

Highland's for the Holidays 2009

Brunch and Lunch Event Menus

Thank you for considering Highland's Garden Café. We sincerely appreciate the opportunity to help plan your holiday event.

The Café menus are based on seasonal ingredients, simply prepared.

The following is a list of menu items that has been selected to add festive and flavorful notes to your event.

The kitchen is always foraging for new fall and winter products so please also request a Café menu if you don't see just the right item for your event.

Planning tips and menu guide:

Please review the following list of menu items in all categories. After you have chosen your favorites, the kitchen will carefully review your menu choices and make suggestions to ensure a balance of flavors. Please include a note as to particular preferences and/or any special dietary issues your guests might need us to follow.

We suggest offering a maximum of three choices for each course. This will provide a variety of selections for your guests as well as a smooth flow as orders are taken and sent to the kitchen. We have found that more choices not only slows the order taking but requires extra time for the servers to process the order and send it to the kitchen. This can create a longer wait than necessary before the first course can be served.

Please keep in mind when planning your menu that the highest priced item option within a course (with the exception of passed appetizers) will determine the price for that course.

Appetizers:

The Café encourages that all guests have the opportunity to enjoy a small bite while beverage orders are being taken and served.

If you will be planning a reception as your guests arrive, we offer a selection of small bites that can be passed as guests assemble. For a 45-minute reception, we have found three pieces per person is just right! Choose a variety according to your taste. You may want to consider one seafood item, one poultry item and one meat item. If you have vegan or vegetarian guests, we have included several choices for them as well. Scroll down to passed appetizers for these selections.

If you will be seating your guests as they arrive, we offer a selection of seated appetizers that can be brought to the table as guests arrive and shared family style while everyone is settling in. Scroll down to seated appetizers for these selections.

A third option is to offer just one or two rounds of passed appetizers to offer while guests gather followed by an individual appetizer once your guests are seated.

Soup and Salad Course:

The soup and salad course can be combined as your first seated course. For example choose one soup and one salad from the options below. Both will be offered to your guests on the customized menu designed for your event. Your guests will be able to select and order their preference as the order is taken that day.

Entree Course:

For lunch and brunch, there are many ways to structure your menu. We offer a full line of brunch items both sweet and savory. In addition, we offer soups, salads and a full selection of Café favorites for entrees. All of these options offer a wide variety of combinations to create a straightforward brunch menu or a full sit down three-course luncheon.

Scroll down to find the menu options. The Café staff is here to help you design the best menu specifically for your event and your guests!

Again, thank you for considering Highland's Garden Cafe.

Sincerely, Patricia Perry

Brunch and Lunch Event Menu Selections:

Passed Appetizers: \$2.50 each

Meat:

Crostini with grilled chicken livers and onion-bacon marmalade

Seafood:

Mini crab cakes with roasted red pepper garnish

Vegetarian:

Crostini with oven roasted tomato and fresh basil

Pistachio biscotti with goat cheese and blood orange

Mushroom stuffed with gorgonzola, sundried tomato and basil

Mushroom stuffed with pesto

Thinly sliced radish on brioche with sweet butter and sea salt

Brochette with tomato, mozzarella, basil and kalamata olive

Goat cheese rolled in toasted pine nuts and herbs

Traditional deviled eggs

Passed Appetizers: \$3.00 each

Meat:

Fig stuffed with goat cheese and wrapped in prosciutto

Mushroom stuffed with pancetta, sage and fontina

Pork sausage on sage biscuit

Fig wrapped in bacon with balsamic glaze

Chicken salad on curried biscuit

Seafood:

Smoked salmon roulade with fresh herbs

Deviled egg with American caviar

Smoked trout and apple butter on black bread

Vegetarian:

Mini grilled cheese sandwich with arugula, fontina and truffle oil

Crumb crusted artichokes hearts stuffed with Boursin

Gougere (cheese puff)

Brochette with grilled eggplant, hummus and red pepper
Mini quiche with spinach, sundried tomato and basil
Belgian Endive with blue cheese and sherried walnuts

Passed Appetizers: \$3.50 each

Meat:

Buffalo loin served on house made sage biscuit with cranberry jam

Scallion wrapped in soy-glazed tenderloin

Mini beef kebob

Mini burger with lettuce, tomato and onion on bun

Cajun duck brochette with andouille, roasted peppers and sweet onions

Seafood:

Deviled egg with smoked salmon and dill

Bruschetta with white bean puree, rare tuna and tapenade

Mini quiche with shrimp, bacon and artichoke

Seated Appetizer Selections for lunch or brunch:

Allow one per person - \$6.00 per person

Homemade applesauce with cranberry jam

Mini pumpkin with winter fruit and honey glazed chestnuts

Brioche baked with brie, pears and almonds

Camembert in puff pastry with persimmon jam

Laura's Fresh Baked - \$4 per person

This option delivers a basket of mini cinnamon rolls, mini muffins and pumpkin bread right out of the oven straight to your table. These baskets can be enjoyed while orders are taken for brunch or lunch.

