

Highland's for the Holidays 2009

Holiday Dinner Menu - 2009

Dinner Events:

Please review the following list of menu items. After you have chosen your favorites, the kitchen will carefully review your menu choices and make suggestions to ensure a balance of flavors throughout your dinner. Please note any preferences and special dietary concerns/issues your guests might need us to take into consideration as we finalize your menu.

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 slow the order taking but also the preparation of the courses as all orders must be compiled before sending them to the proper stations in the kitchen. This can create a longer wait than normal between courses.

As you plan your menu, keep in mind that the highest priced option offered for each course determines the per guest cost of that specific course.

Appetizers:

Whether planning a brunch, lunch or dinner event, we recommend greeting your guests with appetizers before beginning beverage service. We have designed several appetizer options that will offer your guests a bite while beverage orders are being taken.

If you will be planning a reception as the guests arrive, we suggest offering 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! Choices may include one seafood item, one poultry item and one meat item. If you have vegan or vegetarian guests, we have included several choices for them in the passed appetizer section.

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 arrived and shared family style while everyone is settling in. Scroll down to "seated appetizers" for these items.

A third option is to offer just one or two rounds of passed appetizers while gathering. Then offering your guests their choice of an individual appetizer selected from your prearranged menu. You will find those options below under seated appetizers.

Passed Appetizer Selections: \$2.50 each

Meat:

Crostini with grilled chicken livers with 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 oranges

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

Mini grilled cheese sandwich with fontina, truffle oil and arugula

Passed Appetizer Selections: \$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

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

Mini quiche Lorraine with eggs, bacon and onion

Chicken salad on curried biscuit

Cajun duck brochette with andouille, roasted peppers and sweet onions

Seafood:

Smoked salmon roulade with fresh herbs

Mini quiche with shrimp, bacon and artichoke

Deviled egg with American caviar
Bruschetta with white bean puree, rare tuna and tapenade
Smoked trout and apple butter on black bread
Belgian endive with crème fraiche, smoked salmon and dill

Vegetarian:

Mini quiche with spinach and tomatoes
Crumb crusted artichoke hearts stuffed with boursin
Gougere (cheese puff)
Brochette with grilled eggplant, hummus and red pepper

Passed Appetizer Selections: \$4.00 each

Seafood:

Escargot, braised in red wine and stock reduction, served in puff pastry
Escargot cooked in a crock with snail butter
Rosemary shrimp
Grilled shrimp wrapped with dill
Shrimp wrapped in prosciutto and sage
Deviled egg with smoked salmon and dill

Seated Appetizer Selections: (priced accordingly)

Seafood:

Oysters lightly poached on the half shell splashed with champagne and finished with American caviar \$2.25 per piece
Mussels with light seafood fume, garlic, butter, basil and red onion \$9/dozen
Crab cakes with roasted red pepper mayonnaise \$6.50/person
Angel hair pasta tossed with lemon, butter and chives topped with a garnish of smoked salmon and American caviar \$10/person
Baked stuffed clams with bread crumbs, bacon and oregano \$3.50/person
Gratin of bay scallops, sherry, cream and bread crumbs \$10/person
Petite omelet with sour cream, chives and American caviar \$8.50/person

Poultry: \$6.50 each

Duck leg confit on sweet and sour cabbage

Vegetarian:

Baked Camembert with cranberry chutney and puff pastry stars \$5/ person

Pumpkin gratin with star anise, apples and honey glazed chestnuts \$6.50/person

Lentil martini with hummus, roasted red pepper and house made crackers \$7.25 each

Brie quesadilla with caramelized pears serves three at \$2.50 per person

Lobster quesadilla with mango salsa: serves three at \$4/person

Soup and Salad Course:

The soup and salad course can be combined (or offered as separate courses) as your first seated course. For example, select 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 guest will be able to select their preference as the order is taken that evening.

Soup Selections:

If you decide to select 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 \$8.00 per guest.

The Café also prepares a fresh soup daily that can be offered as an option to your guests for \$6.50 each. 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 a spinach poached oyster and 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:

Mixed greens with honey Dijon and vegetable garnish - \$6.50
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, pinenuts 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 greens - \$10
Shaved fennel, red onions, blood oranges and olives on greens with roasted red pepper dressing - \$10

Entrée Course:

Consider a meat, poultry or vegetarian and seafood dish option as you select your 3 entrée selections for your guests to select from the evening of your event.

