

Seasonal Takeout Menu



ALL ORDERS
AND ADD ONS ARE
INDIVIDUALLY
PACKAGED

BREAKFAST

CONTINENTAL BREAKFAST \$10/PERSON

FRESHLY BAKED CROISSANT

FRUIT DANISH

HOMEMADE GRANOLA AND VANILLA YOGURT

HOMEMADE PRESERVES AND WHIPPED BUTTER

SEASONAL FRUIT CUP

COLD BOILED EGG

BABYBEL CHEESE

HIGHLANDS EGG 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/DZ*
- *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 ROTTLE 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 ROTTLE OF WATER

CHICKEN STROGANOFF \$18/PERSON

*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

\$22/ PERSON MINIMUM 15 ORDERS REQUIRED

FESTIVE LUNCH

STARTER

*HOUSE SALAD WITH FETA, CRANBERRY, CUCUMBER
AND TOMATOES WITH LEMON HERB DRESSING*

MAIN

24 HOUR BRINED TURKEY

TRADITIONAL STUFFING

MAPLE THYME GLAZED CARROTS

CARAMELIZED BRUSSELS SPROUTS

RICOTTA WHIPPED MASHED POTATOES

TURKEY GRAVY

CITRUS CRANBERRY SAUCE

DESSERT

WHITE CHOCOLATE MAPLE GINGER COOKIES