Brunch Egg Dish Selections:

Benedicts:

We offer the following dishes served in classic style on English muffins with hollandaise sauce. All benedicts are accompanied by rosemary potatoes. All benedict options are \$16.

Traditional with ham

Florentine with tomato and spinach

Crab and avocado

Omelets:

Two egg omelets served with toast and rosemary new potatoes. All omelet options are \$14. Can be offered without meat.

Bacon, avocado and cheddar

Ham, mushroom and brie

Sausage, mushroom and fontina

Prosciutto, arugula, asiago and truffle oil

Smoked salmon, dill and cream cheese

American caviar and sour cream

Blue cheese, tomato and basil

Specialty Egg Dishes: All options are \$14.

Mediterranean Eggs: Sautéed mushrooms, sweet peppers, potatoes and red onion lightly sautéed and folded into softly scrambled eggs with goat cheese. Served with toast.

New Mexican Bread Pudding: Hominy, peppers, cheese and herbs baked and served with red and green chili, topped with two eggs and melted cheddar.

Trout: Served with two eggs, bacon, toast and potatoes.

Croque Madam: Two eggs served open faced on grilled ham and gruyere sandwich. Served with potatoes.

Sweets:

Served with a fresh fruit garnish. All options are \$12.

Sweet potato crepe with caramelized apples and sherried walnuts

Grand Marnier crepe with ricotta, fig jam and hazelnuts

Gingerbread pancakes with cranberry jam

Eggnog French toast with honey glazed chestnuts and kumquat marmalade

Sample Brunch menu:

Passed appetizer on arrival:

Pistachio biscotti with goat cheese and blood orange (\$2.50 per person)

At the table:

Laura's fresh baked basket (\$4 per person)

Seated Appetizer:

Mini pumpkins OR Baked Camembert (\$6 per person)

Entrée:

Florentine Benedict OR trout with eggs OR gingerbread pancakes (\$16 per person)

Coffee or hot tea (\$3.25 per person)

The food cost per guest for this sample brunch menu is \$31.75.

Beverage service beyond coffee and hot tea will be included on the final ticket based on actual consumption. Sales tax and gratuity is not included in the above amounts.

Soup Selections:

If you decide to offer a specific soup, it will be prepared the day of the event. Thus we are able to adjust ingredients, if need be. These soups are served in 7 to 8-ounce portions for \$8 per person.

The Café also prepares a fresh soup daily for \$6.50 per person. These soups are also served in 7 to 8-ounce portions.

Meat and poultry based soups:

- Beef barley with mushrooms

- Pork posole

- Creamy lemon chicken artichoke

- Creamy winter mushroom with thyme

- Creamy onion with brandy and spiced apples

Seafood:

Creamy celery and watercress garnished with rock shrimp
Creamy potato leek garnished with spinach, a poached oyster
and a splash of truffle oil
Bouillabaisse with rouille
New England Clam chowder

Vegetarian (can be prepared vegan upon request):

Creamy chestnut with cranberry chutney
Butternut squash with sage brown butter and nutmeg cream
Pumpkin with chipotle crema
Celery root with roasted winter vegetables
Oven roasted sweet potato with ginger and kumquat marmalade
Orange fennel garnished with roasted red pepper puree and
artichoke sauté
Tomato with goat cheese crostini and tapenade

Salad Selections:

Available selections include:

Mixed greens with honey Dijon and vegetable garnish - \$6.50
Christmas salad with spinach, clementines, cranberries and
sherried walnuts in a pomegranate dressing - \$7.25
Hearts of Romaine with croutons, asiago and roasted garlic
dressing - \$7.25
Mixed greens with mushrooms, avocado and red onion with blue
cheese dressing - \$7.50
Spinach salad with ricotta salata, pancetta, dates, pine nuts, and
roasted peppers. Dressed in light balsamic vinaigrette.
- \$8.50
Beets, blood oranges and hazelnut crusted goat cheese on greens
with citrus dressing - \$10
Baby watercress, clementines, pomegranate and glazed chestnuts
with fig balsamic dressing - \$10
Pear salad with blue cheese and sherried walnuts on mixed
greens - \$10
Shaved fennel, red onions, blood oranges and olives on greens
with roasted red pepper dressing - \$10

Lunch Entrée Selections:

Seafood:

- Pan seared salmon with hot buttered rum on citrus salad - \$16
- Vodka glazed salmon on buckwheat crepes with sour cream and finished with American caviar - \$18
- Pan seared salmon with bourbon and berries - \$16
- Tilapia with smoked bay scallops and capers - \$16
- Sherry glazed scallops on wilted greens with roasted red peppers - \$18
- Seared scallops on grilled persimmon with pomegranate gastrique - \$18
- Grouper with spicy sambol vinaigrette and wasabi cream - \$20
- Sea Bass on orange braised fennel with artichokes, fennel and green olives - \$20
- Crumb crusted sea bass on lobster remoulade - \$20
- Seared New England cod on oyster stuffing with succotash - \$18
- Crumb crusted Cod on New England clam chowder - \$18
- Red snapper marinated in olive oil, fresh orange and herbs of Provence and finished with kumquat marmalade - \$24
- Seared trout with lemon, almonds and sage - \$16
- Trout on squash and apple sauté with cider celery root puree - \$18
- Trout with smoked trout and caper potato salad on greens with lemon dressing - \$15

Poultry:

We have offered a variety of preparations for chicken and quail options. Chicken is fairly mild and pairs better with the lighter preparations while quail is a darker meat and will stand up better to stronger preparations. These are listed from lighter to more savory flavors.