Seafood Selections:

Shellfish Paella with ½ lobster, 2 sea scallops, 2 shrimp, 4 mussels, 4 clams and chorizo served on saffron rice - \$38
Bouillabaisse: Halibut on a bed of orange braised fennel with sweet red peppers in saffron fume with Pernod, finished with 4 mussels, 3 clams, 2 scallops and served with rouille and grilled bread - \$36
Cioppino: Grouper on a spicy red sauce with mussels, clams, rock shrimp and Italian sausage - \$34
Pan seared salmon with hot buttered rum on citrus salad - \$25
Vodka glazed salmon on buckwheat crepes with sour cream and finished with American caviar - \$28
Pan seared salmon with bourbon and berries - \$25
Pan seared tuna with hummus, Israeli couscous and preserved lemons - \$32

Tuna with spicy Asian dipping sauce on jasmine rice - \$32
Sherry glazed scallops on wilted greens with roasted red peppers - \$28
Seared scallops on grilled persimmons with pomegranate gastrique - \$28
Swordfish with rock shrimp scampi - \$32
Grouper with spicy sambol vinaigrette and wasabi cream - \$32
Sea Bass on orange braised fennel with artichokes and green olives - \$30
Crumb crusted halibut on lobster remoulade - \$30
Seared New England cod on oyster stuffing with succotash - \$28
Crumb crusted cod on New England clam chowder - \$26
Red snapper marinated in olive oil, fresh orange and herbs of Provence and finished with kumquat marmalade - \$34
Tilapia with smoked scallops and lemon caper butter sauce - \$24
Seared trout with lemon, almonds and sage - \$24
Trout on squash and apple sauté with cider celery root puree - \$24
Trout with smoked trout and caper potato salad on greens with lemon dressing - \$25

Poultry Selections:

We have offered a variety of preparations where appropriate. Chicken and pheasant both tend to be a bit mild and are partnered with lighter flavors. Duck and quail are darker meat and stand up better to stronger preparations. These are balanced for lighter to more savory flavors.

Duck and Quail entrées are \$26, Pheasant is \$28 and Chicken is \$22.

Duck breast, pheasant or chicken served with apples, chestnuts and wild rice finished with Calvados cream

Duck breast, pheasant or chicken served on a bed of wintergreens and dried cranberries and topped with honey glazed kumquats

Cointreau glazed duck with citrus and olives

Pheasant or chicken served with fig, hazelnut and apricot bread pudding with mulled red wine sauce

Pheasant or chicken on chestnut sage stuffing with lemon sage butter sauce

Pheasant or chicken on grilled persimmons with an herbed vanilla cream

Pheasant or chicken on winter squash risotto finished with kumquat marmalade and blood orange glaze

Pheasant or chicken on savory gingerbread with plum chutney

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

Quail with lavender honey glaze, fig chutney and goat cheese cream
Quail stuffed with sausage served with black-eyed peas, mustard greens and bourbon butter sauce
Quail served on cranberry chestnut pilaf on pumpkin puree with blood orange glaze

Meat Selections:

Consider one of the following meat selections as an entree menu option for your guests.

Beef tenderloin on puff pastry filled with duck liver pate and truffled mushroom duxelle finished with Madeira - \$42
Beef tenderloin with lobster mashed potatoes and bordelaise sauce - \$42
Grilled beef tenderloin on portabella mushroom with grilled beefsteak tomato and bacon finished with red wine sauce - \$40
Petite New York Strip on wilted greens with roasted red peppers - \$28
Petite New York Strip with chimichurri - \$28
Cabernet braised short ribs with horseradish mashed potatoes and seasonal vegetables in a rich stock reduction - \$26
Lamb rib chop, grilled, served on a feta, mint and chickpea salad - \$40
Lamb shank on cassolet of white beans, sausage and duck confit - \$26.50
Lamb shank on broccoli rabe with roasted red pepper puree and tapenade - \$26.50
Buffalo loin served with chipotle cherries and mulled red wine reduction - \$38

Vegetarian:

All vegetarian entrées are \$18. In addition to the selections below, you can elect to offer the vegetarian option that will be available on the Café menu the day of your event.

Oven roasted winter vegetables with 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 sun dried tomato vinaigrette
Warm Mediterranean sauté of fennel, oranges, artichokes and olives served on lentils with wilted greens
Five cheese lasagna on greens with puttanesca

Grilled vegetable penne with goat cheese

We recommend adding coffee, tea or iced tea for \$3.25 per guest.

Highland's Garden Café

Thursday December 24, 2009

“Sample Holiday Menu”

First Course

Mini Crab Cakes with Roasted Red Pepper Aioli
Buffalo Loin Served on House Made Sage Biscuit with Cranberry Jam
Crostoni with Goat Cheese and Blood Oranges

Second Course

Butternut Squash Soup with Sage Brown Butter and Nutmeg Cream
or
Pear Salad with Blue Cheese and Sherried Walnuts on Greens
or
Hearts of Romaine with Croutons, Asiago and Roasted Garlic Dressing

Entrée

Seabass on Orange Braised Fennel with Artichokes and Green Olives
or
Chicken with Fig, Hazelnut and Apricot Bread Pudding and Mulled Red Wine Sauce
or
Cabernet Braised Short Ribs with Horseradish Mashed Potatoes and Seasonal
Vegetables in a Rich Stock Reduction

Dessert

Shared Plate with Truffles, Brownies and Strawberries

Coffee, Tea or Iced Tea

*(this menu is \$58.75 per person taking the highest priced item in each category to
determine the price per person)*