\$4</b>
<b>Ham</b>	<b>\$4</b>
<b>Assorted Pastries</b>	<b>\$3</b>
<b>Yogurt</b>	<b>\$3</b>
<b>Texas French Toast</b>	<b>\$4</b>
<b>Pancakes</b>	<b>\$4</b>
<b>Vegetable &amp; Cheddar Omelet</b>	<b>\$6</b>
<b>Stuffed Sole</b>	<b>\$8</b>
<b>Baked Salmon</b>	<b>\$8</b>
<b>Baked Haddock</b>	<b>\$8</b>
<b>Swordfish</b>	<b>\$8</b>
<b>Highfields Stuffed Chicken</b>	<b>\$7</b>
<b>Lemon Basil Chicken</b>	<b>\$7</b>
<b>Highfields Greens Salad</b>	<b>\$3</b>
<b>Caesar Salad</b>	<b>\$4</b>
<b>Greek Goddess</b>	<b>\$4</b>

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### CARVING STATION

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#### PRICING PER PERSON

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

Porchetta	\$7
Honey Glazed Ham	\$7
Roast Sirloin of Beef	\$7
Roasted Turkey with Sides	\$7
Slow Roasted Prime Rib	\$9
Stuffed Beef Tenderloin	\$10

### STATION

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#### **Salad Station** \$3

House or Caesar

#### **Vegetable Station** \$3

Your Choice of Vegetables

#### **Pasta Station** \$9

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

#### **Stir Fry Station** \$9

Chicken, Beef & Shrimp with Fresh Vegetables & Choice of Sauces Presented with White Rice

#### **Fajita Bar** \$7

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

#### **Mac & Cheese Station** \$10

Lobster, Buffalo Chicken & Highfields Baked Mac & Cheese

#### **Potato Bar** \$7

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

#### **Parmesan Station** \$10

Chicken, Eggplant & Veal Parmesan

#### **Ice Cream Sundae Bar** \$6

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

### DESSERTS

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#### **Highfields Pastry Bar** \$7

A Large Selection of Pastries, Including Eclairs, Cannoli's & Mini Cakes

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# HIGHFIELDS GOLF & COUNTRY CLUB

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### LATE NIGHT STATIONS

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#### PRICING PER PERSON

#### **Popcorn Bar**

3 Types of Popcorn with Bags & Stickers for Your Guest to Take Home

**\$4**

#### **Mac & Cheese Bar**

House-Made Macaroni & Cheese with Assorted Toppings

**\$7**

#### **Pretzel Bar**

Soft Pretzels Presented in A Warmer with Assorted Toppings and Dips

**\$5**

#### **Burger & Chicken Slider Station**

Mini Cheeseburgers & Fried Chicken on Biscuits with Assorted Toppings

**\$8**

#### **Candy Bar**

Assorted Candies for Your Guests to Enjoy & Take Home

**\$4**

#### **French Fry Bar**

Three Types of Crispy Fries with Assorted Toppings

**\$5**

#### **Lo Mein Station**

Lo Mein Noodles with Your Choice of Chicken or Beef with Asian Style Vegetables Toppings. Served in Chinese To-Go Boxes with Chopsticks

**\$7**

#### **The Dipping Bowl**

Vermont Cheddar Cheese, Assorted Artisan Breads, Veggies, Apple Slices for Dipping

**\$6**

#### **Assorted Flatbread Pizzas**

**\$7**

#### **Hot Chocolate Bar**

**\$3**

#### **Salsa & Guacamole Station**

**\$5**

#### **Assorted Submarine Sandwiches**

**\$7**

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