



Thanksgiving Brunch

Saturday & Sunday, October 12/13

10:00 a.m. - 1:00 p.m.

\$40 Per person

CLASSIC BREAKFAST:

Lazy Eggs Benny

with peppers, spinach

Bacon & Sausage

Buttermilk Pancakes

with banana & berries

Fresh Fruits & Breakfast Pastries

OMELETS MADE TO ORDER:

Farm fresh eggs, ham, bacon, onions, peppers,

mushrooms, spinach, cheese

SALADS:

Caesar Salad

with bacon, crouton, cheese, dressing

Heritage Mix

with dressing & condiments

CARVING STATION:

Grainy Mustard and Maple Glazed Ham

ENTREE:

24 Hour Herb Brined Turkey

traditional stuffing, citrus cranberry sauce & gravy

DESSERT:

Chef's Assorted Pies, Tarts & Cakes

reservations@
highlandsgolfclub.com



Thanksgiving Dinner

Saturday & Sunday, October 12/13

5:00 p.m. - 8:00 p.m.

\$55 Per person

ANTIPASTO STATION:

Smoked & cured meats, assorted mustards
pickles & baguettes

CANADIAN CHEESE BOARD:

Fresh baguette, flatbreads, dried fruit, chestnut honey

SALADS:

Tomato Bocconcini Salad

Heritage Mix

Roasted Beet & Feta

Quinoa & Nut

CARVING STATION:

Slow Roasted Prime Rib

SAVORY DISHES:

24 Hour Herb Brined Turkey

traditional stuffing, citrus cranberry sauce & gravy

Herb Roasted Salmon

butter green peas, sweet corn & pancetta cream

Creamy Mashed Potatoes

Baked 3-Cheese Tortellini

Roasted Vegetables

DESSERT:

Chef's Assorted Pies, Tarts & Cakes



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Thanksgiving 3-Course Plated Dinner

Monday, Oct. 14, 2024

5:00 p.m. - 8:00 p.m.

\$40 Per Person

TO START:

(choice of one)

Roasted Butternut Squash Soup
with toasted pumpkin seeds

or

Harvest Fall Salad
locally sources root vegetables, ricotta,
orange & honey lemon dressing

MAIN COURSE:

24 Hour Herb Brined Turkey
traditional stuffing, mashed potatoes,
maple glazed carrots,
citrus cranberry sauce & turkey gravy

DESSERT:

Pumpkin Cheesecake
with caramel drizzle



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