Searonal Takecut Menur

## ALL ORDERS AND ADD ONS ARE INDIVIDUALLY PACKAGED

## BREAKFAST

## CONTINENTAL BREAKFAST \$10/PERSON

$$
\begin{gathered}
\text { *FRESHLY BAKED CROISSANT* } \\
\text { *FRUIT DANISH* }
\end{gathered}
$$

*HOMEMADE GRANOLA AND VANILLA YOGURT*
*HOMEMADE PRESERVES AND WHIPPED BUTTER*

$$
\begin{aligned}
& \text { *SEASONAL FRUIT CUP* } \\
& \text { *COLD BOILEDEGG* } \\
& \text { *BABYBEL CHEESE* }
\end{aligned}
$$

## HIGHLANDSEGG WICH \$13/PERSON

 *FRESH FRIED EGG, CHEDDAR CHEESE, bACON, MUSTARD AIOLI, LETTUCE AND TOMATO SERVED ON TOASTED PRETZEL BUN* *FRUIT CUP* *WHIPPED RICOTTA AND AVOCADO SALAD*
## ADD ONS

*ASSORTED JUICE BOTTLES $\$ 2.50$ EACH*
*CHOCOLATE BANANA BREAD $\$ 36 / D Z *$
*MUFFINS \$28/DZ*

## LUNCH

## HAM AND SWISS SANDWICH $\$ 15$

*LAYERS OF SLICED SMOKED HAM AND SWISS CHEESE SERVED ON CROISSANT WITH MUSTARD AIOLI*
*KETTLE CHIPS WITH FRENCH ONION DIP*
*HIGHLANDS BOTTLE OF WATER*

HGC CLUB SANDWICH \$17
*CAJUN SPICED GRILLED CHICKEN, BACON, AVOCADO, HAVARTI AND BASIL AIOLI ON A TOASTED CIABATTA*
*HOUSE SALAD WITH MIXED GREENS, CRANBERRY, FETA, TOMATOES AND CUCUMBERS WITH OUR LEMON HERB DRESSING*
*HIGHLANDS BOTTLE OF WATER*

## CHICKEN STROGANOFF $\$ 18 / P E R S O N$

*CHICKEN THIGHS COOKED IN CREAMY SAUCE WITH WILD MUSHROOMS SERVED OVER BUTTERED HERB FETTUCCINI*
*HOUSE SALAD WITH MIXED GREENS, CRANBERRY, FETA, TOMATOES AND CUCUMBERS WITH OUR LEMON HERB DRESSING*
*BUN AND BUTTER
*DARK CHOCOLATE FUDGE COOKIE*
*HIGHLANDS BOTTLE OF WATER*

## CLASSIC MEAT LASAGNA \$20/PERSON

*HOMEMADE ITALIAN STYLE - NOODLES, CHEESE AND HOMEMADE BOLOGNESE SAUCE BAKED TO PERFECTION*
*HOUSE SALAD WITH MIXED GREENS, CRANBERRY, FETA, TOMATOES AND CUCUMBERS WITH OUR LEMON HERB DRESSING* *BUN AND BUTTER*
*DARK CHOCOLATE FUDGE COOKIE*
*HIGHLANDS BOTTLE OF WATER*