Quail entrées are \$18. Chicken entrees are \$16.

Chicken served with apples, chestnuts and wild rice finished with Calvados cream

Chicken served on a bed of wintergreens and dried cranberries and topped with honey glazed kumquats

Chicken served with a fig, hazelnut and apricot bread pudding with mulled red wine sauce

Chicken on a chestnut, mushroom and sage stuffing with lemon sage butter

Chicken on grilled persimmon with an herbed vanilla cream

Chicken or Quail on savory gingerbread with plum chutney

Chicken breast, stuffed with fontina cheese and proscuitto, served on greens with truffle oil

Quail with lavender honey glaze on fig chutney and goat cheese cream

Quail stuffed with sausage and served with black-eyed peas, mustard greens and bourbon butter sauce

Quail with blood orange glaze on cranberry chestnut pilaf with pumpkin puree

Meat:

Petite fillet on wilted greens with roasted red pepper - \$24

Soy marinated flank steak with shitake mushrooms - \$18

Cabernet braised short ribs with horseradish mashed potatoes and seasonal vegetables in a rich stock reduction - \$18

Lamb stew with winter vegetables and white beans - \$16

Vegetarian:

These following menu items can be prepared for your event; all are \$18. In addition, you can elect to offer the vegetarian option that will be on the Café's menu the day of your event for \$14.

Oven roasted winter vegetables and celery root puree on wilted greens with roasted red pepper dressing

Bloody Mary risotto with wintergreens and steamed vegetables

Grilled vegetable brochette on hummus with couscous

Grilled portabella mushroom baked with blue cheese and served on greens with sundried tomato vinaigrette
Warm Mediterranean sauté of fennel, oranges, artichokes and olives served on lentils with wilted greens
Grilled vegetable penne with goat cheese

Sample luncheon menu #1:

Passed appetizers on arrival:

Gougere (\$3 per person) AND artichoke hearts stuffed with boursin (\$3 per person)

Seated Appetizer:

Mini pumpkins stuffed with winter fruit and topped with honey glazed chestnuts (\$6 per person)

Salad:

Christmas salad with clementines, cranberries and sherried walnuts with pomegranate dressing (\$7.25 per person)

Entrée: Choice of:

Sea Bass on orange braised fennel with artichokes, fennel and green olives OR Quail with lavender honey glaze on fig chutney and goat cheese cream OR Lamb stew with winter vegetables and white beans OR Vegetarian option from the day's Café menu (\$20 per person)

Dessert: Gingerbread with plum chutney (\$6 per person)

Coffee or tea (\$3.25 per person)

The food cost per guest for sample lunch menu #1 is \$48.50.

Beverage service beyond coffee and tea will be included on the final ticket based on actual consumption. Sales tax and gratuity is not included in the above amounts

Sample luncheon menu #2:

To Start: Laura's fresh baked basket (\$4 per person)

Soup/Salad Course: Choice of:

Café's soup of the day OR mixed green salad with Dijon vinaigrette (\$6.50 per person)

Entrée: Choice of:

Omelet with arugula, prosciutto, asiago and truffle oil OR Chicken served with a fig, hazelnut and apricot bread pudding with mulled red wine sauce OR Pan seared salmon with hot buttered rum on citrus salad (\$16 per person)

Dessert: Apple dumplings (\$7 per person)

Coffee or tea (\$3.25 per person)

The food cost per guest for this sample lunch menu is \$36.75.

Beverage service beyond coffee and tea will be included on the final ticket based on actual consumption. Sales tax and gratuity is not included in the above amounts

Dessert Selections:

Apple dumpling stuffed with dried winter fruit, wrapped in puff pastry, served with ice cream and caramel sauce - \$7

Fresh apple cake with rum butter sauce - \$6

Applesauce spice cake with yogurt and chestnut honey - \$6

Gingerbread with crème fraiche and cranberry jam - \$6

Chocolate pot de crème with whipped cream and fresh fruit - \$6

Pecan pie with bourbon whipped cream - \$7

Laura's old fashioned chocolate cake with crème anglaise - \$7

Brownie with cashews, ice cream and caramel sauce - \$7

Brandied eggnog with Christmas cookies - \$7

Sour cream apple crisp - \$6

Bread pudding with caramel sauce - \$6

Share plate with truffles, strawberries and brownies - \$5

Add a mini dessert share plate (one truffle, one strawberry and one brownie per person) to dessert service for \$3