

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 | Sauteed 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, Sauteed 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

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

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
- Sauteed 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

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

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

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

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

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

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

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

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

FARMSTAND

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

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

ORCHARD BOX

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

CHARCUTERIE BOARD

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

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

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

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

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

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

SNACK PACK

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

\$10 Per Guest

GET TWISTED

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

\$8 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

COFFEE & SWEETS

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

\$9 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

HEALTH NUT

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

\$10 Per Guest

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

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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.